

Voluntary National Retail Food Regulatory Program Standards – January 2019

Standardized Key Crosswalk to the 2017 FDA Food Code

This crosswalk is intended to assist jurisdictions in making comparisons with their code against the 2017 FDA Food Code. The Form 3-A Food Inspection Report Item numbers are based on the model FDA inspection form found in Annex 7 of the 2017 FDA Food Code. Completion of the crosswalk is intended to assist jurisdictions completing Standard 6 documentation which identifies major risk factors and Food Code interventions on the jurisdiction’s inspection report form. Annex 5 contains additional information regarding the content of Form 3-A.

FBI Risk Factors	Food Establishment Inspection Report (Form 3-A) Item Number	Applicable 2017 FDA Food Code References
<p><i>Supervision</i></p> <p>PIC</p> <p>CFPM</p>	<p>1</p> <p>2</p>	<p>2-101.11, 2-102.11(A), (B) and (C)(1), (4)-(16), 2-103.11 (A)-(P) 2-102.12(A)</p>
<p><i>Employee Health</i></p> <p>Management</p> <p>Restriction and Exclusion</p> <p>Vomit and Diarrheal events</p>	<p>3</p> <p>4</p> <p>5</p>	<p>2-102.11(C)(2), (3) and (17), 2-103.11(O), 2-201.11(A), (B), (C), and (E)</p> <p>2-201.11(D) and (F), 2-201.12, 2-201.13</p> <p>2-501.11</p>
<p><i>Good Hygienic Practices</i></p> <p>Eating, Tasting and Drinking</p> <p>Discharge from eyes, nose and mouth</p>	<p>6</p> <p>7</p>	<p>2-401.11, 2-301.12</p> <p>2-401.12</p>
<p><i>Preventing Contamination by Hands</i></p> <p>Hands Clean and Properly Washed</p> <p>No Bare Hand Contact with RTE Foods</p> <p>Adequate handwashing sinks</p>	<p>8</p> <p>9</p> <p>10</p>	<p>2-301.11, 2-301.12, 2-301.14, 2-301.15, 2-301.16</p> <p>3-301.11, 3-801.11(D)</p> <p>5-202.12, 5-203.11</p>

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Approved Source		
Food obtained from approved source	11	3-201.11 thru 3-201.17, 3-202.13, 3-202.14, 3-202.110, 5-101.13
Food Received at proper temperature	12	3-202.11
Food in good condition, safe and unadulterated	13	3-101.11, 3-202.15
Required records available, shellstock tags, parasite destruction	14	3-202.18, 3-203.12, 3-402.11, 3-402.12
Protection from Contamination		
Food Separated and Protected	15	3-302.11, 3-304.11, 3-304.15(A), 3-306.13(A)
Food Contact surfaces; cleaned and sanitized	16	4-501.111 thru 4-501.115, 4-601.11(A), 4-602.11, 4-602.12, 4-702.11, 4-703.11
Proper disposition or returned, previously served, reconditioned and unsafe food	17	3-306.14, 3-701.11
Time/Temperature Control for Safety		
Cooking	18	3-401.11, 3-401.12, 3-401.14
Reheating	19	3-403.11
Cooling	20	3-501.14
Hot Holding	21	3-501.16(A)(1)
Cold holding	22	3-501.16(A)(2) and (B)
Date marking	23	3-501.17, 3-501.18
Time as Public Health Control	24	3-501.19

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Consumer Advisory		
Consumer Advisory provided for raw/undercooked foods	25	3-603.11
HSP Populations		
Pasteurized foods used; prohibited foods not offered	26	3-801.11(A), (B), (C), (E) and (G)
Food Color Additives and Toxic Substances		
Food Additives approved and properly used	27	3-202.12, 3-302.14
Toxic substances identified, stored and used	28	7-101.11, 7-102.11, 7-201.11, 7-202.11, 7-202.12, 7-203.11, 7-204.12, 7-204.13, 7-204.14, 7-205.11, 7-206.11, 7-206.12, 7-206.13, 7-207.11, 7-207.12, 7-208.11, 7-209.11, 7-301.11
Conformance with Approved Procedures		
Compliance with variance/specialized process/HACCP	29	3-404.11, 3-502.11, 3-502.12, 4-204.110(B), 8-103.12, 8-201.13, 8-201.14

*Item numbers listed in this column refer to the item numbers within FDA's Food Establishment Inspection Report (Form 3-A, found in Annex 7).