

Subtitle

A

Purpose

Chapter

1

TITLE, INTENT, SCOPE

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Sections

100	Title
101	Intent
102	Scope

100 TITLE – FOOD CODE

100.1 These provisions shall be known as the Food Code, hereinafter referred to as “this Code.”

101 INTENT – FOOD SAFETY, ILLNESS PREVENTION, AND HONEST PRESENTATION

101.1 The purpose of this Code is to safeguard public health and provide to consumers food that is safe, unadulterated, and honestly presented.

102 SCOPE – STATEMENT

102.1 This Code establishes definitions; sets standards for management and personnel, food operations, and equipment and facilities; provides for food establishment plan review, license issuance, inspections, and employee restriction; sets requirements for bed & breakfast kitchens, caterers and catered facilities; and provides for enforcement through license suspension and revocation, embargo and condemnation of foods and equipment, and fines and penalties.

102.2 Certain provisions of this Code are identified as critical. Critical provisions are those provisions where noncompliance is more likely to contribute to food contamination, illness, or environmental health hazard. A critical item is denoted with an asterisk (*).

102.3 Certain provisions of this Code are identified as noncritical. Noncritical provisions are those provisions where noncompliance, is less likely to contribute to food contamination, illness, or environmental degradation. A part that is denoted in the Code without an asterisk (*) after the headnote is a noncritical item. A part designated as a critical item may have a provision within the part designated as a noncritical item. This is indicated by a superscripted letter “N” following the provision.

102.4 The provisions of Subtitles A-I are supplemental to other rules that apply to specific food operations, and supplement other applicable District rules.