



## Apache County Public Health Services District

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### **Special Events Correction of Critical Violations**

Inspectors of temporary food establishments and mobile food establishments at special events will be checking for:

- Hand washing facilities in the food establishment
- Hand sanitation
- No bare hand contact with ready to eat food
- Potentially hazardous foods are kept at or below 41°F or at or above 130°F.
- Potentially hazardous foods that have been held hot must be disposed when the food establishment closes for the day.
- Insects excluded from entering the food establishment
- Other imminent health hazards

**Critical violations must be corrected immediately (during the inspection).**

If the critical violation cannot be corrected during the inspection, the food establishment must close immediately and not re-open until written approval is given by the health inspector.

**"Potentially hazardous food"** means a FOOD that is natural or synthetic and that requires temperature control because it is in a form capable of supporting:

- (i) The rapid and progressive growth of infectious or toxigenic microorganisms;
- (ii) The growth and toxin production of ***Clostridium botulinum***; or
- (iii) In raw shell eggs, the growth of ***Salmonella Enteritidis***.

**"Potentially hazardous food"** includes an animal FOOD (a FOOD of animal origin) that is raw or heat-treated; a FOOD of plant origin that is heat-treated or consists of raw seed sprouts; cut melons; and garlic-in-oil mixtures that are not modified in a way that results in mixtures that do not support growth as specified under Subparagraph (a) of this definition.

**"Imminent health hazard"** means a significant threat or danger to health that is considered to exist when there is evidence sufficient to show that a product, practice, circumstance, or event creates a situation that requires immediate correction or cessation of operation to prevent injury based on:

- (i) The number of potential injuries, and
- (ii) The nature, severity, and duration of the anticipated injury.

**8-405.11 Timely Correction.**

(A) Except as specified in ¶ (B) of this section, a LICENSE HOLDER shall at the time of inspection correct a critical violation of this Code and implement corrective actions for a HACCP PLAN provision that is not in compliance with its CRITICAL LIMIT

**Critical Item.**

(a) **"Critical item"** means a provision of this Code, that, if in non-compliance, is more likely than other violations to contribute to FOOD contamination, illness, or environmental health HAZARD.