

KDA Food Service and Retail Food Store Compliance Summary Table

3rd violation (Civil Penalty)				
Category 1	Category 2	Category 3	Category 4	Category 5
\$500	\$350	\$250	\$150	\$100
4th violation (Suspension)				
Schedule A		Schedule B		
2 Days		1 Day		

Category 1
Live cockroaches / rodent presence (fresh rodent droppings, rodents visible, etc.); Sick employee / Cuts or abrasions; Hand washing violations; Bare hand contact; No primary hand sink; Employee Restriction; Imminent health hazard; Hot Holding PHF's (potentially hazardous food) — multiple foods less than 130°F; Cold Holding PHF's — multiple foods over 41°F; Cooking Temperatures; Reheating; Cooling — single food item; Hot / Cold water under pressure; Violation of embargo order; Operating without a license
Category 2
Date Marking Disposition — multiple foods; Secondary hand sink with hand washing violations; Adulteration; Cross contamination — raw over ready to eat; Outer openings not protected; Hand washing procedure
Category 3
Date Marking — multiple foods not date marked; Source of foods; Toxic items used/stored improperly; Equipment sanitized; Sewage conveyance; Plumbing maintained; Food contact surfaces clean; Other food temperature violations; Any other critical violation not listed in category 1, 2 or 3
Category 4
In some cases, a non-critical violation that is directly related to a more serious violation may be cited in the civil penalty order. Examples include inadequate refrigeration, harborage areas, and cleanliness of the facility.
Category 5
Three or more critical violations not cited in a Summary Order but found in the follow up inspection after the Summary Order (categories 1, 2, and 3) will be assessed at \$100 per violation in the Civil Penalty Order.
Schedule A
Live cockroaches/rodent presence (fresh rodent droppings, rodents visible, etc.); Sick employee / Cuts or abrasions; Hand washing violations; Bare hand contact; No primary hand sink; Employee Restriction; Disposition-multiple foods; Adulterated food; Cross contamination-raw over ready to eat; Hot Holding PHF's (potentially hazardous food)-multiple foods less than 130°F; Cold Holding PHF's-multiple foods over 41°F; Cooking Temperatures; Reheating; Cooling-single food item; Sewage conveyance
Schedule B
Date Marking- multiple foods not date marked; Toxic items used/stored improperly; Source, all foods; Equipment sanitized; Plumbing maintained; Food contact surfaces clean; Other food temperature violations; Labeling violations; Indirect Plumbing; Hot / Cold water under pressure (individual equipment); Outer openings; Hand washing procedure; Secondary hand sink; Any other critical violations
Additional Suspension Days
If there is a fourth Schedule A or B violation and there are two or more new Schedule A violations, those will result in one day suspension per violation
If there is a fourth Schedule A or B violation and there are three or more new Schedule B violations, those will result in one-half day suspension per violation, with the result rounded up to the nearest whole day equivalent.