

# Michigan Modified Food Code

U.S. Public Health Service

FDA

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## 2009 Food Code

As adopted by the Michigan Food Law  
Effective October 1, 2012

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Michigan Department of Agriculture and Rural Development  
P.O. Box 30017, Lansing, Mi 48909

Amended version of the 2009 FDA Food Code

Chapters 1-8

salt, baked clay, diatomaceous earth, or similar materials may not be used on floors.

**6-501.18 Cleaning of Plumbing Fixtures.**

PLUMBING FIXTURES such as HANDWASHING SINKS, toilets, and urinals shall be cleaned as often as necessary to keep them clean.

**6-501.19 Closing Toilet Room Doors.**

*Except during cleaning and maintenance operations*, toilet room doors as specified under § 6-202.14 shall be kept closed.

**6-501.110 Using Dressing Rooms and Lockers.**

(A) Dressing rooms shall be used by EMPLOYEES if the EMPLOYEES regularly change their clothes in the establishment.

(B) Lockers or other suitable facilities shall be used for the orderly storage of EMPLOYEE clothing and other possessions.

**6-501.111 Controlling Pests.**

The PREMISES shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the PREMISES by:

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(A) Routinely inspecting incoming shipments of FOOD and supplies;

(B) Routinely inspecting the PREMISES for evidence of pests;

(C) Using methods, if pests are found, such as trapping devices or other means of pest control as specified under §§ 7-202.12, 7-206.12, and 7-206.13;<sup>Pf</sup> and

(D) Eliminating harborage conditions.

**6-501.112 Removing Dead or Trapped Birds, Insects, Rodents, and Other Pests.**



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### Critical Violations

Examples of critical violations include:

- Absence of a knowledgeable person-in-charge during hours of operation
- Failure to restrict ill employees from handling food
- Failure of food employees to wash their hands when required
- Food employees touching foods that are ready-to-eat with their bare hands
- Failure to cook raw meats to a safe temperature
- Failure to cool foods cooked ahead of time rapidly
- Failure to reheat foods made ahead of time rapidly
- Failure to store refrigerated foods at or below 41oF and hot foods at or above 135F
- Cross contamination between raw (uncooked) and ready-to-eat foods
- Failure to clean and sanitize equipment and utensils that come into direct contact with food
- **Presence of pests in the establishment**
- Failure to use, store, or label cleaners, poisons, and other toxic chemicals properly

### Non-Critical Violations

Examples of non-critical violations include:

- Failure to keep the floors, walls, and ceilings of the establishment clean
- Failure of food employees to wear hair restraints
- Facility or equipment in disrepair

### Contamination of Food

Critical violations are more likely than non-critical violations to lead to contamination of food or to result in illness if not corrected. Each violation listed in an inspection report clearly states whether or not the violation is critical.

### How Violations are Listed

In the inspection report, critical violations are listed as "Violation (Critical)", followed by the name of the violation, while non-critical violations are listed by name of the violation only.