

Health Inspection Abbreviations

BHC (Bare Hand Contact): Foods that will not receive any further cooking, such as salads, cold sandwiches, and breads, may not be touched with bare hands. Workers must use gloves, utensils, etc. to handle the food.

CDC (Centers for Disease Control and Prevention): Federal agency responsible for preventing disease.

DM (Date Marking): Foods that need to be kept refrigerated and must be marked with a use by date. Common examples of foods that need date marking are tuna salad, cold cuts, pasta salad and some salad dressings.

ERA (Employee Health Reporting Agreement): the purpose of the agreement is to ensure that food service employees notify the person in charge when they experience certain health conditions. The person in charge should then take appropriate steps to prevent the transmission of foodborne illness by excluding or restricting the duties of the employee.

FIFO (First In, First Out): This phrase refers to proper product rotation. If the item is the first in the refrigerator (i.e. the oldest), then it should be used first.

PHF (Potentially Hazardous Food): This abbreviation refers to foods that must be kept hot or cold to prevent bacterial growth. Examples of potentially hazardous foods include meats, cheeses, cooked pasta, cooked rice, cooked vegetables, soups, and some raw produce such as seed sprouts and cut melon.

PIC (Person In Charge): Each restaurant is required to have a person in charge at the restaurant at all times while they are preparing or serving foods. That person must be knowledgeable about the safe operation of their facility.

RTE (Ready-to-Eat): This phrase refers to foods that need no further cooking, cleaning or processing to be consumed. Examples include salads, sandwiches, sushi, and pizza.

WIC (Walk-In Cooler): This is the large refrigerator that many restaurants have to keep the bulk of their foods cold.