

TITLE:	KITC	HEN COUNTE	RTOP	
VERSION:	VI.3			
DATE PUBLISHED:	7/31	/20		
DEFINITION:	Elet 4	surface installati	iono in liidako	
PURPOSE:	Gene	rally used for fo	ood preparation	on and is made of nonporous surfaces designed to be cleaned.
NAME VARIANTS:	Bar t	op; Island		
COMMON MATERIALS:	Plasti	c; Laminate; Gr	ranite; Wood;	Ceramic tile; Marble; Composite material; Stone; Cement; Metal
COMMON COMPONENTS:	Nonp	orous surface; E	Backsplash	
LOCATION:	\boxtimes	Unit	Kitchen	
		Inside	Kitchen	
		Outside	None	
MORE INFORMATION:	None			
DEFICIENCY 1:	Counterto	p is missing		
LOCATION:	⊠ Unit		⊠ Inside	
DEFICIENCY 2:	Counterto	p is damaged		
LOCATION:	Unit			

Deficiency I - Unit: COUNTERTOP IS MISSING

DEFICIENCY CRITERIA: Countertop is missing from kitchen or there is evidence of a missing countertop observed in a food preparation

OR

There is less than 30 inches of countertop space.

HEALTH AND SAFETY DETERMINATION: Standard This is a standard health and safety issue. A repair, correction, or act of abatement for this

deficiency should occur within 30 days.

CORRECTION TIMEFRAME: Within 30 days

Within 30 days HCV — CORRECTION TIMEFRAME:

RATIONALE:

CODE	Category	Түре	Description	EXPLANATION
R3	Sanitary	Direct	Special sub-set of health hazards related to hygiene. Resident cannot clean or dispose of waste or does not have clean drinking water.	If countertop is missing, then the resident's ability to prepare food safely and in a sanitary manner is impacted.
R6	Usability and Operability of Fixtures	Direct	Because of this condition, the resident is unable to use certain fixtures, features, or appliances, which are reasonably assumed to be part of their rent.	If countertop is missing, then resident is unable to use a feature of the home that is expected to be provided and maintained as part of their rent and may not be able to safely prepare foods.
MI	Corrective Maintenance	Direct	It is reasonable to expect a tenant to report this deficiency, and for facilities management to prioritize a work order response to fix that deficiency.	If countertop is missing, then the resident will likely report it and the presence of this defect may indicate that complaint-based work orders are not being addressed.
M2	Routine Maintenance	Direct	It is reasonable to expect that this deficiency would be identified through routine daily observations and facilities management would prioritize work orders to fix this deficiency.	If countertop is missing, then it will likely be identified during daily maintenance activities and the presence of this defect may indicate that self-generated work orders are not being addressed.

INSPECTION PROCESS:

OBSERVATION: - Look in kitchen and food preparation space for the presence of a countertop.

REQUEST FOR HELP: - None



ACTION: - Measure countertop to ensure the minimum counter space is present.

More Information: - None

TOOLS OR EQUIPMENT:

REQUIRED: - Distance measuring device

Deficiency I - Inside:

COUNTERTOP IS MISSING

DEFICIENCY CRITERIA:

Countertop is missing from kitchen or there is evidence of a missing countertop observed in a food preparation

space.

OR

There is less than 30 inches of countertop space.

HEALTH AND SAFETY DETERMINATION:

Standard

This is a standard health and safety issue. A repair, correction, or act of abatement for this

deficiency should occur within 30 days.

CORRECTION TIMEFRAME:

Within 30 days

HCV - CORRECTION TIMEFRAME:

Within 30 days

RATIONALE:

CODE	Category	Түре	Description	EXPLANATION
R3	Sanitary	Direct	Special sub-set of health hazards related to hygiene. Resident cannot clean or dispose of waste or does not have clean drinking water.	If countertop is missing, then the resident's ability to prepare food safely and in a sanitary manner is impacted.
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INSPECTION PROCESS:

OBSERVATION:

- Look in kitchen and food preparation space for the presence of a countertop.

REQUEST FOR HELP:

- None



ACTION: - Measure countertop to ensure the minimum counter space is present.

More Information: - None

TOOLS OR EQUIPMENT:

REQUIRED: - Distance measuring device

DEFICIENCY 2 — UNIT: COUNTERTOP IS DAMAGED

DEFICIENCY CRITERIA: Exposed substrate surface comprises at least 10% or more of the total kitchen countertop.

HEALTH AND SAFETY DETERMINATION: Standard This is a standard health and safety issue. A repair, correction, or act of abatement for this

deficiency should occur within 30 days.

CORRECTION TIMEFRAME: Within 30 days
HCV — CORRECTION TIMEFRAME: Within 30 days

RATIONALE:

CODE	CATEGORY	Түре	DESCRIPTION	Explanation
R3	Sanitary	Direct	Special sub-set of health hazards related to hygiene. Resident cannot clean or dispose of waste or does not have clean drinking water.	If countertop has exposed substrate, then the resident's ability to prepare food safely and in a sanitary manner is impacted.
R6	Usability and Operability of Fixtures	Direct	Because of this condition, the resident is unable to use certain fixtures, features, or appliances, which are reasonably assumed to be part of their rent.	If countertop has exposed substrate, then resident is unable to use a feature of the home that is expected to be provided and maintained as part of their rent and may not be able to safely prepare foods.
MI	Corrective Maintenance	Direct	It is reasonable to expect a tenant to report this deficiency, and for facilities management to prioritize a work order response to fix that deficiency.	If countertop has exposed substrate, then the resident will likely report it and the presence of this defect may indicate that complaint-based work orders are not being addressed.
M2	Routine Maintenance	Direct	It is reasonable to expect that this deficiency would be identified through routine daily observations and facilities management would prioritize work orders to fix this deficiency.	If countertop has exposed substrate, then it will likely be identified during daily maintenance activities and the presence of this defect may indicate that self-generated work orders are not being addressed.

INSPECTION PROCESS:

OBSERVATION: - Look at kitchen countertop for damaged areas, delamination, burns that would lead to exposed substrate.

- If damage is visible, determine cumulative percentage of damage in which the countertop's substrate is exposed.

REQUEST FOR HELP: - None

ACTION: - Measure the exposed substrate area.

More Information: - Substrate is the material under the countertop's nonporous surface.



TOOLS OR EQUIPMENT:

REQUIRED: - Distance measuring device



DEFICIENCY 2 — INSIDE: COUNTERTOP IS DAMAGED

DEFICIENCY CRITERIA: Exposed substrate surface comprises at least 10% or more of the total kitchen countertop.

HEALTH AND SAFETY DETERMINATION: Standard This is a standard health and safety issue. A repair, correction, or act of abatement for this

deficiency should occur within 30 days.

CORRECTION TIMEFRAME: Within 30 days
HCV — CORRECTION TIMEFRAME: Within 30 days

RATIONALE:

CODE	Category	Түре	Description	Explanation
R3	Sanitary	Direct	Special sub-set of health hazards related to hygiene. Resident cannot clean or dispose of waste or does not have clean drinking water.	If countertop has exposed substrate, then the resident's ability to prepare food safely and in a sanitary manner is impacted.
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M2	Routine Maintenance	Direct	It is reasonable to expect that this deficiency would be identified through routine daily observations and facilities management would prioritize work orders to fix this deficiency.	If countertop has exposed substrate, then it will likely be identified during daily maintenance activities and the presence of this defect may indicate that self-generated work orders are not being addressed.

INSPECTION PROCESS:

OBSERVATION: - Look at kitchen countertop for damaged areas, delamination, burns that would lead to exposed substrate.

- If damage is visible, determine cumulative percentage of damage in which the countertop's substrate is exposed.

REQUEST FOR HELP: - None

ACTION: - Measure the exposed substrate area.

More Information: - Substrate is the material under the countertop's nonporous surface.



TOOLS OR EQUIPMENT:

REQUIRED: - Distance measuring device



SUMMARY OF CHANGES

TITLE: KITCHEN COUNTERTOP

VERSION: VI.3

DATE PUBLISHED: 7/31/20

FIELD	Change	Version	Date
Overall Formatting	Complete rework of document format and layout	VI.3	2020-07-31
Definition	Revised definition	VI.3	2020-07-31
Purpose	Field added	VI.3	2020-07-31
Common Materials	Revised common materials	VI.3	2020-07-31
More Information	Field added	VI.3	2020-07-31
Deficiency I	Previously deficiency 3 Separated by inspectable locations — Unit and Inside	VI.3	2020-07-31
Title	Added inspectable locations		
Deficiency Criteria	Revised deficiency criteria		
Health and Safety Determination	Revised to "Standard" determination; added standardized description		
Correction Timeframe	Field added; response input as "Within 30 days"		
HCV — Correction Timeframe	Field added; response input as "Within 30 days"		
Rationale	Revised rationale categories, types, and explanations; added standardized codes and descriptions		
Inspection Process	Revised observation, request for help, action, and more information		
Tools or Equipment	Field added to deficiency; response revised		
Deficiency 2	Consolidated previous deficiency I and 2 Separated by inspectable locations — Unit and Inside	VI.3	2020-07-31
Title	Revised title; added inspectable locations		
Deficiency Criteria	Revised deficiency criteria		
Health and Safety Determination	Added standardized description		
Correction Timeframe	Field added; response input as "Within 30 days"		
HCV — Correction Timeframe	Field added; response input as "Within 30 days"		



Health and Safety Determinations	Updated following in-house review and public comment	VI-2	2019-12-27
Rationales	Updated following in-house review and public comment	VI-2	2019-12-27
Tools or Equipment	Field added to deficiency; response revised		
Inspection Process	Revised observation, request for help, action, and more information		
Rationale	Revised rationale explanations; added standardized codes and descriptions		