

TITLE: FOOD PREPARATION AREA
VERSION: V3.0
DATE PUBLISHED: 06/20/23

DEFINITION: Flat surface installations in kitchens or food preparation spaces.
PURPOSE: Generally used for food preparation and is made of nonporous surfaces designed to be cleaned.
COMMON COMPONENTS: Nonporous surface; Backsplash
LOCATION: Unit Kitchen or food preparation space
 Inside Kitchen or food preparation space
 Outside None
MORE INFORMATION: None

DEFICIENCY 1: Food preparation area is not present.
LOCATION: Unit – Affirmative Habitability Requirement

DEFICIENCY 2: Food preparation area is damaged or is not functionally adequate.
LOCATION: Unit Inside

DEFICIENCY I — UNIT: FOOD PREPARATION AREA IS NOT PRESENT.

AFFIRMATIVE HABITABILITY REQUIREMENT

DEFICIENCY CRITERIA: Food preparation area is not present.

HEALTH AND SAFETY DETERMINATION: Moderate The Moderate Health and Safety category includes deficiencies that, if evident in the home or on the property, present a moderate risk of an adverse medical event requiring a healthcare visit; cause temporary harm; or if left untreated, cause or worsen a chronic condition that may have long-lasting adverse health effects; or that the physical security or safety of a resident or their property could be compromised.

CORRECTION TIMEFRAME: 30 days

HCV PASS / FAIL: Fail

HCV CORRECTION TIMEFRAME: 30 days

INSPECTION PROCESS:

OBSERVATION: - Visually inspect for the presence of a food preparation area.

REQUEST FOR HELP: - None

ACTION: - None

More Information: - None

DEFICIENCY 2 — UNIT: FOOD PREPARATION AREA IS DAMAGED OR IS NOT FUNCTIONALLY ADEQUATE.

DEFICIENCY CRITERIA: Exposed substrate surface comprises at least 10% or more of the total food preparation area.
 OR
 The food preparation area is not functionally adequate (i.e., does not reasonably allow for adequate preparation of food).

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CORRECTION TIMEFRAME: 30 days

HCV PASS / FAIL: Fail

HCV CORRECTION TIMEFRAME: 30 days

INSPECTION PROCESS:

- OBSERVATION:**
- Look at food preparation area for damaged areas, delamination, or burns that would lead to exposed substrate.
 - If damage is visible, determine cumulative percentage of damage in which the food preparation area's substrate is exposed.
- REQUEST FOR HELP:** - None
- ACTION:**
- Measure the exposed substrate area.
 - Determine if the countertop is functionally adequate to allow for food preparation purposes.
- MORE INFORMATION:** - Substrate is the material under the countertop's nonporous surface.

DEFICIENCY 2 — INSIDE: FOOD PREPARATION AREA IS DAMAGED OR IS NOT FUNCTIONALLY ADEQUATE.

DEFICIENCY CRITERIA: Exposed substrate surface comprises at least 10% or more of the total food preparation area.
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 The food preparation area is not functionally adequate (i.e., does not reasonably allow for adequate preparation of food).

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- None
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- MORE INFORMATION:**
- Substrate is the material under the countertop's nonporous surface.