

**TITLE:** FOOD PREPARATION AREA  
**VERSION:** V3.0  
**DATE PUBLISHED:** 08/11/23

---

**DEFINITION:** Flat surfaces designed, arranged, intended, or used for cooking or otherwise making food ready for consumption.  
**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).

**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:** - Look at food preparation area for damage, delamination, burns, or other conditions that may impact the functionality.
- REQUEST FOR HELP:** - None
- ACTION:** - Measure the exposed substrate area, if applicable.  
 - Determine if the countertop is functionally adequate.
- MORE INFORMATION:** - Substrate is the material under the countertop's nonporous surface.  
 - The food preparation area is not functionally adequate if it does not reasonably allow for adequate preparation of food or if the surface cannot be sanitized.

**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.  
OR  
The food preparation area is not functionally adequate (i.e., does not reasonably allow for adequate preparation of food).

---

**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:** - Look at food preparation area for damage, delamination, burns, or other conditions that may impact the functionality.

**REQUEST FOR HELP:** - None

**ACTION:** - Measure the exposed substrate area, if applicable.  
- Determine if the countertop is functionally adequate.

**MORE INFORMATION:** - Substrate is the material under the countertop's nonporous surface.  
- The food preparation area is not functionally adequate if it does not reasonably allow for adequate preparation of food or if the surface cannot be sanitized.

---