

TITLE: KITCHEN COUNTERTOP

VERSION: V2.1

DATE PUBLISHED: 4/2/21

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.

NAME VARIANTS: Bar top; Island

COMMON MATERIALS: Plastic; Laminate; Granite; Wood; Ceramic tile; Marble; Composite material; Stone; Cement; Metal

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: Countertop is missing.

LOCATION: Unit Inside

DEFICIENCY 2: Countertop is damaged or is not functionally adequate.

LOCATION: Unit Inside

DEFICIENCY I — UNIT: COUNTERTOP IS MISSING.

DEFICIENCY CRITERIA: Countertop is missing (i.e., evidence of prior installation, but now not present or is incomplete) from the kitchen or food preparation space.

HEALTH AND SAFETY DETERMINATION: **Standard** The Standard 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

RATIONALE:

CODE	CATEGORY	TYPE	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 the countertop is missing from the kitchen or food preparation space, then the resident's ability to prepare food safely and in a sanitary manner may be limited.
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 the countertop is missing from the kitchen or food preparation space, then the resident is unable to use a feature that is expected to be provided and maintained as part of their rent and may not be able to safely prepare food.
M1	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.	A resident is likely to notice a countertop missing from the kitchen or food preparation space within the Unit and to recognize it is important enough to report to property management because it may present sanitation hazards and usability barriers. Property management should be expected to prioritize a work order for a missing countertop because it may result in sanitation hazards or usability barriers.

INSPECTION PROCESS:

OBSERVATION: - Look in the kitchen and food preparation space for evidence of a countertop that was previously installed but is now not present or is incomplete.

REQUEST FOR HELP: - None

ACTION: - None

More Information: - None

TOOLS OR EQUIPMENT:

REQUIRED: - None

USEFUL: - None

DEFICIENCY I — INSIDE: [COUNTERTOP IS MISSING.](#)

DEFICIENCY CRITERIA: Countertop is missing (i.e., evidence of prior installation, but now not present or is incomplete) from the kitchen or food preparation space.

HEALTH AND SAFETY DETERMINATION: Standard The Standard 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.

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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 the countertop is missing from the kitchen or food preparation space, then the resident is unable to use a feature that is expected to be provided and maintained as part of their rent and may not be able to safely prepare food.
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.	Property management would be expected to ensure that staff members understand how to identify a countertop missing from the kitchen or food preparation space. Management practices would be expected to assure prompt creation and prioritization of a work order to remedy this deficiency because it may result in sanitary hazards or usability barriers.

INSPECTION PROCESS:

OBSERVATION: - Look in the kitchen and food preparation space for evidence of a countertop that was previously installed but is now not present or is incomplete.

REQUEST FOR HELP: - None

ACTION: - None

More Information: - None

TOOLS OR EQUIPMENT:

REQUIRED: - None

USEFUL: - None

DEFICIENCY 2 — UNIT: COUNTERTOP IS DAMAGED OR IS NOT FUNCTIONALLY ADEQUATE.

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

HEALTH AND SAFETY DETERMINATION: Standard The Standard 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

RATIONALE:

CODE	CATEGORY	TYPE	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 the kitchen countertop or food preparation space has exposed substrate or is not functionally adequate, 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 the kitchen countertop or food preparation space has exposed substrate or is not functionally adequate, then the resident may be unable to use a feature that is expected to be provided and maintained as part of their rent and may not be able to safely prepare food.
M1	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.	A resident is likely to notice if the kitchen countertop or food preparation space has exposed substrate or is not functionally adequate and to recognize it is important enough to report to property management because it may present sanitation hazards and usability barriers. Property management should be expected to prioritize a work order for a countertop with exposed substrate or one that is functionally inadequate because it may result in sanitation hazards or usability barriers.

INSPECTION PROCESS:

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

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

TOOLS OR EQUIPMENT:

REQUIRED: - Distance measuring device

USEFUL: - None

DEFICIENCY 2 — INSIDE: COUNTERTOP IS DAMAGED OR IS NOT FUNCTIONALLY ADEQUATE.

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

HEALTH AND SAFETY DETERMINATION: Standard The Standard 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

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RATIONALE:

CODE	CATEGORY	TYPE	DESCRIPTION	EXPLANATION
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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 the kitchen countertop or food preparation space has exposed substrate or is not functionally adequate, then the resident is unable to use a feature that is expected to be provided and maintained as part of their rent and may not be able to safely prepare food.
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.	Property management would be expected to ensure that staff members understand how to identify a kitchen countertop or food preparation space that has exposed substrate or is not functionally adequate. Management practices would be expected to assure prompt creation and prioritization of a work order to remedy this deficiency because it may result in sanitary hazards or usability barriers.

INSPECTION PROCESS:

OBSERVATION: - Look at the kitchen countertop for damaged areas, delamination, or burns that would lead to exposed substrate.
 - If damage is visible, determine the cumulative percentage of the damage in which the countertop'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.
-

TOOLS OR EQUIPMENT:

- REQUIRED:**
- Distance measuring device
- USEFUL:**
- None
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SUMMARY OF CHANGES

TITLE: KITCHEN COUNTERTOP
VERSION: V2.1
DATE PUBLISHED: 4/2/21

FIELD	CHANGE	VERSION	DATE
----	Copyedits	V2.1	2021-04-02
Deficiency 1		V2.0	2020-10-28
Deficiency Criteria	Revised deficiency criteria		
Health and Safety Determination	Added standardized description		
HCV Pass / Fail	Field added; response input as "Fail"		
Rationale	Revised rationale categories and explanations		
Inspection Process	Revised observation and action		
Tools or Equipment	Revised response		
Deficiency 2		V2.0	2020-10-28
Title	Revised title		
Deficiency Criteria	Revised deficiency criteria		
Health and Safety Determination	Added standardized description		
HCV Pass / Fail	Field added; response input as "Fail"		
Rationale	Revised rationale categories and explanations		
Overall Formatting	Complete rework of document format and layout	V1.3	2020-07-31
Definition	Revised definition	V1.3	2020-07-31
Purpose	Field added	V1.3	2020-07-31
Common Materials	Revised common materials	V1.3	2020-07-31
More Information	Field added	V1.3	2020-07-31
Deficiency 1	Previously deficiency 3 Separated by inspectable locations – Unit and Inside	V1.3	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 1 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"		
Rationale	Revised rationale 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		
Rationales	Updated following in-house review and public comment	VI-2	2019-12-27
Health and Safety Determinations	Updated following in-house review and public comment	VI-2	2019-12-27