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:**

<table>
<thead>
<tr>
<th>Code</th>
<th>Category</th>
<th>Type</th>
<th>Description</th>
<th>Explanation</th>
</tr>
</thead>
<tbody>
<tr>
<td>R3</td>
<td>Sanitary</td>
<td>Direct</td>
<td>Special sub-set of health hazards related to hygiene. Resident cannot clean or dispose of waste or does not have clean drinking water.</td>
<td>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.</td>
</tr>
<tr>
<td>R6</td>
<td>Usability and Operability of Fixtures</td>
<td>Direct</td>
<td>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.</td>
<td>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.</td>
</tr>
<tr>
<td>M1</td>
<td>Corrective Maintenance</td>
<td>Direct</td>
<td>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.</td>
<td>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.</td>
</tr>
</tbody>
</table>

**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.

CORRECTION TIMEFRAME: 30 days

HCV PASS / FAIL: Fail

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<td>M2</td>
<td>Routine Maintenance</td>
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<td>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.</td>
<td>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.</td>
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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.

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<td>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.</td>
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**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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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
## SUMMARY OF CHANGES

**TITLE:**  
KITCHEN COUNTERTOP  

**VERSION:**  
V2.1  

**DATE PUBLISHED:**  
4/2/21

<table>
<thead>
<tr>
<th>FIELD</th>
<th>CHANGE</th>
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<tbody>
<tr>
<td>-----</td>
<td>Copyedits</td>
<td>V2.1</td>
<td>2021-04-02</td>
</tr>
<tr>
<td>Deficiency 1</td>
<td></td>
<td>V2.0</td>
<td>2020-10-28</td>
</tr>
<tr>
<td>Deficiency Criteria</td>
<td>Revised deficiency criteria</td>
<td>V2.0</td>
<td>2020-10-28</td>
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<tr>
<td>Health and Safety Determination</td>
<td>Added standardized description</td>
<td>V2.0</td>
<td>2020-10-28</td>
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<td>HCV Pass / Fail</td>
<td>Field added; response input as “Fail”</td>
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<td>Rationale</td>
<td>Revised rationale categories and explanations</td>
<td>V2.0</td>
<td>2020-10-28</td>
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<tr>
<td>Inspection Process</td>
<td>Revised observation and action</td>
<td>V2.0</td>
<td>2020-10-28</td>
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<tr>
<td>Tools or Equipment</td>
<td>Revised response</td>
<td>V2.0</td>
<td>2020-10-28</td>
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<tr>
<td>Deficiency 2</td>
<td></td>
<td>V2.0</td>
<td>2020-10-28</td>
</tr>
<tr>
<td>Title</td>
<td>Revised title</td>
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<tr>
<td>Overall Formatting</td>
<td>Complete rework of document format and layout</td>
<td>V1.3</td>
<td>2020-07-31</td>
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<tr>
<td>Definition</td>
<td>Revised definition</td>
<td>V1.3</td>
<td>2020-07-31</td>
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<tr>
<td>Purpose</td>
<td>Field added</td>
<td>V1.3</td>
<td>2020-07-31</td>
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<td>Common Materials</td>
<td>Revised common materials</td>
<td>V1.3</td>
<td>2020-07-31</td>
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<tr>
<td>More Information</td>
<td>Field added</td>
<td>V1.3</td>
<td>2020-07-31</td>
</tr>
</tbody>
</table>
| 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

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Deficiency 2  Consolidated previous deficiency 1 and 2
Separated by inspectable locations — Unit and Inside

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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

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Rationales  Updated following in-house review and public comment

Health and Safety Determinations  Updated following in-house review and public comment

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