

# Division of Food Protection & Rabies Prevention



## Retail Food Establishments Pocket Marking Guide

**February 2017**

S.C. Department of Health and Environmental Control

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[www.scdhec.gov/food](http://www.scdhec.gov/food)

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6-501.114	Maintaining Premises-Unnecessary Items and Litter	
54	4-202.18	Ventilation Hood Systems-Filters
	4-204.11	Ventilation Hood Systems-Drip Prevention
	4-301.14	Ventilation Hood Systems-Adequacy
	6-202.11	Light Bulbs-Protective Shielding
	6-202.12	Heating, Ventilation, Air Conditioning System-Vents
	6-303.11	Intensity-Lighting
	6-304.11	Mechanical-Ventilation
	6-305.11	Designated Dressing Areas and Lockers
	6-403.11	Designated Areas-Employee Accommodations for Eating/Drinking/Smoking
	6-501.14	Cleaning Ventilation Systems-Nuisance and Discharge Prohibition
6-501.110	Using Dressing Rooms and Lockers	
55	Chapter 8	Meets all requirements of Chapter 8: Compliance & Enforcement
56	Chapter 9	Meets all applicable requirements of Chapter 9: Standards for Additional Operations