

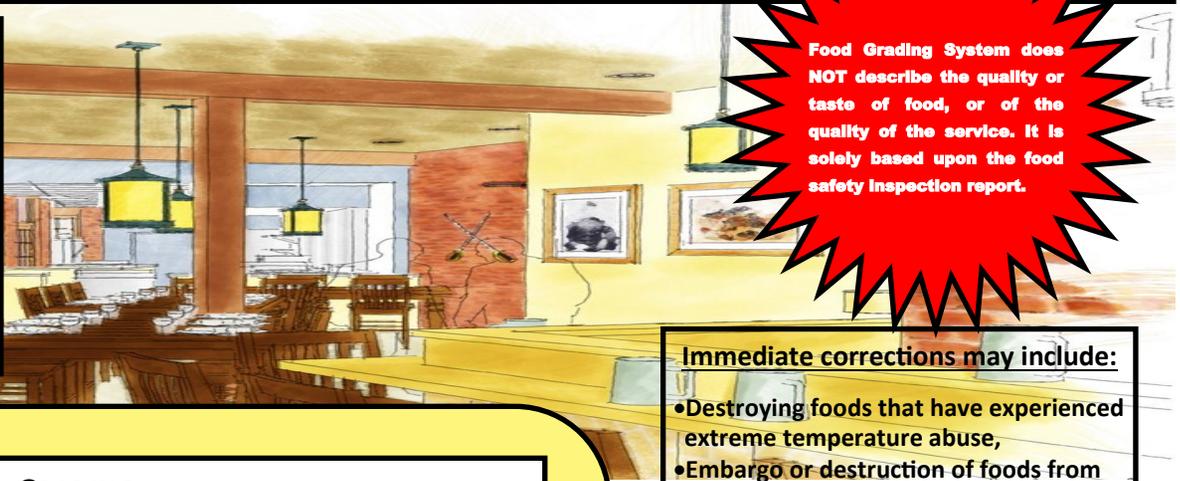
FACTSHEET: UNDERSTANDING FOOD ESTABLISHMENT INSPECTIONS

Inspection Types

- Pre-Opening Inspection**
- Routine Inspections.
- Complaint Inspections**
- Mandatory Re-inspections (Follow-Up Visits)**
- Re-Score Inspections

***These Inspection types do not result in changes in grade*

Food Grading System does NOT describe the quality or taste of food, or of the quality of the service. It is solely based upon the food safety inspection report.



Immediate corrections may include:

- Destroying foods that have experienced extreme temperature abuse,
- Embargo or destruction of foods from unapproved sources,
- Accelerated cooling of foods when cooling time limits can still be met,
- Reheating when small deviations from hot holding have occurred,
- Continued cooking when proper cooking temperatures have not been met.
- Initiated use of gloves, tongs, or utensils to prevent hand contact with ready-to-eat foods,
- Required hand washing when potential contamination is observed.

GRADING

A

100-86 Pts. Good food-handling practices and /or overall facility maintenance and sanitation.

B

85-76 Pts. Adequate food-handling practices and/or overall facility maintenance and sanitation.

C

75-66 Pts. Minimally acceptable food-handling practices and/or overall facility maintenance.

Closure

65 Pts or Less. Poor food-handling practices and/or overall facility maintenance and sanitation. Immediate Notice of Closure.

VIOLATIONS

- PRIORITY violations may contribute directly to food-borne illness if not corrected.
- PRIORITY FOUNDATION violations refer to systems, processes or protocols supporting or facilitating safe food handling.
- CORE violations concern general sanitation and/or maintenance of the food establishment.

**Note: Long-term control of risk factors requires a commitment by managers of food establishments to develop effective monitoring and control measures or system changes to address those risk factors most often responsible for foodborne illness. Risk control plans, standard operating procedures, buyer specifications, menu modification, HACCP plans and equipment or facility modification may be discussed as

