FOOD SERVICE ESTABLISHMENT RATING SYSTEM
Effective 6/1/17

A
A food service establishment having an inspection score of 93-100 with no critical four (4) point violations and not more than one (1) risk factor violation. A Qualified Food Operator, Designated Alternate or other knowledgeable and trained staff was on site at the time of inspection. Records of training were available, accurate and up to date. Safe food handling practices and procedures were observed at the time of inspection and the facility was found to be in compliance with the Public Health Code.

B
A food service establishment having an inspection score of 86-92 with no critical four point violations and no more than two risk factor violations. Establishment was free of major structural defects and exhibited safe food handling practices and procedures at the time of inspection. The facility was found to be substantially in compliance with the Public Health Code.

C
A food service establishment having an inspection score of 80-86 with no uncorrected critical four point violations and no more than four risk factor violations. Establishment has conditions that need to be corrected such as structural defects or other violations and/or unsafe food handling practices likely to cause foodborne illness.

D
A food service establishment having a rating score of less than 80 or any establishment with one or more uncorrected critical four point violations. An establishment with five or more risk factor violations, or the presence of any chronic, previously identified risk factor violations that have not been corrected. The establishment exhibited poor compliance with the provisions of the Public Health Code at the time of inspection.