Our Inspection Process

Food service establishments are inspected on an annual schedule that is determined by the risk Category (I, II, or III) as defined in the 2017 FDA Food Code which was adopted January 1, 2019. These are based on the food handling process, the complexity of the process, and the food service establishment's menu. Under the FDA rules both Category I (high risk) and Category II (medium risk) will require a Certified Food Protection Manager (CFPM) present at all times of operation. In addition, all CFPM's that work in Category I (high risk) establishments must complete additional allergen training using an approved allergen awareness training program. Allergen training is not required at this time for grocery stores, convenience stores, daycares, schools, assisted living or long term care facilities, food handlers (those without CFPM certifications), and CFPM's for working in Category II or III establishments.

Routine inspections are conducted unannounced. Complaint and follow-up (recheck) inspections are conducted as needed in addition to the routine inspections. During any type of inspection, Health Department Staff work to educate food establishment employees as to why certain practices are not acceptable and how these practices can contribute to food borne illness.

Inspections:

- There are 58 items under which violations may be written when conducting a food inspection. The first 29 items on the inspection sheet are identified as the risk factor/ intervention violations which are considered the important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are defined as control measures to prevent foodborne illness or injury. These items will be marked either IN or OUT of compliance or NO for not observed or NA for not applicable. These items will be very similar to "Critical" violations in the past and will typically require immediate correction or a reinspection. Depending on the severity of the Risk Factor/ Intervention Violations certain items that cannot be corrected immediately may require facility closure until they can be corrected. Risk Factor/ Intervention Violations include, but are not limited to: improper food temperatures, contaminated foods, cross-contamination and poor personal hygiene.

- The remaining items numbered 30-58 on the inspection sheet are defined as Good Retail Practices, which are preventable measures to control the addition of pathogens, chemicals, and physical objects into food. These items will be marked with an (X) alongside the applicable item and

additionally it will be noted if the item is corrected on site and/or a repeat violation. Good Retail Practices include, but are not limited to: unclean floors, soiled surfaces, and general maintenance and cleanliness of the facility.

- Follow-up inspections are conducted as necessary to ensure violations that cannot be corrected at the time of inspection are corrected and maintained corrected.

Violations reinspections are conducting using the following criteria:

- **Priority Items** must be corrected on site (COS) and/or reinspected within 72 hours.
- **Priority foundation items** must be reinspected within 10 days
- **Core violations** are typically rechecked at the time of the next routine inspection, but may be rechecked sooner if deemed necessary.

With the new FDA Code there is no longer a demerit score on the inspection form. Instead, the inspections will now draw more focus on the number of Risk Factor/ Intervention Violations as well as the number of repeat Risk Factor/ Intervention Violations resulting in a Pass/ Fail grading scale.

		Repeat Violations		
	Count of Violations	0 - 5	6 - 10	11+
Total Risk Factors	0 - 3	Pass	Pass with Conditions	Fail
	4 - 5	Pass with Conditions	Pass with Conditions	Fail
	6+	Fail	Fail	Fail