

Effective February 18, 2005.
Rev. Nov. 2007

Inspection Scoring System for Food Service Establishments



nyc.gov/health

THE CITY OF NEW YORK
Department of Health and Mental Hygiene
Bureau of Food Safety and Community Sanitation

Michael R. Bloomberg
Mayor

Thomas R. Frieden, M.D., M.P.H.
Commissioner

Table of Contents

Food Service Establishment Inspection Scoring Effective February 18, 20052

Understanding the Inspection Scoring System The Purpose Of “Conditions”3

Determining the Violation Condition Level Determining the Score for an Inspection4

New “Rules” for FSEs5

Significant Other Aspects of the Inspection Scoring System6

Sample Example: Food Temperature7

Golden Apple Excellence in Food Safety Award and Initiative8

Quality Improvement Food Protection Course9

Food Service Establishment Inspection Scoring Parameters – A Guide to Conditions11

Bureau of Food Safety and Community Sanitation Food Service Establishment Inspection Score WorksheetCenter Insert

Resources

1. New York City Health Code, Articles 3 and 81.
2. Chapter 23, Title 24 of the Rules of the City of New York.
3. New York State Sanitary Code, Subpart 14-1.
4. FDA Food Code, 2001.
5. Report of the FDA Retail Food Program Database of Food Borne Illness Risk Factors, August 10, 2000.
6. City of New York Department of Health and Mental Hygiene, Food Protection Training Manual – Revised Edition, 2002.

Food Service Establishment Inspection Scoring

Effective February 18, 2005

A point value will be assessed for each violation. A total of 28 or more point in either critical or general violations will be considered a failed inspection, which will then require a timely compliance inspection by DOHMH.

The New York City Department of Health and Mental Hygiene's (DOHMH) Bureau of Food Safety and Community Sanitation amended Title 24 of the Rules of the City of New York on February 18, 2005 by adding a new Chapter 23, entitled Food Service Establishment Inspection Procedures. The Food Service Inspection Procedures changed the way in which food service establishment (FSE) inspections are evaluated. Inspections are now “scored,” using a point system.

Inspection procedures, however, did not change. Public Health Sanitarians will continue to perform a “critical control point” (CCP) inspection, an approach that identifies food safety hazards that may contribute to illness exists.

The method for scoring FSE inspections was revised to better reflect the overall sanitary conditions of an establishment. The scoring system now in place is consistent with current public health food safety trends. Highlights of these changes are as follows:

- A point value is assessed for *each* violation. A total of 28 or more points in either critical or general violations are considered a failed inspection, which requires a compliance inspection by the DOHMH.
- Each violation is assigned a base point value. Additional points are added to a violation, when necessary, to reflect the severity of the violation. This severity measurement factor is called “*Conditions*.” The more severe the violation, the greater the point value for that violation.
- Details of the scoring system are posted on the New York City Department of Health and Mental Hygiene website (nyc.gov/health).

Risk Factors

The scoring system reflects “risk factors” for food-borne illnesses that have been identified in studies conducted by the Federal Centers for Disease Control and Prevention (CDC). These risk factors have been determined to be the leading causes of food-borne illnesses or disease. A food service manager's knowledge of food safety principles is key to reducing illnesses and diseases caused by food. These risk factors are:

- Improper personal hygiene practices.
- Improper handwashing and bare hand contact with ready to eat foods.
- Improper cooking and holding temperatures.
- Cross contamination of food and food equipment.
- Food from unapproved sources.

The scoring system is designed to give food service operators a clear understanding of what they must do to prevent illness or disease and ensure compliance with Health Code regulations and Chapter 23, Title 24 Rules of the City of New York. The following chart summarizes the number of points that are assigned for a various types of violation.

FSE Inspection Scoring System Summary						
Violation Types		Conditions				
CRITICAL		I	II	III	IV	V
	Administrative	—	—	—	—	28
	* Public Health Hazards	7	8	9	10	28
	Critical Other	5	6	7	8	28
+ Pre-Permit Serious Items		—	—	—	10	28
Food Protection Certificate		—	—	—	—	10
Inadequate Hand Washing Facilities		—	—	—	10	28
General		2	3	4	5	28

Understanding The Inspection Scoring System

Most CDC “risk factors” are referred to as *Public Health Hazards* (PHH) by the DOHMH. These are violations that are known to contribute directly to food-borne illness or disease. *PHHs* are marked with an asterisk (*) on the *Inspection Work Sheet*, a copy of which is included in this booklet for your reference and to help you prepare for your next inspection.

Because of the risks these *Public Health Hazards* pose, they are assigned a higher point value than have been assigned to the other critical violations. *Public Health Hazards* need to be corrected at the time of the inspection, and Pre-Permit Serious Violations (identified with a “+” on the *Inspection Work Sheet*) need to be corrected prior to the issuance of the permit.

Failure to correct a PHH at the time of inspection, will result in an automatic failure of the inspection and/or immediate closing of the establishment or other enforcement actions.

The Purpose Of “Conditions”

Evaluating the severity of a violation and considering *Critical and General Violations* as part of the overall score offers a clearer picture of the sanitary condition of the establishment.

The new scoring system assigns a numeric point value to each violation. The point value signifies the seriousness of each violation. In other words, the higher the numeric value, the more serious the violation.

An accumulated score of fewer than 28 points from critical and/or general violations is needed to pass an inspection. A food service establishment that accumulates 28 or more points from critical and/or general violations will fail an inspection.

Determining the Violation Condition Level

Every condition level of a violation is determined by a specific set of parameters. Some violations have more condition levels and more parameters than others. Administrative violations only have one condition level and one set of parameters. Critical violations and public health hazards may have up to five condition levels. The violation for improper handwashing has two condition levels; and the Food Protection Certificate requirement is scored at a higher numeric value at the highest condition level because a food service manager's knowledge of food safety and proper handwashing are key food safety principles in reducing illness or disease and disease.

Determining the Score for an Inspection

The scoring system assigns a numeric point value to each violation. The point value signifies the seriousness of each violation. In other words, the higher the numeric value, the more serious the violation. *Conditions* range from *Condition I*, the least serious condition with the lowest point value, through *Condition IV*, the most serious condition with the highest point value.

Condition V violations, in most instances, are reserved for a failure to correct any Public Health Hazard condition noted by the health inspector at the time of the inspection. Note that a *Condition V* violation for the vast majority of violations is assigned 28 points, and is considered an automatic failure of the inspection.

An accumulated score of fewer than 28 points from critical and/or general violations is needed to pass an inspection. *A FSE that accumulates 28 or more points from critical and/or general violations will fail an inspection;* and the DOHMH will schedule an unannounced compliance inspection to determine if State Sanitary Code a FSE has made the necessary corrections to comply with the Health Code and Chapter 23 of Title 24 of the Rules of the City of New York. A compliance inspection is a full sanitary inspection performed in the same way as an initial inspection. If the establishment has not made the required corrections, it may be subject to immediate closure by the DOHMH.

New “Rules” for FSEs

The DOHMH has reclassified the following violations:

- The Section entitled “Documentation” was changed to group all signage violations into a single violation under Condition Level I.

Portions of the following critical violations were re-classified as general violations:

- **Canned food product observed swollen, leaking, and rusted, and/or severely dented.**

Scoring of violations for canned food product observed swollen, leaking, and rusted, and/or severely dented will be divided into two separate violations. Based on current science and the manufacturing improvements in developing hermetically sealed containers, dented cans will be considered a general violation. Only those canned food products that are swollen, leaking, or rusted at critical seams or where food adulteration has occurred will continue to be deemed critical violations.

- **Milk or milk dated product undated, improperly dated or expired.**

Milk or milk products that are undated, improperly dated or have an expired date will become general violations for FSE’s. When the violation is found in a retail store that sells packaged milk or milk products directly to the consumer, however, the violation will still be considered a “critical” violation.

- **Improper thawing procedures.**

The violation “Thawing procedure improper,” has been changed to a general violation. Although freezing prevents microbial growth in foods it does not necessarily destroy all microorganisms. Improper thawing of frozen, potentially hazardous food increases the opportunity for surviving bacteria to grow to harmful numbers and/or produce toxins; however, cooking is generally effective in eliminating pathogens, provided that the food is held at sufficient appropriate temperatures for the time required by the New York City Health Code.

- **Food contact surfaces, such as cutting boards, not properly maintained.**

The violation, “Food Contact Surfaces not properly maintained, or not washed, rinsed, and sanitized after each use and following any activity when contamination may have occurred” will also be divided into critical and general components. A food contact surface that is not washed, rinsed, and sanitized after each use, or following any activity when contamination may have occurred, will remain a critical violation; however, a cutting board that is discolored, pitted, scratched or that has deep grooves without embedded food, will be scored as a general violation. The purpose of the Health Code requirement for properly maintained food contact surfaces is to ensure that multiuse food contact surfaces, such as cutting boards, have surfaces that are designed and constructed to be durable and capable of retaining their original characteristics so that such items can continue to be cleanable and fulfill their intended need. When a food contact surface cannot maintain its original characteristics or be cleaned, it should be discarded or repaired. Food contact surfaces that become difficult to clean, and have cracks, chips or pits allow microorganisms to attach and form biofilms. Biofilms are highly resistant to cleaning and sanitizing, and can release pathogens into foods.

Food safety is a common goal for food service establishment operators and the Department of Health and Mental Hygiene. Working together, we can make New York City one of the safest cities in which to dine as well as one of the most enjoyable.

Revised Parameters and Condition Levels for Wiping Cloths

The Department also changed the parameters and the condition levels for the violation “Wiping clothes dirty or not stored in sanitizing solution” to reflect a more scientific approach. See Page 20.

A New Pre-permit Violation

The violation currently designated as “Acceptable facilities to wash, rinse, and sanitize not provided” will be considered a pre-permit violation and changed to read, “No facilities to wash, rinse, and sanitize.” The wording of the violation has been changed to better clarify its intent, so that there will be fewer critical violations cited for items such as “no immersion basket,” which should be cited as a violation in the general violation category.

Renaming the Critical Category Titled “Other”

The Department is renaming the critical category titled “Other,” (6H) as “Other Critical” to include the miscellaneous categories “Administration,” “Food Temperature,” “Food Source,” “Food Protection,” “Facility Design,” and “Personal Hygiene.” This will enable the Department to distinguish and compile statistics on those violations previously designated as simply other.

Significant Aspects of the Inspection Scoring System

The health inspector conducts a full review of a food service operation by using a “critical control point” inspection approach during an inspection. The operator is expected to take immediate corrective actions as violations are found. The inspection form clearly captures the extent to which the operation is complying with the Health Code and identifies “risk factors” that must be dealt with by the operator.

The supervisor of a food service operation must be certified by a DOHMH-approved food protection course and must be on premises at all times. The DOHMH Food Protection Course is designed to help food service operators learn how to comply with Health Code regulations and identify critical control points in their own operations. The course, which is readily available in five languages. For more information and course costs, please contact the Health Academy at (212) 280-9212 or 311.

The violation for not having a Food Protection Course (FPC) certificate holder on site during all hours of operation is weighted more heavily. Having a FPC holder supervising food operations is an essential requirement for operating a safe FSE.

Although the standards for how an inspection will be evaluated are changing, the inspection process will remain the same. The health inspector will continue to do a full review of the food service operation by using a “critical control point” inspection approach.

The DOHMH will issue a “Notice of Violation” when a FSE has one or more critical violations. All general violations, except signage are cited individually on the written report or Notice of Violation to encourage food service operators to better understand and correct less serious violations, as well as those that are more serious. A Notice of Violation will not be issued to a FSE that has no critical violations, and has accumulated 14 or fewer general violation points.

One of the administrative violations (numbered IF in the Administration Section on the inspection form) is important for compliance with state law. Section 14-1.200(b) of the New York State Sanitary Code requires that food service operators who have knowledge that an illness has allegedly occurred due to the consumption of food served at the establishment must report this to the New York City Department of Health and Mental Hygiene. A food service operator must call 311 or (212) 442-3372 to report any alleged case of food-borne illness or disease.

Scoring Example: Food Temperature

Because one of the most common critical violations is failure to keep food at the proper temperature, we will use this as an example to illustrate the inspection scoring system.

Proper temperatures help control the growth of *pathogens* (agents such as bacteria that can cause disease) in food. Food held out of temperature is considered a serious risk factor. The “*Condition*” level, and thus the point value associated with each condition, increases when multiple food items are found not to be within either their proper cooking or holding temperatures. (Please note that this applies to hot foods as well as refrigerated foods.) The following is an example of how an inspector would grade a temperature violation:

Condition I. Point Value = 7: One cooked hot food item not held at 140° F (such as chicken soup).

Condition II. Point Value = 8: Two cooked hot food items not held at 140° F (such as chicken soup and chicken wings).

Condition III. Point Value = 9: Three cooked hot food items not held at 140° F (such as chicken soup, chicken wings, and cooked rice).

Condition IV. Point Value = 10: Four or more cooked hot food items not held at 140° F (such as chicken soup, chicken wings, cooked rice, baked chicken, and beef stew).

An “Inspection Worksheet,” which describes all possible violations and the point values assigned for each violation, is included in this booklet. This is not the inspection form. The DOHMH suggests that FSE operators use this worksheet everyday to perform a self-inspection of their establishment to identify and correct any possible violations.

Also included in this booklet is a description of the parameters used for determining the “Condition” level for each violation. These parameters clearly show how a health inspector will assess the “condition” level of each violation cited during an inspection.



Golden Apple Excellence in Food Safety Award and Initiative

The Golden Apple Excellence in Food Safety Award and Initiative is a new endeavor aimed at increasing food safety in New York City’s FSE. It provides both assistance and incentive for FSEs to achieve and maintain the highest standards in food safety.

The Golden Apple Award is the mark of FSEs with superior food safety standards. The award consists of a one-year certificate and decal that can be prominently displayed to the public, allowing potential patrons to immediately identify establishments that meet the Health Department’s highest food safety standards.

FSE qualify for the award by having an exemplary record on inspections, completing the food protection and quality improvement course, and demonstrating a serious commitment to food safety by having a quality improvement system in place.

Eligibility for a Golden Apple Award is reserved for those FSEs that:

- Have a valid Department of Health and Mental Hygiene (DOHMH) permit and are in good standing with DOHMH (no outstanding fines);
- Have a supervisor or manager who has completed the basic DOHMH Food Protection Course (or an equivalent course);
- Have a supervisor or manager who has completed the DOHMH Quality Improvement Food Protection Course, which focuses on how to develop and implement a quality improvement plan in a FSE;

OR

Can demonstrate that acceptable quality improvement/quality assurance measures have been in place for the last 12 months and will sign an affidavit attesting to this;

- Pass two initial cycle inspections (Compliance and Accelerated inspections do not count) — their most recent initial inspection and an initial inspection following completion of the Quality Improvement Food Protection Course or demonstration of a pre-existing quality improvement plan — with no critical violations and fewer than five general violations; and have no violations of the Smoke Prohibition Laws.

Quality Improvement Food Protection Course

This course is open only to supervisor, manager, and consultants who have completed the basic DOHMH Food Protection Course (or an equivalent course) and have a sound understanding of food safety principles. The Quality Improvement Food Protection Course is a more advanced class that focuses on:

- How to create an “Quality Improvement plan,” a system used to reduce the risk of foodborne illness by identifying and correcting food safety hazards for your individual FSE.
- How to handle potentially hazardous foods and serve safe food to your customers.
- Personal hygiene
- Employee supervision and training.
- How to develop and implement a maintenance and cleaning schedule.

The course consists of two consecutive four-hour sessions and one follow-up four hour session to review and submit a quality improvement plan. At the first session, each participant receives a tool kit for designing and implementing a quality improvement plan tailored for their individual establishment.

You may register for the QIFPC or submit your quality improvement plan by contacting the NYC DOHMH Health Academy, Monday through Friday from 9 AM until 3 PM at: (212) 280-9209 or by dialing 311.

FOOD SERVICE ESTABLISHMENT INSPECTION SCORING PARAMETERS - A GUIDE TO CONDITIONS

CRITICAL VIOLATIONS						
Violation		Condition I	Condition II	Condition III	Condition IV	Condition V
1A	Current valid permit, registration or other authorization to operate establishment not available.					Current valid permit, registration or other authorization to operate establishment not available.
1B	Document issued by the Board of Health, Commissioner or Department unlawfully reproduced or altered.					Document issued by the Department, Commissioner or Board unlawfully reproduced or altered.
1C	Notice of the Department or Board mutilated, obstructed, or removed.					Notice of the Department or Board mutilated, obstructed or removed.
1D	Failure to comply with an Order of the Board, Commissioner or the Department.					Failure to comply with an Order of the Board, Commissioner or Department.
1E	Duties of an officer of the Department interfered with or obstructed.					Officer of the Department interfered with or obstructed from carrying out duties.
1F	Failure to report occurrences of suspected foodborne illness to the Department.					Failure to report occurrences of suspected foodborne illness.
2A*	Food not cooked to required minimum temperature.				Failure to properly cook meats, comminuted meats, and other potentially hazardous foods (PHFs) is a severe violation, unless a consumer specifically asks for their individual product to be cooked below the minimum temperature.	Failure to correct any condition of a public health hazard (PHH) at the time of Inspection. Inspector must call office to discuss closing or other enforcement measures.
2B*	Hot food item not held at or above 140° F.	One hot food item out of temperature. Example: 8 chicken wings.	Two hot food items out of temperature. Example: 8 chicken wings and cooked rice.	Three hot food items out of temperature. Example: 8 chicken wings, cooked rice and roast beef.	Four or more hot food items out of temperature. Example: 8 chicken wings, cooked rice, pork roast and beef stew.	Failure to correct any condition of a PHH at the time of inspection. Inspector must call office to discuss closing or other enforcement measures.
2B*	Hot food item not held at or above 140° F. (FSEs that have limited menu items)	Hot food items out of temperature. Example: Approximately 1-5 lbs. of fried chicken halves or 1-10 chicken wings	Hot food items out of temperature. Example: Approximately 6-10 lbs. of fried chicken halves or 11-20 chicken wings	Hot food items out of temperature. Example: Approximately 11-15 lbs. of fried chicken halves or 21-30 chicken wings	Hot food items out of temperature. Example: Approximately 16-20 lbs. of fried chicken halves and/or 31 or more chicken wings	Failure to correct any condition of a PHH at the time of inspection. Inspector must call office to discuss closing or other enforcement measures.
2C	Hot food item that has been cooked and refrigerated is being held for service without first being reheated to 165° F or above within 2 hours.	One cooked and refrigerated hot food item not reheated to 165° F before service. Example: chicken soup.	Two cooked and refrigerated hot food items not reheated to 165° F before service. Example: chicken soup and baked ham.	Three cooked and refrigerated hot food items not reheated to 165° F before service. Example: chicken soup, baked ham and sliced turkey.	Four or more cooked and refrigerated hot food items not reheated to 165° F before service. Example: chicken soup, baked ham, sliced turkey, meatloaf and lobster bisque.	

*Public Health Hazards (PHH) must be corrected immediately

+Pre-permit Serious (PPS) Violations that must be corrected before permit is issued

FOOD SERVICE ESTABLISHMENT INSPECTION SCORING PARAMETERS – A GUIDE TO CONDITIONS

CRITICAL VIOLATIONS

Violation		Condition I	Condition II	Condition III	Condition IV	Condition V
2D	Precooked potentially hazardous food from commercial food processing establishment that is supposed to be heated, but is not heated to 140° F within 2 hours.	One precooked commercially prepared food not heated to 140° F. Example: beef patties.	Two pre-cooked commercially prepared foods not heated to 140° F. Example: beef patties and clam chowder.	Three pre-cooked commercially prepared foods not heated to 140° F. Example: beef patties, clam chowder and smoked turkey.	Four or more pre-cooked commercially prepared foods not heated to 140° F. Example: beef patties, clam chowder, smoked turkey, corn beef and gyros.	
2E	Whole frozen poultry or poultry breasts, other than a single portion, are being cooked frozen or partially thawed.	One whole poultry or poultry breast being cooked from a frozen state. Example: chicken breast.	Two or more whole poultry or poultry breast being cooked from a frozen state. Example: chicken breast, whole chicken, turkey breast and duck.	Note: For failure to properly cook poultry to the required minimum temperature, *2A cited.		
2F	Meat, fish or molluscan shellfish served raw or undercooked without prior notification to customer.				Failure to properly cook meats, comminuted meats, fish, shellfish and other PHFs, unless a consumer specifically asks for their order to be cooked below the minimum temperature.	
2G*	Cold food item held above 41° F (smoked fish above 38° F), except during necessary preparation.	One cold food item out of temperature. Example: smoked salmon above 38° F.	Two cold food items out of temperature. Example: smoked salmon above 38° F and potato salad above 41° F.	Three cold food items out of temperature. Example: smoked salmon above 38° F, potato salad and sushi above 41° F.	Four or more cold food items out of temperature. Example: smoked salmon above 38° F, potato salad, sushi and chicken salad above 41° F.	Failure to correct any conditions of a PHH at the time of inspection. Inspector must call office to discuss closing or other enforcement measures.
2G*	Cold food item held above 41° F (smoked fish above 38° F), except during necessary preparation. (FSEs that have limited menu items)	Cold food item out of temperature. Example: Approximately 1-5 lbs. of egg salad or 1-10 sushi servings above 41° F.	Cold food item out of temperature. Example: Approximately 6-10 lbs of egg salad and/or 11-20 sushi servings above 41° F.	Cold food item out of temperature. Example: Approximately 11-15 lbs. of egg salad and/or 21-30 sushi servings above 41° F.	Cold food item out of temperature. Example: Approximately 16-20 lbs. of egg salad and/or more than 30 of sushi servings above 41° F.	Failure to correct any condition of a PHH at the time of inspection. Inspector must call office to discuss closing or other enforcement measures.
2H*	Food not cooled by an approved method whereby the internal product temperature is reduced from 140° F to 70° F or less within 2 hours and from 70° F to 41° F or less within 4 additional hours.	One food item not cooled by approved method. Example: one whole, cooked turkey.	Two food items not cooled by approved method. Example: two whole, cooked turkeys.	Three food items not cooled by approved method. Example: two whole, cooked turkeys and one container of deep pot chicken stew.	Four or more food items not cooled by approved method. Example: two whole, cooked turkeys, one container of deep pot chicken stew and 10 pounds of cooked rice.	Failure to correct any condition of a PHH at the time of inspection. Inspector must call office to discuss closing or other enforcement measures.
2I	Food prepared from ingredients at ambient temperature not cooled to 41° F or below within 4 hours.	One food item prepared from ambient temperature ingredients not cooled to 41° F. Example: can-made tuna salad above 41° F.	Two food items prepared from ambient temperature ingredients not cooled to 41° F. Example: can-made tuna and salmon salad above 41° F.	Three food items prepared from ambient temperature ingredients not cooled to 41° F. Example: can-made tuna, salmon salad and open canned sardines above 41° F.	Four or more food items prepared from ambient temperature ingredients not cooled to 41° F. Example: can-made tuna salad, salmon salad, sardines and anchovies above 41° F.	

*Public Health Hazards (PHH) must be corrected immediately

+Pre-permit Serious (PPS) Violations that must be corrected before permit is issued

FOOD SERVICE ESTABLISHMENT INSPECTION SCORING PARAMETERS – A GUIDE TO CONDITIONS

CRITICAL VIOLATIONS					
Violation	Condition I	Condition II	Condition III	Condition IV	Condition V
3A* Food from unapproved or unknown source or home canned.				One or more food items not from an approved source, or home canned. Example: unpasteurized milk or wild mushrooms or home canned jellies.	Failure to correct any condition of a PHH at the time of Inspection. Inspector must call office to discuss closing or other enforcement measures.
3B* Shellfish not from approved source, improperly tagged/labeled; tags not retained for 90 days.				One or more shellfish not from an approved source, improperly tagged/labeled; tags not retained for 90 days. Example: clams not tagged, oyster tags not retained for 90 days, mussels improperly labeled and mussels not tagged.	Failure to correct any condition of a PHH at the time of Inspection. Inspector must call office to discuss closing or other enforcement measures.
3C* Eggs found dirty/cracked; liquid, frozen or powdered eggs not pasteurized.	Eggs (1-5) found dirty/cracked or liquid, frozen, or powdered eggs not pasteurized. Example: 1-5 eggs dirty and/or cracked; or carton of unpasteurized eggs.	Eggs (6-10) found dirty/cracked or liquid, frozen, or powdered eggs not pasteurized. Example: 6-10 eggs found dirty and/or cracked; or 1-5 found eggs dirty and/or cracked and carton of unpasteurized eggs.	Eggs (11-15) found dirty/cracked or liquid, frozen, or powdered eggs not pasteurized. Example: 11-15 eggs found dirty and/or cracked; or 6-10 eggs found dirty and/or cracked and carton of unpasteurized eggs.	Eggs (16-or more) found dirty/cracked or liquid, frozen, or powdered eggs not pasteurized. Example: >15 eggs found dirty and/or cracked; or 11-15 found dirty and/or cracked eggs and carton of unpasteurized eggs.	Failure to correct any condition of a PHH at the time of Inspection. Inspector must call office to discuss closing or other enforcement measures.
3D* Canned food product observed swollen, leaking and rusted.	Cans of food products (1-5) observed swollen, leaking or rusted. Example: one can of tomato paste and one can of salmon observed severely rusted.	Cans of food products (6-10) observed swollen, leaking or rusted. Example: three cans of tomato paste observed swollen, two cans of salmon and two cans of mushrooms observed severely rusted.	Cans of food products (11-15) observed swollen, leaking, or rusted. Example: ten cans of tomato paste observed swollen, two cans of salmon and two cans of mushrooms observed severely rusted.	Twenty (20) or more cans of food products observed swollen, leaking or rusted. Example: ten cans of tomato paste observed swollen, two cans of salmon, two cans of mushrooms observed severely rusted and fifteen cans of bake beans observed leaking.	Failure to correct any condition of a PHH at the time of inspection. Inspector must call office to discuss closing or other enforcement measures.
3E* Potable water supply inadequate. Water or ice not potable or from unapproved source. Cross connection in potable water supply system observed.				Potable water supply inadequate. Water or ice not potable or from unapproved source. Cross connection in potable water supply system observed.	Failure to correct any condition of a PHH at the time of inspection. Inspector must call office to discuss closing or other enforcement measures.

*Public Health Hazards (PHH) must be corrected immediately

†Pre-permit Serious (DPS) Violations that must be corrected before permit is issued

FOOD SERVICE ESTABLISHMENT INSPECTION SCORING PARAMETERS – A GUIDE TO CONDITIONS

CRITICAL VIOLATIONS

Violation		Condition I	Condition II	Condition III	Condition IV	Condition V
3F*	Unpasteurized milk or milk product present.				Unpasteurized milk or milk product present.	Failure to correct any condition of a PHH at the time of inspection. Inspector must call office to discuss closing or other enforcement measures.
3G	Raw food not properly washed prior to serving.	One raw food product was not properly washed prior to serving. Example: two heads of lettuce.	Two raw food products were not properly washed prior to serving. Example: two heads of lettuce and bunch of carrots.	Three raw food products were not properly washed prior to serving. Example: two heads of lettuce, bunch of carrots and bunch of broccoli.	Four or more raw food products were not properly washed prior to serving. Example: two heads of lettuce, bunch of carrots, bunch of broccoli and head of cabbage.	
4A	Food Protection Certificate not held by supervisor of food operations.					FPC not held by the supervisor of food operations or available for inspection by DOHMH personnel.
4B	Food worker prepares food or handles utensil when ill with a disease transmissible by food or has exposed infected cut or burn on hand.				Food worker prepares food or handles utensil when ill with a disease transmissible by food or has exposed infected cut or burn on hand.	Failure to correct any condition of a PHH at the time of inspection. Inspector must call office to discuss closing or other enforcement measures.
4C*	Food worker does not use proper utensil to eliminate bare hand contact with food that will not receive adequate additional heat treatment.	One food worker observed preparing ready-to-eat food with bare hands. Example: one food worker at front food prep area preparing a sandwich.	Two food workers observed preparing ready-to-eat foods with bare hands. Example: one food worker at front food prep area preparing a sandwich and one in the kitchen preparing Caesar salad.	Three food workers observed preparing ready-to-eat foods with bare hands. Example: one food worker at front food prep area preparing a sandwich, one in the kitchen preparing Caesar salad and another in the basement preparing shrimp cocktail.	Four or more food workers observed preparing ready-to-eat foods with bare hands. Example: Two food workers at front food prep area preparing a sandwich, one in the kitchen preparing Caesar salad and another in the basement preparing shrimp cocktail.	Failure to correct any condition of a PHH at the time of inspection. Inspector must call office to discuss closing or other enforcement measures.
4D*	Food worker does not wash hands thoroughly after visiting the toilet, coughing, sneezing, smoking, preparing raw foods or otherwise contaminating hands.				Food worker does not wash hands after visiting the toilet, coughing, sneezing, smoking, preparing raw foods or otherwise contaminating hands.	Failure to correct any condition of a PHH at the time of inspection. Inspector must call office to discuss closing or other enforcement measures.
4E*	Toxic chemical improperly labeled, stored or used so that contamination of food may occur.	One toxic chemical improperly labeled, stored or used so that contamination of food may occur. Example: roach spray.	Two toxic chemicals improperly labeled, stored or used so that contamination of food may occur. Example: roach spray and bleach.	Three toxic chemicals improperly labeled, stored or used so that contamination of food may occur. Example: roach spray, bleach and butane.	Four or more toxic chemicals improperly labeled, stored, or used so that contamination of food may occur. Example: roach spray, bleach, butane and rat poison.	Failure to correct any condition of a PHH at the time of inspection. Inspector must call office to discuss closing or other enforcement measures.

*Public Health Hazards (PHH) must be corrected immediately

+Pre-permit Serious (PPS) Violations that must be corrected before permit is issued

FOOD SERVICE ESTABLISHMENT INSPECTION SCORING PARAMETERS – A GUIDE TO CONDITIONS

CRITICAL VIOLATIONS						
Violation		Condition I	Condition II	Condition III	Condition IV	Condition V
4F*	Food, food preparation area, food storage area or area used by employees or patrons contaminated by sewage or liquid waste.				Food, food preparation area, food storage area or area used by employees or patrons contaminated by sewage or liquid waste.	Failure to correct any condition of a PHH at the time of inspection. Inspector must call office to discuss closing or other enforcement measures.
4G*	Unprotected potentially hazardous food re-served.				Unprotected potentially hazardous food re-served.	Failure to correct any condition of a PHH at the time of inspection. Inspector must call office to discuss closing or other enforcement measures.
4H*	Food in contact with utensil, container or pipe that consists of toxic material.				Food in contact with utensil, container or pipe that consists of toxic material.	Failure to correct any condition of a PHH at the time of inspection. Inspector must call office to discuss closing or other enforcement measures.
4I*	Food item spoiled, adulterated, contaminated or cross-contaminated.	One food item or 1-5 lbs of food is spoiled, adulterated, contaminated or cross-contaminated. Example: lettuce contaminated by raw chicken or 3 lbs of custard cream contaminated by mice droppings.	Two food items or 6-10 lbs of food are spoiled, adulterated, contaminated or cross-contaminated. Example: lettuce and cooked chicken contaminated by raw chicken; or 10 lbs of spoiled sausages.	Three food items or 11-15 lbs of food are spoiled, adulterated, contaminated or cross-contaminated. Example: lettuce, cooked chicken and raw eggs contaminated by raw chicken; or 11 lbs of lettuce and 4 lbs of figs contaminated by non-potable water.	Four or more food items or 16 lbs. or more food are spoiled, adulterated, contaminated or cross-contaminated. Example: lettuce, cooked chicken, raw eggs and cooked rice contaminated by raw chicken; or 25 lbs of mashed potatoes contaminated by raw pork tripe.	Failure to correct any condition of a PHH at the time of inspection. Inspector must call office to discuss closing or other enforcement measures.
4J	Unprotected food re-served.	One unprotected food item re-served. Example: unwrapped crackers.	Two unprotected foods items re-served. Example: unwrapped crackers and bread.	Three unprotected food items re-served. Example: unwrapped crackers, bread and pickles.	Four or more unprotected food items re-served. Example: unwrapped crackers, bread, pickles and beets.	
4K	Appropriately scaled metal stem-type thermometer not provided or used to evaluate temperatures of potentially hazardous foods during cooking, cooling, reheating and holding.				Appropriate thermometer(s) not provided or used to measure the temperature of potentially hazardous foods.	

*Public Health Hazards (PHH) must be corrected immediately

+Pre-permit Serious (PPS) Violations that must be corrected before permit is issued

FOOD SERVICE ESTABLISHMENT INSPECTION SCORING PARAMETERS – A GUIDE TO CONDITIONS

CRITICAL VIOLATIONS

Violation	Condition I	Condition II	Condition III	Condition IV	Condition V
4L Evidence of rats or live rats present in facility's food and/or non-food areas.	Rats present in the facility's food or non-food areas. Example: 1-10 fresh rat droppings in one area.	Rats present in the facility's food or non-food areas. 11-30 fresh rat droppings in one area or 1-10 fresh rat droppings in two areas. Example: 25 fresh rat droppings in the food prep area; or 10 fresh rat droppings in dry food storage area and 10 fresh rat droppings in the basement.	Rats present in the facility's food or non-food areas. 31-70 rat droppings one area; 11-30 fresh rat droppings in two areas; or 1-10 fresh rat droppings in three areas. Example: 55 fresh rat droppings in food prep area; or 14 fresh rat droppings in dry food storage area and 16 in basement; or less than 10 fresh rat droppings in the basement, food prep area and bathroom.	Rats present in the facility's food or non-food areas. 1-2 live rats and/or 71-100 rat droppings in one area; 31-70 fresh rat droppings in two areas; 11-30 fresh rat droppings in three areas; or 1-10 fresh rat droppings in four areas. Example: 80 fresh rat droppings in food prep area; or 30 fresh rat droppings in dry food storage area and 16 in basement; or less than 10 fresh rat droppings in basement, food prep area, bathroom and garbage disposal area.	Three or more live rats and/or greater than 100 rat droppings; and/or other conditions exist conducive to infestation of rats, i.e., holes/openings, water, food, unused equipment/material. Inspector must call office to discuss closing or other enforcement measures.
4M Evidence of mice or live mice present in facility's food and/or non-food areas.	Mice present in the facility's food or non-food areas. 1-10 fresh mice droppings in one area. Example: 8 fresh mice droppings found in pantry.	Mice present in the facility's food or non-food areas. 11-30 fresh mice droppings in one area; or 1-10 in two areas. Example: 25 fresh mice droppings in the food prep area; or 10 fresh mice droppings in dry food storage area and 10 in the basement.	Mice present in the facility's food or non-food areas. 31-70 mice droppings one area, 11-30 in two areas; or 1-10 in three areas. Example: 55 fresh mice droppings in food prep area; 14 fresh mice droppings in dry food storage area and 16 in basement; or less than 10 fresh mice droppings in the basement, food prep area and bathroom.	Mice present in the facility's food or non-food areas. 1-2 live mice and/or 71-100 mice droppings in one area; 31-70 in two areas, 11-30 in three areas; or 1-10 in four areas. Example: 80 fresh mice droppings in food prep area; 30 fresh mice droppings in dry food storage area and 16 in basement; or less than 10 fresh mice droppings in basement, food prep area, bathroom and garbage disposal area.	Two or more live mice and/or greater than 100 fresh mice droppings; and/or other conditions exist conducive to infestation of mice conditions. Example: holes /openings, water, food, unused equipment/material. Inspector must call office to discuss closing or other enforcement measures.
4N Evidence of roaches or live roaches present in facility's food and/or non-food areas.	Roaches present in the facility's food and non-food areas. 1-5 roaches in one area. Example: 2 live roaches in the dry non-food.	Roaches present in the facility's food and non-food areas. 6-10 roaches in one area; or 1-5 in two areas. Example: 7 live roaches in the food prep area; or 2 roaches in the dry food storage area and 1 in the basement.	Roaches present in the facility's food and non-food areas. 11-15 roaches in one area; 6-10 in two areas; or 1-5 in three areas. Example: 12 live roaches in the food prep area; 4 roaches in the dry food storage area and 5 roaches in the basement; or 1 live roach observed in walk-in, food prep area and dry storage.	Roaches present in the facility's food and non-food areas. 16-20 roaches in one area, 11-15 in two areas; 6-10 in three areas; or 1-5 in four areas. Example: 17 live roaches in the food prep area; 10 roaches in the dry food storage area and 5 roach in the basement; or 1 live roach observed in walk-in, food prep area, garbage area and dry storage area.	Greater than 20 live roaches and/or other conditions exist conducive to infestation of roaches. Example: holes/openings, water, food, unused equipment/material. Inspector must call office to discuss closing or other enforcement measures.

*Public Health Hazards (PHH) must be corrected immediately

+Pre-permit Serious (PPS) Violations that must be corrected before permit is issued

FOOD SERVICE ESTABLISHMENT INSPECTION SCORING PARAMETERS – A GUIDE TO CONDITIONS

CRITICAL VIOLATIONS

Violation	Condition I	Condition II	Condition III	Condition IV	Condition V
40 Evidence of flying insects present in facility's food and/or non-food areas.	Flying insects/flies present in the facility's food and non-food areas. 2-5 flies in one area. Example: 2 flies in dry non-food area.	Flying insects/flies present in the facility's food and non-food areas. 6-10 in one area; or 1-5 flies in two areas. Example: 7 live flies in food prep area; or 2 flies in the dry food storage area and 1 in basement.	Flying insects/flies present in the facility's food and non-food areas. 11-15 in one area; 6-10 in two areas; or 1-5 flies in three areas. Example: 12 live flies in food prep area; 4 flies in the dry food storage area and 5 flies in basement; or 1 fly observed in walk-in, food prep area and dry storage area.	Flying insects/flies present in the facility's food and non-food areas. 16-20 in one area; 11-15 in two areas; 6-10 flies in three areas; or 1-5 in four areas. Example: 17 flies in food prep area; 10 flies in dry food storage area and 5 flies in basement; or 1 fly observed in walk-in, food prep area, garbage area and dry storage area.	More than 20 flies and/or other conditions exist conducive to infestation of flying insects/flies. Example: holes /openings, water, food, and/or decaying matter, sewage. Inspector must call office to discuss closing or other enforcement measures.
4P Other live animal present in facility's food and/or non-food areas.	One customer observed with a live animal. Example: Woman in grey slacks carrying poodle on service line.	Two customers observed with a live animal. Example: Woman in grey slacks carrying a poodle on service line and man with mustache with a parrot on shoulder at the salad bar.	Three customers observed with a live animal. Example: Woman in grey slacks carrying poodle on service line, man with mustache with a parrot on shoulder at the salad bar, and a child with a rabbit at the dining table.	Four customers observed with a live animal or live animals residing in the facility. Example: Woman in grey slacks carrying poodle on service line, man with mustache with a parrot on shoulder at the salad bar, a child with a rabbit at the dining table and a woman with a cat on a leash at coffee bar or one live cat observed in the basement.	
5A* Sewage disposal system improper or unapproved.				Sewage or liquid waste is not disposed of in an approved or sanitary manner; or sewage or liquid waste contaminating food, food storage area and food preparation area or area frequented by consumers or employers storage or preparation area.	Failure to correct any condition of a PHH at the time of inspection. Inspector must call office to discuss closing or other enforcement measures.
5B* Harmful, noxious gas or vapor detected. CO 13 ppm.				Harmful, noxious gas or vapor detected. CO equal to or greater than 13ppm.	Failure to correct any condition of a PHH at the time of inspection. Inspector must call office to discuss closing or other enforcement measures.

*Public Health Hazards (PHH) must be corrected immediately

+Pre-permit Serious (PPS) Violations that must be corrected before permit is issued

FOOD SERVICE ESTABLISHMENT INSPECTION SCORING PARAMETERS – A GUIDE TO CONDITIONS

CRITICAL VIOLATIONS

Violation		Condition I	Condition II	Condition III	Condition IV	Condition V
5C+	Food contact surface improperly constructed or located. Unacceptable material used.	One food contact surface or piece of equipment improperly constructed, located and/or unacceptable material used. Example: painted shelves in a walk-in unit.	Two food contact surfaces or pieces of equipment improperly constructed, located and/or unacceptable material used. Example: painted shelves in a walk-in unit and cutting board made from untreated wood.	Three food contact surfaces or pieces of equipment improperly constructed, located, and/or unacceptable material used. Example: painted shelves of a walk-in unit, cutting board made from untreated wood and acidic foods placed in pewter bowl.	Four or more contact surfaces or pieces of equipment improperly constructed, located, and/or unacceptable material used. Example: painted shelves in a walk-in unit, cutting board made from untreated wood, acidic food placed in pewter bowl and solder and flux used to repair food contact equipment.	Failure to correct as pre-permit serious (PPS) on an initial inspection or on a cyclical compliance inspection results in a failure, and/or closure. Inspector must call office to discuss closing or other enforcement measures.
5D+	Hand washing facility not provided in or near food preparation area and toilet room. Hot and cold running water at adequate pressure not provided at facility. Soap and an acceptable hand-drying device not provided.				Fully equipped hand wash sinks, to include soap and paper towels not provided or conveniently located in all food preparation areas.	Failure to correct as PPS on an initial inspection or on a cyclical compliance inspection results in a failure, and/or closure. Inspector must call office to discuss closing or other enforcement measures.
5E+	Toilet facility not provided for employees or for patrons when required.				Toilet facility not provided for employees or for patrons when required.	Failure to correct as PPS on an initial inspection or on a cyclical compliance inspection results in a failure, and/or closure. Inspector must call office to discuss closing or other enforcement measures.
5F+	Refrigerated or hot holding equipment to keep potentially hazardous foods at required temperatures not provided.				Refrigerated or hot holding equipment for PHFs not provided.	Failure to correct as PPS on an initial inspection or on a cyclical compliance inspection results in a failure, and/or closure. Inspector must call office to discuss closing or other enforcement measures. Note: Cite 2B, if PHF is found out of temperature.
5G+	Sufficient refrigerated or hot holding equipment not provided to meet proper time and temperature requirements for potentially hazardous foods.				One or more refrigerators or hot holding units not provided to meet proper time and temperature requirements for PHFs.	Failure to correct as PPS on an initial inspection or on a cyclical initial or compliance inspection results in a failure and/or closure. Inspector must call office to discuss closing or other enforcement measures. Note: 2B cited, if PHF is found out of temperature.

*Public Health Hazards (PHH) must be corrected immediately

+Pre-permit Serious (PPS) Violations that must be corrected before permit is issued

FOOD SERVICE ESTABLISHMENT INSPECTION SCORING PARAMETERS – A GUIDE TO CONDITIONS

CRITICAL VIOLATIONS						
Violation		Condition I	Condition II	Condition III	Condition IV	Condition V
5H+	Properly enclosed service/maintenance area not provided. (Mobile Vending Commissary)				Separate enclosed properly equipped cleaning and service area not provided.	Failure to correct as PPS on an initial inspection or on a cyclical compliance inspection results in a failure, and/or closure. Inspector must call office to discuss closing or other enforcement measures.
5I+	No facilities available to wash, rinse and sanitize utensils and/or equipment.				No facility available to wash, rinse, and sanitize utensils and equipment.	Failure to correct as PPS on an initial inspection or on a cyclical compliance inspection results in a failure, and/or closure. Inspector must call office to discuss closing or other enforcement measures.
5J	Nuisance created or allowed to exist. Facility not free from unsafe, hazardous, offensive, or annoying conditions.				Nuisance created or allowed to exist. Facility not free from unsafe, hazardous, offensive, or annoying conditions.	Failure to correct. Inspector must call office to discuss enforcement measures.
6A	Personal cleanliness inadequate. Clean outer garments, effective hair restraint not worn.	One food worker observed without clean outer garment or hair restraint.	Two food workers observed without clean outer garments and/or hair restraints.	Three food workers observed without clean outer garments and/or hair restraints.	Four or more food workers observed without clean outer garments and/or hair restraints.	
6B	Tobacco use, eating, drinking in food preparation, food storage or dishwashing area observed.	One food worker eating, smoking and/or drinking in food or ware washing areas or evidence of tobacco use, eating or drinking in food preparation, food storage and dishwashing area.	Two food workers eating, smoking and/or drinking in food or ware washing areas.	Three food workers eating, smoking and/or drinking in food or ware washing areas.	Four food workers eating, smoking and/or drinking in food or ware washing areas.	
6C	Food not protected from potential source of contamination during storage, preparation, transportation, display or service.	One food item not protected during storage, preparation, transportation, display or service.	Two food items not protected during storage, preparation, transportation, display or service.	Three food items not protected during storage, preparation, transportation, display or service.	Four or more food items not protected during storage, preparation, transportation, display or service.	

*Public Health Hazards (PHH) must be corrected immediately

+Pre-permit Serious (PPS) Violations that must be corrected before permit is issued

FOOD SERVICE ESTABLISHMENT INSPECTION SCORING PARAMETERS – A GUIDE TO CONDITIONS

CRITICAL VIOLATIONS

Violation		Condition I	Condition II	Condition III	Condition IV	Condition V
6D	Food contact surface not washed, rinsed and sanitized after each use and following any activity when contamination may have occurred	One food contact surface not washed, rinsed or sanitized after any activity when contamination may have occurred. Example: Meat slicer encrusted with old food debris	Two food contact surfaces not washed, rinsed or sanitized after any activity when contamination may have occurred. Example: Meat slicer and cutting board encrusted with old food debris	Three food contact surfaces not properly washed, rinsed or sanitized after any activity when contamination may have occurred. Example: Meat slicer, wooden cutting board, and can opener encrusted with old food debris	Four or more food contact surfaces not properly washed, rinsed or sanitized after any activity when contamination may have occurred. Example: Meat slicer, wooden cutting board, can opener, and food prep table encrusted with old food debris, and the interior of the ice machine observed with mold.	
6E	Sanitized equipment or utensil, including in-use food dispensing utensil, improperly used or stored.	One sanitized piece of equipment or utensil improperly used or stored.	Two sanitized pieces of equipment or utensils improperly used or stored.	Three sanitized pieces of equipment or utensils improperly used or stored.	Four or more sanitized pieces of equipment or utensils improperly used or stored.	
6F	Wiping cloths dirty or not stored in sanitizing solution.	Two or more wiping cloths used to clean food contact surfaces not stored in sanitizing solution; or test kit to measure sanitizing solution to ensure proper sanitization of wiping cloths not provided; or sanitizer solution not at appropriate level to effectively remove contaminants from wiping cloths.	Two or more wiping cloths used to clean food contact surfaces not stored in sanitizing solution; and the test kit to measure sanitizing solution to ensure proper sanitization of wiping cloths not provided; or wiping cloths used to clean food contact surfaces not stored in sanitizing solution and test kit to measure sanitizing solution to ensure proper sanitization of wiping cloths not provided.	Two or more wiping cloths used to clean food contact surfaces are not stored in sanitizing solutions, the test kit to measure sanitizing solution to ensure proper sanitization of wiping cloths not provided and sanitizer solution not at appropriate level to effectively remove contaminants from wiping cloths.		
7A	Administration.	Inspector must call office to discuss corrective action, enforcement measures or appropriate code citations.				
7B	Food Temperature.					
7C	Food Source.					
7D	Food Protection.					
7E	Facility Design.					
7F	Personal Hygiene and other food protection.					
8A	Facility not vermin proof. Harborage or conditions conducive to vermin exist.	Holes or openings (1-2) for vermin entry. Harborage or conditions conducive to vermin.	Holes or openings (3-4) for vermin entry. Harborage or conditions conducive to vermin.	Holes or openings (5-6) for vermin entry. Harborage or conditions conducive to vermin.	Seven or more holes or openings for vermin entry. Harborage or conditions conducive to vermin.	

*Public Health Hazards (PHH) must be corrected immediately

+Pre-permit Serious (PPS) Violations that must be corrected before permit is issued

FOOD SERVICE ESTABLISHMENT INSPECTION SCORING PARAMETERS – A GUIDE TO CONDITIONS

GENERAL VIOLATIONS						
Violation	Condition I	Condition II	Condition III	Condition IV	Condition V	
8B Garbage receptacles not provided or inadequate. Garbage storage area not properly constructed or maintained; grinder or compactor dirty.	Garbage equipment and facilities not maintained or provided. Example: tight fitting lid not provided for the 32-gallon garbage can.	Garbage equipment and facilities not maintained or provided. Example: tight-fitting lids not provided for the 32-gallon garbage can and grinder encrusted with old food.	Garbage equipment and facilities not maintained or provided. Example: tight-fitting lids not provided for the two 32-gallon garbage cans and grinder encrusted with old food.	Garbage equipment and facilities not maintained or provided. Example: tight-fitting lids not provided for the two 32-gallon garbage cans, grinder encrusted with old food and cardboard boxes, food wrappers and 15 empty carton of milk strewn in the backyard.		
8C Pesticide use not in accordance with label or applicable laws. Prohibited chemical used/stored. Open bait station used.	One prohibited pesticide, chemical or bait station not used in accordance with label or applicable laws.	Two types of prohibited pesticides, chemicals or bait stations not used in accordance with label or applicable laws.	Three types of prohibited pesticides, chemicals or bait stations not used in accordance with label or applicable laws.	Four or more types of prohibited pesticides, chemicals or bait stations not used in accordance with label or applicable laws.		Failure to correct. Inspector must call office to discuss enforcement measures.
9A Canned food product observed severely dented.	Cans of food product (1-5) severely dented. Example: one can of tomato paste observed severely dented.	Cans of food product (6-10) severely dented. Example: seven cans of tomato paste observed severely dented.	Cans of food product (11-19) severely dented. Example: seven cans of tomato paste and five cans of soy sauce observed severely dented.	Twenty or more canned food products severely dented. Example: seven cans of tomato paste, ten cans of soy sauce, and five cans of tuna fish observed severely dented.		
9B Milk or milk product undated, improperly dated or expired.	Milk or milk product undated, improperly dated or expired. Example: one container of milk expired.	Two milk or milk products undated improperly dated or expired. Example: one container of ultra pasteurized milk improperly dated and one container of milk expired.	Three milk or milk products undated, improperly dated or expired. Example: two container of ultra pasteurized milk improperly dated, and one container of milk expired.	Four or more milk products undated, improperly dated, or expired. Example: two container of ultra pasteurized milk improperly dated, and four container of milk expired.		
9C Thawing procedures improper.	One frozen food item or 1-5 lbs of frozen foods improperly thawed. Example: chicken or 4lbs. of chicken breast observed improperly thawing.	Two frozen food item or 6-10 lbs of frozen foods improperly thawed. Example: two chickens or 4lbs. of chicken breast, and 6 lbs of beefsteak observed improperly thawing.	Three frozen food item or 11-15 lbs of frozen foods improperly thawed. Example: three chickens or 4lbs. of chicken breast, and 7 lbs of beefsteak, observed improperly thawing.	Four or more frozen food item or 16 lbs or more of frozen foods improperly thawed. Example: four chickens or 4lbs. of chicken breast, 7 lbs of beefsteak, and 5 lbs of shrimp observed improperly thawing.		
9D Food Contact surface not properly maintained.	One food contact surface not properly maintained. Example: one cutting board observed discolored.	Two food contact surfaces not properly maintained. Example: one cutting board observed discolored and one plastic cutting board observed pitted and scratched.	Three food contact surfaces not properly maintained. Example: three cutting boards observed pitted and scratched.	Four or more contact surfaces not properly maintained. Example: three cutting board observed pitted and scratched and four cutting boards at the bar area observed discolored.		

*Public Health Hazards (PHH) must be corrected immediately.

†Pre-permit Serious (PPS) Violations that must be corrected before permit is issued.

FOOD SERVICE ESTABLISHMENT INSPECTION SCORING PARAMETERS – A GUIDE TO CONDITIONS

GENERAL VIOLATIONS						
Violation	Condition I	Condition II	Condition III	Condition IV	Condition V	
10A Toilet facility not maintained and provided with toilet paper, waste receptacle and self-closing door.	One toilet facility not maintained and provided with toilet paper, waste receptacle and self-closing door.	Two toilet facilities not maintained and provided with toilet paper, waste receptacle and a self-closing door.	Three toilet facilities not maintained and provided with toilet paper, waste receptacle and a self-closing door.	Four or more toilet facilities not maintained and provided with toilet paper, waste receptacle and a self-closing door.		
10B Plumbing not properly installed or maintained; anti-siphonage or backflow prevention device not provided where required; equipment or floor not properly drained; sewage disposal system in disrepair or not functioning properly.	One backflow prevention device not installed, equipment or floor not properly drained. Example: refrigerator condensation draining into a bucket.	Two backflow prevention devices not installed, or equipment or floor not properly drained. Example: refrigerator condensation drained into a bucket and air conditioner draining onto sidewalk.	Three backflow prevention devices not installed, or equipment or floor not properly drained. Example: refrigerator condensation draining into bucket, air conditioner draining onto sidewalk and no vacuum breaker provided on the hose connected to faucet.	Four or more backflow prevention devices not installed or equipment or floor not properly drained. Example: refrigerator condensation draining into bucket, two air conditioners draining onto sidewalk and no vacuum breaker provided on the hose connected to faucet or ice machine.		Sewage disposal system in disrepair or not functioning properly, 5A also cited.
10C Lighting inadequate. Bulb not shielded or shatterproof.	One instance of lighting inadequate; not shielded or shatterproof. Example: six unshielded bulbs in display refrigerator	Two instances of lighting inadequate; not shielded or shatterproof. Example: six unshielded bulbs in display refrigerator and no light in food storage area.	Three instances of lighting inadequate; not shielded or shatterproof. Example: six unshielded bulbs in display refrigerator, no light in food storage area, and unshielded bulbs under ventilation hood.	Four or more instances of lighting inadequate; not shielded or shatterproof. Example: six unshielded bulbs in display refrigerator, no light in food storage area, unshielded bulbs under ventilation hood and unshielded bulbs at salad bar.		
10D Ventilation system not provided, improperly installed or in disrepair.	One mechanical or natural ventilation system not provided or inadequate. Example: no ventilation provided in bathroom.	Two mechanical or natural ventilation systems not provided or inadequate. Example: no ventilation provided in bathroom and exhaust hood not sufficient to remove excess fumes in kitchen.	Three mechanical or natural ventilation systems not provided or inadequate. Example: no ventilation provided in bathroom, exhaust hood not sufficient to remove excess fumes in kitchen and grease and condensation noted collecting on walls.	Four mechanical or natural ventilation systems not provided or inadequate. Example: no ventilation provided in bathroom, exhaust hood not sufficient to remove excess fumes in kitchen and grease and condensation observed collecting on walls and ceiling.		
10E Accurate thermometer not provided in refrigerated or hot holding equipment.	One refrigeration or hot holding unit not provided with accurate thermometer to measure the temperature in the warmest part of the refrigerator or coolest part of the hot storage facility.	Two refrigeration or hot holding units not provided with accurate thermometers to measure the temperature in the warmest part of the refrigerator or coolest part of the hot storage facility.	Three refrigeration or hot holding units not provided with accurate thermometers to measure the temperature in the warmest part of the refrigerator or coolest part of the hot storage facility.	Four refrigeration or hot holdings units not provided with accurate thermometers to measure the temperature in the warmest part of the refrigerator or coolest part of the hot storage facility.		
10F Equipment not easily movable or sealed to floor, adjoining equipment, adjacent walls or ceiling. Aisle or workspace inadequate.	One piece of equipment not properly mounted or easily movable; or workspace or aisles inadequate.	Two pieces of equipment not properly mounted or easily movable; or workspace or aisles inadequate.	Three pieces of equipment not properly mounted or easily movable; or workspace or aisles inadequate.	Four or more pieces of equipment not properly mounted or easily movable; or workspace or aisles inadequate.		

*Public Health Hazards (PHH) must be corrected immediately.

†Pre-permit Serious (DPS) Violations that must be corrected before permit is issued.

FOOD SERVICE ESTABLISHMENT INSPECTION SCORING PARAMETERS – A GUIDE TO CONDITIONS

GENERAL VIOLATIONS

GENERAL VIOLATIONS						
Violation	Condition I	Condition II	Condition III	Condition IV	Condition V	
10G Non-food contact surface improperly constructed. Unacceptable material used. Non-food contact surface or equipment improperly maintained.	One non-food contact surface improperly constructed, unacceptable material used or improperly maintained. Example: wall in food preparation area made from brick.	Two non-food contact surfaces improperly constructed, unacceptable material used or improperly maintained. Example: wall in food prep area made from brick and build-up of grease on ceiling .	Three non-food contact surfaces improperly constructed, unacceptable material used or improperly maintained. Example: wall in food prep area made from brick, build-up of grease on ceiling and floor underneath stove encrusted with old dried foods.	Four or more non-food contact surfaces improperly constructed, or unacceptable material used, or improperly maintained. Example: wall in food prep area made from brick, build-up of grease on ceiling and carpeted floor underneath stove encrusted with old dried foods.		
10H Food service operation occurring in room used as living or sleeping quarters.	Food service operation occurring in one room used as living or sleeping quarters.	Food service operation occurring in two rooms used as living or sleeping quarters.	Food service operation occurring in three rooms used as living or sleeping quarters.	Food service operation occurring in four or more rooms used as living or sleeping quarters.		
10I Minimum final rinse temperature of 170° F or proper chemical and temperature levels not maintained in manual utensil washing operation.				Minimum final rinse temperature of 170° F or proper chemical and temperature levels not maintained in manual utensil washing operation.		
10J Mechanical dishwasher not operated as per manufacturer's specifications (time/temperature/chemical concentration); machine defective.				Mechanical dishwasher is not operated as per manufacturer's specifications (time or temperature or chemical concentration).		
10K Immersion basket not provided, used or of incorrect size. Incorrect manual technique. Test kit and thermometer not provided or used. Improper drying practices.	Manual ware washing inadequate in that one immersion basket not provided or of incorrect size.	Manual ware washing inadequate in that one immersion basket not provided or of incorrect size and manual ware washing procedure incorrect.	Manual ware washing inadequate in that one immersion basket not provided or of incorrect size, manual ware washing procedure incorrect and sanitizing kit or thermometer not provided.	Inspector also will cite 8I, if minimum temperatures or chemical sanitization is not maintained.		
10L Single service item reused, improperly stored, dispensed; not used when required.	Single service item reused, improperly stored, dispensed or not used when required. Example: drinking straws not protected from contamination.	Single service item reused, improperly stored, dispensed or not used when required. Example: drinking straws not properly dispensed and paper plates not protected from contamination.	Single service item reused, improperly stored, dispensed, not used when required. Example: drinking straws not properly dispensed, paper plates not protected from contamination and forks not protected from contamination.	Single service item reused, improperly stored, dispensed, not used when required. Example: drinking straws not properly dispensed, paper plates not protected from contamination, forks not protected from contamination and plastic forks reused.		

*Public Health Hazards (PHH) must be corrected immediately

+Pre-permit Serious (PPS) Violations that must be corrected before permit is issued

FOOD SERVICE ESTABLISHMENT INSPECTION SCORING PARAMETERS – A GUIDE TO CONDITIONS

DOCUMENTATION VIOLATIONS						
Violation		Condition I	Condition II	Condition III	Condition IV	Condition V
11A	Permit not conspicuously displayed.	Permit or license not conspicuously displayed.				
11B	Manufacture of frozen dessert not authorized on food service establishment permit.	Manufacture of frozen dessert not authorized on establishment's permit.				
11C	Failure of event sponsor to exclude vendor without a current valid permit or registration.	Failure of event sponsor to exclude one vendor without a current valid permit or registration.	Failure of event sponsor to exclude two vendors without a current valid permit or registration.	Failure of event sponsor to exclude three vendors without a current valid permit or registration.	Failure of event sponsor to exclude four vendors without a current valid permit or registration.	Failure of event sponsor to exclude five or more vendors without a current valid permit or registration.
11D	“Choking first aid” poster not posted. “Alcohol and pregnancy” warning sign not posted. “Wash hands” sign not posted at hand wash facility. Resuscitation equipment: exhaled air resuscitation masks (adult & pediatric), latex gloves, sign not posted. Inspection report sign not posted.	“Choking first aid” poster, “Alcohol and pregnancy” warning sign, “Wash hands” sign, or inspection report sign not posted. Resuscitation equipment: exhaled air resuscitation masks (adult & pediatric), latex glove sign not posted.				
12A	General other.	Inspector must call office to discuss corrective action, enforcement measures or appropriate code citations.				

*Public Health Hazards (PHH) must be corrected immediately

+Pre-permit Serious (PPS) Violations that must be corrected before permit is issued



**NEW YORK CITY DEPARTMENT OF HEALTH AND MENTAL HYGIENE
BUREAU OF FOOD SAFETY AND COMMUNITY SANITATION**

253 Broadway, 13th Floor, CN-59A
New York, NY 10007

Michael R. Bloomberg
Mayor

Thomas R. Frieden, M.D., M.P.H.
Commissioner of Health and Mental Hygiene

**PRST STD
U.S. POSTAGE
PAID
NEW YORK, N.Y.
PERMIT NO. 6174**

Bureau Of Food Safety And Community Sanitation Contact Information

Telephone Number: (212) 676-1600

Fax Number: (212) 676-1666

Web Site Address: nyc.gov/health

Elliott S. Marcus
Associate Commissioner

Robert Edman
Assistant Commissioner

Michelle Robinson
Deputy Executive Director

Food Service Establishment Inspection Score Worksheet

CRITICAL VIOLATIONS		CONDITIONS					SCORE
		I	II	III	IV	V	
ADMINISTRATION							
1A	Current valid permit, registration or other authorization to operate establishment not available.	–	–	–	–	28	
1B	Document issued by the Board of Health, Commissioner or Department unlawfully reproduced or altered.	–	–	–	–	28	
1C	Notice of the Department or Board of Health mutilated, obstructed, or removed.	–	–	–	–	28	
1D	Failure to comply with an Order of the Board of Health, Commissioner, or Department.	–	–	–	–	28	
1E	Duties of an officer of the Department interfered with or obstructed.	–	–	–	–	28	
1F	Failure to report occurrences of suspected food borne illness to the Department.	–	–	–	–	28	
FOOD TEMPERATURE							
2A*	Food not cooked to required minimum temperature: Poultry, meat stuffing, stuffed meats ≥165° F for 15 seconds Ground meat and food containing ground meat ≥158° F for 15 seconds Pork, any food containing pork ≥155° F for 15 seconds Rare roast beef, rare beefsteak except per individual customer request ≥required temperature and time All other foods except shell eggs per individual customer request ≥145° F for 15 seconds	–	–	–	10	28	
2B*	Hot food item not held at or above 140° F.	7	8	9	10	28	
2C	Hot food item that has been cooked and refrigerated is being held for service without first being reheated to 165° F or above within 2 hours.	5	6	7	8	–	
2D	Precooked potentially hazardous food from commercial food processing establishment that is supposed to be heated, but is not heated to 140° F within 2 hours.	5	6	7	8	–	
2E	Whole frozen poultry or poultry breasts, other than a single portion, that are being cooked frozen or partially thawed.	5	6	–	–	–	
2F	Meat, fish or molluscan shellfish served raw or undercooked without prior notification to customer.	–	–	–	8	–	
2G*	Cold food held above 41° F (smoked fish above 38° F) except during necessary preparation.	7	8	9	10	28	
2H*	Food not cooled by an approved method whereby the internal product temperature is reduced from 140° F to 70° F or less within 2 hours, and from 70° F to 41° F or less within 4 additional hours.	7	8	9	10	28	
2I	Food prepared from ingredients at ambient temperature not cooled to 41° F or below within 4 hours.	5	6	7	8	–	
FOOD SOURCE							
3A*	Food from unapproved or unknown source, or home canned.	–	–	–	10	28	
3B*	Shellfish not from approved source, improperly tagged/labeled; tags not retained for 90 days.	–	–	–	10	28	
3C*	Eggs found dirty, cracked; liquid, frozen or powdered eggs not pasteurized.	7	8	9	10	28	
3D*	Canned food product observed swollen, leaking and rusted.	7	8	9	10	28	
3E*	Potable water supply inadequate. Water or ice not potable or from unapproved source. Cross connection in potable water supply system observed.	–	–	–	10	28	
3F*	Unpasteurized milk or milk product present.	–	–	–	10	28	
3G	Raw food not properly washed prior to serving.	5	6	7	8	–	
FOOD PROTECTION							
4A	Food Protection Certificate not held by supervisor of food operations.	–	–	–	–	10	
4B*	Food worker prepares food or handles utensil when ill with a disease transmissible by food, or have exposed infected cut or burn on their hand.	–	–	–	10	28	
4C*	Food worker does not use proper utensil to eliminate bare hand contact with food that will not receive adequate additional heat treatment.	7	8	9	10	28	
4D*	Food worker does not wash hands thoroughly after visiting the toilet, coughing, sneezing, smoking, preparing raw foods or otherwise contaminating hands.	–	–	–	10	28	
4E*	Toxic chemical improperly labeled, stored or used so that food contamination may occur.	7	8	9	10	28	
4F*	Food, food preparation area, food storage area, area used by employees or patrons, contaminated by sewage or liquid waste.	–	–	–	10	28	
4G*	Unprotected potentially hazardous food re-served.	–	–	–	10	28	
4H*	Food in contact with utensil, container, or pipe that consist of toxic material.	–	–	–	10	28	
4I*	Food item spoiled, adulterated, contaminated or cross-contaminated.	7	8	9	10	28	
4J	Unprotected food re-served.	5	6	7	8	–	
4K	Appropriately scaled metal stem-type thermometer not provided or used to evaluate temperatures of potentially hazardous foods during cooking, cooling, reheating and holding.	–	–	–	8	–	
4L	Evidence of rats or live rats present in facility's food and/or non-food areas.	5	6	7	8	28	
4M	Evidence of mice or live mice present in facility's food and/or non-food areas.	5	6	7	8	28	
4N	Evidence of roaches or live roaches present in facility's food and/or non-food areas.	5	6	7	8	28	
4O	Evidence of flying insects present in facility's food and/or non-food areas.	5	6	7	8	28	
4P	Other live animal present in facility's food and/or non-food areas.	5	6	7	8	–	
FACILITY DESIGN							
5A*	Sewage disposal system improper or unapproved.	–	–	–	10	28	
5B*	Harmful, noxious gas or vapor detected. CO ≥13 ppm.	–	–	–	10	28	
5C+	Food contact surface improperly constructed or located. Unacceptable material used.	7	8	9	10	28	
5D+	Hand washing facility not provided in or near food preparation area and toilet room. Hot and cold running water at adequate pressure not provided at facility. Soap and an acceptable hand-drying device not provided.	–	–	–	10	28	
5E+	Toilet facility not provided for employees or for patrons when required.	–	–	–	10	28	
5F+	Refrigerated or hot holding equipment to keep potentially hazardous foods at required temperatures not provided.	–	–	–	10	28	
5G+	Sufficient refrigerated or hot holding equipment not provided to meet proper time and temperature requirements for potentially hazardous foods.	–	–	–	10	28	
5H+	Properly enclosed service/maintenance area not provided.	–	–	–	10	28	
5I+	No facilities available to wash, rinse and sanitize utensils and/or equipment.	–	–	–	10	28	
5J	Nuisance created or allowed to exist. Facility not free from unsafe, hazardous, offensive or annoying condition.	–	–	–	10	28	
PERSONAL HYGIENE & OTHER FOOD PROTECTION							
6A	Personal cleanliness inadequate. Clean outer garments, effective hair restraint not worn.	5	6	7	8	–	
6B	Tobacco use, eating, drinking in food preparation, food storage or dishwashing area observed.	5	6	7	8	–	
6C	Food not protected from potential source of contamination during storage, preparation, transportation, display or service.	5	6	7	8	–	
6D	Food contact surface not properly washed, rinsed and sanitized after each use and following any activity when contamination may have occurred.	5	6	7	8	–	
6E	Sanitized equipment or utensil, including in-use food dispensing utensil, improperly used or stored.	5	6	7	8	–	
6F	Wiping cloths dirty or not stored in sanitizing solution.	5	6	7	–	–	
OTHER CRITICALS							
7A	Administration.	5	6	7	8	28	
7B	Food Temperature.	5	6	7	8	28	
7C	Food Source.	5	6	7	8	28	
7D	Food Protection.	5	6	7	8	28	
7E	Facility Design.	5	6	7	8	28	
7F	Personal Hygiene and other food protection.	5	6	7	8	28	
CRITICAL VIOLATIONS TOTAL							
GENERAL VIOLATIONS		CONDITIONS					SCORE
		I	II	III	IV	V	
VERMIN/GARBAGE							
8A	Facility not vermin proof. Harborage or conditions conducive to vermin exist.	2	3	4	5	–	
8B	Garbage receptacles not provided or inadequate. Garbage storage area not properly constructed or maintained; grinder or compactor dirty.	2	3	4	5	–	
8C	Pesticide use not in accordance with label or applicable laws. Prohibited chemical used/stored. Open bait station used.	2	3	4	5	28	
FOOD SOURCE							
9A	Canned food product observed severely dented.	2	3	4	5	–	
9B	Milk or milk product undated, improperly dated or expired.	2	3	4	5	–	
9C	Thawing procedures improper.	2	3	4	5	–	
9D	Food contact surface not properly maintained.	2	3	4	5	–	
FACILITY MAINTENANCE							
10A	Toilet facility not maintained and provided with toilet paper, waste receptacle and self-closing door.	2	3	4	5	–	
10B	Plumbing not properly installed or maintained; anti-siphonage or backflow prevention device not provided where required; equipment or floor not properly drained; sewage disposal system in disrepair or not functioning properly.	2	3	4	5	28	
10C	Lighting inadequate. Bulb not shielded or shatterproof.	2	3	4	5	–	
10D	Ventilation system not provided, improperly installed or in disrepair.	2	3	4	5	–	
10E	Accurate thermometer not provided in refrigerated or hot holding equipment.	2	3	4	5	–	
10F	Equipment not easily movable or sealed to floor, adjoining equipment, adjacent walls or ceiling. Aisle or workspace inadequate.	2	3	4	5	–	
10G	Non-food contact surface improperly constructed. Unacceptable material used. Non-food contact surface or equipment improperly maintained.	2	3	4	5	–	
10H	Food service operation occurring in room used as living or sleeping quarters.	2	3	4	5	–	
10I	Minimum final rinse temperature of 170° F or proper chemical and temperature levels not maintained in manual utensil washing operation.	–	–	–	5	–	
10J	Mechanical dishwasher not operated as per manufacturer's specifications (time/temperature/chemical concentration); machine defective.	–	–	–	5	–	
10K	Immersion basket not provided, used or of incorrect size. Incorrect manual technique. Test kit and thermometer not provided or used.	2	3	4	5	–	
10L	Single service item reused, improperly stored, dispensed; not used when required.	2	3	4	5	–	
DOCUMENTATION							
11A	Permit not conspicuously displayed.	2	–	–	–	–	
11B	Manufacture of frozen dessert not authorized on Food Service Establishment permit.	2	–	–	–	–	
11C	Failure of event sponsor to exclude vendor without a current valid permit or registration.	2	3	4	5	28	
11D	“Choking first aid” poster not posted.“Alcohol and pregnancy” warning sign not posted.“Wash hands” sign not posted at hand wash facility. Resuscitation equipment: exhaled air resuscitation masks (adult & pediatric), latex gloves, sign not posted. Inspection report sign not posted.	2	–	–	–	–	
OTHER GENERALS							
12A	General.	2	3	4	5	28	
GENERAL VIOLATIONS TOTAL							

* Public Health Hazards (PHH) must be corrected immediately

+ Pre-permit Serious Violations that must be corrected before permit is issued.

Food Service Establishment Inspection Score Worksheet

TOBACCO ENFORCEMENT VIOLATIONS		Follow-up Compliance Inspection
DISTRIBUTION OF TOBACCO PRODUCTS THROUGH VENDING MACHINES		
15A	Tobacco vending machine present where prohibited.	X
15B	Tobacco vending machine placed less than 25' from entrance to premises.	X
15C	Tobacco vending machine not visible to the operator, employee or agent.	X
15D	Durable sign with license number, expiration date, and address and phone number not posted.	
TOBACCO PRODUCT REGULATION ACT		
15E	Out-of package sale observed.	X
15F	Age restriction on handling not enforced.	
15G	Sale to minor observed.	X
15H	Sign prohibiting sale of tobacco products to minors not conspicuously posted.	
SMOKE-FREE AIR ACT		
15I	“No Smoking” and/or “Smoking Permitted” sign not conspicuously posted. Health warning not present on “Smoking Permitted” sign.	
15J	Ashtray present in smoke-free area.	X
15K	Failure to make good faith effort to inform violator.	X
15L	Workplace smoking policy inadequate, not posted, not provided.	X
15M	Use of tobacco product on school premises (at or below the 12th grade level) observed.	X
15N	Other.	X
SALE OF HERBAL CIGARETTES		
15O	Sale of herbal cigarettes to minors observed.	X
ARTIFICIAL TRANS FAT		Follow-up Compliance Inspection
16A	A food containing artificial trans fat, with 0.5 grams or more of trans fat per serving, is being stored, distributed, held for service, used in preparation of a menu item, or served.	X
16B	The original nutritional fact labels and/or ingredient label for a cooking oil, shortening or margarine or food item sold in bulk, or acceptable manufacturer’s documentation not maintained on site.	X
CALORIE MENU LABELING		Follow-up Compliance Inspection
16C	Caloric content not posted on menus, menu boards or food tags, in a food service establishment that is 1 of 15 or more outlets operating the same type of business nationally under common ownership or control, or as a franchise or doing business under the same name, for each menu item that is served in portions, the size and content of which are standardized.	X
16D	Posted caloric content on the menu(s), menu board(s), food tag(s) or stanchions adjacent to menu boards for drive-through windows deficient, in that the size and/or font for posted calories is not as prominent as the name of the menu item or its price.	X
16E	Caloric content range (minimum to maximum) not posted on menus and or menu boards for each flavor, variety and size of each menu item that is offered for sale in different flavors, varieties and sizes.	X
16F	Specific caloric content or range thereof not posted on menus, menu boards or food tags for each menu item offered as a combination meal with multiple options that are listed as single items.	X

* Public Health Hazards + Pre-permit Serious Violations that must be corrected before permit is issued.

Inspection Score Worksheet for Food Service Establishments

