

**APPENDIX 23B
FOOD SERVICE ESTABLISHMENT INSPECTION SCORING PARAMETERS - A GUIDE TO CONDITIONS**

NYC DOHMH Scoring Procedures for

Food Service Establishment Inspections

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 one or two 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.	

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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 one or two 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.	

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3A*	Food from unapproved or unknown source, spoiled, adulterated or home canned.				One or more food items not from an approved source, spoiled, adulterated or home canned. Example: unpasteurized milk, spoiled milk, wild mushrooms, mice droppings in the flour and 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.

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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.

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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*	Cooked or prepared food item is cross-contaminated.	One cooked or prepared food item or 1-5 lbs of cooked or prepared food is cross-contaminated. Example: lettuce contaminated by raw chicken or 3 lbs of custard cream contaminated by raw chicken.	Two cooked or prepared food items or 6-10 lbs of cooked or prepared foods are cross-contaminated. Example: lettuce and cooked chicken contaminated by raw chicken; or 10 lbs of cooked sausage contaminated by raw turkey.	Three cooked or prepared food items or 11-15 lbs of cooked or prepared foods are 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 raw chicken livers.	Four or more cooked or prepared food items or 16 lbs. or more of cooked or prepared foods are 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.	

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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.

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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.

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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.

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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.	

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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 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.	Assessed by 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.	

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.	

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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, and 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 (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
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.	

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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 not posted.				
12A	General other.	Assessed by Inspector must call office to discuss corrective action, enforcement measures or appropriate code citations.				

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