

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 ≥185° 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, spoiled, adulterated, 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, rusted, severely dented.	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	Milk or milk product undated, improperly dated or expired.	5	6	7	8	-	
3H	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 other tissue 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*	Cooked or prepared food is cross-contaminated.	7	8	9	10	28	
4J	Unprotected food re-served.	5	6	7	8	-	
4K	Thawing procedures improper.	5	6	7	8	-	
4L	Appropriately scaled metal stem-type thermometer not provided or used to evaluate temperatures of potentially hazardous foods during cooking, cooling, reheating and holding.	-	-	-	8	-	
4M	Evidence of rats or live rats present in facility's food and/or non-food areas.	5	6	7	8	28	
4N	Evidence of mice or live mice present in facility's food and/or non-food areas.	5	6	7	8	28	
4O	Evidence of roaches or live roaches present in facility's food and/or non-food areas.	5	6	7	8	28	
4P	Evidence of flying insects present in facility's food and/or non-food areas.	5	6	7	8	28	
4Q	Other live animal present in facility's food and/or non-food areas.	5	6	7	8	-	
FACILITY DESIGN AND OTHER CRITICAL ITEMS							
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	Nuisance created or allowed to exist. Facility not free from unsafe, hazardous, offensive or annoying condition.	-	-	-	8	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 maintained, or not 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	8	-	
6G	Acceptable facilities to wash rinse and sanitize utensils not provided.	-	-	-	10	28	
6H	Other.	5	6	7	8	28	
CRITICAL VIOLATIONS TOTAL							
GENERAL VIOLATIONS		CONDITIONS					SCORE
		I	II	III	IV	V	
VERMIN/GARBAGE							
7A	Facility not vermin proof. Harborage or conditions conducive to vermin exist.	2	3	4	5	-	
7B	Garbage receptacles not provided or inadequate. Garbage storage area not properly constructed or maintained; grinder or compactor dirty.	2	3	4	5	-	
7C	Pesticide use not in accordance with label or applicable laws. Prohibited chemical used/stored. Open bait station used.	2	3	4	5	28	
FACILITY MAINTENANCE							
8A	Toilet facility not maintained and provided with toilet paper, waste receptacle and self-closing door.	2	3	4	5	-	
8B	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	
8C	Lighting inadequate. Fixture not shielded.	2	3	4	5	-	
8D	Ventilation system not provided, improperly installed or in disrepair.	2	3	4	5	-	
8E	Accurate thermometer not provided in refrigerated or hot holding equipment.	2	3	4	5	-	
8F	Equipment not easily movable or sealed to floor, adjoining equipment, adjacent walls or ceiling. Aisle or workspace inadequate.	2	3	4	5	-	
8G	Non-food contact surface improperly constructed. Unacceptable material used. Non-food contact surface or equipment improperly maintained.	2	3	4	5	-	
8H	Food service operation occurring in room used as living or sleeping quarters.	2	3	4	5	-	
8I	Minimum final rinse temperature of 170° F or proper chemical and temperature levels not maintained in manual utensil washing operation.	-	-	-	5	-	
8J	Mechanical dishwasher not operated as per manufacturer's specifications (time/temperature/chemical concentration); machine defective.	-	-	-	5	-	
8K	Immersion basket not provided, used or of incorrect size. Incorrect manual technique. Test kit and thermometer not provided or used. Improper drying practices.	2	3	4	5	-	
8L	Single service item reused, improperly stored, dispensed; not used when required.	2	3	4	5	-	
8M	Other.	2	3	4	5	28	
DOCUMENTATION							
9A	Permit not conspicuously displayed.	2	-	-	-	-	
9B	Manufacture of frozen dessert not authorized on Food Service Establishment permit.	2	-	-	-	-	
9C	Failure of event sponsor to exclude vendor without a current valid permit or registration.	2	3	4	5	28	
9D	"Choking first aid" poster not posted.	2	-	-	-	-	
9E	"Alcohol and pregnancy" warning sign not posted.	2	-	-	-	-	
9F	"Wash hands" sign not posted at hand wash facility.	2	-	-	-	-	
9G	Resuscitation equipment: exhaled air resuscitation masks (adult & pediatric), latex gloves, sign not posted.	2	-	-	-	-	
9H	Inspection report sign not posted.	2	-	-	-	-	
GENERAL VIOLATIONS TOTAL							

* Public Health Hazards

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