



Food Establishment Inspection Key Performance Indicators

Environmental Health and Safety

Food – Critical Violations
Food source spoiled.
Foods not properly labeled.
Shellfish tags not in place.
Improper temperature for facilities.
Improper temperature for potentially hazardous foods during storage, preparation, display or service.
Improper temperature for potentially hazardous foods during preparation.
Improper temperature for potentially hazardous foods during display.
Improper temperature for potentially hazardous foods during service.
Cutting board cross contamination.
Food handlers cross contamination.
Utensil cross contamination.
Personnel with infections not restricted.
Improper hand washing.
Improper hygiene practices.
Bare hand contact with ready to eat food.
Dirty wash water.
Dirty rinse water.
Dirty sanitizing rinse.
Improper temperature of wash water.
Improper temperature of rinse water.
Improper temperature of sanitizing rinse.
Improper concentration of sanitizer.
Improper exposure time to sanitizing rinse.
Water source not safe.
Hot water source not under city pressure.
Cold water source not under city pressure.
Back siphonage of sewage and waste water disposal.
Cross connection and/or back flow of sewage and waste water disposal.
Inadequate number of staff toilet facilities.
Inconvenient staff toilet facilities.
Inaccessible staff toilet facilities.

Improper designed staff toilet facilities.
Poorly maintained staff toilet facilities.
Inadequate number of staff hand washing facilities.
Inconvenient staff hand washing facilities.
Inaccessible staff hand washing facilities.
Improperly designed staff hand washing facilities.
Poorly maintained staff hand washing facilities.
Lack of soap in hand washing facilities.
Lack of sanitary hand drying devices in hand washing facilities.
Evidence of rodent or insect infestation.
Birds present.
Turtles present.
Other animals present.
Improper delivery containers.
No made/pull dates.

Food – Serious Violations
Unwrapped potentially hazardous food reserved.
Food not protected during storage.
Food not protected during preparation.
Food not protected during display.
Food not protected during service.
Food not protected during transportation.
Potentially hazardous food improperly thawed.
Outer openings not protected/rodent proofed.
Written rodent/insect treatment log not maintained.
Written rodent/insect treatment log not available.
Outside garbage area dirty.
Outside garbage area not rodent proof.
Outside garbage containers not covered.
Outside waste grease area dirty.
Outside waste grease area not rodent proof.
Outside waste grease containers not covered.
Improper number of waste containers.

Inside waste containers not covered.
Inside waste containers not insect/rodent proof.
Lack of Certified Food Manger on site.
Lack of accurate thermometers for dish machines.
Lack of chemical test kits for dish machines.
Lack of suitable gauge cock with dish machines.
Dishes not flushed.
Dishes not scraped.
Dishes not soaked.
Utensils not flushed.
Utensils not scraped.
Utensils not soaked.
Dish washing facilities improperly designed.
Dish washing facilities improperly constructed.
Dish washing facilities improperly maintained.
Dish washing facilities improperly installed.
Dish washing facilities improperly located.
Dish washing facilities improperly operated.
Toxic items improperly stored.
Toxic items improperly labeled.
Toxic items improperly used.
Inadequate number of customer toilet facilities.
Inconvenient customer toilet facilities.
Inaccessible customer toilet facilities.
Improperly designed customer toilet facilities.
Improperly installed customer toilet facilities.
Inadequate number of customer hand washing facilities.
Inconvenient customer hand washing facilities.
Inaccessible customer hand washing facilities.
Improperly designed customer hand washing facilities.
Improperly installed customer hand washing facilities.
Toilet rooms not enclosed.
Toilet rooms not clean.
Lack of hand cleaner in toilet rooms.
Lack of sanitary hand drying devices in toilet rooms.
Lack of proper waste receptacles in toilet rooms.
Inspection report summary not displayed.
Inspection report summary not visible to all customers.

Food – Minor Violations
Food in original container not properly labeled.
Multi-use utensils not clean.
Multi-use utensils not properly stored.
Single use utensils not clean.
Single use utensils not properly stored.
Reuse of single service articles.
Food contact surfaces improperly designed.
Food contact surfaces improperly constructed.
Food contact surfaces improperly maintained.
Non-food contact surfaces improperly designed.
Non-food contact surfaces improperly constructed.
Non-food contact surfaces improperly maintained.
Food equipment dirty.
Abrasive detergents present on food equipment.
Food utensils dirty.
Abrasive detergents present on utensils.
Floors not constructed per code.
Dirty floors.
Poor floor repair coving.
Lack of dust-less cleaning methods on floors.
Walls not constructed per code.
Dirty walls.
Poor wall repair coving.
Lack of dust-less cleaning methods on walls.
Ceilings not constructed per code.
Dirty ceilings.
Poor ceiling repair coving.
Lack of dust-less cleaning methods on ceilings.
Attached equipment not constructed per code.
Dirty attached equipment.
Poor attached equipment repair coving.
Lack of dust-less cleaning methods on attached equipment.
Minimum light foot-candles not provided.
Light fixtures not shielded.
Lack of self-closing toilet room doors.
Lack of dressing rooms with lockers.
Lack of complete separation between living/sleeping quarters.

Improper room ventilation.
Improper equipment ventilation.
Improper plumbing installation.
Improper plumbing maintenance.
Improper storage of clean linen.
Improper storage of dirty linen.
Lack of refrigeration thermometers.
Inconspicuous refrigeration thermometers.
Lack of metal thermometers.
Inconspicuous metal stem thermometers.
Excessive litter on premises.

Unnecessary articles present on premises.
Improper storage of cleaning equipment.
Inappropriate ice handling method.
Ice dispensing utensils improperly stored.
Lack of hair restraints.
Dirty working apparel.
Improper storage of wash cloths.
Unauthorized personnel present.
Lack of temperature log.
Improper storage of food.