

## Definitions

**Core item** means a provision in this Code that is not designated as a priority item or a priority foundation and usually relates to general sanitation, operational controls, sanitation standard operating procedures (SSOPs), facilities or structures, equipment design, or general maintenance. Also known as “Good Retail Practices”. (Previously known as “non-critical” Violation).

**Priority foundation item** means a provision in this Code whose application supports, facilitates or enables one or more priority items. Priority foundation item includes an item that requires the purposeful incorporation of specific actions, equipment or procedures by industry management to attain control of risk factors that contribute to foodborne illness or injury such as personnel training, infrastructure or necessary equipment, HACCP plans, documentation or record keeping, and labeling. (Previously known as a “Critical” violation).

**Priority item** means a provision in this Code whose application contributes directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury and there is no other provision that more directly controls the hazard and includes items with a quantifiable measure to show control of hazards such as cooking, reheating, cooling, handwashing. (Previously known as “foodborne illness risk factor”).

**Pass** means the establishment meets fundamental food safety standards. The establishment could have some priority, priority foundation or core violations. Some or all violations were corrected during inspection. **The risk index range is 0-49 total points.**

**Re-Inspection** means that food safety violations were found. Corrections may have been made but the rating requires a re-inspection to ensure basic food safety standards are met. The establishment has a higher level of risk with several priority, priority foundation or core violations. **The risk index range is 50-109 total points.** If you do not pass, a re-inspection will again be required (Up to 3 times).

**Closed** means that significant unsanitary conditions or other imminent health hazards were found. The establishment has multiple priority, priority foundation or core violations representing high risk. Facility must cease operations until conditions and violations are corrected. Facility must receive prior approval by the health authority before reinitiating operations. **The risk index range is 110 total points or higher.**

**RFE:** Retail Food Establishment.

**FBI-**Foodborne illness.

Inspection report violation status:

**Out:** Out of compliance

**In:** In compliance

**NA:** Not Applicable

**NO:** Could not be observed at the time

**COS:** Corrected On Site

The inspection reports are displayed whole. The 3<sup>rd</sup> page of the report contains a summary and description of each violation observed during the inspection. If violations are found, many are corrected on the spot.

Remember an inspection is a “snapshot” of the conditions on the day of the inspection and isn’t necessarily representative of the establishment.