

Food Service Inspections

Inspections of a food service establishment shall be conducted based on risk categorization. The risk type shall be determined by the menu items served, the food preparation processes performed, and the previous food safety history in the food service establishment. Each establishment shall be grouped in one of the following categories:

1. **Risk Type I.** Frequency of inspection will be **one time per year** for establishments that do not cook any foods. This includes establishments that may reheat commercially precooked ingredients or foods such as hotdogs and sausages;

2. **Risk Type II.** Frequency of inspection will be **two times per year** for establishments that cook and/or hold and reheat foods that are prepared onsite; or

3. **Risk Type III.** Frequency of inspection will be **three times per year** for establishments that have a required and approved HACCP plan*.

Inspection Frequency

- Establishments that receive a “C” or “U” food safety grade will have at least one additional routine inspection added in a twelve month period, and may have more inspections at the discretion of the Health Authority
- An establishment that maintains an “A” food safety rating on three consecutive routine inspections may have the frequency of routine inspections reduced to one time per year for Risk Type II establishments and reduced to two times per year for Risk Type III establishments at the Health Authority’s discretion.
- The reduced inspection frequency may continue until the food service establishment incurs a grade of a “B”, “C” or “U”. The routine inspection frequency will then resume to the number specified for Risk Type, but may be more frequent as deemed necessary for the enforcement of the Food Service Regulations (Chapter 290-5-14) by the Health Authority.
- Follow-up inspections may be conducted at anytime at the discretion of the Health Authority, but must be conducted within ten days after an establishment receives a grade “U”.

***HACCP Plan**-a written document that delineates the formal procedures for following the Hazard Analysis and Critical Control Point (HAACP) principles developed by The National Advisory Committee on Microbiological Criteria for Foods.

###