How to Calculate Inspection Ratings

All inspection ratings are posted to our website, [www.BoulderCountyFood.org](http://www.BoulderCountyFood.org)

Inspections are rated based on the violations noted at that inspection. Each violation has a specific point value, listed below. The fewer points you have on an inspection, the better rating you receive. To calculate your rating, locate the violations that were cited on the inspection, add up the points, and compare your score to the scale below.

<table>
<thead>
<tr>
<th>Rating</th>
<th>Points</th>
</tr>
</thead>
<tbody>
<tr>
<td>Excellent</td>
<td>0-19</td>
</tr>
<tr>
<td>Good</td>
<td>20-39</td>
</tr>
<tr>
<td>Fair</td>
<td>40-69</td>
</tr>
<tr>
<td>Marginal</td>
<td>70-99</td>
</tr>
<tr>
<td>Unacceptable</td>
<td>&gt;100</td>
</tr>
</tbody>
</table>

Points per violation are in parentheses ( ) below

### 01 FOOD SOURCE
- Approved source (15)
- Wholesome, free of spoilage (15)
- Cross-contamination (20)
- HACCP plan (15)
- Date Marking (5)
- Consumer Advisory (5)

### 02 PERSONNEL
- Personnel with infections restricted (20)
- Wounds properly covered (20)
- Hands washed as needed (20)
- Hygienic practices (5)
- Smoking, eating, drinking (10)
- Training needed (15)
- No bare hand contact (20)

### 03 FOOD TEMPERATURE CONTROL
- Rapidly cool to 41°F or lower (20)
- Rapidly reheat to 165°F or greater (20)
- Hot hold at 135°F or greater (15)
- Required cooking temperatures (20)
- Cold hold at 41°F or lower (15)
- Food thermometer (probe type) (5)
- Adequate equipment to food maintain temperatures (20)

### 04 SANITIZATION RINSE
- Manual (10)
- Mechanical (10)
- In-place (10)

### 05 WATER, SEWAGE, PLUMBING SYSTEMS
- Safe water source (15)
- Hot and cold water under pressure (10)
- Backflow (10)
- Sewage disposal (15)

### 06 HANDWASHING AND TOILET FACILITIES
- Adequate number, location, design (15)
- Accessible (10)
- Soap and drying devices (5)

### 07 PEST CONTROL
- Evidence of pests (10)
- Pesticide application (15)
- Animals prohibited (5)

### 08 POISONOUS OR TOXIC ITEMS
- Properly stored (10)
- Properly labeled (5)
- Toxic items properly used (15)

### 09 FOOD LABELING, FOOD PROTECTION
- Original container, properly labeled (1)
- Food protected from contamination (2)

### 10 EQUIPMENT DESIGN, CONSTRUCTION
- Food-contact surfaces (2)
- Nonfood-contact surfaces (1)
- Dishwashing facilities (2)

### 11 TESTING DEVICES
- Refrigeration units with accurate thermometers (1)
- Dishmachine with accurate thermometer & gauge cock (1)
- Chemical test kit provided, accessible (1)

### 12 CLEANING OF EQUIPMENT AND UTENSILS
- Food-contact surfaces (2)
- Nonfood-contact surfaces (1)
- Dishwashing operations (2)
- Wiping cloths (1)

### 13 UTENSILS, SINGLE-SERVICE ARTICLES
- Utensils provided, used, stored (1)
- Single-use articles stored, dispensed, used (1)
- No re-use of single-service articles (2)

### 14 PHYSICAL FACILITIES
- Plumbing: installed, maintained (1)
- Garbage and refuse (2)
- Floors, walls, ceilings (1)
- Lighting (1)
- Ventilation (1)
- Locker rooms (1)
- Premises maintained (1)
- Separation of living, laundry (1)
- Restroom facilities (1)

### 15 OTHER OPERATIONS
- Personnel: clean clothes, hair restraints, authorized (1)
- Linen properly stored (1)