

# Retail Food Ratings, Pre-2109

Boulder County Public Health uses the following guideline to assign a score to a food facility's regular inspections.

- A rating is based on a numerical value assigned to violations of the Colorado Retail Food Code.
- Critical violations, or those violations that are more likely to cause a foodborne illness, are given a higher point value than less critical or non-critical violations.
- The sum of the point values for all violations observed during a regular inspection determines the final rating.

## Current ratings are defined as follows:

### Excellent

At the time of inspection, the establishment had no serious critical violations associated with cooling, reheating, cooking, refrigeration and hot-holding equipment, cross-contamination between raw animal foods and ready-to-eat foods, employee hygiene, and other items with risk index values of 20. Some secondary critical and non-critical items may be in violation. The risk index range is 0-19.

### Good

At the time of inspection, the establishment could have one serious critical violation associated with cooling, reheating, cooking, refrigeration and hot-holding equipment, cross-contamination between raw animal foods and ready-to-eat foods, employee hygiene, and other items with risk index values of 20; or the establishment could have one or more secondary critical violations with risk index values of 5-15, as well as some non-critical violations. The risk index range is 20-39.

### Fair

At the time of inspection, the establishment could have three serious critical violations associated with cooling, reheating, cooking, refrigeration and hot-holding equipment, cross-contamination between raw animal foods and ready-to-eat foods, employee hygiene, and other items with risk index values of 20; or the establishment could have one or more secondary critical violations with risk index values of 5-15, as well as some non-critical violations. The risk index range is between 40-69.

### Marginal

At the time of inspection, the establishment could have four serious critical violations associated with cooling, reheating, cooking, refrigeration and hot-holding equipment, cross-contamination between raw animal foods and ready-to-eat foods, employee hygiene, and other items with risk index values of 20; or the establishment could have one or more secondary critical violations with risk index values of 5-15, as well as some non-critical violations. The risk index range is 70-99.

### Unacceptable

At the time of inspection the establishment could have more than five serious critical violations associated with cooling, reheating, cooking, refrigeration and hot holding equipment, cross-contamination between raw animal foods and ready-to-eat foods, employee hygiene, and other items

with risk index values of 20; and/or the establishment could have one or more secondary critical violations with risk index values of 5-15, as well as some non-critical violations. If an imminent public health hazard is present, immediate corrective action and/or closure of the establishment will be required. The risk index range is 100 and above.



### 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.

<b>Excellent</b>	<b>0-19</b>
<b>Good</b>	<b>20-39</b>
<b>Fair</b>	<b>40-69</b>
<b>Marginal</b>	<b>70-99</b>
<b>Unacceptable</b>	<b>&gt;100</b>

Points per violation are in parentheses ( ) below

Rating: **Excellent**



**Excellent rating:** At the time of inspection, the establishment had no serious critical violations associated with cooling, reheating, cooking, refrigeration and hot-holding equipment, cross-contamination between raw animal foods and ready-to-eat foods, employee hygiene, and other items with risk index values of 20. Some secondary critical and non-critical items may be in violation. The risk index range is 0-19.

#### Inspection History

(Follow-up inspections not included.)



Inspection date    05/03 2010    04/30 2009    03/28 2008

<b>01 FOOD SOURCE</b>	<b>09 FOOD LABELING, FOOD PROTECTION</b>
<ul style="list-style-type: none"> <li>a. Approved source (15)</li> <li>b. Wholesome, free of spoilage (15)</li> <li>c. Cross-contamination (20)</li> <li>d. HACCP plan (15)</li> <li>e. Date Marking (5)</li> <li>f. Consumer Advisory(5)</li> </ul>	<ul style="list-style-type: none"> <li>a. Original container, properly labeled (1)</li> <li>b. Food protected from contamination (2)</li> </ul>
<b>02 PERSONNEL</b>	<b>10 EQUIPMENT DESIGN, CONSTRUCTION</b>
<ul style="list-style-type: none"> <li>a. Personnel with infections restricted (20)</li> <li>b. Wounds properly covered (20)</li> <li>c. Hands washed as needed (20)</li> <li>d. Hygienic practices (5)</li> <li>e. Smoking, eating, drinking (10)</li> <li>f. Training needed (15)</li> <li>g. No bare hand contact (20)</li> </ul>	<ul style="list-style-type: none"> <li>a. Food-contact surfaces (2)</li> <li>b. Nonfood-contact surfaces (1)</li> <li>c. Dishwashing facilities (2)</li> </ul>
<b>03 FOOD TEMPERATURE CONTROL</b>	<b>11 TESTING DEVICES</b>
<ul style="list-style-type: none"> <li>a. Rapidly cool to 41°F or lower (20)</li> <li>b. Rapidly reheat to 165°F or greater (20)</li> <li>c. Hot hold at 135°F or greater (15)</li> <li>d. Required cooking temperatures (20)</li> <li>e. Cold hold at 41°F or lower (15)</li> <li>f. Food thermometer (probe type) (5)</li> <li>g. Adequate equipment to food maintain temperatures (20)</li> </ul>	<ul style="list-style-type: none"> <li>a. Refrigeration units with accurate thermometers (1)</li> <li>b. Dishmachine with accurate thermometer &amp; gauge cock (1)</li> <li>c. Chemical test kit provided, accessible (1)</li> </ul>
<b>04 SANITIZATION RINSE</b>	<b>12 CLEANING OF EQUIPMENT AND UTENSILS</b>
<ul style="list-style-type: none"> <li>a. Manual (10)</li> <li>b. Mechanical (10)</li> <li>c. In-place (10)</li> </ul>	<ul style="list-style-type: none"> <li>a. Food-contact surfaces (2)</li> <li>b. Nonfood-contact surfaces (1)</li> <li>c. Dishwashing operations (2)</li> <li>d. Wiping cloths (1)</li> </ul>
<b>05 WATER, SEWAGE, PLUMBING SYSTEMS</b>	<b>13 UTENSILS, SINGLE-SERVICE ARTICLES</b>
<ul style="list-style-type: none"> <li>a. Safe water source (15)</li> <li>b. Hot and cold water under pressure (10)</li> <li>c. Backflow (10)</li> <li>d. Sewage disposal (15)</li> </ul>	<ul style="list-style-type: none"> <li>a. Utensils provided, used, stored (1)</li> <li>b. Single-use articles stored, dispensed, used (1)</li> <li>c. No re-use of single-service articles (2)</li> </ul>
<b>06 HANDWASHING AND TOILET FACILITIES</b>	<b>14 PHYSICAL FACILITIES</b>
<ul style="list-style-type: none"> <li>a. Adequate number, location, design (15)</li> <li>b. Accessible (10)</li> <li>c. Soap and drying devices (5)</li> </ul>	<ul style="list-style-type: none"> <li>a. Plumbing: installed, maintained (1)</li> <li>b. Garbage and refuse (2)</li> <li>c. Floors, walls, ceilings (1)</li> <li>d. Lighting (1)</li> <li>e. Ventilation (1)</li> <li>f. Locker rooms (1)</li> <li>g. Premises maintained (1)</li> <li>h. Separation of living, laundry (1)</li> <li>i. Restroom facilities (1)</li> </ul>
<b>07 PEST CONTROL</b>	<b>15 OTHER OPERATIONS</b>
<ul style="list-style-type: none"> <li>a. Evidence of pests (10)</li> <li>b. Pesticide application (15)</li> <li>c. Animals prohibited (5)</li> </ul>	<ul style="list-style-type: none"> <li>a. Personnel: clean clothes, hair restraints, authorized (1)</li> <li>b. Linen properly stored (1)</li> </ul>
<b>08 POISONOUS OR TOXIC ITEMS</b>	
<ul style="list-style-type: none"> <li>a. Properly stored (10)</li> <li>b. Properly labeled (5)</li> <li>d. Toxic items properly used (15)</li> </ul>	