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.