



Restaurant and Food Preparation Inspection Violations

Point values are determined by inspectors who take into consideration the severity and prevalence of observations for each violation.

Violation Number	Violation Description	Point Value Low	Point Value Medium	Point Value High
1	Person in charge present, demonstrates knowledge, and performs duties	15	15	15
2	Certified Food Protection Manager	10	10	10
3	Management, food employee and conditional employee; knowledge, responsibilities and reporting	5	5	5
4	Proper use of restriction and exclusion	25	25	25
5	Procedures for responding to vomiting and diarrheal events	5	5	5
6	Proper eating, tasting, drinking, or tobacco use	0	10	10
7	No discharge from eyes, nose, and mouth	5	5	5
8	Hands clean & properly washed	10	10	25
9	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	15	15	25
10	Adequate handwashing sinks properly supplied and accessible	0	10	10
11	Food obtained from approved source	25	25	25
12	Food received at proper temperature	0	10	20
13	Food in good condition, safe, & unadulterated	5	5	20
14	Required records available: shellstock tags, parasite destruction	10	10	10
15	Food separated and protected	0	10	10
16	Food contact surfaces; cleaned & sanitized	0	10	20
17	Proper disposition of returned, previously served, reconditioned & unsafe food	20	20	20
18	Proper cooking time & temperatures	0	5	25
19	Proper reheating procedures for hot holding	0	10	20
20	Proper cooling time and temperature	0	10	20
21	Proper hot holding temperatures	0	10	20
22	Proper cold holding temperatures	0	10	20
23	Proper date marking and disposition	5	5	10
24	Time as a Public Health Control; procedures & records	5	5	20
25	Consumer advisory provided for raw/undercooked food	5	5	5

26	Pasteurized foods used; prohibited foods not offered	20	20	20
27	Food additives: approved & Properly used	20	20	20
28	Toxic substances properly identified, stored & used	5	5	10
29	Compliance with variance / specialized process / HACCP	5	5	20
30	Pasteurized eggs used where required	0	5	5
31	Water & ice from approved source	0	20	20
32	Variance obtained for specialized processing methods	5	5	5
33	Proper cooling methods used; adequate equipment for temperature control	0	10	20
34	Plant food properly cooked for hot holding	5	5	5
35	Approved thawing methods used	0	2	2
36	Thermometer provided & accurate	0	5	5
37	Food properly labeled; original container	0	2	10
38	Insects, rodents, & animals not present	0	10	10
39	Contamination prevented during food preparation, storage & display	0	15	15
40	Personal cleanliness	0	10	10
41	Wiping Cloths; properly used & stored	0	2	2
42	Washing fruits & vegetables	0	15	15
43	In-use utensils: properly stored	0	2	2
44	Utensils, equipment & linens: properly stored, dried, & handled	0	2	2
45	Single-use / single-service articles: properly stored & used	0	10	10
46	Gloves used properly	0	1	2
47	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	0	2	5
48	Warewashing facilities: installed, maintained, & used; test strips	0	5	5
49	Non-food contact surfaces clean	0	2	2
50	Hot & cold water available; adequate pressure	10	10	20
51	Plumbing installed; proper backflow devices	0	2	10
52	Sewage & waste water properly disposed	0	20	20
53	Toilet facilities: properly constructed, supplied, & cleaned	0	5	5
54	Garbage & refuse properly disposed; facilities maintained	0	2	2
55	Physical facilities installed, maintained, & clean	0	2	10
56	Adequate ventilation & lighting; designated areas used	0	1	2