

SUPPORTING ATTACHMENT #1

References of studies that have been conducted relating to the posting of health inspection scores by a variety of methods and the public's perception of these scores.

- Worsford (2005). This study examined the public's perceptions of hygiene standards in eating places and their interest in having consumer information on the premises. They found that people who eat out regularly claimed that the standard of food hygiene of food premises was important to them when deciding where to dine. Consumers believed they have the right to know the results of a hygiene inspection and most would some type of reliable system so they may better judge hygiene standards of restaurants. About half of the respondents felt it was somewhat difficult for them to find needed information on inspection standards.
Respondents preferred the use of "stars" so they could better judge hygiene standards
- Simon et al (2005). This study examined the impact on grading cards on foodborne illness hospitalizations in Los Angeles County. The grading system was introduced in January 1998. After data were adjusted, it was found that restaurant hygiene grading program was associated with a 13.1 percent decrease in the number of foodborne-disease hospitalizations in Los Angeles County and was sustained over the next two years (1999–2000). It was felt that the posting of these hygiene grading cards was an effective intervention for reducing the number of foodborne diseases.
- Almanza et al (2002). This study examined the debate concerning the fact if publishing the results of health inspections in the media would influence the public's decision to dine out in specific restaurants. Health inspection scores were examined and analyzed both before and after the publication of restaurants scores. The results showed that overall, inspection scores increased and the number of consumer complaints decreased.
- Choi et al (2011). This study examined the impact of inspection score information on consumer behavior by asking consumers to decide on the selection of restaurants based on health inspection scores. The study found that the more violations a restaurant had, the more likely the consumer decided to select another restaurant to dine.
- Henson et al (2006). This paper explores the ways in which consumers assess the safety of food in restaurants. The study examined how consumers base their assessment of food safety in restaurants using a range of visible. Restaurant health inspection reports were one of the assessments that were used and found to vary among the group of consumers.
- Boehnke (2000). This study used a worldwide survey, that the US was the only country that had a disclosure systems or posted letter grade systems to make public the inspection status of the restaurant. They found the systems of disclosure and letter grading varied greatly and included the use of websites to make public restaurant inspection information.
They also found that the information and purposes of the websites ranged widely from being disciplinary to being supportive with both the industry and the public as users.
- Thompson (2005). This study examined, among other items, the levels of standardization in the inspection activities in the city of Toronto as well as information. What was found was that inspections are being conducted in a more consistent manner across the city and the owners feel that the inspectors tend to be fair and impartial. They also feel that disclosure of inspection results have the opportunity to offer an incentive to the operators to comply better with the regulations.
- Dundes (2001). This study examined how college students and health professionals interpreted health inspection scores. The sample was asked how they interpreted either a score (a percentage

was used) or a sign (a letter grade) that represented the results of a health inspection. It was found that the public does not have a clear understanding of the meaning of posted health inspection scores.

- Jones et al (2008). This study specifically examined the public knowledge and attitudes regarding public health inspections of restaurants. Respondents were asked how many times a year restaurants were inspected and more than half felt it should be 12 times. The study found there were many areas of misunderstanding by the public in regards to restaurant inspections.