

AN INNOVATIVE FOOD ESTABLISHMENT 'RATING' SYSTEM

**Presented to the
Conference for Food Protection
Pre-Conference Workshop
April 2016**

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Lincoln, NE**





FACTS: What we knew for sure

In Nebraska, food inspection records are public records.

The public expects easy access to public records.

Putting public records on the Internet increases public accessibility and public use.

Many State and local Food Safety Programs have put inspection records on the Internet to increase public access to public records

Some post the entire inspection, some just violation descriptions, and others just a score or rating.



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Inspections

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Central District Health Food Inspectors conduct regular inspections of restaurants, taverns, grocery stores, meat markets and bakeries to determine proper hygiene and food handling practices of operators and their employees.

All food facilities receive one unannounced inspection each year. When critical violations are noted during an inspection, they must be corrected immediately or the inspector will have to schedule a follow-up inspection.

This database contains inspection results dating back three years.

By clicking on the link above you can search for inspection results by the name of the food establishment or by its address.

Contact

Environmental Health
208-327-7499

[Food Contacts by County](#)

Key To Violations

- 1. Required food safety knowledge
- 2. Employee illness policy action
- 3. Eating, drinking, tobacco use in a food preparation area
- 4. Food worker with discharge from eyes, nose or throat
- 5. Incorrect hand washing practice
- 6. Bare hand contact with ready-to-eat food
- 7. Inadequate hand washing facilities
- 8. Food not from an approved source
- 9. Food received in unsafe condition
- 10. Inadequate record keeping of seafood and fish
- 11. Improper separation and protection of food
- 12. Improper cleaning/sanitization of food contact surface
- 13. Food returned and re-served
- 14. Food unsafe for



State of Idaho

Central District Health Department

Establishment Records (Food/Daycare)

**** No Messages ****

[Click here for Instructions in How to use this Tool](#)

General Search (Leave blank to select ALL Establishments or enter partial or full Establishment Name/Number)

Establishment Name:

Establishment Number:

Status: 

Search By Establishment Specifications

Food/Day Care: 

Establishment Type: 

Food Ethnic Group: 

Search By Address (Try entering the address number or the street name alone to narrow your search)

Address:

City:

County: 

Postal Code:

[Start Search](#)

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40639

Costa Vida

3340 N Eagle Road

Meridian, 83642 ID

Display Google Map

Phone: (208)867-6373

Issue Date: 01/04/12

Expiration Date: 12/31/2016

Close this Record.

Display Google Map

Status: Active

Phone: (208)867-6373

License Type: Food Service Establishments

Issue Date: 01/04/12

Jurisdiction: Meridian

Expiration Date: 12/31/2016

Sewer: Owner Name: Ultimate Seven LLC

Master Establishment:

Service:

Food Ethnic Group: Mexican

Water: Public Water System

Sewer: Municipal Sewer

Activities/Inspections

Date	Activity Type	Violations	Critical	Findings
3/30/2015	Follow-up Inspection on-site	0	0	NO VIOLATIONS
3/23/2015	Inspection	4	3	07 - Handwashing Facilities 17 - Cooling 19 - Cold holding 32 - Sewage and waste water disposal
4/4/2014	Follow-up Inspection off site	0	0	NO VIOLATIONS
3/24/2014	Inspection	2	1	19 - Cold holding 35 - Equipment for temperature control
2/28/2013	Follow-up Inspection on-site	0	0	NO VIOLATIONS
2/20/2013	Follow-up Inspection on-site	1	1	19 - Cold holding
2/12/2013	Follow-up Inspection on-site	1	1	19 - Cold holding
2/7/2013	Follow-up Inspection on-site	0	0	NO VIOLATIONS
1/28/2013	Inspection	1	1	19 - Cold holding
1/25/2012	Inspection	0	0	NO VIOLATIONS

FACTS: What we all know



Most ratings are based on a scoring system. Most weight critical item violations (P & PF) priority more than non-critical (Core) violations.

Common approaches include:

- Scoring – 0 to 100

- Color coding A diagram showing three colored boxes: a green box labeled "Good", a yellow box labeled "Okay", and a red box labeled "Bad". A grey arrow points from the "Good" box to the "Bad" box.

- Grading - **A**, **B**, **C**

- Percentiles (Quartiles) Four yellow stars arranged horizontally.

INSPECTED

INSPECTION CONDUCTED ON

04 / 16 / 2016

this facility has **passed**



City of Columbus
Mayor
Michael B. Coleman

...and **has met the standards**
used in Columbus Public
Health's inspection process.



For more information go to...www.publichealth.columbus.gov

SANITARY INSPECTION GRADE



Card Number _____
Establishment Name _____
Date Issued _____



For additional information
or a copy of an inspection
report, call 311 or visit
nyc.gov/health

SANITARY INSPECTION GRADE



Card Number _____
Establishment Name _____
Date Issued _____



For additional information
or a copy of an inspection
report, call 311 or visit
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SANITARY INSPECTION GRADE







Card Number _____
Establishment Name _____
Date Issued _____



For additional information
or a copy of an inspection
report, call 311 or visit
nyc.gov/health

Star Ratings Key

Star Ratings are from four to one stars. Food service establishments with scores earning four stars rank the best within their comparison group.

KEY	Rank is between	Score
	76-100	Best
	51-75	
	26-50	
	1-25	

Regardless of the rating, if a food establishment is open, it met acceptable health department requirements at the time of the last inspection.

Why have rating systems been created?

- To provide the public with a measure of the sanitation level in an establishment
- To allow the public to compare food sanitation among establishments
- To allow the public to know which facilities make sanitation a high priority
- To cause the food industry to change practices through the creation of an incentive/disincentive system



What does a rating communicate?

A is better than B is better than C

90 is better than 80 is better than 70

Green is good, yellow is marginal, and
red is bad

A is safe, 90 is safe, Green is safe

Not so sure about the other scores, letters or
numbers (a B isn't really that bad, is it?)



COUNTY OF SACRAMENTO
ENVIRONMENTAL MANAGEMENT DEPARTMENT

CLOSED

DUE TO

During inspection
violations were
noted, the permit
is ordered to be

A copy of the

www.emd.sccounty.net

COUNTY OF SACRAMENTO
ENVIRONMENTAL MANAGEMENT DEPARTMENT

CONDITIONAL PASS

This establishment was
inspected and has been
conditionally passed. The
owner was required to correct

VIOLATIONS

- ☐ Violation 1
- ☐ Violation 2
- ☐ Violation 3

Date

A copy of the most recent
inspection report is available for review
at this location. Inspection
reports may also be viewed at

www.emd.sccounty.net

Results of previous inspection conducted on

☐ PASS

☐ CONDITIONAL PASS

☐ CLOSURE

COUNTY OF SACRAMENTO
ENVIRONMENTAL MANAGEMENT DEPARTMENT

PASS

FACILITY NAME

FACILITY ADDRESS

This facility was inspected by the Sacramento County Environmental
Health Division in accordance with the California Health and Safety Code
and passed the inspection conducted on

Date

by

Environmental Specialist

A copy of the most recent
inspection report is available for review
at this location. Inspection
reports may also be viewed at

www.emd.sccounty.net



Val E. Sisk
Val E. Sisk
Director of Environmental Management Department
County of Sacramento

PREVIOUS INSPECTION

Results of previous inspection conducted on

Date

☐ PASS

☐ CONDITIONAL PASS

☐ CLOSURE

For further information contact
Sacramento County Environmental Management Department
at (916) 875-8000

This permit is the property of the Sacramento County Environmental
Management Department and shall not be loaned, copied or altered in any way
without the written permission of the County of Sacramento.

Impacts of Ratings

Strong evidence

- ratings can result in fewer CIVs (LA, Salt Lake Sacramento, etc.)



Some evidence

- Ratings may reduce foodborne illnesses (LA - decreased ER visits)
- ratings result in economic benefit to those facilities that score higher (Stanford Univ.)
- Ratings do not influence the public when deciding on where to eat (CDC)

Why another rating system?

Current Systems

- Most not statistical comparison
- Include follow-up inspections (some)
- Simple in concept
- Most scales do not change
- Inspector issues rating (some)
- One “scale” applied to all
- Color coded systems convey level of food safety
- Many post at facility
- No cool dial

LLCHD Rating System

- Statistical comparison
- Regular inspections only
- Simple concept of Below Average, Average, & Above Average
- Rating scale changes over time
- Inspectors do not issue rating
- Scales are specific to types of food establishments
- Not posted at facility
- **Cool Dial!**



LLCHD Rating System: Statistical Distribution

What it Is:

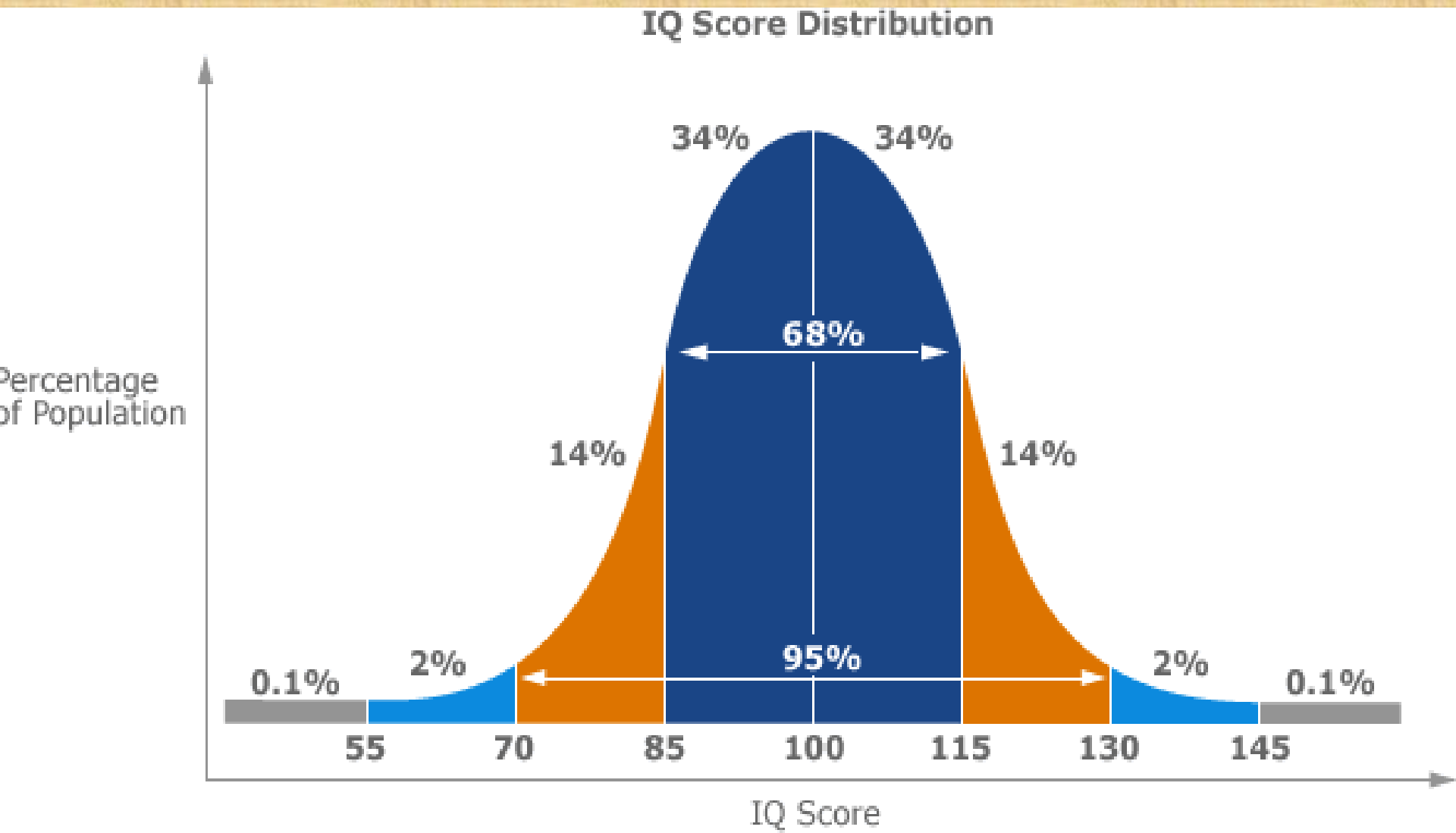
- Based on **regular** inspections
- Based on a scoring system: CIVs = 2; Non-CIVs = 1
- Comparison of inspection results with **similar** facility types

What it is Not:

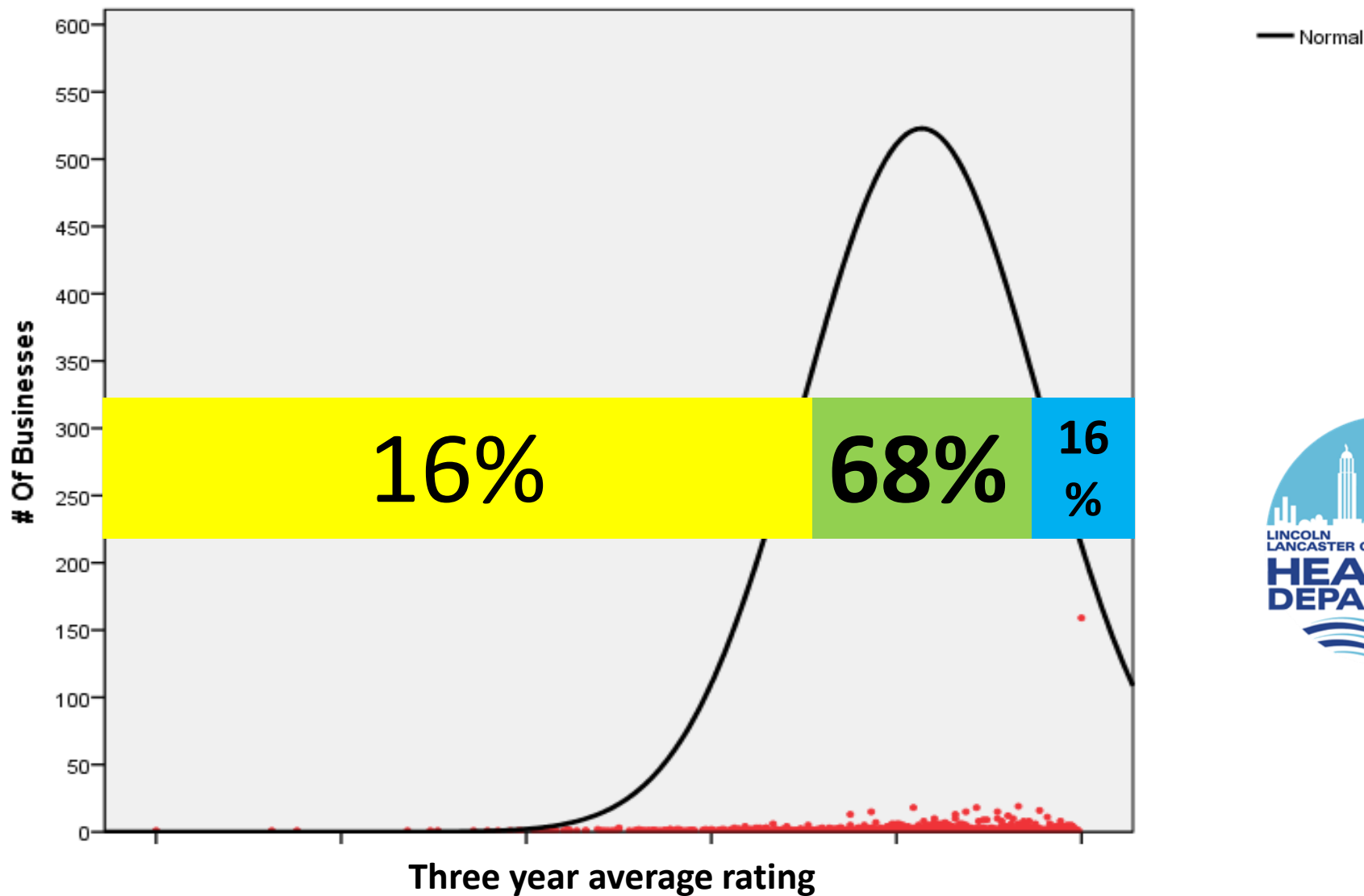
- Not a rating of quality of food
- Not based on type of food served
 - Mexican, Italian, etc.
- Not based on the size of the business
- Not a grade or score



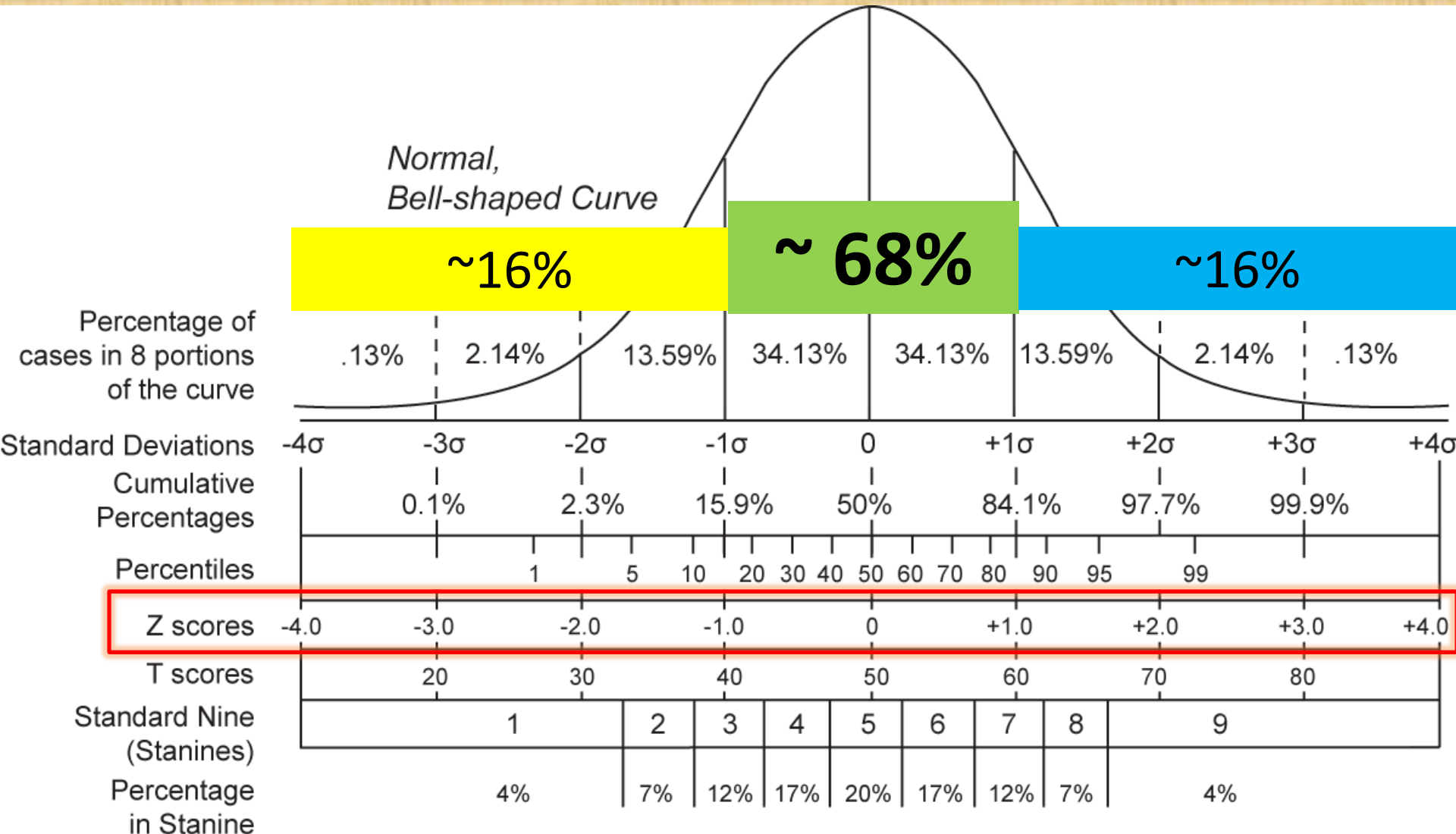
The Classic “Bell” or “Normal” Curve



Food Inspection Results are not “Normal”



The Normal Curve and Z-Scores



Rating is based on a statistical calculation - Standard or Z-Score

- Z score=
$$\frac{\text{Weighted Points} - \text{Avg Of Weighted Points}}{\text{Std.DEV of Weighted Points}}$$
- Industry Specific Comparable Scores
 - Full Service
 - Fast Food
 - Grocery Stores
 - Schools
- Ratings calculated for the most recent inspection and the 3 year average



From Z Scores to a Rating

Chose a simple rating scale: **0-10**

Transforming Z Scores to the Rating Scale:

$$\text{Rating Value} = \frac{(CZs)_b - (MinZs)_t}{(MaxZs)_t - (MinZs)_t} \times 10$$

Current Z-Score $(CZs)_b$

Minimum Z-score $(MinZs)_t$

Maximum Z-score $(MaxZs)_t$



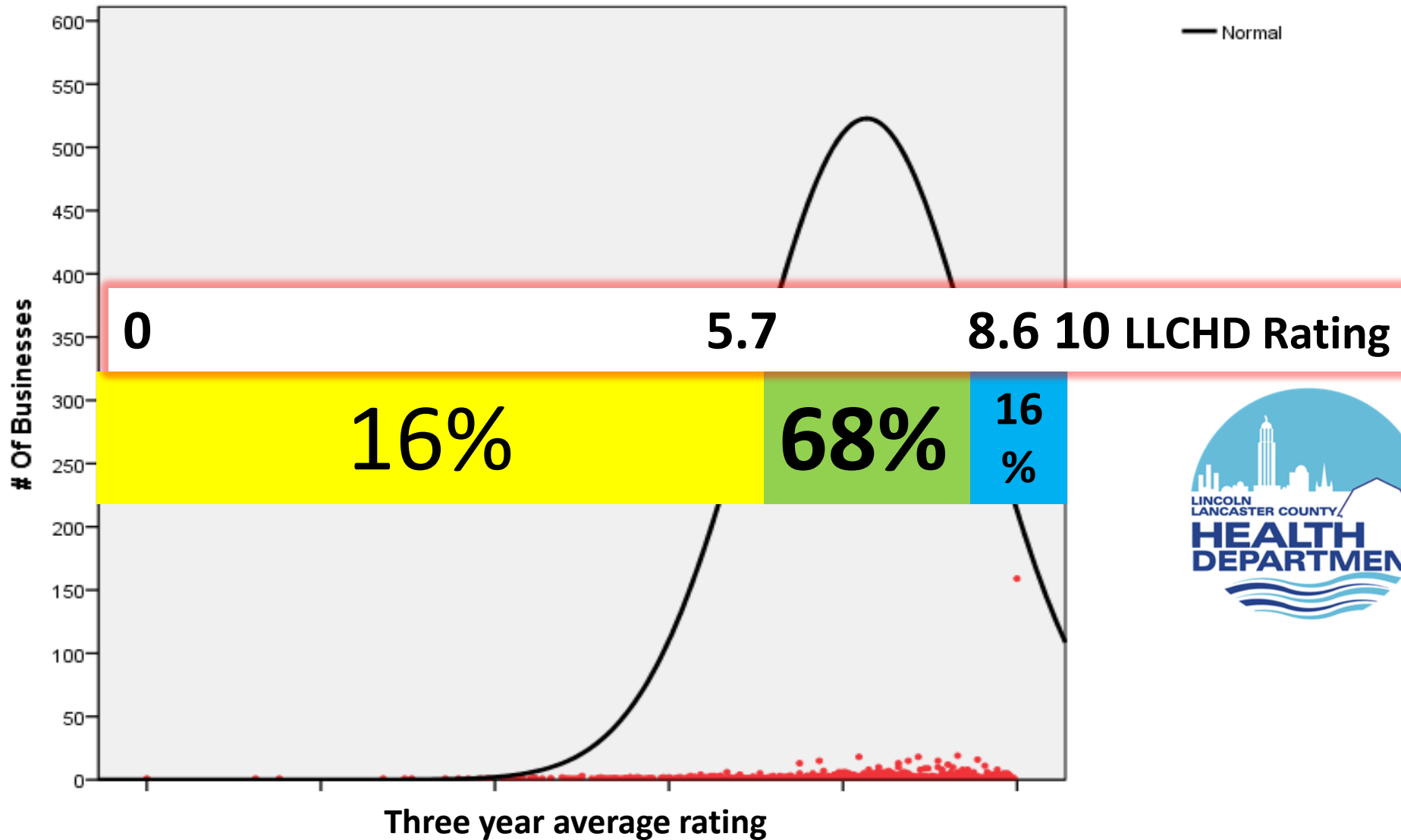
From Z Scores to a Rating

Full-Service Restaurants

- Average rating is 7.1
- 68% of facilities have a rating between 5.7 and 8.6
- 16% have an above average rating >8.6
- 16% have a below average rating <5.7



Full Service Ratings Range



The Rating

- Ratings are based only on Regular Inspections
 - Most Current Inspection Rating
 - Avg Inspection Rating
 - Use up to the last 3 years of inspections for that business if available, fewer inspections if not available
 - Compared to similar food establishment's specific average for last 3 years
- Example: The Oven
 - Current Inspection Rating: 8.4
 - Average Rating of Previous 3 Years: 8.8
 - 3 Year Industry Average : 8.0



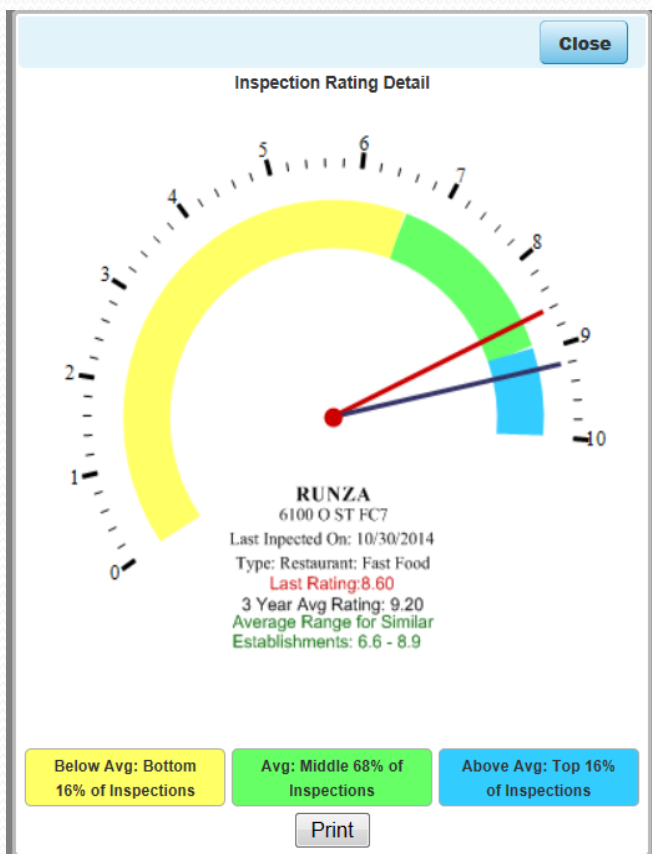
Food Advisory Committee input

- Liked the statistical approach
- Didn't Like how complex it was
- Make it cleaner
- Make it easier to understand





LLCHD Online Food Establishment Inspection Viewer and Rating System



- The centerpiece of our unique rating system is a simple dial.

3 Categories

- **Below Average** rating represents the bottom 16% of inspections.
- **Average** is the middle 68%
- **Above Average** rating represents the top 16% of inspections.



Environmental Public Health

lincoln.ne.gov Health Environmental Public Health Food Inspections

Desktop Mobile

Food Establishment Inspection Viewer

Welcome to the Lincoln-Lancaster County Health Department food establishment inspection web page. This site provides information regarding establishment inspections, definitions, and violations cited with short violation descriptions.

Please remember that any inspection report is a "snapshot" of the day and time of the inspection. On any given day, an establishment could have more or fewer violations than noted here. Thus, the inspection results may not be representative of the overall food safety of an establishment. Also, at the time of the inspection, violations are recorded but are often corrected on-the-spot prior to the inspector leaving the establishment.

All enforcement actions (Notices of Violation, Food Enforcement Notices) can be appealed. During the appeal process, the original enforcement notice will not be listed until a final determination has been made.

The Health Department has created three ratings based on statistical analysis of recent inspection results. 16% are above average, 68% are average, and 16% are below average. For more information on the rating system, [Click Here](#).

Below Average

Average

Above Average

To view Food Inspection results, enter part of the business name:

Please do not use apostrophe(') in your search criteria

Search

Lincoln Lancaster County Health Department 4/9/2016 3:30:18 PM

Feedback/Comment

Food Establishment Inspection Viewer

[Back to Search Input](#)

Click on a Business Name to view a list of inspections.

Business Name	Address (click for map)	Latest Rating	3 Year Ave Rating	Rating Detail
D'LEON'S	2140 W O ST	Average	Average	Click Here
D'LEON'S	1221 N 27TH ST	Average	Average	Click Here
D'LEON'S	831 N 48TH ST	Above Average	Average	Click Here
D'LEON'S TACO RICO	824 S 27TH ST	Average	Below Average	Click Here
D'LEON'S	5501 NW 1 ST	Above Average	Average	Click Here
D'LEON'S	2748 S 48TH ST	Average	Average	Click Here
DLEONS TACO RICO	1212 SOUTH ST	Average	Average	Click Here

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[Frequently Asked Questions](#)

Lincoln Lancaster County Health Department. 4/9/2016 3:41:36 PM

[Feedback/Comment](#)

FOOD SAFETY PROGRAM

Phone: 402-441-6280

Fax: 402-441-6206

Justin L. Daniel, Supervisor, REHS, CP-FS

Food Establishment Inspection Viewer

D'LEON'S

[831 N 48TH ST](#)

Facility Type(s):

Restaurant, Temporary Food Service

Latest Rating	3 Year Avg. Rating	Rating Detail
Above Average	Average	Click Here

[Back to Search Results](#)

[Back to Search Input](#)

Click Inspection Date for Violation Descriptions.

Inspection Date	Purpose	Criticals	Non-Criticals	Enforcement Issued
12/8/2015	Regular....1	1	1	None
6/8/2015	Regular....1	0	5	None
12/12/2014	Regular....1	5	5	None
6/18/2014	Regular....1	3	5	None
12/23/2013	Regular....1	2	5	None
6/24/2013	Regular....1	3	4	None

All enforcement actions (Notices of Violation, Food Enforcement Notices) can be appealed. During the appeal process, the original enforcement notice will be listed until a final determination has been made.

Inspections shown are for current ownership. If an establishment has changed ownership recently, no inspections, or only one or two, may be in this list.

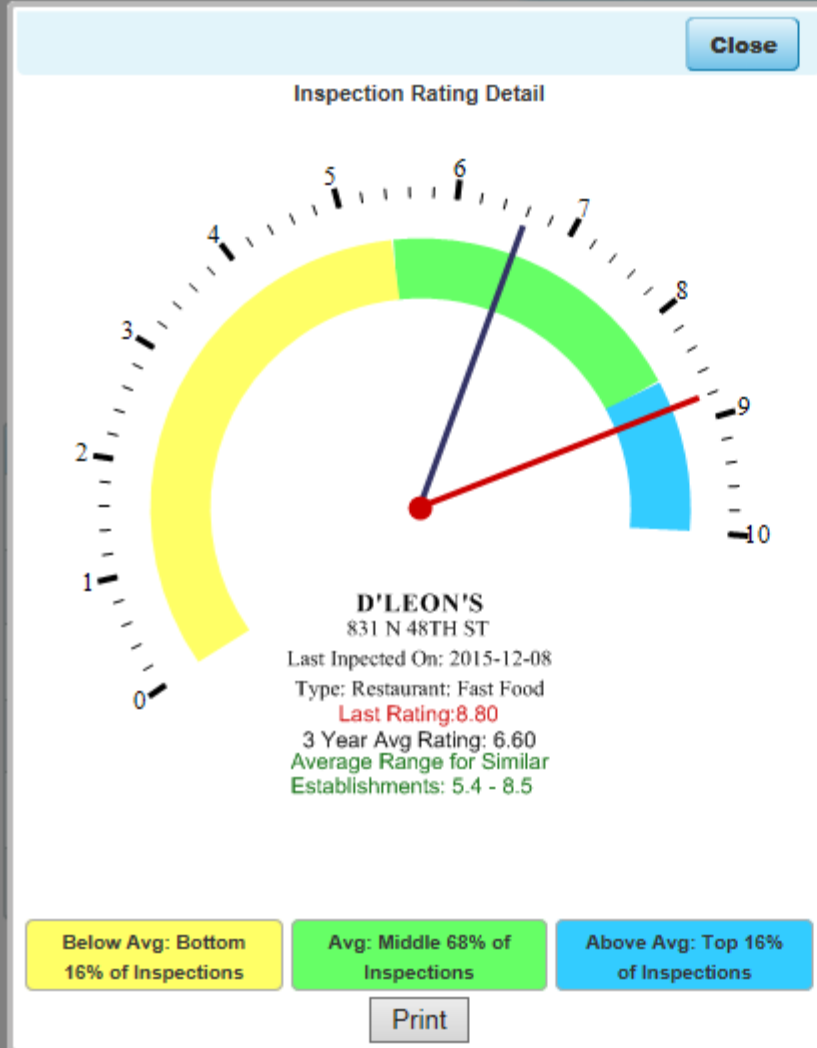
Definitions and FAQ's

[Definitions](#)

[Frequently Asked Questions](#)

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Food Establishment Inspection Viewer



Service

[Rating Detail](#)

[Click Here](#)

[Link to Search Input](#)

n-Criticals	Enforcement Issued
1	None
5	None
5	None
5	None
5	None
4	None

sealed. During the appeal process, the original enforcement

ship recently, no inspections, or only one or two, may be in

this list.

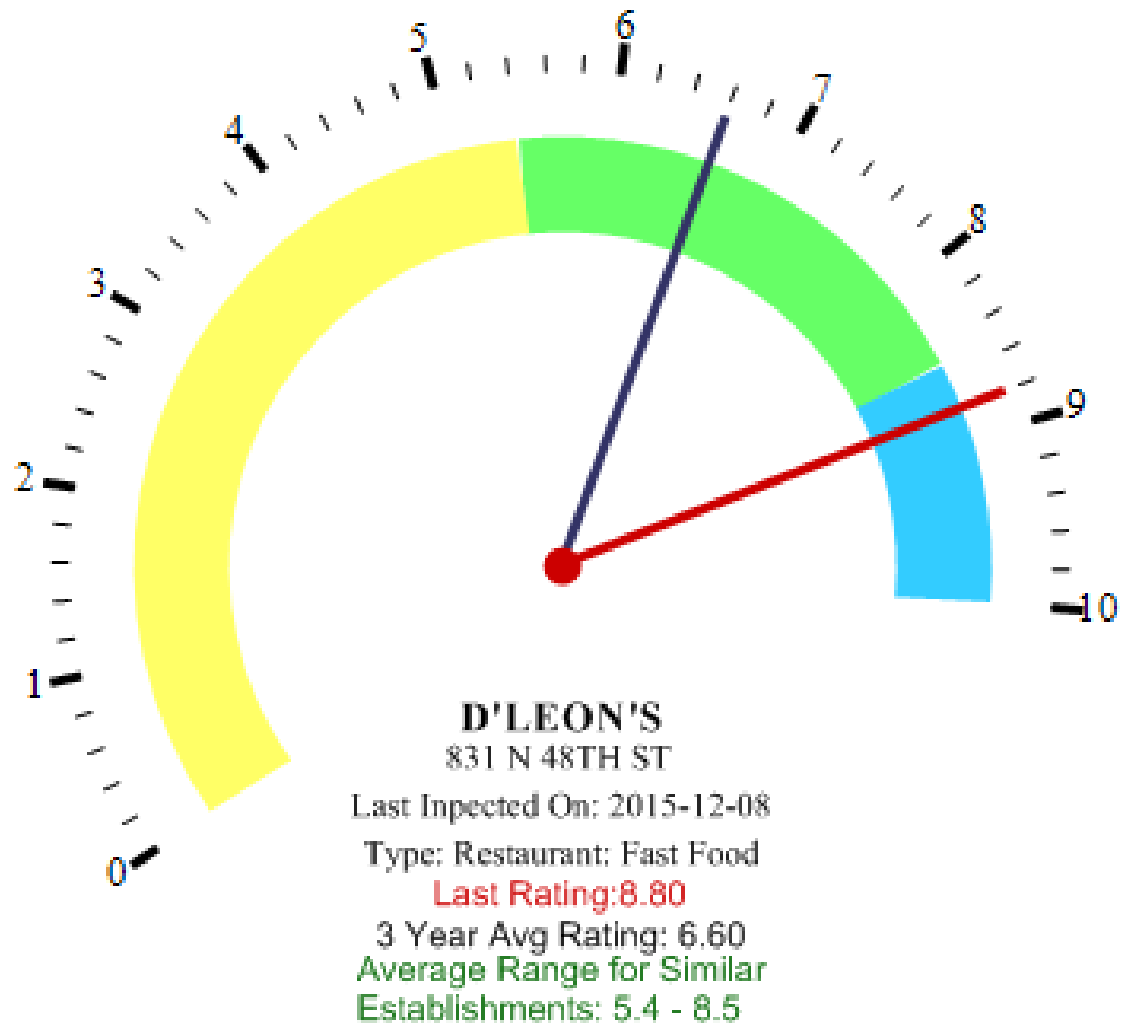
Definitions and FAQ's

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Inspection Rating Detail



Below Avg: Bottom
16% of Inspections

Avg: Middle 68% of
Inspections

Above Avg: Top 16%
of Inspections

D'LEON'S

[831 N 48TH ST](#)

Inspection Date: 12/12/2014

[Back to Reports List](#)

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Critical	Repeat	Corrected	Violation Description
✓			Foodhandler did not wash hands after cracking eggs and then Preparing burrito with bare hands.
✓	✓		Large tub of cooked beef, opened ham, sausage etc missing date of prep or open.
✓	✓	✓	Foodhandler datasheet missing info on new employee.
✓			Basement hose missing Vacuum breaker.
✓		✓	Asada allowed to Cool below 135 f before placing in steam table.
			Drink cup with white granules not labeled.
			Wet Wipe cloths left on prep rail.
			Good work on new Kitchen floor, however rear floor and icemaker maker platform in rough condition.
			Walk in cooler racks with residue accumulation.
			Food buckets on floor in Walk in cooler.

Please remember that any inspection report is a "snapshot" of the day and time of the inspection. On any given day, an establishment could have more or fewer violations than noted here. Thus, the inspection results may not be representative of the overall food safety of an establishment. Also, at the time of the inspection, violations are recorded but are often corrected on-the-spot prior to the inspector leaving the establishment.

What do Below Average, Average, and Above Average mean?

Below Average: The inspection score(s) are in the bottom 16% of similar types of food establishments.

Average: The inspection score(s) are in the middle 68% of similar types of food establishments.

Above Average: The inspection score(s) are in the top 16% of similar types of food establishments.

What is the "3 Year Avg Rating"?

The "3 Year Avg Rating" is the average for all regular inspections completed within the past three years. If an establishment has not been open for at least three years, the average will only include the regular inspections that have been completed since opening. At times, this may be only one regular inspection, so the three year average rating and the last rating will be the same.

How were the ranges (Above Average, Average, Below Average) for the ratings determined?

Each violation is given a value - critical item violations count as 2 points, non-critical violations are 1 point. All violations are added up so that each inspection has a point total. A range for the average of all inspections is then calculated. The range is based on a statistical measure of "one standard deviation", which puts 68% of all inspections into the average category, 16% of the inspections in the below the average category, and 16% in the above the average category.

How are different kinds of food establishments compared to each other?

Food establishments are compared to each other based on the facility "type." Thus, restaurants are compared to restaurants, grocery stores to grocery stores, bakeries to bakeries, etc. However, please keep in mind that there is great diversity in food establishments, especially in the restaurant category. Restaurants have been broken down into three sub-categories (Full-Service, Fast Food and Other), but at times there is overlap. Grocery stores and retail markets have been broken down into two sub-categories (Large Grocery/Super Markets and Grocery/Market). A Large Grocery/Super Market is a store that has at least three facility types, such as retail market, deli, and restaurant. A Grocery/Market is a store that only has one or two facility types.


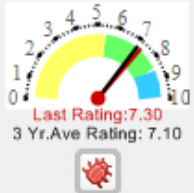
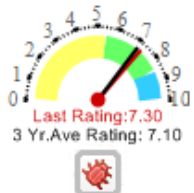
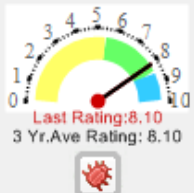

Does the number of "facilities" matter?

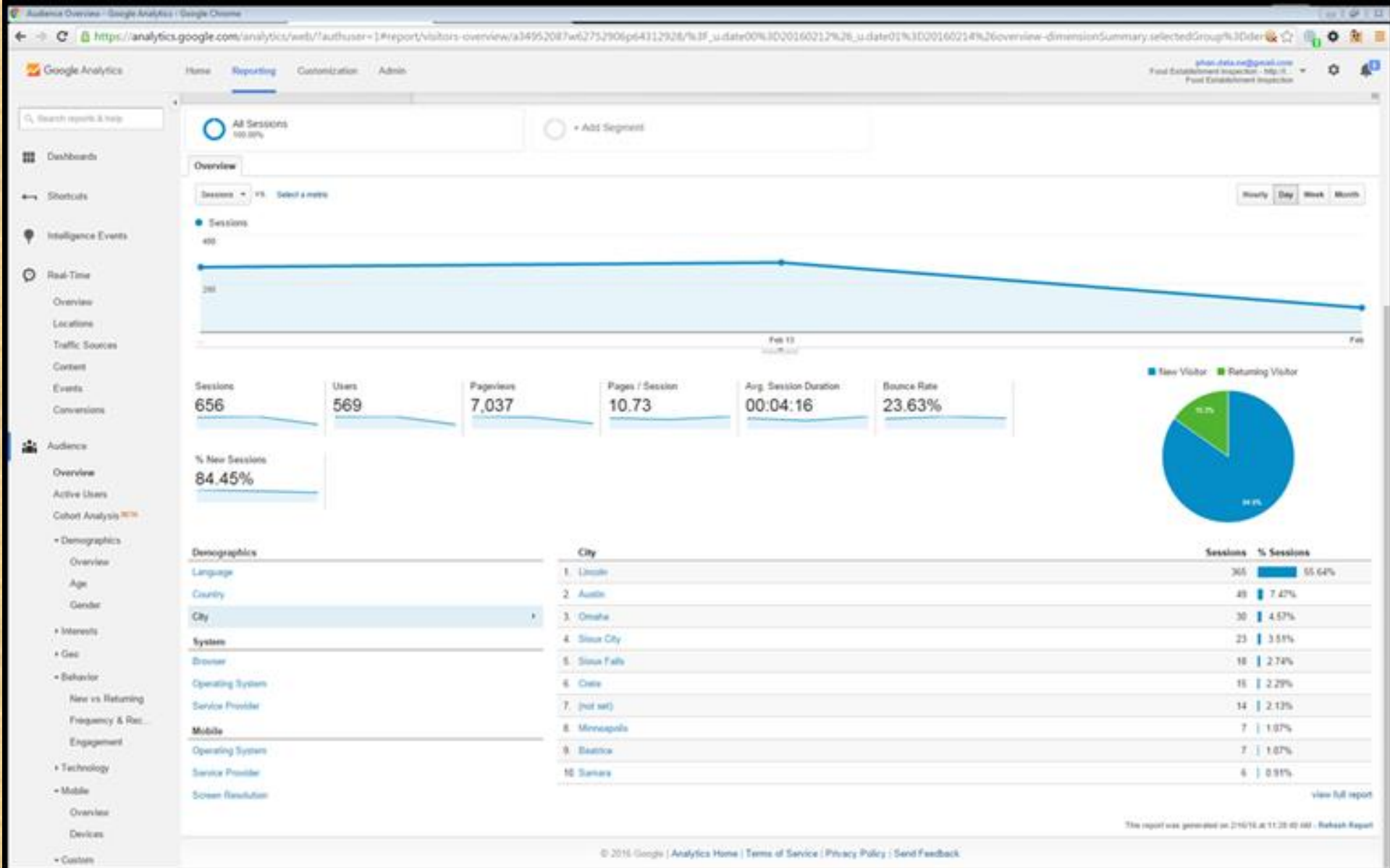
Some full service restaurants and grocery stores have multiple kinds of food facilities. For example, a large grocery store may have a retail market, bakery, deli, full-service restaurant and catering. The inspection results are for all facilities combined. Thus, this may result in more violations being identified and the rating may be influenced by the number of facilities.

Is it safe to eat at food establishments rated Below Average?

Below average means that the inspection score was in the bottom 16% of similar types of food establishments. This does not mean that it is unsafe to eat there. However, it may mean that recent inspections at this food establishment identified more violations that could lead to foodborne illness, such as food not being held at safe temperatures, poor personal hygiene, or not having food handlers trained in safe food handling. It may also mean that more violations of basic sanitation and cleanliness were identified at this food establishment compared to similar food establishments. Some studies have found that more critical item violations may be correlated with a the risk of getting sick from a particular food establishment. The choice is yours where you eat.

Results for 'runza'

Rating Detail (Click to Enlarge)	Name and Address	Latest Rating	3 Year Ave Rating	Inspection Detail
	RUNZA 8330 NORTHWOODS DR Facility Type: Restaurant: Fast Food	Average	Above Average	Click Here
	RUNZA 8525 ANDERMATT DR Facility Type: Restaurant: Fast Food	Average	Average	Click Here
	RUNZA 8525 ANDERMATT DR Facility Type: Restaurant: Fast Food, Caterer	Average	Average	Click Here
	RUNZA 3955 RANDOLPH ST Facility Type: Restaurant: Fast Food	Average	Average	Click Here
	RUNZA 1501 N 56TH ST Facility Type: Restaurant: Fast Food	Average	Average	Click Here



THOUGHTS OR QUESTIONS?

