AN INNOVATIVE FOOD ESTABLISHMENT ‘RATING’ SYSTEM

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

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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.
Inspections

Search the Database

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 reserved
14. Food stored for extended periods
40639
Costa Vida
3340 N Eagle Road
Meridan, 83642 ID

Close this Record. Display Google Map

Status: Active
License Type: Food Service Establishments
Jurisdiction: Meridan
Owner Name: Ultimate Seven LLC
Master Establishment: Service:
Food Ethnic Group: Mexican
Water: Public Water System
Sewer: Municipal Sewer

Activities/Inspections

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

** Press Close When Done **
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
- Grading - A, B, C
- Percentiles (Quartiles)
INSPECTED

INSPECTION CONDUCTED ON 04/16/2016

this facility has passed

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

City of Columbus
Mayor
Michael B. Coleman

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

<table>
<thead>
<tr>
<th>KEY</th>
<th>Rank is between</th>
<th>Score</th>
</tr>
</thead>
<tbody>
<tr>
<td>★★★★★</td>
<td>76-100</td>
<td>Best</td>
</tr>
<tr>
<td>★★★★</td>
<td>51-75</td>
<td></td>
</tr>
<tr>
<td>★★★</td>
<td>26-50</td>
<td></td>
</tr>
<tr>
<td>★★</td>
<td>1-25</td>
<td></td>
</tr>
</tbody>
</table>

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?)
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”

- 16%
- 68%
- 16%

Three year average rating

Lincoln Lancaster County Health Department
The Normal Curve and Z-Scores

Standard Deviations
Cumulative Percentages

<table>
<thead>
<tr>
<th>Percentiles</th>
<th>1</th>
<th>5</th>
<th>10</th>
<th>20</th>
<th>30</th>
<th>40</th>
<th>50</th>
<th>60</th>
<th>70</th>
<th>80</th>
<th>90</th>
<th>95</th>
<th>99</th>
</tr>
</thead>
<tbody>
<tr>
<td>Z scores</td>
<td>-4.0</td>
<td>-3.0</td>
<td>-2.0</td>
<td>-1.0</td>
<td>0</td>
<td>+1.0</td>
<td>+2.0</td>
<td>+3.0</td>
<td>+4.0</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>T scores</td>
<td>20</td>
<td>30</td>
<td>40</td>
<td>50</td>
<td>60</td>
<td>70</td>
<td>80</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Standard Nine (Stanines)</td>
<td>1</td>
<td>2</td>
<td>3</td>
<td>4</td>
<td>5</td>
<td>6</td>
<td>7</td>
<td>8</td>
<td>9</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Percentage in Stanine</td>
<td>4%</td>
<td>7%</td>
<td>12%</td>
<td>17%</td>
<td>20%</td>
<td>17%</td>
<td>12%</td>
<td>7%</td>
<td>4%</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
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:

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

![Graph showing full service ratings range with percentages and average ratings.](image)

- 0% to 16% of businesses have a rating of 0.
- 16% to 68% of businesses have a rating of 5.7.
- 68% to 100% of businesses have a rating of 8.6.

LLCHD Rating:

- 0: 16% of businesses
- 5.7: 68% of businesses
- 8.6: 16% of businesses

Average rating: 5.7

Lincoln Lancaster County Health Department

[Logo]
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
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.
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

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

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

Click Inspection Date for Violation Descriptions.

<table>
<thead>
<tr>
<th>Inspection Date</th>
<th>Purpose</th>
<th>Criticals</th>
<th>Non-Criticals</th>
<th>Enforcement Issued</th>
</tr>
</thead>
<tbody>
<tr>
<td>12/8/2015</td>
<td>Regular....1</td>
<td>1</td>
<td>1</td>
<td>None</td>
</tr>
<tr>
<td>6/8/2015</td>
<td>Regular....1</td>
<td>0</td>
<td>5</td>
<td>None</td>
</tr>
<tr>
<td>12/12/2014</td>
<td>Regular....1</td>
<td>5</td>
<td>5</td>
<td>None</td>
</tr>
<tr>
<td>6/18/2014</td>
<td>Regular....1</td>
<td>3</td>
<td>5</td>
<td>None</td>
</tr>
<tr>
<td>12/23/2013</td>
<td>Regular....1</td>
<td>2</td>
<td>5</td>
<td>None</td>
</tr>
<tr>
<td>6/24/2013</td>
<td>Regular....1</td>
<td>3</td>
<td>4</td>
<td>None</td>
</tr>
</tbody>
</table>

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](#)

Print
Food Establishment Inspection Viewer

D'LEON'S
831 N 48TH ST
Last Inspected On: 2015-12-08
Type: Restaurant; Fast Food
Last Rating: 8.80
3 Year Avg Rating: 6.60
Average Range for Similar Establishments: 5.4 - 8.5

Below Avg: Bottom 16% of Inspections
Avg: Middle 68% of Inspections
Above Avg: Top 16% of Inspections

Enforcement Issued

<table>
<thead>
<tr>
<th>In-Criticals</th>
<th>Enforcement Issued</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>None</td>
</tr>
<tr>
<td>5</td>
<td>None</td>
</tr>
<tr>
<td>5</td>
<td>None</td>
</tr>
<tr>
<td>5</td>
<td>None</td>
</tr>
<tr>
<td>4</td>
<td>None</td>
</tr>
</tbody>
</table>

Sealed. During the appeal process, the original enforcement will remain in place. Efforts to use this establishment recently, no inspections, or only one or two, may be in this list.

Definitions and FAQ's
Definitions
Frequently Asked Questions
Print
D'LEON'S
831 N 48TH ST
Last Inspected On: 2015-12-08
Type: Restaurant: Fast Food
Last Rating: 8.80
3 Year Avg Rating: 6.60
Average Range for Similar Establishments: 5.4 - 8.5
### D'LEON'S

**831 N 48TH ST**

*Inspection Date: 12/12/2014*

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

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.
Frequently Asked Questions

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.
<table>
<thead>
<tr>
<th>Rating Detail (Click to Enlarge)</th>
<th>Name and Address</th>
<th>Latest Rating</th>
<th>3 Year Ave Rating</th>
<th>Inspection Detail</th>
</tr>
</thead>
<tbody>
<tr>
<td><img src="image" alt="Rating Icon" /></td>
<td>RUNZA</td>
<td>Average</td>
<td>Above Average</td>
<td>Click Here</td>
</tr>
<tr>
<td><img src="image" alt="Rating Icon" /></td>
<td>8330 NORTHWOODS DR</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Facility Type: Restaurant: Fast Food</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><img src="image" alt="Rating Icon" /></td>
<td>RUNZA</td>
<td>Average</td>
<td>Average</td>
<td>Click Here</td>
</tr>
<tr>
<td><img src="image" alt="Rating Icon" /></td>
<td>8525 ANDERMATT DR</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Facility Type: Restaurant: Fast Food</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Facility Type: Caterer</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><img src="image" alt="Rating Icon" /></td>
<td>RUNZA</td>
<td>Average</td>
<td>Average</td>
<td>Click Here</td>
</tr>
<tr>
<td><img src="image" alt="Rating Icon" /></td>
<td>8525 ANDERMATT DR</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Facility Type: Restaurant: Fast Food, Caterer</td>
<td></td>
<td></td>
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</tr>
<tr>
<td><img src="image" alt="Rating Icon" /></td>
<td>RUNZA</td>
<td>Average</td>
<td>Average</td>
<td>Click Here</td>
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THoughts or Questions?