

How to Calculate Inspection Ratings

All inspection ratings are posted to our website,

www.BoulderCountyFood.org

Inspections are rated based on the violations noted at that inspection. Each violation has a specific point value, listed below. The fewer points you have on an inspection, the better rating you receive. To calculate your rating, locate the violations that were cited on the inspection, add up the points, and compare your score to the scale below.

Excellent	0-19
Good	20-39
Fair	40-69
Marginal	70-99
Unacceptable	>100

Points per violation are in parentheses () below

Rating: Excellent



Excellent rating: 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.

Inspection History

(Follow-up inspections not included.)



01 FOOD SOURCE	09 FOOD LABELING, FOOD PROTECTION
<ul style="list-style-type: none"> a. Approved source (15) b. Wholesome, free of spoilage (15) c. Cross-contamination (20) d. HACCP plan (15) e. Date Marking (5) f. Consumer Advisory(5) 	<ul style="list-style-type: none"> a. Original container, properly labeled (1) b. Food protected from contamination (2)
02 PERSONNEL	10 EQUIPMENT DESIGN, CONSTRUCTION
<ul style="list-style-type: none"> a. Personnel with infections restricted (20) b. Wounds properly covered (20) c. Hands washed as needed (20) d. Hygienic practices (5) e. Smoking, eating, drinking (10) f. Training needed (15) g. No bare hand contact (20) 	<ul style="list-style-type: none"> a. Food-contact surfaces (2) b. Nonfood-contact surfaces (1) c. Dishwashing facilities (2)
03 FOOD TEMPERATURE CONTROL	11 TESTING DEVICES
<ul style="list-style-type: none"> a. Rapidly cool to 41°F or lower (20) b. Rapidly reheat to 165°F or greater (20) c. Hot hold at 135°F or greater (15) d. Required cooking temperatures (20) e. Cold hold at 41°F or lower (15) f. Food thermometer (probe type) (5) g. Adequate equipment to food maintain temperatures (20) 	<ul style="list-style-type: none"> a. Refrigeration units with accurate thermometers (1) b. Dishmachine with accurate thermometer & gauge cock (1) c. Chemical test kit provided, accessible (1)
04 SANITIZATION RINSE	12 CLEANING OF EQUIPMENT AND UTENSILS
<ul style="list-style-type: none"> a. Manual (10) b. Mechanical (10) c. In-place (10) 	<ul style="list-style-type: none"> a. Food-contact surfaces (2) b. Nonfood-contact surfaces (1) c. Dishwashing operations (2) d. Wiping cloths (1)
05 WATER, SEWAGE, PLUMBING SYSTEMS	13 UTENSILS, SINGLE-SERVICE ARTICLES
<ul style="list-style-type: none"> a. Safe water source (15) b. Hot and cold water under pressure (10) c. Backflow (10) d. Sewage disposal (15) 	<ul style="list-style-type: none"> a. Utensils provided, used, stored (1) b. Single-use articles stored, dispensed, used (1) c. No re-use of single-service articles (2)
06 HANDWASHING AND TOILET FACILITIES	14 PHYSICAL FACILITIES
<ul style="list-style-type: none"> a. Adequate number, location, design (15) b. Accessible (10) c. Soap and drying devices (5) 	<ul style="list-style-type: none"> a. Plumbing: installed, maintained (1) b. Garbage and refuse (2) c. Floors, walls, ceilings (1) d. Lighting (1) e. Ventilation (1) f. Locker rooms (1) g. Premises maintained (1) h. Separation of living, laundry (1) i. Restroom facilities (1)
07 PEST CONTROL	15 OTHER OPERATIONS
<ul style="list-style-type: none"> a. Evidence of pests (10) b. Pesticide application (15) c. Animals prohibited (5) 	<ul style="list-style-type: none"> a. Personnel: clean clothes, hair restraints, authorized (1) b. Linen properly stored (1)
08 POISONOUS OR TOXIC ITEMS	
<ul style="list-style-type: none"> a. Properly stored (10) b. Properly labeled (5) d. Toxic items properly used (15) 	