



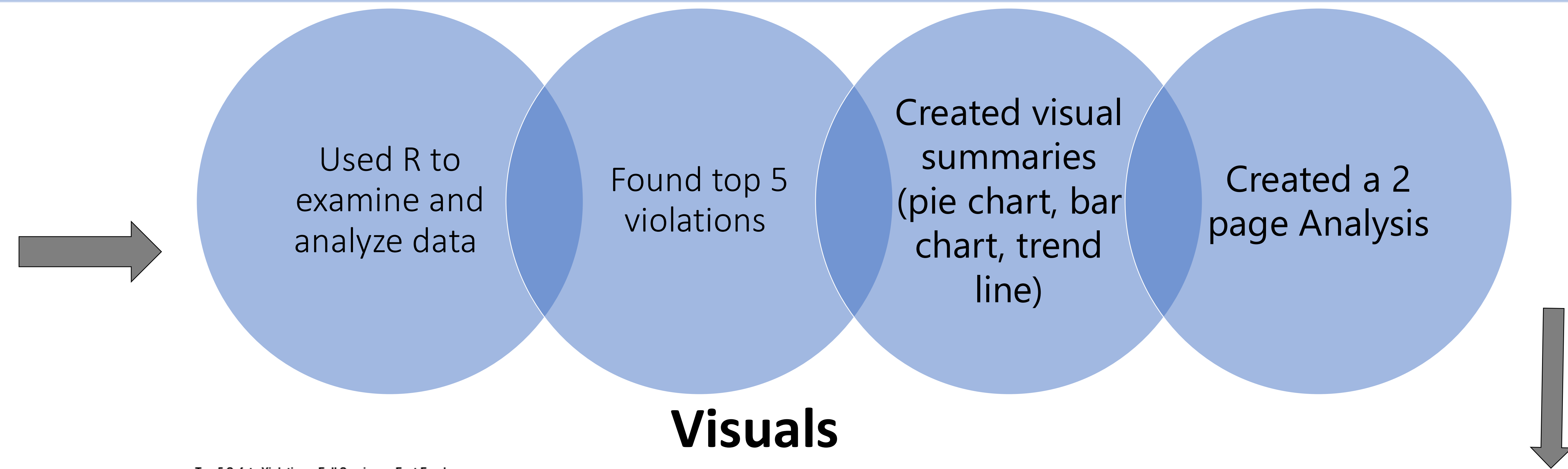
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Understanding Food Safety Violations in Pittsylvania–Danville

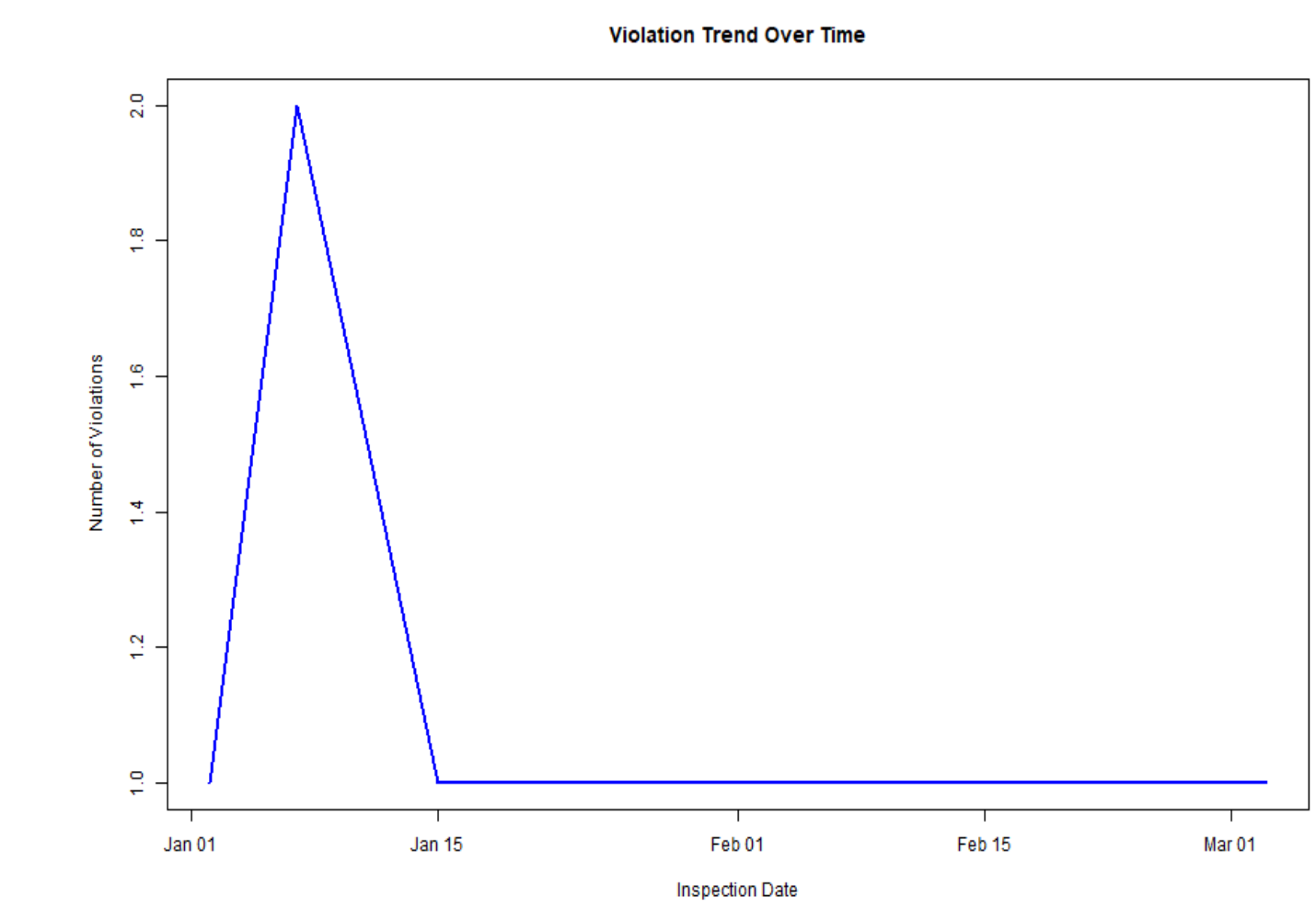
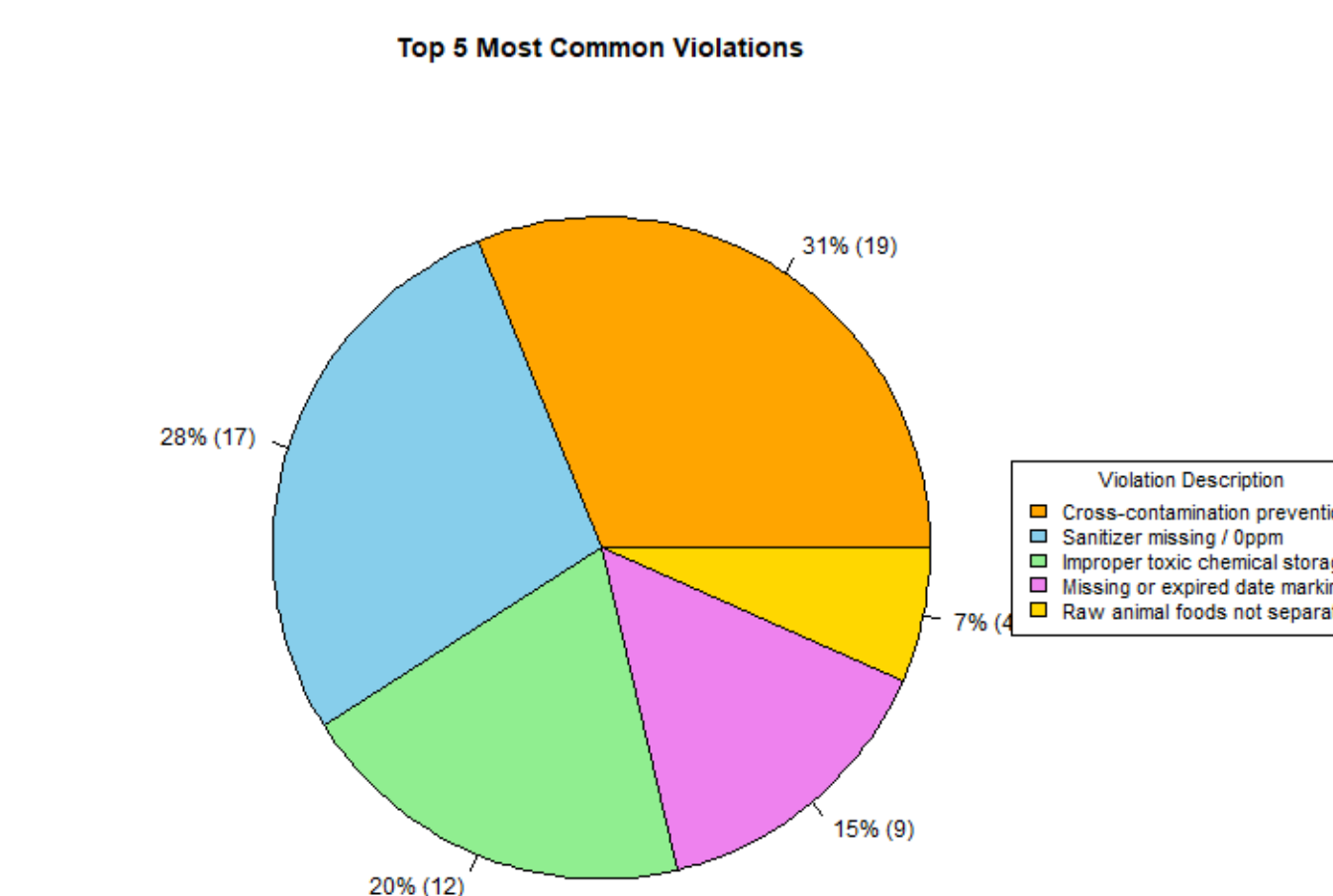
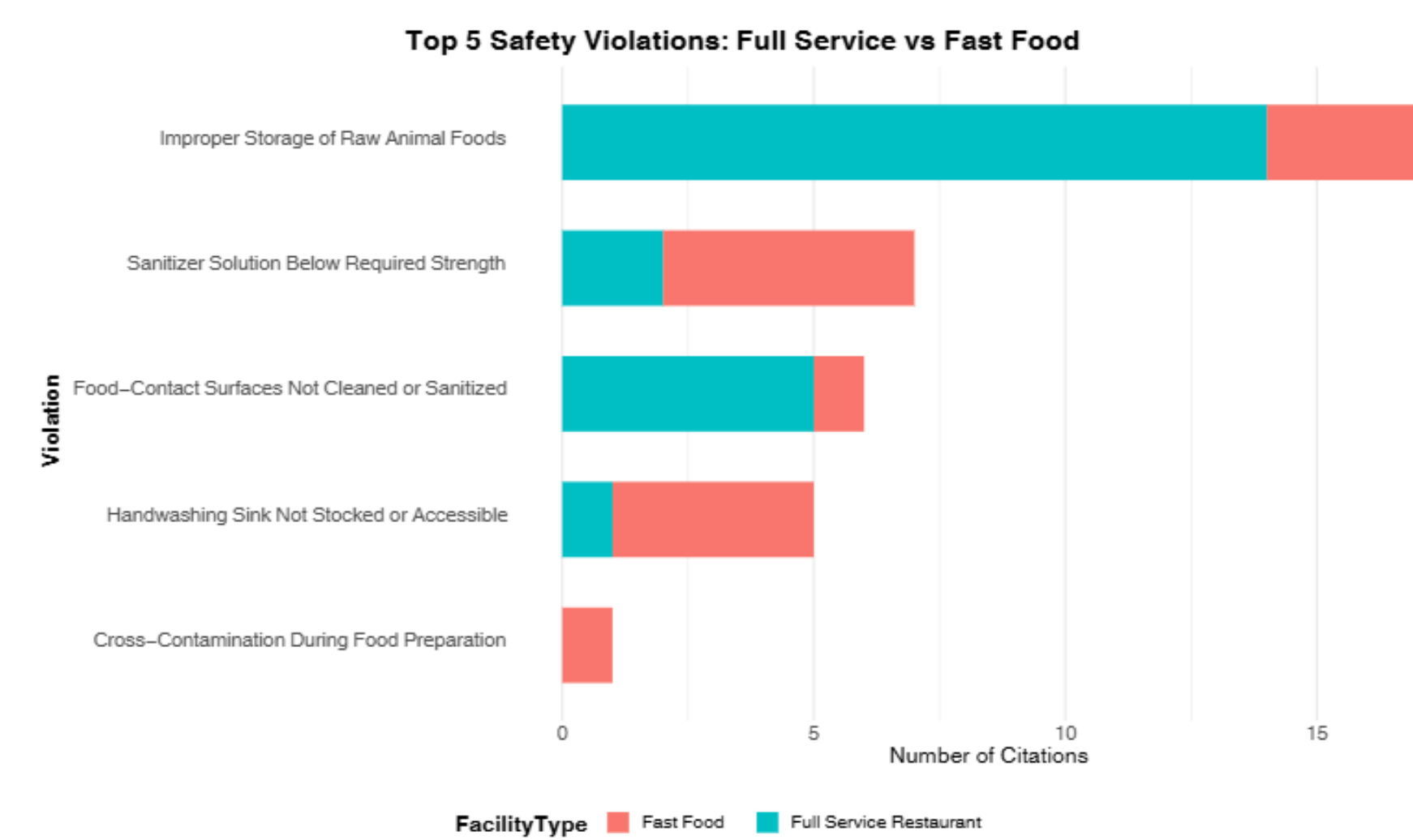
Grishma Kuikel
Danville Health Department
Cohort 4, 2026, Environmental Health

Issue/gap identified

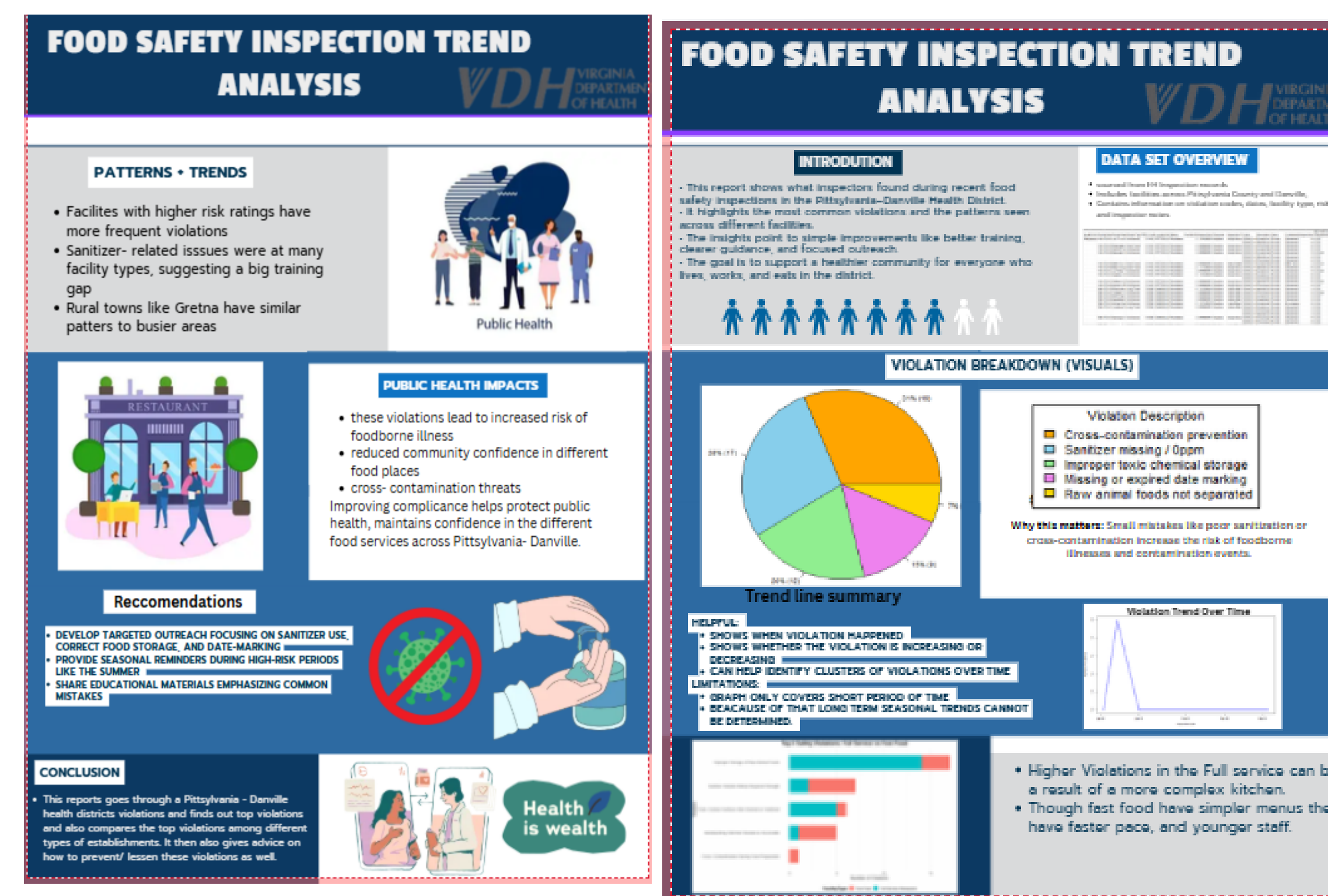
- The district needed a clearer picture of which food safety violations were most common across local facilities.
- Inspectors and operators lacked simple visuals to understand trends and repeated issues.
- There was no quick summary to guide outreach, education, or targeted training.
- Employees were unaware of what they were doing wrong and kept repeating violations



Visuals



Analysis



- Help Inspectors focus on problem areas
- Guide training for local CHW
- Can help EH with visual summaries
- Can help restaurant Owners and Managers see problem areas and visuals

Important Skills Learned

- Data Cleaning and Organization
- Understanding Food safety – useful for everyday life
- Creating educational materials
- Working as a part of a team – real world experience

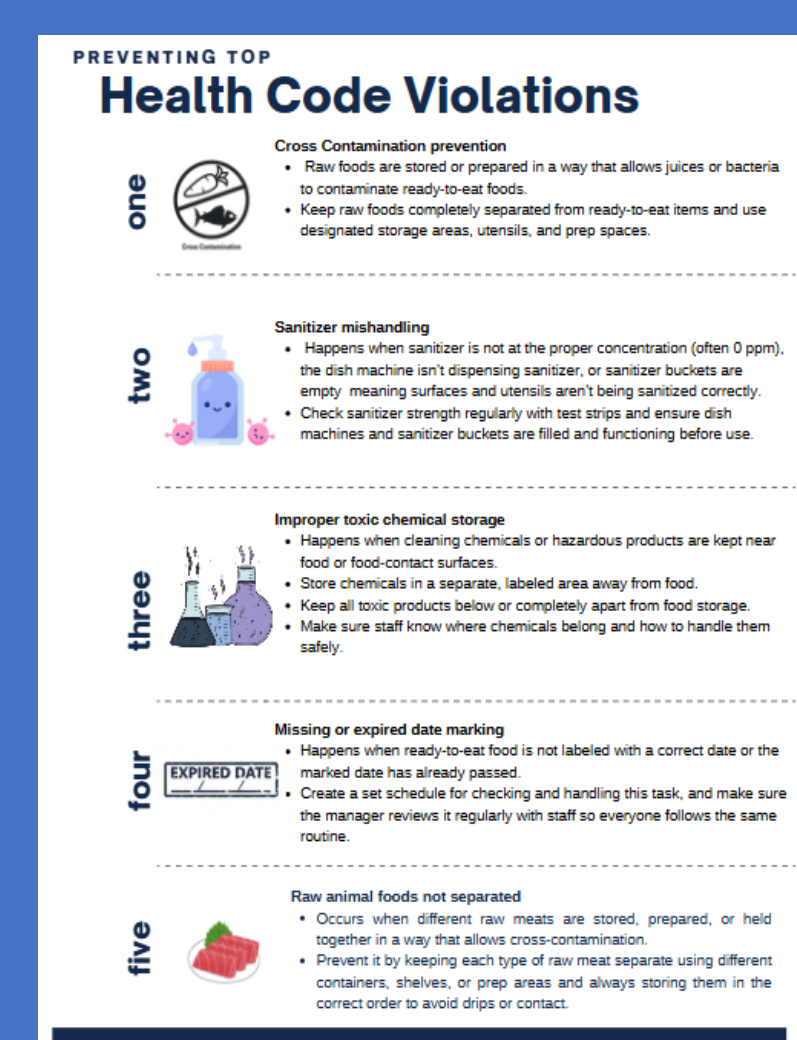
High – Impact Experiences

- Did 2 Inspections at Cookout and a Chinese restaurant
- All about nursing experience
- Did a permit/Inspection for a food truck

Outcomes + Solutions



- Stickers to prevent top 5 violations
- Helps employees make common mistakes



- Preventing Top Health Code Violations Flyer
- Useful for restaurant employees

Key Findings

- The top 5 most common food safety violations were related to sanitization, cross-contamination, toxic chemical storage, date-marking, and raw animal food separation.
- Visual analysis showed repeated issues across both full-service and fast-food establishments, with similar violation patterns.
- A trend review identified a small spike early in the inspection period, but consistent single violations afterward.
- These patterns point to shared training gaps across different facility types, especially in proper sanitization and food storage practices.

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