

Food Facility Inspections

Why are we concerned about inspecting food service facilities?

Over 3,200 people die each year from preventable foodborne illness, according to the Centers for Disease Control and Prevention (CDC). Regular inspections of food service facilities help owners and operators understand potential food handling risks and provide education on practical ways to prevent food-borne illness.

What types of food service facilities get inspected?

- Restaurants
- Daycares
- Hospitals
- Mobile Food Units
- Nursing Homes
- Temporary Vendors

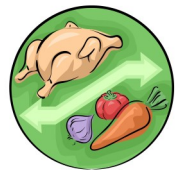
What takes place during a food facility inspection?

Health department inspectors work closely with the facility to understand proper food handling processes and to make immediate corrections, if needed. They check facilities for the primary causes of food-borne illness including:

- Foods obtained from unapproved sources
- Using contaminated equipment/cross contamination
- Improper cooking
- Poor employee hand washing
- Improper hot or cold holding temperatures for food



CLEAN



SEPARATE



COOK



CHILL

What if a food safety violation is found during an inspection?

Priority violations (leading causes of food-borne illness or other risk factor conditions) usually require immediate corrective actions. Facility type violations (non risk factor) need correction within 90 days of the inspection.

For more information: Restaurant inspection reports are available online at: healthspace.com/Clients/VDH/VDH/web.nsf/home.xsp



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