

## OGLE COUNTY HEALTH DEPARTMENT RESTAURANT INSPECTION SCORING PROCESS

There are a total of 49 items evaluated rated 1 to 5. Rating of 5 – most critical. Rating of 1 – least critical.

Following is the list of items inspected. If an item does not meet state standards, that is a violation. The rating of each item in violation is subtracted from the total score, which is 100.

Example #1: If the only violation is item #2, subtract the rating of that item (1) from 100. Total score = 99.

Example #2: Items #4, #20, and #30 are in violation. Add the rating of each, (4), (5), (5) = 14. Total score = 86.

<u>Item #</u>	<u>Inspection Item</u>	<u>Rating</u>
1	Approved source	5
2	Container properly labeled	1
3a	Cold food cold	5
3b	Hot food hot	5
3c	Foods properly cooked	5
4	Facilities to maintain proper temps	4
5	Thermometers provided	1
6	Foods properly thawed	2
7	Cross contamination prevented	4
8	Food protected during storage	2
9	Foods handled with minimal hand contact	2
10	Utensils properly stored	1
11	Personnel with infections restricted	5
12	Proper hand washing	5
13	Clean clothes, hair restraints	1
14	Food contact surface maintained	2
15	Non-food contact surfaces maintained	1
16	Dishwashing facilities proper	2
17	Accurate thermometers provided	1
18	Utensils scraped, soaked	1
19	Rinse water clean and proper temp	1
<u>Item #</u>	<u>Inspection Items</u>	<u>Rating</u>
20a	Correct sanitizing concentration	5
20b	Correct sanitizing temperature	5
21	Wiping cloths clean	1
22	Food contact surfaces clean	2
23	Non-food contact surfaces clean	1
24	Clean equipment stored properly	1
25	Single service items stored properly	1

26	No reuse of single service items	2
27	Safe water source	5
28	Working sewer and waste water disposal	4
29	Plumbing maintained	1
30	Siphonage, backflow prevented	5
31	Sufficient handwashing sinks	4
32	Toilet rooms maintained clean, enclosed	2
33	Refuse containers rodent proof	2
34	Outside garbage contained, enclosed	1
35a	No rodents present	5
35b	Outer walls rodent proof	5
36	Floors in good repair	1
37	Walls in good repair	1
38	Lighting adequate	1
39	Rooms vented	1
40	Dressing rooms, lockers clean	1
41	Toxic materials properly stored	5
42	Premises free of litter	1
43	Restaurant separate from living quarters	1
44	Clean linens properly stored	1
45	Certified food safety manager present	5