

Wondering What Makes Up the Sanitation Rating?

A sanitation rating (or health score) is a numerical score from 100 to 70 that is issued by the local health department. The grade card is required to be displayed in all permitted food establishments. In September of 2012, North Carolina adopted the FDA Food Code. The new scoring system lowered overall sanitation ratings but the goal of each inspection is still safety, education, and prevention.

Notable changes:

Prior to September 2012- restaurants were awarded 2 points for having at least one employee who was a certified food protection manager. Now, this is a mandatory requirement that carries a 2-point deduction.

An inspection now focuses on 3 factors:

- Five risk factors associated with food borne illnesses
- The processes by which food is prepared, cooked and served
- Maintenance of the kitchen equipment and the general upkeep of the building

Prevention is Key:

Our inspections utilize a risk based approach, which is more preventative. It means that we are assessing both the current conditions during our inspection and also assessing the potential for foodborne illness to occur.

The FDA has identified five risk factors associated with food borne illnesses:

- Food from approved sources
- Proper cooking temperatures/reheating of leftovers
- Proper hot/cold holding temperatures
- Employee health and hygiene
- Possible contamination from improperly cleaned equipment

Points:

Points are deducted from an establishment based on the severity of the violation, whether the establishment corrects the issue, and whether it is a repeat violation. Certain violations that involve food handling and food safety result in a greater point deduction. Maintenance and general cleanliness are Core violations, yet if they are repeat violations, they may carry more weight than a food safety violation that has only been noted once. Depending on the specific violation(s) observed during an inspection, inspectors may give a timeframe for corrections or closure is imminent within and up to 30 days. Inspectors also have the authority to immediately close an establishment.

Online Inspections: All inspection reports are public record, and can be found online at: <http://buncombe-nc.healthinspections.us/>



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