It is important to remember that inspections of food establishments are a snapshot in time. What occurs during an inspection today may be different than what occurs in the establishment tomorrow.

How To Interpret A Food Establishment Inspection Report

- **How does the scoring work?** The Washington State Department of Health’s Food Safety Program has assessed the impact that each violation that has on food safety- The more critical a violation, the higher the point value that violation is assigned. Each inspection is worth a total of 400 points. Each violation that is recorded means that the points for that violation are subtracted from 400. For example, if an establishment received two critical violations worth 25 points each, then their score would be 350/400, or 87.5%.

- **What does In/Out/NO/N/A mean on the report?** Inspectors indicate what was observed during an inspection by marking In, Out, NO, or N/A.
  - *In* means that the establishment was in compliance with the rules and regulations for that particular activity.
  - *Out* means that the establishment was out of compliance with the rules and regulations for that particular activity.
  - *NO* means that the activity was not observed during the inspection, but that the activity does occur in the establishment.
  - *N/A* means that the particular activity does not occur in that establishment, so it is not applicable.

- **Violations:** When inspectors write-up a violation, they usually write it in a three-part format. The first part (1) is what was observed, the second part (2) is what the rules and regulations say, and the third part (3) is what was done/needs to happen in order to correct the violation.

  An example of a violation that may be written is: (1) A food worker was observed handling ready to eat food with bare hands. (2) Food workers are prohibited from handling food with bare hands. (3) The food was discarded.

- **I see that some things are written under violations and some are written as notes. What is the difference?** Violations must be witnessed by an inspector and affect the overall score that an establishment receives. Notes to establishments can be reminders, documentation of communication between the inspector and the establishment other than a violation, or a suspected, but not witnessed, violation.

- **What if I still don’t understand something and have a question?** Contact us! We’re happy to help you understand our reports and our actions. Call the Kitsap Public Health District’s main line at 360-728-2235 and ask for the Food “Inspector of the Day”, or send an email to dayna.katula@kitsappublichealth.org.