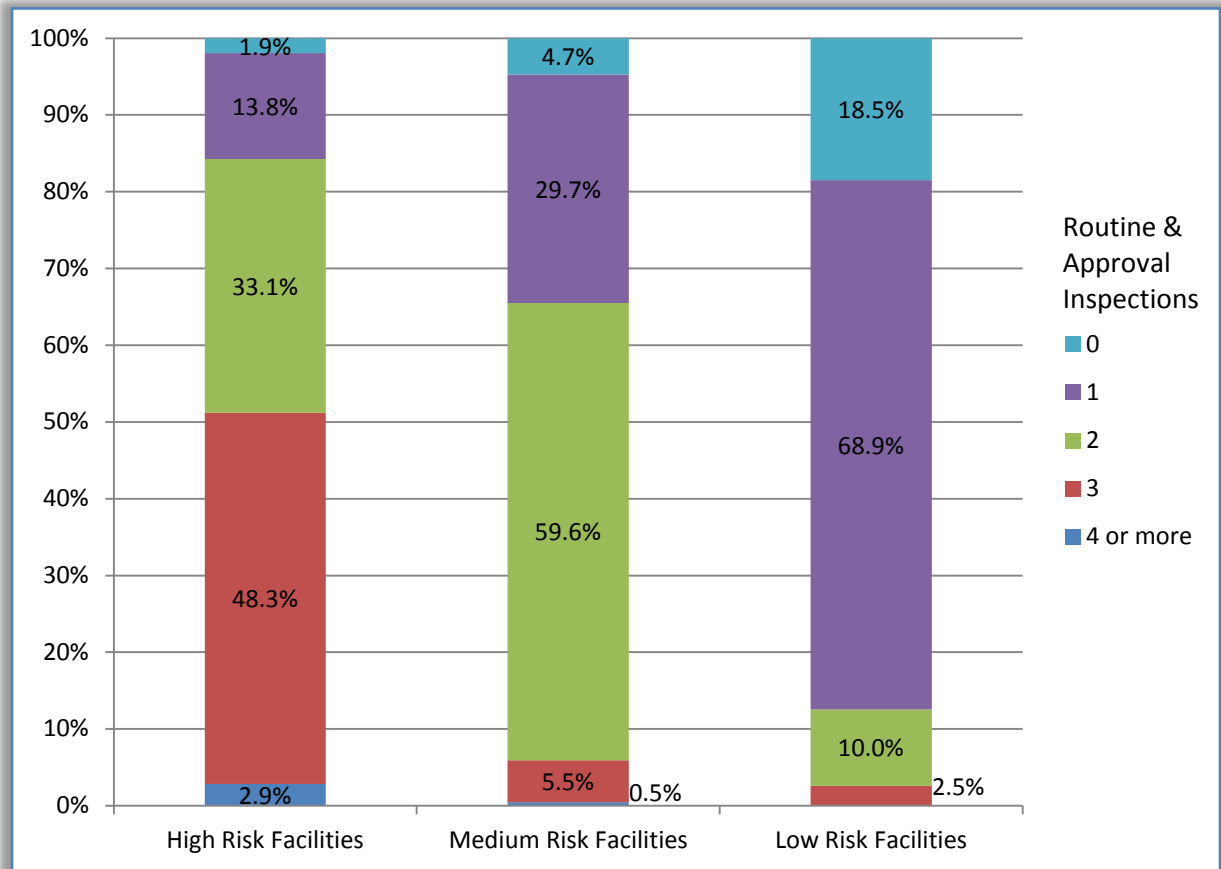


AHS Environmental Public Health: Safe Food Reporting Measure

2014

Percent of facilities with as-noted number of routine and/or approval inspections completed
2014 calendar year



The above figure illustrated the number of facilities that received zero, one, two, three or four or more routine and/or approval inspections in the 2014 calendar year.

A routine inspection is an unannounced thorough inspection, during which all aspects of the food establishment are evaluated. Routine inspections provide an accurate snapshot of each facility's daily operations.

Similarly, an approval inspection is a thorough inspection, during which all aspects of the food establishment are evaluated; however, these inspections are completed prior to the facility opening for service, and are scheduled in advance. All permitted food facilities require AHS approval before opening for service.

AHS Environmental Public Health strives to complete three routine inspections per calendar year in facilities categorized as high risk, two routine inspections per calendar year in medium risk facilities, and one routine inspection per calendar year in low risk facilities.

The risk classification assigned to a facility is based primarily on the types of foods and the amount of food handling done at the facility.

In addition to the routine and/or approval inspections completed in the 2014 calendar year, there were more than 20,485 inspections completed in response to complaints or in follow-up to routine inspections.