

# How to Read a Food Inspection Report



Vermont Department of Health  
108 Cherry St PO Box 70  
Burlington, VT 05402  
802-863-7221

Establishment			License Type		
Physical Address			City/State/Zip Code		
Licensee Name			Inspection ID #		
Date	Time In/Time Out	Telephone	Purpose of Inspection:		

Critical items are in red and marked with an asterisk (\*). These items are most likely to make someone sick. A critical violation will lower the inspection score 4 or 5 points.

This number corresponds to the item number in the [Regulations](#). Use the link to read a full description of the requirement.

Non-critical items are in black. These are also important for keeping food safe but are less likely to make someone sick. A non-critical violation will lower the inspection score 1 or 2 points.

A "0" here means that a violation was observed within this item of the regulation. Details of the violation can be found at the bottom of the report.

A number greater than zero means that no violations were observed and the points were awarded.

Item	Debit Points	Description	Item	Debit Points	Description
<b>Foodborne Illness Risk Factors</b>			<b>Insect &amp; Rodent Control</b>		
<b>Supervision</b>			<b>Floors, Walls &amp; Ceilings</b>		
1	In	Person in charge present, demonstrates knowledge and performs duties	*35	4	Establishment free of insects, rodents and pests
<b>Food Source</b>			<b>Food Equipment &amp; Utensils - Cleanliness</b>		
*1(a)	5	Preventing Cross Contamination	36	1	Floors are properly constructed and maintained.
2	1	Adequate Facilities to Maintain Product Temperature	37		Walls, ceilings and attached equipment are properly constructed
*3	5	Thawing Potentially Hazardous Food	<b>Water System</b>		
*4	4	Preventing Cross Contamination	*27	5	Water Supply
5	1	Adequate Facilities to Maintain Product Temperature	<b>Sewage Disposal</b>		
6	0	Thawing Potentially Hazardous Food	*28	4	Sewage System and Disposal
<b>Food Equipment &amp; Utensils - Cleanliness</b>			<b>Plumbing</b>		
1		Dry Cleaning and Pre-Cleaning Methods	29	1	Plumbing Properly Maintained and Installed
2		Warewashing and Rinsing	*30	5	No Cross-Connection, Backflow or Back Siphonage
4		Sanitization Rinse	<b>Toilet &amp; Handwashing Facilities</b>		
1		Use of Wiping Cloths	*31	4	Fixture Requirements
2		Cleaning Food-Contact Surfaces, Equipment and Utensils	<b>Miscellaneous Inspection Items</b>		
25	1	Cleaning of Nonfood-Contact Surfaces	*41	5	Poisonous or Toxic Materials
26	1	Storage of Clean Equipment and Utensils	42	1	Premises Free of Rubbish, Litter, Unnecessary Articles
<b>Water System</b>			43	1	Separation from Food Operation Areas
*27	5	Water Supply	44	1	Clean and Soiled Linens
<b>Sewage Disposal</b>			<b>Total Debit Points:</b> 7		
*28	4	Sewage System and Disposal	<b>Rating Score:</b> 93		
<b>Plumbing</b>					
29	1	Plumbing Properly Maintained and Installed			
*30	5	No Cross-Connection, Backflow or Back Siphonage			
<b>Toilet &amp; Handwashing Facilities</b>					
*31	4	Fixture Requirements			
<b>Miscellaneous Inspection Items</b>					
*41	5	Poisonous or Toxic Materials			
42	1	Premises Free of Rubbish, Litter, Unnecessary Articles			
43	1	Separation from Food Operation Areas			
44	1	Clean and Soiled Linens			
<b>Food Equipment &amp; Utensils - Cleanliness</b>					
34	1	Construction and Cleanliness			

## Observations and Corrective Actions

Violations cited in this report must be corrected within the inspector's specified timeframes

Item Number	Violation of Code	Priority Level	Comment	Correct By Date
6	5-205.6(m)		Potentially hazardous food (ground beef) was not thawed in an approved manner. Specifically, partially frozen ground beef was observed thawing on the prep table.	COS
12	5-206.12	C	Food employee did not wash hands as necessary. Employee was returning to food prep without washing hands.	

COS or "corrected on site" means the violation was addressed during the inspection.

Inspection Published Comment:

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Public Health Inspector	Public Health Inspector Signature	Sig. Date	Time In	Time Out