<https://tpchd.org/healthy-places/food-safety/restaurant-inspections/>

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**Restaurant Inspections**

**What you need to know about where you get your food.**

**We inspect food establishments 1 to 4 times a year based on risk. We show the past 2 years’ inspection history on this site. You can find reports online after 24 hours.**

[**View inspection reports.**](https://eco.tpchd.org/#/pa1/search)

**Inspection types**

* **Routine: These are unannounced. They cover all items in the regulation.**
* **Follow-up: These happen after a routine inspection that finds 35 or more critical violation points.**
* **Pre-opening: Scheduled after a required closure, facility makes changes, or new permit is issued.**
* **Change of ownership: These happen when a facility changes ownership.**
* **Compliance: Occurs after we require changes to a facility or its processes.**

**Violation types**

**Critical violations (red): These are likely to cause foodborne illness. Examples include:**

* **Improper cooking of food.**
* **Poor temperature control.**
* **Improper handwashing by staff.**
* **Bare-hand contact with food.**

**Non-critical violations (blue): These could lead to critical violations if not set right. Examples include:**

* **Improper cleaning of equipment and utensils.**
* **Maintenance needed.**