<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.