

How to Calculate Inspection Ratings

All inspection ratings are posted to our website,

www.BoulderCountyFood.org

Inspections are rated based on the violations noted at that inspection. Each violation has a specific point value, listed below. The fewer points you have on an inspection, the better rating you receive. To calculate your rating, locate the violations that were cited on the inspection, add up the points, and compare your score to the scale below.

> **Excellent** 0 - 19Good 20-39 Fair 40-69 70-99 Marginal Unacceptable >100

Properly labeled (5)

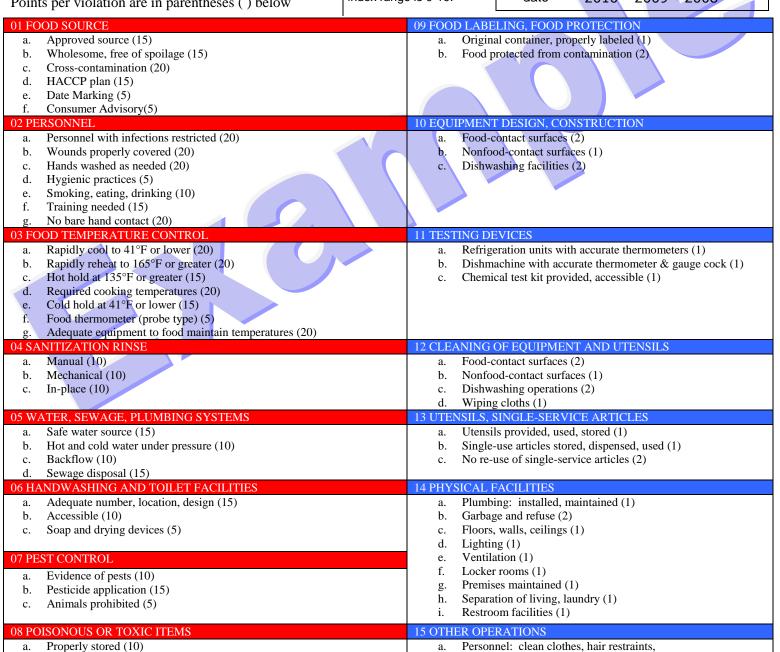
Toxic items properly used (15)

Points per violation are in parentheses () below



Excellent rating: At the time of inspection, the establishment had no serious critical violations associated with cooling, reheating, cooking, refrigeration and hotholding equipment, cross-contamination between raw animal foods and ready-to-eat foods, employee hygiene, and other items with risk index values of 20. Some secondary critical and non-critical items may be in violation. The risk index range is 0-19.





authorized (1)

Linen properly stored (1)