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## Food Service Inspection Program

### Are inspections scored?

**Answer:**

Inspections of food service establishments in Michigan are **not** scored. The best way to judge the results of an inspection is to read the entire inspection report!

It is important to remember that the presence of violations in a past inspection report does not necessarily mean that an establishment has the same violations today. Furthermore, large establishments with extensive menus will generally have more violations than small establishments with simple menus. This does not mean that large establishments are less safe than smaller ones. So, when comparing inspection reports from different establishments, consider whether they are of similar size and have similar menus.

For information about what a perfect, typical, or poor routine inspection report looks like, visit our [Inspection Report Types page](#).

### How do I read an inspection report?

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**Answer:**

The following abbreviations are sometimes used by the Sanitarians when writing their inspection reports:

- **BHC** - Bare Hand Contact: Foods that will not receive any further cooking, such as salads, cold sandwiches, and breads, may not be touched with bare hands. Workers must use gloves, utensils, etc. to handle the food.
- **DM** - Date Marking: Foods that need to be kept refrigerated and must be marked with a use by date. Common examples of foods that need date marking are tuna salad, cold cuts, pasta salad and some salad dressings.
- **FIFO** - First In, First Out: This phrase refers to proper product rotation. If the item is the first in the refrigerator (i.e. the oldest), then it should be used first.
- **PHF** - Potentially Hazardous Food: This abbreviation refers to foods that must be kept hot or cold to prevent bacterial growth. Examples of potentially hazardous foods include meats, cheeses, cooked pasta, cooked rice, cooked vegetables, soups, and some raw produce such as seed sprouts and cut melon. (See also TCS.)
- **PIC** - Person In Charge: Each restaurant is required to have a person in charge at the restaurant at all times while they are preparing or serving foods. That person must be knowledgeable about the safe operation of their facility.
- **RTE** - Ready-to-Eat: This phrase refers to foods that need no further cooking, cleaning or processing to be consumed. Examples include salads, sandwiches, sushi, and pizza.
- **TCS** - Time and Temperature Control For Safety: This abbreviation refers to foods that must be kept hot or cold to prevent bacterial growth. Examples of potentially hazardous foods include meats, cheeses, cooked pasta, cooked rice, cooked vegetables, soups, and some raw produce such as seed sprouts and cut melon. (See also PHF.)
- **WIC** - Walk In Cooler: This is the large refrigerator that many restaurants have to keep the bulk of their foods cold.

**How often is a food service establishment inspected?**

**Answer:**

According to Michigan law, food service establishments are inspected as follows:

- **Normal** Inspection Frequency: Establishments that operate year-round shall be inspected once every 6 months.
- **Seasonal** Inspection Frequency: Establishments that operate 9 or fewer months each year shall be inspected once per season of operation.

The inspections described above are **routine** inspections. One or more **follow-up** inspections may take place shortly after a routine inspection to verify that violations have been corrected. No matter the inspection frequency, all routine inspections are unannounced. The dates of follow-up inspections, however, may be told to the operator of the establishment.

## **What does the Washtenaw County Environmental Health Division inspect?**

**Answer:**

The Washtenaw County Environmental Health Division inspects food service establishments. Examples include:

- Bars
- Catering Kitchens
- Coffee Shops
- Concessions
- Donut / Bagel Shops
- Ice Cream Shops
- Night Clubs
- Private organizations serving the public
- Rental Halls
- Restaurants
- School Cafeterias
- Worksite Cafeterias

These establishments can be fixed or mobile, and long-term or temporary.

## **What happens if an establishment has violations?**

### **Answer:**

A food service operator shall correct all violations of the Food Code by the time allowed in the inspection report. Failure to do so results in either summary or progressive [Enforcement Action \(PDF\)](#).

To find more information about Enforcement Action, view our [Enforcement Action page](#).

## **What kinds of violations are there?**

### **Answer:**

Find information about the kinds of violations on our [Violation Types page](#).

## **What standard does Washtenaw County Environmental Health Division use when making an inspection?**

### **Answer:**

The standards for all food establishments in Michigan are set by the [Michigan Food Law, Act 92 of 2000 \(PDF\)](#). Food establishments shall comply with this law, which was updated October 1, 2012.

The Michigan Food Law adopted the [Michigan Modified Food Code \(PDF\)](#) as the sanitation standard for all Michigan food establishments, effective October 1, 2012.

## **Where can I get more information?**

### **Answer:**

For more information on restaurant reports, restaurant licensing, or food safety in general, please call: Washtenaw County Health Department Environmental Health Division 734-222-3800.

Also, visit our other [Food Safety pages](#) for information on opening a restaurant, food allergies, and more!

