Retail Food Safety Inspections
Violation Category Comparison Chart

Old System	New System	Explanation
Critical Violation	Priority (P)	Violations that directly contribute to foodborne illness or injury. Examples include improper cooking temperatures, lack of handwashing, or cross-contamination.
Non-Critical Violation	Priority Foundation (Pf)	Items that support or enable Priority items. These include thermometers, proper documentation, employee training, or equipment that ensures safety processes are in place.
Non-Critical Violation	Core (C)	Relates to general sanitation, maintenance, and structural requirements. Examples include lighting, floors, walls, and overall facility upkeep.

HOUSTON HEALTH DEPARTMENT