

# FOOD SAFETY RATING

PROMOTING HEALTHY COMMUNITIES BY SHARING RESTAURANT INSPECTION RESULTS  
[www.KingCounty.gov/FoodSafetyRating](http://www.KingCounty.gov/FoodSafetyRating)

## THE FOOD SAFETY RATING TIMELINE

**2001**

King County becomes first municipality in Washington State to post restaurant inspection results online.




2001

**2013**

Public Health – Seattle & King County hosts meetings to hear from food safety experts and community members about what they want from a rating system.

Use results from more than one inspection... **WHAT WE HEARD**

Show more information than just whether the restaurant passed inspection...

2013

2014

2015

2016

2017

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Show more information than just whether the restaurant passed inspection...

**2015**

The recommendations are used to start to develop a rating system. Inspection quality and consistency are improved.



**2016**

Starting in 2017, this rating system will be phased in across King County.



**2017**

Focus groups and an online survey help to:

- define priorities for our restaurant rating system and
- develop a window sign for restaurants that all people can understand.




Please share food safety information with us!

We want an easier way to get this information!

King County residents ask for more information about restaurant inspections.



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# WHAT DO THE RATINGS MEAN?

The food safety rating on the restaurant window sign is updated after each routine inspection. It is calculated by averaging the total points of red critical violations of a restaurant's four most recent routine inspections. Food safety violations are corrected during routine inspection.



## NEEDS TO IMPROVE

The restaurant was either closed by Public Health – Seattle & King County within the last year or the restaurant needed multiple return inspections to fix food safety practices.

This category is not rated on a curve.



## OKAY

The restaurant has had: **MANY** red critical violations over the last four inspections.

~10% of restaurants in each zip code have this rating.



## GOOD

The restaurant has had: **SOME** red critical violations over the last four inspections.

~40% of restaurants in each zip code have this rating.



## EXCELLENT

The restaurant has had: **NO or FEW** red critical violations over the last four inspections.

~50% of restaurants in each zip code have this rating.

# WHAT IS A RED CRITICAL VIOLATION?

Those food handling practices that, when not done properly, are most likely to lead to foodborne illnesses.



Properly washing hands



Maintaining clean surfaces



Cooking food to a safe temperature



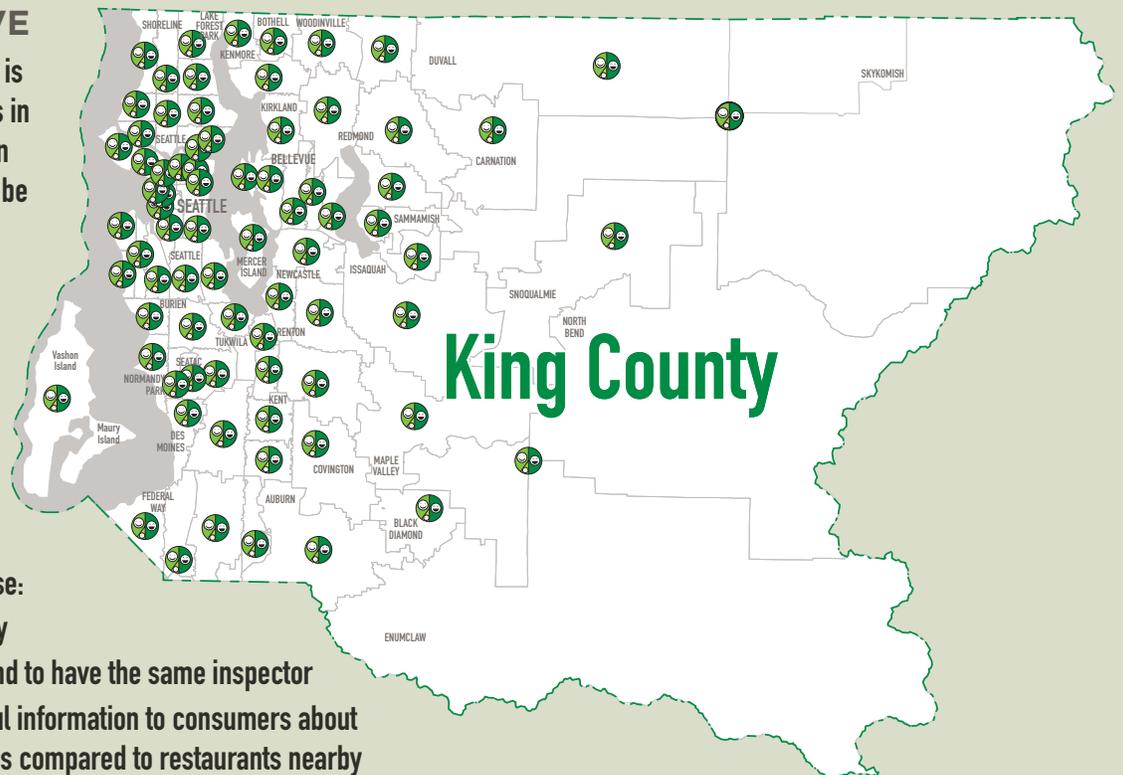
Keeping hot food hot and cold food cold

# RATING ON A CURVE

Each restaurant's average score is compared with other restaurants in the same zip code or area. Within each zip code or area, there will be



This category is not rated on a curve.



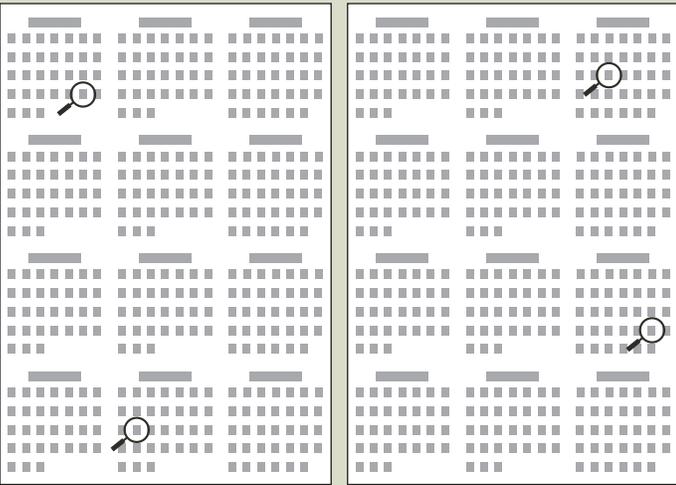
We are using this system because:

- Consumers tend to dine locally
- Restaurants within an area tend to have the same inspector
- It provides accurate and useful information to consumers about how well a restaurant performs compared to restaurants nearby

# WHAT ELSE MAKES THE NEW RATING SYSTEM MEANINGFUL?

WE USE RESULTS FROM FOUR INSPECTIONS, NOT ONE

We looked at years of data and determined that the average of four routine inspections most effectively conveys food safety. Restaurants in King County are inspected on average 1-3 times per year.



WE ASKED FOR COMMUNITY FEEDBACK ON VARIOUS DESIGNS

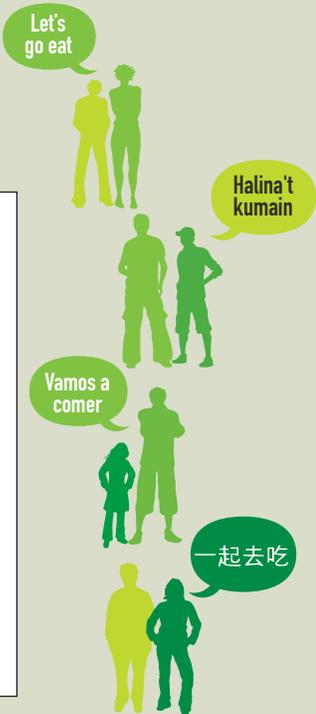
Focus groups and an online survey were conducted across King County to gather feedback on multiple design options and community priorities. We worked with residents who speak many languages. The online survey was available in English and seven other languages.



Six window sign designs were presented to focus groups

WE REPORT THE RESULTS IN A WAY FOR ALL PEOPLE TO UNDERSTAND

Window signs are easy for everybody to understand regardless of language spoken.



WINDOW SIGNS TELL US MORE THAN IF A RESTAURANT PASSES OR FAILS

If a restaurant is open, then it meets minimum standards. Consumers want to know more than if a restaurant passes or fails an inspection, restaurant window signs will show how well they perform beyond meeting the minimum standard.



# FOOD SAFETY PROGRAM

## WHAT WE DO



Educate and enforce the food code



Inspect all 12,000 food establishments in King County 1-3 + times per year



Support the amazing food culture of King County, which is very diverse, interesting, and important



Investigate outbreaks and follow up on complaints



Assist businesses after an emergency, fire or power outage

OUR INSPECTORS ARE FOOD SAFETY EXPERTS AND MORE. HERE ARE SOME OF THEIR KNOWLEDGE AND SKILLS THAT THEY USE ON THE JOB.



Food safety and the food code



Plumbing



HVAC



Teaching skills



Motivational behavior change



Cross cultural skills



Deep understanding of cooking and the restaurant business

## HOW OUR INSPECTIONS BECAME MORE RELIABLE AND CONSISTENT

In 2015, we started doing peer-reviewed inspections as part of staff training. Results show that inspections are more reliable and consistent.



Without peer review, each inspector might grade the same establishment differently.



With peer review, our inspectors perform an inspection together, talk through their observations, and learn from each other.

## WANT ADDITIONAL INFORMATION?

Visit our website [www.KingCounty.gov/FoodSafetyRating](http://www.KingCounty.gov/FoodSafetyRating)