Merced County
Food Program Ratings/Inspection Procedures

Ratings	Criteria
Good	1. No major violations and 0-3 minor violations.
Satisfactory	1. One major violation that is corrected during the inspection, and 0-3 minor violations: or 2. Four (4) to six (6) minor violations. A follow-up inspection of a facility with a Satisfactory rating may be conducted at the discretion of the inspector. A fee will be charged for all follow-up inspections.
Unsatisfactory	1. One or more major violation(s) not corrected during the inspection, or 2. One major violation which is corrected during the inspection and four or more minor violations, or 3. Two (2) or more major violations which were corrected during the inspection, or 4. Seven (7) or more minor violations. Any major violation(s) not corrected during the inspection will result in immediate facility closure. A follow-up inspection of a facility with an Unsatisfactory rating is **required within 30 days.** The Unsatisfactory facility will be charged a follow-up inspection fee (minimum 1 hr.). Any facility with an AUnsatisfactory rating shall achieve a Satisfactory rating or higher within 30 days of the initial inspection or the health permit will be suspended or revoked pursuant to the Health and Safety Code.

Procedure for Operator-Initiated Inspections

Operator-initiated inspections give an opportunity to improve a food facility's rating from Satisfactory to AGood. To have an operator-initiated inspection, the operator must request the inspection and pay the inspection fee. The operator-initiated inspection will be completed within 30 days of the receipt of the inspection fee.

Recognition of Exceptional Facilities

The Division of Environmental Health has established a program that identifies and awards a certificate to food facilities that routinely exhibit excellent food safety and sanitation practices. Food facilities recognized by the Exceptional Facility program include restaurants, markets with food preparation, bakeries and certain types of mobile food preparation units. A certificate recognizing Exceptional Facilities will be issued in February of each year (beginning February 2004) to each food facility that meets both of the following criteria:

- A Good rating on all inspections conducted during the previous calendar year.
- A current Health Department permit.

Internet Information

The following information will be maintained on the Internet site and updated at least every 2 weeks:

- A description of the food rating program.
- Inspection results.
- A list of Exceptional Facilities.
- A list of closed facilities.

Definitions

Major violations are violations that pose an imminent risk to public health and warrant immediate closure of the food establishment or immediate correction (e.g. improper food holding temperatures, contaminated equipment, lack of hot water, etc.).

Minor violations are those that do not pose an imminent public health risk, but do warrant correction (e.g. dirty floor, lack of adequate lighting, improper labeling, etc.).