

What are the types of inspections?

How are license classifications determined?

How many inspections do facilities get per year, and why?

What time period is included in the database?

Are the restaurants in the suburbs included in this database?

Why are the boxes checked on some reports and others are not checked?

What code governs the food handling practices and sanitation of food shops in the City of Cleveland and the entire State of Ohio.

What are examples of critical violations?

What do the temperature recordings indicate?

What is a sanitizer?

What is a test kit?

What is food-borne illness?

The types of inspections are as follows; [Standard](#), [follow-up](#), [critical control point](#), [process review](#), [pre-licensing](#), and [complaint](#)

Standard inspection – a routine inspection to determine if a facility is adhering to the rules and regulations of the food code.

Follow-up inspection – an inspection to verify if a facility has complied with violations issued at time of the standard inspection.

Critical Control Point inspection – an inspection designed to identify and prevent food handling procedures that epidemiological data have shown to lead to outbreaks of food-borne disease.

Process Review Inspection – a critical control point inspection for Risk Level IV retail food establishments.

Pre-licensing inspection – a preliminary inspection of a new food facility prior to granting a license to operate. **30-day post inspection** – a follow-up inspection of a new food facility that is required to take place within 30 days of the pre-licensing inspection.

Complaint inspection – an inspection to investigate a complaint filed against a food facility.

License classifications are based on level of risk of possible food-borne illness; the type of food to be sold; the mode of operation; and the type of population to be served. Risk level I is the lowest risk category for food-borne illness and Risk level IV is the highest risk category for food-borne illness.

Each operation must be inspected at least every fifteen months as follows:

- (1) Risk level I: at least one standard inspection each licensing period.
- (2) Risk level II: at least one standard inspection each licensing period.
- (3) Risk level III: at least two standard inspections each licensing period.
- (4) Risk level IV: at least two standard inspections and two critical control inspections each licensing period.

The database is not a complete list of every food location in the city. It dates back to June 2009 when electronic inspections commenced. The database will continue to be updated as additional inspections are performed.

The database is specific to operations located within the City of Cleveland. Restaurants in the surrounding suburbs of Cleveland are inspected by the Cuyahoga County Board of Health or the particular municipality.

The boxes are checked on some reports to indicate the particular code section that is in violation. If there are no boxes checked that indicates that there were no violations identified at time of inspection.

The Ohio Uniform Food Safety Code Chapter 3717 of the Ohio Revised Code.

One example of a critical violation is perishable food items found to be held at improper temperatures that lead to bacterial growth which may cause food-borne illness. Another example of a critical violation would be dirty food contact surfaces that have not been effectively cleaned and sanitized.

The temperature recordings indicate whether or not the food is being held or cooked in the proper parameters of the code. Bacteria multiply rapidly between 41^oF and 135^oF.

A chemical used for bactericidal treatment of food contact surfaces, equipment, and utensils to reduce the bacterial count to an acceptable low level.

A test kit is used to measure the concentration of a sanitizing solution.

Food-borne illness is a disease that is carried or transmitted to human beings by food.