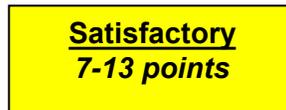




Merced County Food Program Ratings/Inspection Procedures

RATINGS:



DEFINITIONS:

- **Repeat violations** are the same exact violations that were written up on multiple inspections and have not been corrected. Any cited “REPEAT” violations will get double penalty points. All locations, regardless of rating, that receive “REPEAT” violations may get additional inspections.

- **Risk Factors** are conditions that can make food not safe to eat. The following lists the five Risk Factors:
 - 1) Unapproved sources (places that have not been regulated) can provide food that is not safe for your customers to eat.
 - 2) Food that is not kept at the right temperatures allows for germs and toxins to grow on or in the food.
 - 3) Food that is not cooked to proper temperatures won't kill off the germs.
 - 4) Dirty or contaminated utensils or equipment could spread germs or make food unsafe to eat.
 - 5) Employees that do not have good hygiene such as not washing their hands or coming to work sick and/or with dirty clothes.

- ✓ **Major Violations (7 points each)** are violations that are very likely to get people sick and require the location to close or have the violation corrected immediately. (Example: Raw meat that is dripping on the salad making the salad not safe to eat. Water that is not hot enough to properly clean dishes.)
 - Any major violation must be corrected immediately. When a major violation cannot be immediately corrected, or there is no other option to fix it, the food facility may be closed in the areas affected by the major violation until it is corrected (e.g. prepackaged areas of a market remain open, but the service deli is closed due to no hot water to clean).

- ✓ **Minor Violations (3 points each)** are violations that are likely to get people sick but does not require the location to close. (Example: Water that is not hot enough to properly clean dishes but is still hot, above 110°F.)

- **Good Retail Practice (GRP) Violations (1 point each)**. GRPs are the basics to keep food safe. These includes basic duties to protect food from germs, chemicals, and other contamination from getting into food. If GRPs are not being kept up, this can lead to situations that make food not safe to eat.
 - Examples: Keeping food covered so things don't drop into the food. Broken lights making the location too dark to properly see and clean.