



Understanding My Inspection Report

Violation Categories

- **RED** High Risk Factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. *Note: Compliance status for all RED High Risk Factors is shown on inspection reports.*
- **BLUE** Low Risk Factors are preventive measures to control the addition of pathogens, chemicals, and physical objects into foods. *Note: Only out of compliance BLUE Low Risk Factor violations are shown on inspection reports.*

Compliance Status Key

- IN = In Compliance
- OUT = Not In Compliance
- N/O = Not Observed
- N/A = Not Applicable
- CDI = Corrected During Inspection
- R = Repeat Violation

Corrective Action Timeframes

- A re-inspection will be required within 30 days if more than 50 pts. in **RED** violations are observed during inspection.
- Immediate cessation of operations until all contributing violations are corrected if:
 - Any **RED** or **BLUE** violation that contributes to an imminent health hazard is observed (08455) OR
 - More than 100 total pts. in violations are observed during inspection.
- Most **RED** High Risk Factors require immediate corrective action at time of inspection. The following **RED** high risk factor violations may be allowed additional time for compliance at the discretion of the inspector.
 - Up to 10 Days
 - 2. Obtain food worker card
 - 6. Repair of hand wash station (if additional hand wash stations are present in area)
 - 22. Obtain a suitable probe thermometer
 - Up to 60 Days
 - 1. Obtain Food Protection Manager Certification (if previous manager has left employment)
 - 23. Update print menu with a suitable consumer advisory (if temporary steps taken)
- Most **BLUE** low risk Factors require corrective action within 30 days. The following **BLUE** low risk factors may require corrective action immediately or in a reduced time at the discretion of the inspector.
 - Immediate or less than 30 days
 - 29. Adequate equipment for temperature control
 - 32. Insects, rodents, and pests present
 - 41. Ware washing facilities in good repair
 - 45. Sewage and wastewater disposed of properly
 - 48. Physical facility sanitation resulting in pest harborage

Long Term Corrective Action

- Risk Control Plan – a plan developed to address a specific risk factor because of repetitive violations observed during routine inspections. Risk control plans usually involve training and active monitoring to address systemic issues observed in an establishment.
- Compliance Schedule – a long term plan used to bring out of compliance facilities up to regulations when repetitive violations are observed. Compliance schedules are usually used to address equipment needs, facility improvements, and repairs.

Enforcement Action

- Product/Equipment Hold – Used to segregate product or condemn equipment that has been determined to unsafe for use until such time that food or equipment has been deemed safe by Island County.
- Cease and Desist – An order to cease an operation or a specific practice until written approval to resume operations has been provided by Island County.
- Temporary Permit Suspension – An order to cease and desist all operations due to an imminent health hazard or lack of a valid permit until written approval to resume or begin operations has been provided by Island County.
- Permit Suspension pending Revocation – An order to cease and desist all operations due to a pattern of non-compliance or other circumstance that will poses a threat to public health. Establishment will be required to meet stipulations to resume operations and permit will be revoked if suitable action is not taken.

Additional Information

- [Food Safety Program Webpage](#)
- [Island County Food Code](#)