

Food Establishment Category Description	
Any Food Establishment scoring 25 or more demerits during a routine inspection will be upgraded to a Category III since additional inspections will be required to ensure public health and the correction of all critical violations.	
Inventory Type Description	Category
Bar / Lounge	I
Kiosk	I
Light Food Service	I
Limited PKG Grocery	I
Parks Dept. Concession	I
Stationary Push Cart	I
Warehouse / Commissary	I
Child Care Kitchen	II
Convenience Store	II
Deli	II
Fast Food Restaurant	II
Full Service Restaurant	II
Hospital	II
Ice Cream	II
Meat Market	II
Moderate Food Service	II
Private School	II
Produce	II
Public School	II
Retail Bakery	II
Retail Grocery	II
Retail Seafood Market	II
Retirement Full Menu	II
Sandwich Shop	II
Seasonal Fast Food	II

What does the facility priority (category) mean?

The 1,750 permitted food establishments and childcare facilities are divided into three categories based on type of foods served, amount of food handling involved in preparation, risk factors of population served, frequency of inspection and time required to complete the inspection.

Category I - Food establishments selling only pre-packaged potentially hazardous food or beverages with only minimal handling. These establishments include bars, packaged grocery stores, commissaries, and mobile hot/cold trucks.

Category II - This category includes food establishments that fall into both the medium low and medium high categories. The medium low category includes food establishments preparing, serving, or selling foods from pre-cooked ingredients with limited handling. These establishments include sandwich shops, theaters, childcare centers, bakeries, produce markets, ice cream shops and convenience stores. The medium high category includes food establishments preparing, serving, or selling food from raw meats or seafood, handling food extensively, or serving a population that has a higher risk of becoming sick from food borne illness. These establishments include full service and fast food restaurants, seafood markets, fresh meat markets, delicatessens, caterers, hospitals and nursing homes.

Category III - Food establishments who require one or more additional inspections to correct critical violations observed during the last routine inspection.