

"A" for Food Safety

Maricopa County Environmental Services Department (MCESD) provides, "at a glance" indication of how food establishments perform during their food safety inspection. This system is designed to grade food establishments in terms of food safety requirements and provide recognition to those who choose to participate.

How Does it Work?

The issuance of grade cards to food establishments is based on voluntary participation per inspection. The person in charge, present at the time of the inspection, will be asked whether they would like to **"participate"** in the Grading System. This will be decided prior to **each** inspection. If an establishment does not participate in the Grading System, the term **"Not Participating" or NP** will appear on the inspection report and the inspection will still occur. If an establishment does participate, a grade of **A, B, C, or D** will be determined at the conclusion of the inspection using the Grading System Chart (see below). The establishment which participates will then be provided with a grade card that can be posted in the establishment. The status of the establishment's grade will also appear on the Department's Website Restaurant Ratings page

How can I determine the grade?

One can also use this chart to determine the grade earned when an establishment does not participate. The grade is determined by the number of Priority, Priority Foundation received at the time of inspection. Violation types are defined in general terms below.

Grading System

		Priority Foundation Violations				
		0	1	2	3	4+
Priority Violations	0	A	B	B	C	D
	1	B	B	B	C	D
	2	C	C	C	C	D
	3	D	D	D	D	D

Any legal action for a pattern of non-compliance or permit suspension results in a D

"Priority items (P)"

are directly related to foodborne illness.
e.g. – Improper handwashing procedures

"Priority foundation items (Pf)"

are the building blocks which control for priority items. e.g. – Lack of handwashing soap

Core items (C)"

are good sanitation practices that are not directly related to foodborne illness. e.g. – Leaky pipe under the handwash sink

Scan the QR code or visit our web page for information about food safety standards

esd.maricopa.gov/5114/Food-Restaurants

