



2019 HEALTH INSPECTION GRADING

In Delaware, some 2,000 restaurants employing 50,000 citizens and reporting \$2 billion in annual sales revenue are part of the rich fabric of our communities feeding people every day. With an industry that touches so many lives, proper food safety is truly non-negotiable and the overwhelming majority of our operators are unwavering in this commitment. As an industry, the Delaware Restaurant Association (DRA) supported the state's adoption of the latest version of the FDA model Food Code. Delaware was one of the first states to adopt the government model which safeguards public health by establishing regulatory standards for food service retail and vending operations. Very few citizens would argue that restaurants disregard the health and safety of their local customer –no one cares for their community of patrons more than the local restaurant! In fact, the majority of food borne illnesses happen right inside our homes.

DELAWARE INSPECTION FACTS

- **In 2018, less than 48 out of 4000 permit holders shut down because of poor food safety practices. Delaware has an excellent record for food safety. (See Exhibit 1)**
- **Delaware is one of the only state's adopting the most stringent FDA Food Code**
- **Delaware requires all food service permit holders to have a manager at all times ServSafe certified**

Delaware Permit Holders Safety Practice

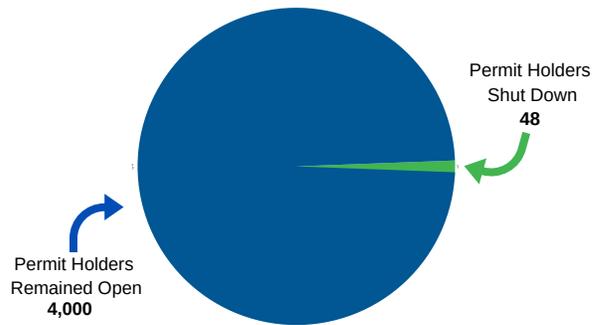


Exhibit 1

RESEARCH

Food safety is one of the most important issues facing America's 1 million restaurants and is a top priority here in Delaware as well. It is always concerning when a news outlet highlights the small number of food service permit holders who do not take seriously the proper handling of food.

Serious violations resulting in closure occurred in less than 1 percent of our businesses.

Although many of the violators came from food service businesses that were not classified as restaurants, Delaware's restaurant community takes proper food safety seriously.

GENERAL POINTS

- A health inspection is an 1- day 'snapshot' in a 365- day business cycle. Most businesses will not see an inspector again for at least a year.
- A trend or multiple data points is more reliable rather than a snapshot in time reduced to a letter.
- Grading is often subjective and biased with limited criteria
- Letter grades remain public for at least a year even if infractions are fixed
- The only grade acceptable to the consumer is an "A" or a "100". A food service permit holder could easily receive a negative grade for minor infractions having nothing to do with imminent health threats (E.G. Light bulb not working in refrigerator)