King County’s New Food Safety Rating System

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Public Information Officer
11/16/17
King County becomes first municipality in Washington State to post restaurant inspection results online.

Public Health – Seattle & King County hosts meetings to hear from food safety experts and community members about what they want from a rating system.

Focus groups and an online survey help to:
- define priorities for our restaurant rating system and
- develop a window sign for restaurants that all people can understand.

King County residents ask for more information about restaurant inspections.

The recommendations are used to start to develop a rating system. Inspection quality and consistency are improved.

Starting in 2017, this rating system will be phased in across King County.
Examine restaurant rating systems elsewhere

Public Health Seattle — King County hosts meetings to hear from food safety experts and community members about what they want from a rating system.

Use results from more than one inspection...

WHAT WE HEARD

Show more information than just whether the restaurant passed inspection...
Fudging the Nudge: Information Disclosure and Restaurant Grading

Daniel E. Ho

122 Yale L.J. 574 (2012).

One of the most promising regulatory currents consists of “targeted” disclosure: mandating simplified information disclosure at the time of decisionmaking to “nudge” parties along. Its poster child is restaurant sanitation grading. In principle, a simple yes or no (e.g., “Sanitized” vs. “Not Sanitized”) should work, but in practice:

- Study peer inspections as a method to improve inspection consistency
- Examine the data to address these challenges and create a better system
WHAT DO THE RATINGS MEAN?

The food safety rating on the restaurant window sign is updated after each routine inspection. It is calculated by averaging the total points of red critical violations of a restaurant’s four most recent routine inspections. Food safety violations are corrected during routine inspection.

<table>
<thead>
<tr>
<th>NEEDS TO IMPROVE</th>
<th>OKAY</th>
<th>GOOD</th>
<th>EXCELLENT</th>
</tr>
</thead>
<tbody>
<tr>
<td>The restaurant was either closed by Public Health — Seattle &amp; King County within the last year or the restaurant needed multiple return inspections to fix food safety practices.</td>
<td>The restaurant has had: MANY red critical violations over the last four inspections.</td>
<td>The restaurant has had: SOME red critical violations over the last four inspections.</td>
<td>The restaurant has had: NO or FEW red critical violations over the last four inspections.</td>
</tr>
<tr>
<td>This category is not rated on a curve.</td>
<td>~10% of restaurants in each zip code have this rating.</td>
<td>~40% of restaurants in each zip code have this rating.</td>
<td>~50% of restaurants in each zip code have this rating.</td>
</tr>
</tbody>
</table>
Public Health
Seattle & King County

FOOD SAFETY RATING

This business has received a food safety rating of:

G O O D

Possible ratings:
- Needs to Improve
- Okay
- Good
- Excellent

For more information, text:
text KFP 468311 to 67283

Business name: ____________________________

Permit #: ____________________________ Date: ____________

Patty Hayes, RN, MPH, Director of Public Health —
Seattle & King County

www.KingCounty.gov/FoodSafetyRating