



How to Read an Inspection Report

Please note that the inspection findings only provide information about practices occurring during the inspection. Also, the current state of the facility may be different than what was reported on the most recent inspection. EOH does not score or grade facilities.

There are three sections in a written inspection report: general information, violations and temperatures:

General Information section contains establishment information, facility type, and license status.

Violations are identified as being in one of 3 categories of importance:

PRIORITY ITEM: the most critical violation category. These practices are defined by the WI Food Code as: contributes directly to hazards associated with foodborne illness or injury.

PRIORITY FOUNDATION ITEM: a provision in the WI Food Code whose application supports, facilitates, or enables one or more priority items.

CORE ITEM: the least critical violation category. These practices usually relate to general sanitation, operational controls, sanitation standard operating procedures (SSOPs), facilities or structures, equipment design, or general maintenance

Temperature section consists of equipment temperatures, food temperatures (cold food, hot food, cooking temperatures, cooling temperatures, etc.), and warewashing temperatures and sanitizer concentrations.