POIN OF E ICE FOOD IN PEC ION DI CLO E
A A ECOMMENDED P AC ICE

In 2017, there were 841 foodborne illness outbreaks resulting in 14,481 illnesses, 827 hospitalizations, 20 deaths, and 14 food recalls in the United States (U.S.), including Washington, D.C. and Puerto Rico. Among the illnesses and outbreaks for which a single location was identified, 44% and 64%, respectively, were attributed to foods prepared in a restaurant setting[1].

The rise in expenditure of foods eaten away from the home and the significant proportion of foodborne illnesses attributed to restaurants has highlighted the importance of food establishment inspections. Public disclosure of food establishment inspection results enables consumers to make informed decisions about where they choose to eat[2].

While the act of disclosure is important, the information disclosed and how they are interpreted by the public is also important. Familiarity with the symbols used to represent inspection results lends to easier interpretation by the general public. Grading practices can include letter grading and/or numerical scoring, similar to most school system grading methods in that an A grade is superior, or other ordinal methods such as stoplight colors and emoticons.