

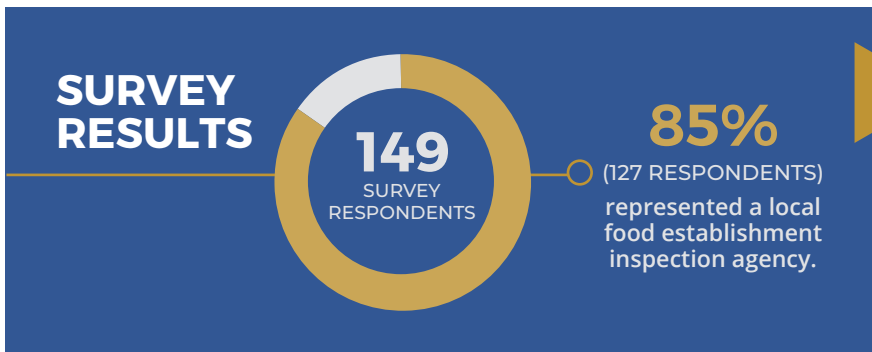
# Point of Service Food Inspection Disclosure as a Recommended Practice:

## A VISUAL ABSTRACT



### SURVEY METHOD

Between January 7, 2020 - April 6, 2020, an online 36-question survey administered to 790 government-run food establishment inspection programs at state, county, city, district, and territorial levels. Use of the FDA Voluntary National Retail Food Regulatory Program Standards listserv allowed for direct contact and survey dissemination to managers or primary points-of-contact of food establishment inspection programs.



### LOCAL AGENCIES THAT DISCLOSED AT THE POINT OF SERVICE REPORTED FEWER AVERAGE:

REINSPECTIONS	15%
COMPLAINTS	38%
OUTBREAKS	55%
CASES OF SALMONELLA INFECTIONS	12%

than agencies that disclosed online only.

### SURVEY RECOMMENDATION

**Policymakers and restaurants should consider adding point of service disclosure of inspection results to the current practices of inspection agencies.** These results warrant future research to improve the effectiveness of food establishment inspection programs.

These results suggest that how local agencies conduct and score food establishment inspections and disclose results to the public likely affect the success of the programs to control and prevent foodborne illnesses and food safety hazards.



From the study, *Disclosing Inspection Results at Point of Service: Impact of Food Establishment Inspection Programmatic Characteristics of Foodborne Illness Outcomes*. This study was funded through cooperative agreement 6NU38OT000300 between the Centers for Disease Control and Prevention and the National Environmental Health Association.