**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.

**SURVEY RESULTS**

- **85%** (127 respondents) represented a local food establishment inspection agency.
- **149 survey respondents** indicated that local agencies that disclosed at the point of service reported fewer average:
  - Reinspections: 15%
  - Complaints: 38%
  - Outbreaks: 55%
  - Cases of Salmonella Infections: 12%

**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.

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