



AN INITIATIVE OF

the de Beaumont Foundation + Kaiser Permanente

Food Safety and Restaurant Inspection Ratings

POLICY BREAKDOWN

“No wonder New Yorkers support restaurant grades. The proof is in the pudding, and more than ever the pudding is being prepared according to the highest food-safety standards.”

— NYC Mayor Michael Bloomberg, 2012

CityHealth helps cities thrive through policies that improve people’s day-to-day quality of life, well-being and health.

CityHealth, an initiative of the de Beaumont Foundation and Kaiser Permanente, works to advance a package of evidence-based policy solutions that will help millions of people live longer, better lives in vibrant, prosperous communities.

Our ratings are the culmination of a two-year assessment of how the nation’s 40 largest cities fare in nine policies based in

research, backed by qualified experts and shown to have bipartisan support. With these policies in place, cities will attract families who want the best for themselves and their children, young people looking for interesting places to work and businesses that need high-quality talent. The bottom line: Policies like restaurant inspection ratings will improve lives and help cities thrive.

FOCUS ON POLICY: RESTAURANT INSPECTION RATINGS

Cities with restaurant inspection ratings policies require all food establishments to post food safety inspection grade cards in outside windows or at the point of entry. This information empowers customers to make informed decisions before patronizing a restaurant, and can reduce the odds of foodborne illness. These are just some of the benefits of a restaurant inspection ratings policy:

- **Reduces food borne illnesses and hospitalizations.** Local agencies with strong food safety inspection programs

have fewer food borne illnesses. Cities with public grading systems have seen a sustained reduction in foodborne illness hospitalizations.

- **Improves compliance.** Public grading spurs better compliance with hygiene standards.
- **Can increase revenues for restaurants.** Restaurants with higher food inspection ratings can expect increased revenue, while those with lower ratings lose out.



MEDALS BY CITY

Albuquerque	⊘
Atlanta	🥇
Austin	⊘
Baltimore	⊘
Boston	🥇
Charlotte	🥇
Chicago	⊘
Columbus	🥇
Dallas	⊘
Denver	⊘
Detroit	⊘
El Paso	⊘
Fort Worth	⊘
Fresno	⊘
Houston	⊘
Indianapolis	⊘
Jacksonville	⊘
Kansas City	⊘
Las Vegas	⊘
Long Beach	⊘
Los Angeles	🥇
Louisville	🥇
Memphis	⊘
Mesa	⊘
Milwaukee	🥇
Nashville	⊘
New York	🥇
Oklahoma City	⊘
Philadelphia	⊘
Phoenix	⊘
Portland	⊘
Sacramento	🥇
San Antonio	⊘
San Diego	🥇
San Francisco	⊘
San Jose	🥇
Seattle	🥇
Tucson	⊘
Virginia Beach	⊘
Washington, D.C.	⊘

HOW CITIES STACK UP



The Gold Standard for Restaurant Inspection Ratings

CityHealth’s 40-city assessment combined innovative legal analysis with the input of national experts to determine the “gold standard” for each policy. We identified which elements are necessary for the best quality policy (gold), a good

quality policy (silver), and a passable quality policy (bronze). Cities with no policy received no medal. Our assessment of restaurant inspection ratings policies includes information about city laws valid through December 1, 2017.

How did we award restaurant inspection policy medals?

	Silver	Gold
City uses a mandatory rating system to disclose the restaurant inspection results to the public	✓	✓
Restaurants must visibly post on-site rating/grades	✓	✓
Restaurants must post rating/grades outside before potential customer enters	✗	✓