



Mayor Martin J. Walsh

CITY OF BOSTON

Inspectional Services Department

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An Introduction to Restaurant Grading

The Health Division of the Inspectional Services Department (ISD) inspects all restaurants and mobile food trucks at least once a year for compliance with health and sanitation codes. Beginning October 18, 2016, these inspections will be scored and result in a grade of A, B, or C.

How are Inspections Scored?

Each restaurant begins the inspection with 100 points. Points are deducted for each violation the inspector observes, with point values assigned according to the health risk the violation poses to the public. The score is tallied when the inspection is complete. The higher the score, the better the restaurant performed on the inspection.

Violations fit into three categories:

1. A **foodborne critical** violation, such as failing to keep food at safe temperatures, carries a higher risk of foodborne illness and a penalty of 10 points.
2. A **critical** violation, such as re-serving unwrapped food items, carries a penalty of 7 points.
3. A **non-critical** violation, such as failing to properly clean walls, ceilings, or other non-food-contact surfaces, carries a penalty of 2 points.

How do Scores Become Grades?

Scores are converted to grades as follows:

- A score of 94 to 100 points results in an **A**.
- A score of 81 to 93 points results in a **B**.
- A score of 80 or fewer points results in a **C**.

This conversion is designed to conform to the Health Division's standing practice of allowing a restaurant to pass an inspection with up to three (3) non-critical violations and to ensure that higher grades are reserved for restaurants with fewer critical violations.

In the case where a restaurant earns a very low score, ISD will take additional action as necessary, up to and including the temporary closure of the restaurant.

The Health Division will work with low-scoring restaurants to improve practices and achieve compliance with sanitation codes.

When is a Restaurant Graded?

If a restaurant earns an **A** on its initial inspection, the grade posts to the City's website. If a restaurant does *not* earn an **A** on its initial inspection, re-inspection is automatic within 30 days, and the grade earned on the re-inspection posts. If the restaurant is not satisfied with the grade earned on the re-inspection, it may pay for an off-hours re-grade, in which case the re-grade will replace the grade from the re-inspection. In the first year of the program, the restaurant may choose whether to also post its grade on location. After the first year, on-location posting is mandatory.

Only establishments that serve food for dine-in or take-out, and mobile food trucks, are graded.

Lower-scoring restaurants will be inspected (and graded) more often, as follows:

- Restaurants that earn an **A** will be inspected at least once a year.
- Restaurants that earn a **B** will be inspected at least once every six months.
- Restaurants that earn a **C** will be inspected at least once every three months.

For More Information:

[A Guide to Restaurant Inspections from A to C](#)
[MA Sanitation Standards for Food Establishments](#)

To View Inspection Results and Grades:

www.cityofboston.gov/isd/health/foodcourt.asp