

HOW ARE HEALTH INSPECTIONS CHANGING?

NEW REGULATIONS

The 2024 Rules of the Albuquerque Food Service and Retail Ordinance (FSO) adopt the 2022 FDA Food Code:

<https://www.fda.gov/media/164194/download?attachment>

Each food establishment will be required to employ a Certified Food Protection Manager by December 15, 2024. See Part 16 (A) of the 2024 Rules of the FSO. A list of approved courses can be found by visiting:

<https://anabpd.ansi.org/Accreditation/credentialing/personnel-certification/food-protection-manager>.

Food employees handling TCS foods will be required to obtain a Food Handler Card by December 15, 2024. See Part 16 (B) of the 2024 Rules of the FSO. A list of approved courses can be found by visiting: <https://www.env.nm.gov/foodprogram/food-handler-card>.

NEW SCORING & GRADING SYSTEM

Violations can be in one of three categories:

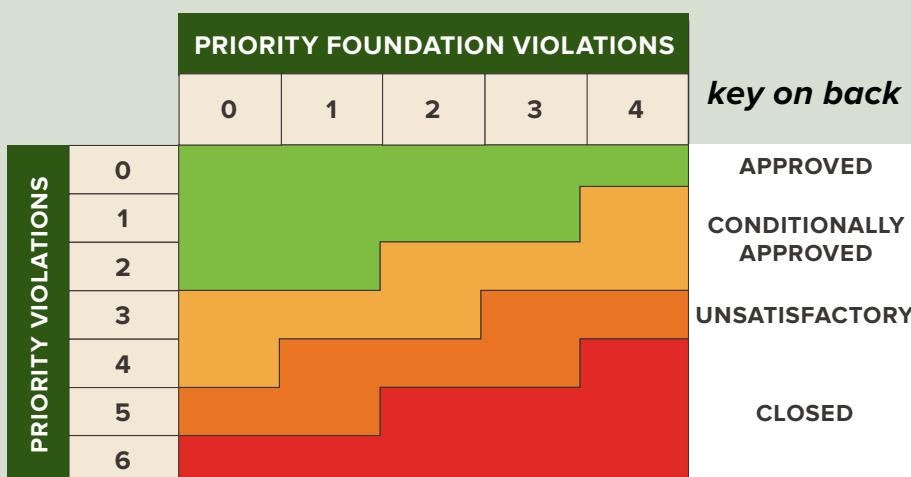
PRIORITY: a violation of the FDA Food Code, or the 2024 Rules of the FSO, directly related to foodborne illness or injury. The food code identifies priority items by placing "(P)" at the end of the items text. e.g., improper handwashing procedures.

PRIORITY FOUNDATION VIOLATIONS: a violation of the FDA Food Code, or the 2024 Rules of the FSO, which are the building blocks which control for priority items. The food code identifies priority items by placing "(Pf)" at the end of the items text. e.g., lack of handwashing soap.

CORE VIOLATIONS: a provision in the FDA Food Code, or the 2024 Rules of the FSO, that is not designated as a priority items or a priority foundation item.

The Grading System chart can be used to determine grades earned for establishments. Grades are determined by the number of Priority and Priority Foundation violations received at the time of inspection.

Conditional Approved, Unsatisfactory, and Closed are temporary grades that may be adjusted prior to the next regularly scheduled inspection.



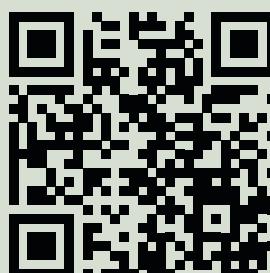
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APPROVED

CONDITIONALLY APPROVED

UNSATISFACTORY

CLOSED



cabq.gov/2024foodupdates

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APPROVAL KEY

- 1. APPROVED.** A Food Establishment that receives an inspection score of eighty-five (85) points or higher will receive a Grade of Approved and is able to operate. Displays a green approved sticker.
- 2. CONDITIONAL APPROVED.** A Food Establishment that receives an inspection score between seventy-five (75) and eighty-four (74) points will receive a Grade of Conditional Approved and the Food Establishment is able to operate but is required to follow Corrective. A yellow sticker will be added to the facility's green approved sticker, written permission may be granted to the operator to remove the yellow sticker when corrective actions have been completed.
- 3. UNSATISFACTORY.** A Food Establishment that meets minimum standards by receiving an inspection score between sixty-five (65) and seventy-four (74) points, will receive a Grade of Unsatisfactory but is allowed to continue Food operations while following any Corrective Actions. Displays a red unsatisfactory sticker for the duration of the grade. Unsatisfactory is a temporary grade with a maximum duration of five working days.
- 4. CLOSED.** A Food Establishment that receives an inspection score of sixty-four (64) or less and shall immediately cease operations until such time that Corrective Actions are completed. Displays an orange Closed sticker for the duration of the grade.