

Austin, Texas

Austin inspects city food establishments using the Texas Food Establishment Rules, which are based on the 2001 and 2005 Food Codes. Austin's 4,200 establishments are inspected a minimum of twice per year by the city's 22 inspectors, an average of 191 restaurants per person. Inspection results are based on a total possible score of 100, with weighted deductions for critical and non-critical violations. Scores are posted online. All 30 of the reports requested were received.

In two categories, improper holding temperatures and food contact surfaces (both CDC Top 5 violations), Austin had more violations than any other city. Additionally, all but two categories had two or more reports of violations. Austin's restaurants received a total of 58 violations—an

average of 1.9 violations per establishment. The weighted violation score was 5.3, the highest of all 20 cities, which could signify either a very diligent inspection force or restaurants with a worse-than-average record for cleanliness.

Austin's restaurants were cited for, among other issues:

- Accumulation of rodent droppings on stored utensils
- Leaking roof over a food preparation area
- Cooked poultry and raw fish both stored at 46 degrees, six degrees higher than the Food Code recommends
- Improperly connected drainlines to sewage facilities
- A meat thermometer over 10 degrees out of calibration

Restaurants studied: Jeffrey's Restaurant, Shoreline Grill, Vin Bistro, Cool River Café, Roy's, Ruth's Chris Steakhouse, Sullivan's Steakhouse, Reed's Jazz and Supper Club, The Driskill Grill, Zoot, Applebees, Red Lobster, Chez Zee, Dona Emilia's, Red Bud Grill, Ventana, TGI Friday's, Trulucks, PF Changs, Curra's Grill North, McDonald's, Pita Pit, Moe's, Chick-fil-A, Kenny's Coffee Company, Ben & Jerry's, Gelato's, Quiznos, Taco Bell, Arby's

