

## Baltimore, Maryland

Food establishments in Baltimore are inspected by the City of Baltimore, where 14 inspectors visit 5,456 establishments one to three times per year—an average of 390 per person. Baltimore follows the 1998 FDA Model Food Code. Inspection results for schools are posted on the school grounds. Results for restaurants are not posted, but names of closed restaurants are listed online.

Baltimore provided only 14 routine inspection reports for review, with a total of 14 violations. Violations were recorded most frequently for unclean food contact surfaces, followed by rodent and insect activity. It should be noted that additional inspection reports, if provided, may have offered additional insight into the types of violations

most often recorded by Baltimore inspectors. There was an average of one violation per establishment, and a weighted score of 2.5.

Baltimore restaurants were cited for, among other violations:

- Chemicals stored near food and food prep area
- Roach droppings on floor and roach crawling on shelves

*Restaurants studied: Capital Grille, Charleston, Della Notte, Aldo's, Red Square Restaurant, Black Olive, Gardel's Supper Club, Red Maple, Petit Louis Bistro, McDonald's, Quiznos, Petrucci's Ice Cream, Dunkin Donuts, Starbucks*

