

Boston, Massachusetts

The City of Boston inspects city food establishments at least once a year, using the 1999 Food Code. Eighteen inspectors are responsible for visiting 4,747 food establishments, averaging 264 per person. Violations are not scored, but critical violations are distinguished from non-critical violations. Inspection results are posted online with violation codes— but not corresponding descriptions— listed and labeled as critical or non-critical.

Boston had the highest incidence of employee hygiene violations of all cities. In addition, there were many violations of handwashing, food contact surfaces, and rodent and insect activity. Only two of the categories had zero violations; the other categories had at least two restaurants in violation

of the code. This city averaged 2.1 violations per establishment, and a weighted violation score of five. All of the requested inspection reports were provided.

Boston restaurants were cited for, among other violations:

- Improper, inadequate handwashing
- Presence of insects, rodents, animals, and openings to outside allowing pests in
- Food spoilage
- Food not segregated, separated, or protected from cross-contamination

Restaurants studied: Clio, Top of the Hub, No. 9 Park, Armani Café, Mamma Maria, Ristorante Fiore, Stephanie's on Newbury, Tremont 647, Vox Populi, Radius, Cheesecake Factory, Chili's Grille, 29 Newbury, Croma, L'Osteria, Marco, McCormick & Schmick's, Brown Sugar, Peking Tom's, Stella, Au Bon Pain, Dunkin Donuts, McDonald's, Ankara Café, Ben and Jerry's, Billy's Sub Shop, Burger King, Dairy Queen, Qdoba Mexican Grill, Quizno's Sub

