

Seattle, Washington

Seattle food establishments are inspected by King County one to three times per year, using the 2001 Food Code. Over 40 inspectors are responsible for monitoring the safety of approximately 10,000 food establishments, with each inspector responsible for 250 establishments. Inspection results are scored and violations are given varying points according to severity. Inspection results are posted online.

Seattle's largest number of recorded violations came from improper holding temperatures, one of CDC's top five hazards. Several handwashing violations were also recorded. Seattle provided 30 routine inspection reports as requested. Seattle

averaged 0.5 violations per restaurant, generating a weighted violation score of 1.5 per establishment.

Seattle restaurants were cited for, among other violations:

- Inadequate equipment for temperature control
- Wiping cloths improperly used/stored
- Food not protected from potential contamination during preparation, storage, display

Restaurants studied: Chez Shea, Daniel's Broiler, Rover's, Assaggio, Restaurant Zoe, Qube, Il Bistro, Dahlia Lounge, Ipanema Brazilian Grill, Flying Fish, BOKA Kitchen + Bar, Applebee's Neighborhood Grill, The Cheesecake Factory, Palomino, Moxie Restaurant, La Dolce, Vita Seattle, Red Robin, McCormick & Schmick's, Racha Noodles & Thai Cuisine, P.F. Chang's China Bistro, Cuppa Jo on the Go, Papa John's Pizza, McDonald's, Burger King, Burger & Kabob Hut, Burgermaster, Wendy's, Jamba Juice, Arby's

