

St. Louis, Missouri

The City of St. Louis inspects food establishments using the 1993 FDA Model Food Code.

Establishments are inspected two to three times per year, with 11 inspectors covering approximately 2,300 establishments, averaging 209 per person.

Health violations are assigned points, weighting critical violations more than non-critical violations.

Inspection results are translated into letter grades, ranging from A to C, which are posted at the restaurant and online. The website also shows average scores over the last three years.

St. Louis restaurants had a significant number of violations due to problems with food contact surfaces. Routine inspection reports were provided

for 27 establishments out of the 30 requested.

There was an average of 0.6 violations per restaurant, and a weighted score of 1.8. St. Louis inspectors also recorded several handwashing violations.

St. Louis restaurants were cited for, among other violations:

- Unclean meat slicer
- Food items on the floor of walk-in cooler and uncovered at time of inspection

Restaurants studied: Charlie Gitto's "On the Hill", Westin Hotel- Clark Street Grill, Dierdorf's and Hart's Steakhouse, Mike Shannon's, Tony's, Eau Bistro, Givoanni's, Al's Restaurant, Eleven Eleven Mississippi, TGI Friday's, Niche, Café Eau, Red Moon,, Hyatt Regency Station Grill, Savor, Applebee's, Terrence, Vin de Set, McDonald's, White Castle, Ted Drewes Frozen Custard, Arby's, Ben and Jerry's, Sonic Drive-in, Starbucks, Steak n' Shake, Subway

