

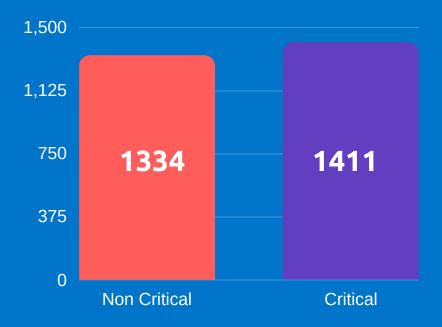
Published June 2019







Total Food Code Violations in 2018



- Non Critical Violation Includes violations related to general sanitation, operational controls, sanitation standard operating procedures, facilities or structures, equipment design, or general maintenance.
- Critical Violation Includes violations that are more likely to contribute to food contamination, illness or an environmental health hazard.

Top 5 Most Frequent Critical Food Code Violations of 2018



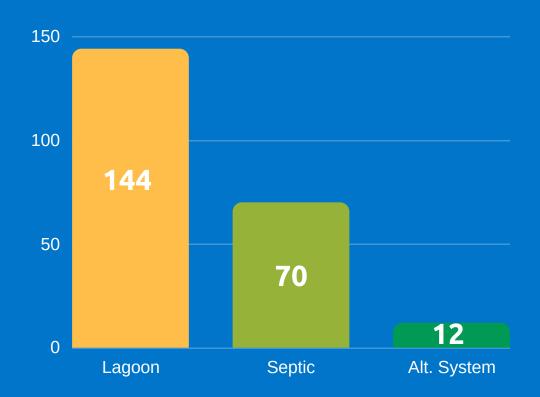
- 6-301.12 No towels at hand sink
- 4.501.114 Dish machine not functioning properly
- 3-501.16 Potentially hazardous food not held at proper hot (above 135 degrees F) or cold temperature (below 41 degrees F).
- 5-205.11 Handwashing sink not properly maintained, not accessible for employees, and used for purposes other than handwashing.
 Automatic handwashing must be used in accordance with the manufacturer's instructions.
- 4-601.11 Unclean food contact surfaces and utensils

Top 5 Most Frequent Non-Critical Food Code Violations of 2018



- 6-501.11- Repair
- 8-304.30 Food service worker certificates
- 4-501.11- Good repair and proper adjustment
- 4-202.16 Nonfood-contact surfaces not visibly cleanable
- 4-601.11 Unclean non-food contact surfaces

Wastewater System Permits Issued in 2018

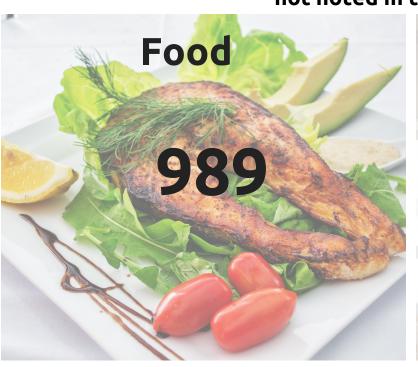


Number of Wastewater Permits: 2013-2018



Number of Facilities Inspected in 2018

All numbers include both city and county facility inspections. Some of these facilities receive more than one inspection per year. Multiple site visits are not noted in these totals.













Public Health

Prevent. Promote. Protect.

Columbia/Boone County Public Health & Human Services

Prepared by:

Kala Wekenborg-Tomka, MHA

Columbia/Boone County Department of Public Health and Human Services

1005 West Worley, Columbia, MO 65203

T: (573) 874-7355 E: health@CoMo.gov