

Vermont Department of Health

Food & Lodging Program

Inspection Violation Data

FY 22-24: 7/1/2021-6/30/2024

Data from inspections conducted during state fiscal years FY22-24 was evaluated for violations observed. Inspections included were for all reasons, including routine inspections. Food safety inspections are a preventive public health service and the program's goals are to prevent illness, injury and death from foodborne illness and food safety hazards. Inspections identify food safety risks and prevent foodborne illnesses.

Data requested for the food processor license category \$10-50k and home bakery license category demonstrates that food safety violations are identified during inspections of licensed businesses.

For food processor license category \$10-50K inspections -- FY22-24 inspections found:

- 22% of inspections with physical plant and ground violations
- 18% of inspections with violations of sanitary facilities and controls
- 11% of inspections with sanitary operations violations

For licensed home bakery inspections -- FY22-24 inspections found:

- 30% of inspections with violations regarding thermometers or chemical test kits
- 11% of inspections with violations of facilities to maintain product temperatures
- 10% of inspections with toilet and handwashing facility violations
- 8% of inspections with chemical storage violations

Food Processor \$10-50K License Category – GMP Inspections			
FY 22-24: 176 inspections			
GMP Section	Category	% Violations (out of compliance)	Number
101	Food Labeling	6%	11
110.10	Personnel – employee health and hygiene	2%	4
110.20	Plant and Grounds – construction and design, facility maintenance, exterior pest management, waste treatment, lighting and ventilation	22%	39
110.35	Sanitary Operations – warewashing, chemical storage, pests, food contact surface cleaning and repair	11%	19

110.37	Sanitary Facilities and Controls – water, plumbing, handwashing sinks, waste disposal, toilet facilities	18%	31
110.40	Equipment and Utensils – design, cleanability, safe handling	6%	11
110.80	Processes and Controls – sanitation, raw materials, refrigeration, preventive controls for processing food	5%	9
110.93	Warehousing and Distribution	1%	1

Home Bakery License Category – Retail Inspections			
FY 22-24: 184 inspections			
Item	Category	% Violations (out of compliance)	Number
2	Food Protection - Food in Acceptable Container and Properly Labeled	3%	5
5	Adequate Facilities to Maintain Product Temperature	11%	21
8	Food Protected from Contamination	2%	3
16	Dishwashing Facilities	3%	6
17	Thermometers, Chemical Kits and Pressure Gauges	30%	55
22	Food Equipment & Utensils - Sanitizing Rinse	4%	8
23	Use of Wiping Cloths	2%	3
24	Cleaning Food-Contact Surfaces of Equipment and Utensils	5%	9
26	Storage of Clean Equipment and Utensils	2%	3
27	Water Supply	5%	9
32	Toilet & Handwashing Facilities - Miscellaneous	10%	19
36	Floors are Properly Constructed and Maintained	2%	4
41	Poisonous or Toxic Materials – Chemical Storage	8%	14