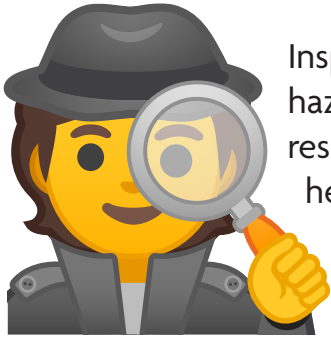


Food Safety Inspections & Transparency

You might not think much about food safety when dining out, but food safety inspections are key to preventing foodborne illnesses by ensuring that food is prepared and served properly.



Inspections identify potential hazards and educate and provide resources to restaurant operators, helping them improve food safety practices.

Risk factors for foodborne illness

- Poor personal hygiene
- Inadequate holding temperatures
- Inadequate cooking
- Contaminated equipment
- Food from unsafe sources

DYK?

RiverStone Health sanitarians inspect **over 1,000** food establishments in Yellowstone County each year.

Inspection Transparency Survey

RiverStone Health is studying ways to make inspection reports more valuable to everyone involved. This includes finding ways to share inspection results that are easier for consumers to access and recognizing restaurants that prioritize food safety.



What if the results of food safety inspections were more transparent in Yellowstone County?

Your voice needed!
Fill out our survey

Could having easy access to this information help you choose restaurants that are safer and healthier?

RiverStoneHealth.org/FoodSurvey

Can an Inspection Rating System help make food safety inspections more useful?

Many people don't know how well a restaurant is performing, because inspection results aren't always easy to find. In many communities across the country, inspection results are shared publicly through newspapers, online platforms, or even posted directly in restaurants.

Studies show that when the public has access to these results, restaurants are more likely to comply with food safety standards, reducing the risk of foodborne illnesses and benefiting both consumers and restaurant owners.



RiverStoneHealth.org/FoodSurvey

We want to hear from you about how we can improve the transparency of inspection results and make them more useful.

Inspection Rating Pilot – Timeline

- **Winter 2024/2025** – Learn from other communities. Launch surveys of consumers, restaurant owners, and Registered Sanitarians to get their ideas and feedback.
- **Spring 2025** – Review feedback and plan for voluntary pilot. Host steering committee meeting.
- **Summer 2025** – Launch voluntary pilot. Take notes on any communication, procedures, local rules, and resources that may be needed to make the project successful.
- **Fall 2025** – Collect feedback from pilot volunteers. Decide if inspection ratings were helpful in reducing risks that can lead to foodborne illness. Determine if this strategy should be adopted long term.
- **Winter 2025** – Based on decision made in fall 2025, start planning accordingly.

By making inspection results more meaningful and valuable, we empower consumers to make informed decisions while encouraging restaurants to maintain high food safety standards. Together, we can create a safer dining environment for all.