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**FOR IMMEDIATE RELEASE**

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## **RESTAURANTS AND EATERIES NOW REQUIRED TO POST HEALTH INSPECTIONS IN ALBANY COUNTY**

*Law aims on providing consumers an informed decision on dining choices*

ALBANY, N.Y. (July 2, 2012) — Albany County restaurants and eateries are now required to post health inspection reports in a conspicuous location per a new Albany County law effective July 1, 2012.

The law amends the Albany County Sanitary Code to require restaurants and food service establishments to conspicuously post health inspection reports. Previously, Albany County only posted the inspection reports online at [www.albanycounty.com/restaurantinspections/](http://www.albanycounty.com/restaurantinspections/). With posting inspection reports directly in each establishment, consumers will be better informed in making dining decisions.

“This is an important step in ensuring that restaurants and food establishments must uphold a higher standard of sanitary conditions for the health and safety of patrons and food service workers,” said County Legislator [Chris Higgins](#), who was the lead sponsor of the resolution to amend the county sanitary code.

The Food Service Establishment Rating System (FSERS) is designed to inform prospective patrons of the cleanliness and sanitary conditions of a restaurant or eatery in Albany County. FSERS runs on an evaluation grid that reviews non-critical and critical violations that allow health inspectors to rate establishments “Excellent,” “Good,” “Fair,” and “Unsatisfactory” based upon the result of the inspection. The system is similar to the letter-grading system established by the New York City Department of Health.

Non-critical violations are related to the design, maintenance, and sanitation of an establishment. Critical violations refer to food quality, storage, and preparation conditions.

Based on the inspection’s results, an establishment’s inspection schedule may change to better monitor a situation at a restaurant or eatery by health inspectors. For establishments that meet an “Excellent” or a “Good” rating, the inspection schedule remains on an annual basis. Inspections will be held on a six-month cycle for establishments that hold a “Fair” rating. If an establishment holds an “Unsatisfactory” rating, inspections will be held every three months.

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