

ENVIRONMENTAL SURVEY 2020

Total # surveys sent out	160	Percent returned	30
surveys returned as undeliverable			18.75%
Surveys (assumed) received by operators	160		

SURVEY QUESTION	Very Satisfied	Satisfied	Somewhat Dissatisfied	Dissatisfied	totals	% Satisfied
How satisfied are you that the inspector identified him/herself and the purpose of their visit?	22	7			29	100.00%
Was courteous and professional?	23	5	1		29	96.55%
Went over the inspection report thoroughly?	23	5	1		29	96.55%
Gave recommendations for correction of violations/errors?	21	8			29	100.00%
How satisfied are you that the inspection process used methods that fairly evaluated your business?	21	8			29	100.00%
How satisfied are you that the Environmental Health Inspection Program ensures good sanitation and food handling practices?	18	11			29	100.00%
How satisfied are you that we are inspecting often enough to ensure good sanitation and food handling practices?	21	8			29	100.00%
RESPONSE TOTALS	149	52	2	0	203	99.01%

ENTER WRITTEN COMMENTS BELOW (comments are typed exactly as written)

5. In your opinion, what, if anything, can be done to improve the inspection process to better ensure good sanitation and food handling practices?

None
you girl did a good job!
Very Happy with all it, keeps us on our toes.
Addign an inspector to same group of stores for consistent reviews.
Nothing, Great Job!
All Good

N/A
Nothing, no issues at our stores.
6. If you rated any of the above items as “somewhat dissatisfied” or “dissatisfied” please use the space below to briefly explain the reasons for your dissatisfaction.
Health inspector Michelle is always extremely rude and unprofessional.
None
No dissatisfied
N/A
:)
7. What additional suggestions, if any, do you have for improving the quality of this inspection program or our services to your business?
Michelle has always been very helpful and courteous.
Get new inspectors
None
I did like that we were notified of the date and time. Years prior we were not, and it always seemed to be on a day where we were short staff, or not very busy. Having it set up ahead of time works better for both parties.
Nothing @ this time. Does a very good job.
N/A
You can publish some books or brochures about food and health and distribute to the food workers.
All Good
Zoom like discussions for Q/A on various sanitation topics.
As long as the person inspecting explains everything that is a problem and how to correct it that what counts.
Other comments
1 was returned with this response* Sorry, I am new at my school and have never participated in an inspection so I have no point of reference for your questions.

