



Identify and counteract critical issues in your operation with Ecolab Health Department Intelligence

Ecolab's Health Department Intelligence platform (HDI) has developed **technology that collects and standardizes food service and retail inspection data and transforms it into actionable insights** for operators. As of January 2024, HDI has the world's largest database with over 20 million inspections corresponding to more than 3 million facilities.

Join over 240 global and national brands who rely on HDI technology to proactively monitor food safety and regulatory compliance at over 100,000 locations that serve millions of meals every day.

TOP 10 MOST CITED VIOLATIONS ON ROUTINE RESTAURANT INSPECTIONS:

2023 data includes rank and % of inspections violation cited

- | | |
|--|--|
| 2
Non-food-contact surfaces clean
Noted in 22.14% of 2023 inspections | 1
Physical facilities installed, maintained, and clean
Noted in 28.53% of 2023 inspections |
| 4
Food- and non-food-contact surfaces cleanable, properly designed, constructed, and used
Noted in 15.88% of 2023 inspections | 3
Food-contact surfaces cleaned and sanitized
Noted in 16.21% of 2023 inspections |
| 6
Certified Food Protection Manager
Noted in 11.44% of 2023 inspections | 5
Adequate handwashing sinks properly supplied and accessible
Noted in 14.27% of 2023 inspections |
| 8
Plumbing installed; proper backflow devices
Noted in 11.01% of 2023 inspections | 7
Proper cold holding temperatures
Noted in 11.01% of 2023 inspections |
| 10
Contamination prevented during food preparation, storage, and display
Noted in 8.34% of 2023 inspections | 9
Insects, rodents, and animals not present
Noted in 8.29% of 2023 inspections |

Contact your EcoSure representative to learn more

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▶ visit: ecolab.com/ecosure