

AGM Food Safety Inspections – Current Ratings

Overview

General Description

The New York State Department of Agriculture and Markets mission statement: Our mission is to foster a competitive food and agriculture industry that benefits producers and consumers alike. Agriculture makes up one-quarter of the State's land area and contributes immensely to the quality of life in New York State by generating economic activity and producing wholesome products to nourish our families. We work diligently to promote a viable agricultural industry, foster agricultural environmental stewardship, and safeguard our food supply.

Data Collection Methodology

Department staff conduct over 30,000 inspections each year and investigate nearly 2,800 consumer complaints. The Department has jurisdiction over more than 35,000 food handling establishments and is responsible for initiating food recalls when necessary.

Inspections take place at grocery stores, supermarkets, manufacturing/processing plants, beverage plants, food warehouses, wholesale bakeries, food salvage dealers, bodegas, convenience stores, deli stores, corner stores, gas stations, chain stores, and similar establishments.

The "Establishment Type" field in the inspection data identifies the type of establishment for which the inspection was conducted. The data dictionary accompanying the inspection data, defines the values in the establishment type field.

Following the Department's sanitary inspection of the food establishment, the inspector will give the store an "A", "B", or "C" letter grade, which corresponds to the results of the most recent sanitary inspection.

- A – No critical deficiencies were found. (Food safety program in place is working.)
- B – Although critical deficiencies were found, they were corrected at time of inspection. (Room for continuous improvement.)
- C – Critical deficiencies were found but were not or could not be corrected. (Need for immediate corrective action.)

This dataset includes all sanitary inspection reports conducted within the last 24 months. It does not include inspections for establishments that have gone out-of-business as of the date of publication. All critical deficiencies are included. The general deficiencies are not enumerated in the dataset, however, the Notice of Inspection is posted in an obvious location near each public entrance to the food store. Consumers can also request copies of the inspection notice from the retailer.