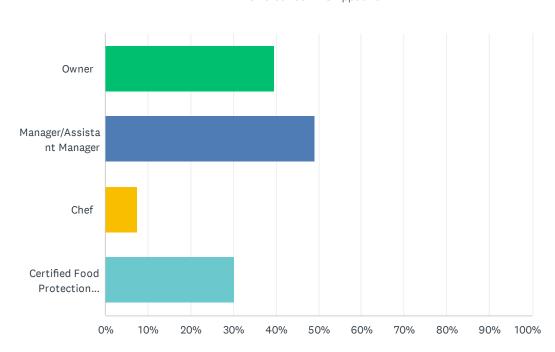
### Q1 What is your role(s) in your facility

Answered: 53 Skipped: 5

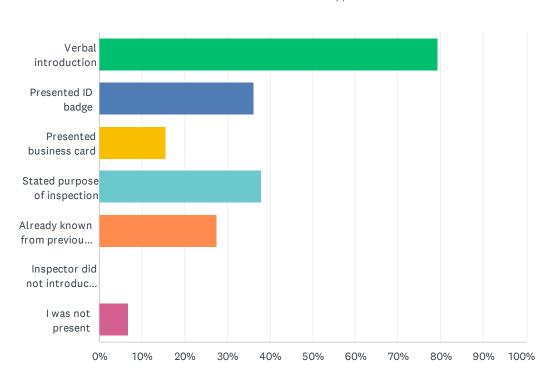


ANSWER CHOICES	RESPONSES	
Owner	39.62%	21
Manager/Assistant Manager	49.06%	26
Chef	7.55%	4
Certified Food Protection Manager (CFPM)	30.19%	16
Total Respondents: 53		

#	OTHER (PLEASE SPECIFY)	DATE
1	Home Service Supervisor	1/18/2024 1:33 PM
2	Volunteer - Food Safety Manager	1/5/2024 9:14 PM
3	Officer/mbr of Edinburg Masonic Lodge #647	1/5/2024 10:37 AM
4	Administrator	1/3/2024 10:55 AM
5	Kitchen Manager	12/27/2023 12:48 PM
6	Finance Officer	12/23/2023 5:31 PM

### Q2 How did the health inspector introduce themselves? Mark all that apply:

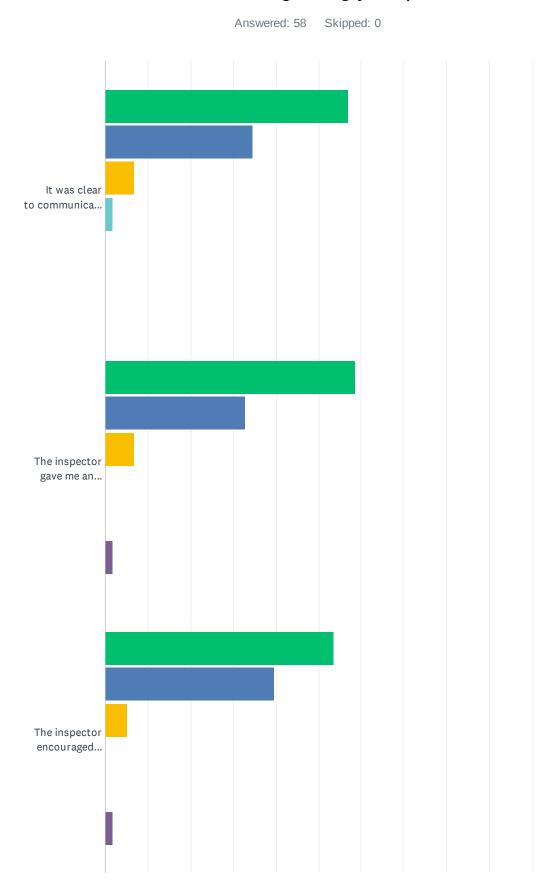


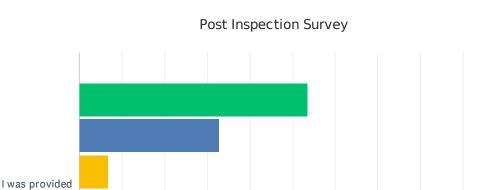


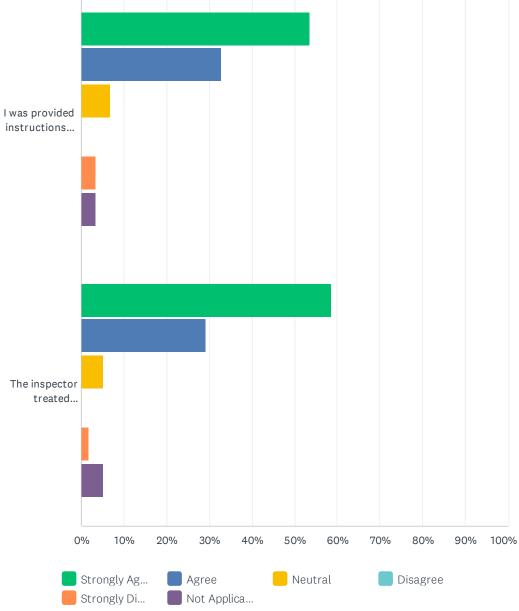
ANSWER CHOICES	RESPONSES
Verbal introduction	79.31% 46
Presented ID badge	36.21% 21
Presented business card	15.52% 9
Stated purpose of inspection	37.93% 22
Already known from previous inspection(s)	27.59% 16
Inspector did not introduce or reintroduce themselves.	0.00% 0
I was not present	6.90% 4
Total Respondents: 58	

#	OTHER (PLEASE SPECIFY)	DATE
1	I showed up after her arrival	1/4/2024 8:58 AM

Q3 For each statement, please mark the box that best rates your agreement with each statement regarding your previous health inspector.



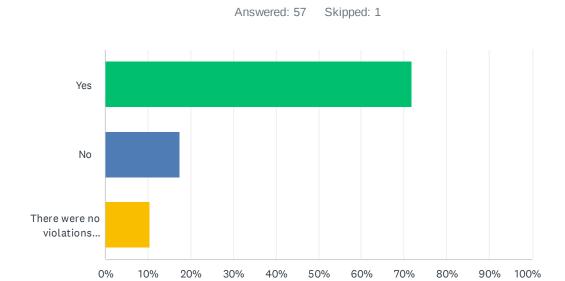




### Post Inspection Survey

	STRONGLY AGREE	AGREE	NEUTRAL	DISAGREE	STRONGLY DISAGREE	NOT APPLICABLE	TOTAL	WEIGHTED AVERAGE
It was clear to communicate with your inspector	56.90% 33	34.48% 20	6.90% 4	1.72% 1	0.00%	0.00%	58	1.53
The inspector gave me an opportunity to ask questions regarding my inspection and report	58.62% 34	32.76% 19	6.90% 4	0.00%	0.00%	1.72%	58	1.55
The inspector encouraged corrective action during my inspection for any violations that were observed	53.45% 31	39.66%	5.17%	0.00%	0.00%	1.72%	58	1.59
I was provided instructions or options on how to correct the violations during the inspection	53.45% 31	32.76% 19	6.90%	0.00%	3.45%	3.45%	58	1.78
The inspector treated employees professionally and with respect	58.62% 34	29.31% 17	5.17% 3	0.00%	1.72% 1	5.17%	58	1.72

# Q4 Did the inspector provide any resources (educations materials, training handouts, logs, example procedures) during your inspection?

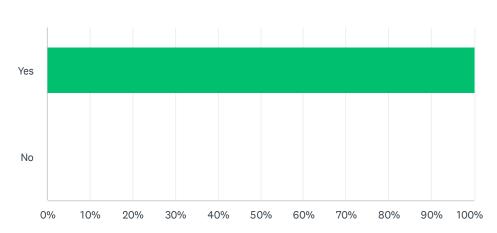


ANSWER CHOICES	RESPONSES	
Yes	71.93%	41
No	17.54%	10
There were no violations present	10.53%	6
TOTAL		57

#	OTHER (PLEASE SPECIFY)	DATE
1	Hand wash sign which was already in place	1/4/2024 9:01 AM
2	They gave some cooling logs and explained the importance. It was very helpful.	1/4/2024 8:58 AM
3	Minor violations	1/3/2024 10:55 AM

## Q5 Was your inspection report clearly written?

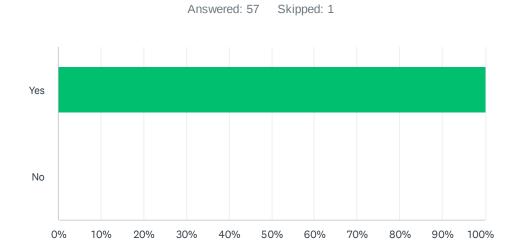
Answered: 56 Skipped: 2



ANSWER CHOICES	RESPONSES	
Yes	100.00%	56
No	0.00%	0
TOTAL		56

#	OTHER (PLEASE SPECIFY)	DATE
1	I really like the digital version. I hope it stays this way.	1/5/2024 1:33 PM
2	Yes. The digital emailed one is much better than what we have had in the past. It was hard to read and understand the handwriting. This one is more detailed as well.	1/4/2024 8:58 AM
3	Yes! I love the digital version. The handwritten one last year was trash and not professional in my opinion	1/4/2024 8:40 AM
4	Love the report being emailed	1/4/2024 2:28 AM
5	computer generated and the owner received a copy	1/3/2024 11:39 AM
6	I did not receive the copy in my email.	12/23/2023 5:31 PM

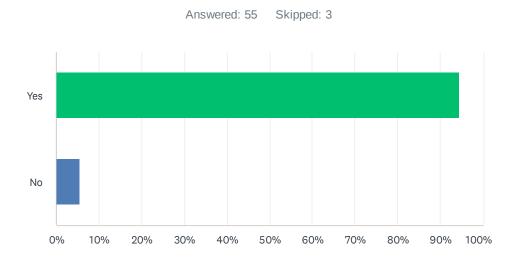
## Q6 Did the inspector explain your inspection report to you, including corrective actions and time frames?



ANSWER CHOICES	RESPONSES	
Yes	100.00%	57
No	0.00%	0
TOTAL		57

#	OTHER (PLEASE SPECIFY)	DATE
1	not sure	1/16/2024 4:46 PM
2	was not present	1/16/2024 10:59 AM
3	Inspector did not have very good verbal skills. He was terrible to talk to. He didn't seem to know much of what he was saying. I had a hard time with him compared to when I had	1/16/2024 9:22 AM
4	They were helpful yes and helped me correct them while I was working.	1/5/2024 1:33 PM

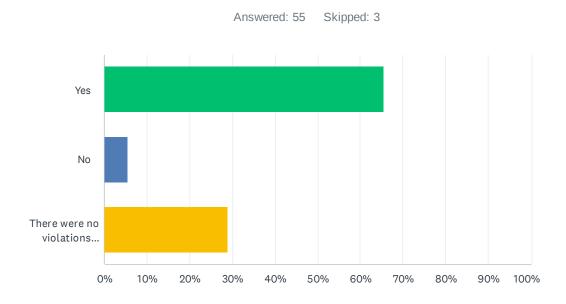
# Q7 Did the inspections focus on the risk factors that cause food borne illness (temperature control, date marking, cross contamination, employee hygiene, and hand washing)?



ANSWER CHOICES	RESPONSES	
Yes	94.55%	52
No	5.45%	3
TOTAL		55

#	OTHER (PLEASE SPECIFY)	DATE
1	I did not have any violations.	1/16/2024 1:14 PM
2	No violations fit this criteria	1/4/2024 8:58 AM
3	No food preparation. Said would like to come when we were preparing food.	12/22/2023 7:43 PM

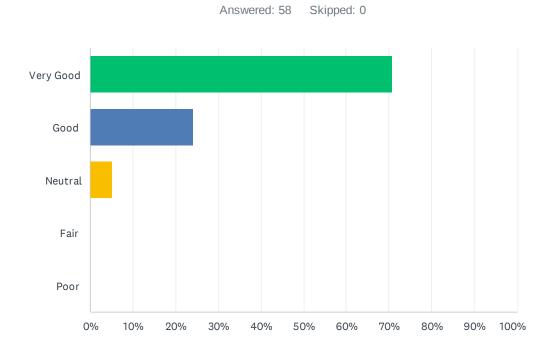
## Q8 Did your inspector explain how your violations could cause food borne illnesses?



ANSWER CHOICES	RESPONSES	
Yes	65.45%	36
No	5.45%	3
There were no violations present	29.09%	16
TOTAL		55

#	OTHER (PLEASE SPECIFY)	DATE
1	Inspector did not have very good verbal skills.	1/16/2024 9:22 AM
2	was very knowledgeable and took the time to explain the importance.	1/5/2024 1:33 PM
3	No violations fit this criteria	1/4/2024 8:58 AM
4	I explained that I was aware of the 'how'	1/4/2024 7:48 AM
5	Was not doing food preparation	12/22/2023 7:43 PM

## Q9 Please rate your overall satisfaction with the service you received from the Christian County Health Department, Environmental Health Services.



ANSWER CHOICES	RESPONSES	
Very Good	70.69%	41
Good	24.14%	14
Neutral	5.17%	3
Fair	0.00%	0
Poor	0.00%	0
TOTAL		58

#	OTHER (PLEASE SPECIFY)	DATE
1	I can honestly say this has been the best year I have had with the Health Department. I am looking forward to this year working with you.	1/5/2024 1:33 PM

## Q10 Please provide any other feedback, suggestions, or input not included in the survey.

Answered: 18 Skipped: 40

#	RESPONSES	DATE
1	I am not sure if your inspectors have undergone training this year, but this previous year has been great with education and not being talked down to. I have heard rumors of how the Administrator turned everything around. Looking forward to 2024. I was confused about the gold status that was sent out in the letter. Could someone maybe explain how we can get that discount for next year?	1/16/2024 4:46 PM
2	I was not present at the last inspection, however, my employees were. They spoke highly of the young lady who was here. We are curious when the next food workshop will be. We would like to have an inspection waived. We heard from someone else this is possible? Could there be more than one workshop a year?	1/16/2024 1:20 PM
3	I think the current HD is doing a great job. I have enjoyed working with this year as my inspector.	1/16/2024 1:14 PM
4	I would like to get more clarification on how many inspections we expect this year. I have a high risk permit and they inspectors came three times this past year. Before only came maybe once a year or every other year. Why now are you coming more often? Have I done something wrong? I feel my reports always have few violations so I am not sure why I am getting so many now.	1/16/2024 9:22 AM
5	I would like to say that the Director was very helpful when I was trying to get my permit. I had a lot of questions and concerns and was not able to answer or wasn't helpful at all. I finally broke down and asked for his manager and the Director was able to help me, answered all my questions, and got me a permit that day. I think needs some more work on customer service. The Director was seriously amazing. I know this doesn't include him, but I wouldn't be open without him I think.	1/10/2024 10:07 AM
6	was very kind thoroughly inspected like he should. did a very great job.	1/9/2024 8:26 AM
7	I would like to say over the past few years I have hated the health department. You have not been helpful or business friendly. has been terrorizing us for years. Nothing was done about it at all. I am glad there is new administration that has cleaned up the health department and has made it better. I can honestly say we can see the difference and it is like night and day. I am loving the educational approach of this Health Director and Department. I am wishing and hoping you have another food workshop. I learned a lot last year and looking forward to it this year. Please keep doing what you're doing for all of us and continue to help us. I really appreciate it.	1/5/2024 1:33 PM
8	My inspector was the best I've had in the over 5 years my establishment has been open.	1/5/2024 8:36 AM
9	was very knowledgeable and really took the time to answer all my questions and help me understand the report. She didn't rush me or make me feel dumb. I can honestly say this is an improvement. In the past I was scared of the health department. used to intimidate us when we didn't know answers and made us feel we couldn't ask questions. I love the education and calm deminer from . I hope we get her again.	1/4/2024 9:01 AM
10	It was very nice to have an inspector that acted professionally and just didnt look to nitpick	1/4/2024 8:58 AM
11	The inspectors of the past have been rude, condescending, unreasonable, threaten to shut us down if we ask questions, and overall unprofessional. It is a huge sigh of relief to have inspectors that want to help, educate, and make us a successful business. I have appreciated everything and have done for us this year. Thank you!	1/4/2024 8:40 AM
12	and and have been very nice and answer any questions we have. They are helpful. If anything needs corrected from us we do it.	1/4/2024 7:01 AM
13	I strongly disagree with a high risk restaurant being in good standing having to have more than	1/4/2024 2:28 AM

#### Post Inspection Survey

	2 inspections a year. Also do not care for having to list all products we carry and having to turn all food handlers forms etc to the CCHD with our yearly permit application. It's difficult enough to run a restaurant without having more added to our plate. I strongly encourage having another spring symposium for restaurants to attend. Then give restaurants one less inspection to bring total down to one per year if in good standing. Please communicate with us throughout the year. Also strongly recommend that we have some input in decisions you are considering. Overall CCHD is doing good job	
14	She was very good at going over any problems and how to solve them.	1/3/2024 10:52 PM
15	Inspector was very friendly, helpful and told me if i ever have any questions at any time feel free to reach out and she would gladly help me out, I actually did for a question and she promptly answered me. I appreciated it greatly.	1/3/2024 1:27 PM
16	was very nice and polite.	1/3/2024 10:43 AM
17	None	12/31/2023 1:48 PM
18	did a wonderful job with the inspection. I came to the facility on Nov 21, 2023. The kitchen was a train wreck nothing labeled or dated, not one kitchen employee had a food handler's nor a sanitation license, until I came aboard. We are currently working to get all kitchen staff Food Handler's and then will work on getting the ones that need the sanitation as well. I've been working diligently to get this kitchen in order. Thank you for all you do to help keep everyone safe in the communities.	12/27/2023 12:48 PM