

Food Protection



Knox County Health Department's Food Division conducts regulatory inspections of all food service establishments, including restaurants, school cafeterias and snack bars, to protect the public from the threat of food borne illnesses.

The program conducts unannounced food inspections at least twice a year at each business, utilizing a FDA-approved standardized 44-point food service establishment inspection process (click on the sample form link). The best food inspection score is 100 points. Any establishment with a critical violation, such as improper food holding temperature, must be re-inspected within 10 days. An establishment's food permit can be revoked if it has the same critical violations on three consecutive inspections and the last inspection score is below 70 points. All food service facilities are required to post the most current inspection report and the permit.

KCHD Food Division also conducts regulatory inspections of retail stores (grocery, convenience and produce markets), hotels, swimming pools, camp grounds, day cares, school plants and tattoo/body piercing establishments throughout Knox County.

Below is a summary of the number of KCHD inspections done annually in Knox County:

Food
4875

Pools
2716

All Other Programs
7000

Temporary Events
378

Grocery stores, convenience stores, produce markets
1500

1500

Complaints
780

780

Training/Plans Review
100

100

Total = 17,349



For additional information please call: (865) 215-5200