



The Alliance Center is a WELL Health-Safety rated building. This guide is one part of a 21 part series highlighting the various features our facility accomplishes to make it a healthier and safer place for our occupants and visitors.

SHARE FOOD INSPECTION INFORMATION



FEATURE OVERVIEW

The intent of this feature is to mitigate foodborne illness and increase consumer knowledge of food inspection results.

Food quality is a public health necessity, with 68% of reported foodborne illness outbreaks in the US originating from a food service setting.

HIGHLIGHT OF WHAT WE'VE DONE



Our long-term food vendor, Serendipity Cafe, has their most recent Food Establishment Inspection Report from the Denver Department of Public Health and Environment publicly on display to increase trust and transparancy.

BENEFITS

Restaurant grading and public posting programs have been implemented in some communities, resulting in increased public awareness of restaurant cleanliness and quality, as well as incentivizing food establishments to uphold and maintain sanitary measures and hygiene practices.