

Risk Level 1 (sell)

Operations that offer for sale or sells:

- (1) Coffee, self-service fountain drinks, prepackaged non-potentially hazardous beverages (i.e. canned soda pop);
- (2) Pre-packaged refrigerated or frozen potentially hazardous foods (i.e. ice cream treats, Lunchables);
- (3) Pre-packaged non-potentially hazardous foods (i.e. chips and candy); or
- (4) Baby food or formula

Risk Level 1 operations are typically convenience stores or gift stores that offer some food, but food is not their main product.

A “food delivery sales operation” shall be classified as risk level 1

Risk Level 2 (heat and serve)

Risk level 2 poses a higher risk to the public than level 1 because of hand contact or employee health concerns but minimal possibility of pathogenic growth exists. Examples of level 2 include:

- (1) Handling, heating or preparing non-potentially hazardous food;
- (2) Holding for sale or serving potentially hazardous foods at the same temperature at which it was received; or
- (3) Heating individually packaged, commercially processed potentially hazardous foods for immediate service.

Risk Level 2 categories can:

- Open and serve commercially processed foods.
- Open and heat any frozen, ready-to-eat product (i.e. waffles) and serve immediately.
- Order pizza and serve it immediately upon delivery.
- Prepare a peanut butter sandwich

Risk Level 2 cannot:

- Cook dried pasta,
- Add milk to make a product, such a as pudding
- Prepare a cold-cut sandwich
- Add any potentially hazardous ingredient (milk, eggs) to a commercially processed food.

Risk Level 3 (prep or mix, heat, and serve)

Risk level poses a higher potential risk to the public because they must be concerned with proper cooking, cooling, and holding temperatures, contamination issues, and raw food handling. Risk Level 3 activities can include:

- (1) Handling, cutting, or grinding raw meat products;
- (2) Cutting or slicing ready-to-eat meats and cheeses;
- (3) Assembling or cooking potentially hazardous food that is immediately served, held hot or cold, or cooled;
- (4) Reheating in individual portions only; or
- (5) Heating a product from a sealed package and holding it hot.

Risk Level 3 can:

- Make soup from scratch and hold it hot throughout the day. Leftover soup must be either thrown out or properly cooled.
- Can heat Monday's leftover soup in individual bowls on Tuesday.

Risk Level 3 cannot:

- Reheat Monday's leftover soup in bulk on Tuesday.

Risk Level 4 (prep or mix, heat, cool, and reheat)

Risk level 4 poses the highest potential risk to the public because of several preparation steps. A risk level 4 can:

- (1) Reheat bulk quantities of leftover potentially hazardous foods more than once every seven days;
or
- (2) Offer ready-to-eat a raw potentially hazardous meat or fish (i.e. sushi)
- (3) Serves a high risk clientele, such as immune-compromised individuals
- (4) Uses time in lieu of temperature as a control (written procedure needed)
- (5) Caters or provides a similar service that transports potentially hazardous food.