

Risk level I poses a small health risk to the public. Examples of risk level I activities include, a business that offers for sale or sells:

Coffee, self-service fountain drinks, prepackaged beverages; Pre-packaged refrigerated or frozen potentially hazardous foods; Baby food or formula.

- Pre-Packaged Non-TCS Food Items
- Non-TCS drinks and beverages (Fountain Drinks, Coffee)
- Baby Food and or Baby Formula

Risk level II poses a higher health risk to the public than risk level I because of hand contact or employee health concerns but little possibility of foodborne illness exists. Examples of risk level II activities include:

Handling or preparing non-potentially hazardous food; Holding for sale or serving potentially hazardous food at the same proper holding temperature at which it was received; or Heating individually packaged and processed potentially hazardous foods for immediate service.

- Baking of Non-TCS Food Items (Cakes, Breads, Cookies, etc.)
- Preparation of only Non-TCS food items
- Maintaining proper temperature of TCS food items for sell (Must be received at or above 135F and held hot)
- Bagging of Ice for retail sale
- Warming individually packaged food items
- Serving dipped ice cream products
- Serving foods received from a licensed caterer

Risk level III poses a higher health risk to the public than risk level II because of the following concerns: proper cooking temperatures, proper cooling procedures, proper holding temperatures, contamination issues, or processing a raw food product. Examples of risk level III activities include:

Handling, cutting, or grinding raw meat products; Cutting or slicing ready-to-eat meats and cheeses; Reheating in individual portions only; or Heating of a product from a sealed package and holding it hot.

- Cutting/Grinding of raw animal products
- Slicing of lunch meat for sale
- Preparation/Cooking/Cooling/Hot and Cold Holding of TCS food items
- Preparation of TCS food items
- Reheating food items in Individual Portions
- Processing products Ready-To-Eat food items for sale or service
- Heat Treatment Dispensing Ice Cream Freezer

Risk level IV poses a higher health risk to the public than risk level III because of concerns associated with: handling or preparing food that includes reheating; offering raw meat, poultry product, fish; serving a primarily high risk people like immune-compromised or the elderly; or using time instead of temperature as a control for bacterial growth. Examples of risk level IV activities include, but are not limited to:

Reheating bulk quantities of leftover potentially hazardous food more than once every seven days; or Caterers or other similar food service operations that transport potentially hazardous food.

- Time in Lieu of Temperature being used (must have approved procedure)
- Reheat bulk quantities of food items more than once every 7 days
- Transport TCS food items as a caterer
- Serves High Susceptible Populations (Elderly, Children)
- Offers Raw Menu Items (Sushi)
- Selling Oysters, Clams and Mussels from an approved shellfish tank