

LEVELS OF RISK

Food Service Operations/Retail Food Establishments L= 25,000 Ft² S= < 25,000 ft²
C = COMMERCIAL N = NON-COMMERCIAL

1. Level I = C1S, C1L, N1S, N1L

Main Concerns: General sanitation, labeling, source of food, storage temperature control, expiration dates

- Pre-packaged non-potentially hazardous foods
- Non-potentially hazardous beverages (packages, fountain, coffee)
- Pre-packaged refrigerated and/or frozen potentially hazardous foods
- Baby food, baby formula
- Over the counter drugs

2. Level II = C2S, C2L, N2S, N2L

Main Concerns: Level I concerns. Additionally-hand contact, employee health. Permits handling of potentially hazardous foods in situations where there is little or no potential for pathogen growth.

- Baking of non-potentially hazardous food
- Manufacturing of confectionary products
- Bulk displays of unwrapped non-potentially hazardous foods
- Re-packaging of non-potentially hazardous food prepared elsewhere
- Warming of food from a commercially processed hermetically sealed container and immediately handled for retail sale or service
- Maintaining hot potentially hazardous foods at proper holding temperature until handled for retail sale or service if it was received at 140 degrees Fahrenheit or above
- Manufacture and bagging of ice for retail sale
- The operation only prepares and/or serves non-potentially food
- Hand dipping of frozen desserts, frozen dessert dispenser
- Potentially hazardous foods received in individual portions and served immediately
- Foods, prepackaged in individual portions, received from a licensed food operation or off premise commercial processor and served cold or heated individually and immediately served.
- Foods received from a licensed food operation or off premise commercial processor in bulk quantities and maintained and served at the same proper temperature as received

3. Level III = C3S, C3L, N3S, N3L

Main Concerns: Includes those of Level I and II. Additionally-proper cooking temperatures, proper cooling procedures, proper holding temperatures, contamination issues and/or improper heat treatment in association with longer holding times before consumption, or processing a raw food product to sell as ready-to-eat that requires bacterial load reduction procedures.

- Heat treatment dispensing freezer
- Processing of produce for ready-to-eat sales
- Cutting and grinding of meat products
- Slicing of lunch meat
- Reheat in individual portions
- Heating of product from intact commercial sealed package and held hot
- Cook, cool, add additional raw ingredient, cold hold

4. Level IV = C4S, C4L, N4S, N4L

Main concern: Concerns of Levels 1,2,3. Food goes through several preparation steps where temperature control is needed to prevent bacterial growth.

- Cook/cool/reheat/hot hold, Cook/cool/reheat (with or without additional ingredients)
- Time in lieu of temperature
- Reheats bulk quantities of leftover potentially hazardous foods (PHF) more than once every 7 days
- Transports PHF as a catering food service or a commissary food service operation
- Service to high risk clientele including immune-compromised or elderly individuals in a facility that provides either healthcare or assisted living
- Offers as a menu item raw potentially hazardous meats, poultry products, fish or foods with these items as ingredients
- Canning, bottling, reduced oxygen packaging, smoking for preservation, juice pressing, acidified food for preservation
- Selling of oyster, clam, and mussels from a shellfish tank.