

## Levels of Risk

### Food Service Operations/Retail Food Establishments

#### 1. Level I

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

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

#### 2. Level II

Main concern: Level 1 concerns. Additionally - hand contact, employee health. Permits handling of potentially hazardous foods in situations where there is little or no potential for pathogen growth resulting in foodborne disease should bacteria contamination occur.

- 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°Fahrenheit or above
- Manufacture and bagging of ice for retail sale
- The operation only prepares and/or serves non-potentially hazardous 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 operator 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

Main Concerns: Includes those of Level 1 and 2. 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 sell
- Cutting and grinding of meat products
- Slicing of lunch meat
- Cook/serve

## Levels of Risk

- Cook/cool
- Cook/hot hold
- Cook/cool/cold hold
- Heating of a product from an intact hermetically sealed package and held hot
- Cook, cool, add additional raw ingredients, cold hold
- Reheat in individual portions only

### 4. Level IV

Main Concern: Process controls (without a variance). Concerns of Levels 1, 2, 3. Additionally - concerns associated with a food or ingredient going through several preparation steps where temperature control is needed to preclude bacterial growth; offering as ready-to-eat raw potentially hazardous meats, poultry products, fish, or shellfish or foods with these raw potentially hazardous items as ingredients; or the use of freezing as a means of parasite destruction.

- Cook/cool/reheat/hot hold
- Cook/hold/cool/reheat (with or without additional ingredients being added)
- Time in lieu of temperature
- Freezing of fish to destroy parasites before sale or service in a ready-to-eat form, raw, raw-marinated, partially cooked, or marinated-partially cooked fish
- Reheats bulk quantities of leftover potentially hazardous foods (PHF) more than once every seven days.
- Transports PHF as a catering food service operation or commissary food service operation.
- Serving primarily to a high risk clientele including immuno-compromised or elderly individuals in a facility that provides either health care or assisted living.
- Offers as a menu item raw potentially hazardous meats, poultry products, fish, or shellfish or foods with these raw potentially hazardous items as ingredients.