

# Risk Based Inspection Program for Permanent Food Establishments

Risks are based on the type of food, preparation steps, and type of food processing/packaging within an establishment.

## Category 1 LOW RISK

1 routine inspection per year.



- No direct handling of unpackaged foods
- No on site cooking or baking



### Examples:

Scooping ice cream, preparing espresso and/or blended drinks with commercially packaged products. Hot holding and service of commercially prepared hot dogs is allowed.



- Drug store
- Wine tasting room
- Gas station
- Coffee shop
- Espresso caterer
- Ice cream shop

## Category 2 MODERATE RISK

1 routine inspection per year + 1 educational visit for consultation and training.

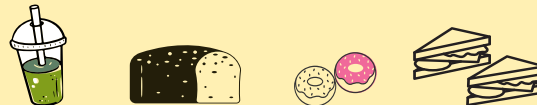


- No cooking
- No preparing raw meat or fish
- No hot holding of TCS (Time/Temperature Control for Safety) foods



### Examples:

Making smoothies, baking cake, frying donuts, and grilling/toasting sandwiches for immediate service.



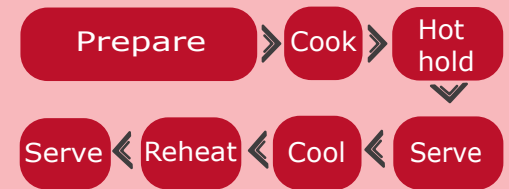
- Bakery
- Sandwich shop
- Grocery store (if serving pre-packaged raw meat, poultry, or seafood)

## Category 3 HIGH RISK

2 routine inspections per year + 1 educational visit for consultation and training.



### Complex food preparation



### Required for:

- Processing and/or cooking raw animal products
- Hot holding TCS food
- Cooling TCS food
- Using Time as a Public Health Control
- Any food process that requires a Hazard Analysis and Critical Control Points (HACCP) Plan
- Full service restaurant
- Meat/Seafood departments that process raw products