

**Risk Level Guide**  
**Ross County Health District**  
**Environmental Health Services**

**Food Service Operations / Retail Food Establishments**

**Risk Class I**

Main concern: General Sanitation, labeling, source of food, storage temperature control, expiration dates.

- Pre-packaged non-potentially hazardous food
- Non-potentially hazardous beverages (packaged, fountain drinks, coffee)
- Pre-packaged refrigerated and / or frozen potentially hazardous food
- Baby food, baby formula

**Risk Class II**

Main concern: Level I concerns. Additionally- hand contact, employee health. Permits handling of potentially hazardous food where there is little to no potential for pathogen growth resulting in food borne disease should microbial contamination occur.

- Baking of non-potentially hazardous food
- Manufacturing of confectionary products
- Bulk displays of unwrapped non-potentially hazardous food
- Re-packaging of non-potentially hazardous food prepared at a separate licensed location.
- Warming of food from a commercially processed hermetically sealed container and immediately handled for retail sale or service.
- Maintaining hot potentially hazardous food at proper holding temperatures until handled for retail sale or services if the food is delivered at 135°F or above.
- Manufacturing and bagging of ice for retail sale.
- The operation only prepares and / or serves non-potentially hazardous food.
- Hand dipping of frozen desserts or frozen dessert dispenser
- Potentially hazardous food received in individual portions and served immediately.
- Food, prepackaged in individual portion, received from a licensed food operation or off premise commercial processor to be served cold or heated individually and immediately served.
- Food received from a licensed food operation or off premise commercial processor in bulk quantities, maintained, and served at the same proper temperature as received.

### **Risk Level III**

Main concerns: Includes Risk 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 sell
- Cutting and grinding meat products
- Slicing of lunch meat and cheeses
- Cook/serve
- Cook/ hot hold
- Cook/ cool/ cold hold
- Heating of a product from an intact hermetically sealed package and held hot.
- Cook, cool, add additional ingredients, cold hold
- Reheat in individual portions only.

### **Risk Level IV**

Main concern: Includes Risk Level I, II, and III. Process Controls (without a variance). Additionally – concerns associated with a food or ingredient going through several preparation steps where temperature control is needed to preclude bacterial or microbial growth; offering as ready-to-eat raw potentially hazardous meat, poultry, fish, shellfish, or food with raw these raw potentially hazardous ingredients, or use of freezing as a means of parasite destruction.

- 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 food (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 population.
- Offers as a menu item raw potentially hazardous meat, poultry, fish, eggs, or shellfish.
- Reduced oxygen packaging with a HACCP plan
- Smoking Preservation
- Selling oyster, clam, mussels from shellfish tanks
- Use of additives for preservation
- Use of additive to render non-potentially hazardous food
- Bottling, brewing of alcohol.
- Any process which deviates from the food code.

