



Risk Categorization of Food Establishments

Risk Category I (Low Risk):

Examples include most convenience store operations, coffee shops and establishments that serve or sell only pre-packaged, non-time/temperature control for safety (TCS) foods. Category 1 can also include establishments that prepare only non-TCS foods, establishments that heat only commercially processed TCS foods for hot holding and do not cool any TCS foods for later use. Category 1 can also include an establishment that would otherwise be grouped in Category 2 but has shown through historical documentation to have achieved active managerial control of foodborne illness risk factors. A category 1 establishment **shall not have** any “valid” complaint investigations within the past year.

- Inspection frequency: Not less than 2 inspections per calendar year.

Risk Category II (Medium Risk):

Examples may include retail food store operation or a full service restaurant in which most products are prepared/cooked and served immediately. A Category 2 can also include a retail food store operation or a full service restaurant that has hot and cold holding of TCS foods after preparation or cooking, and/or has limited complex preparation of TCS foods requiring cooking, cooling and reheating for hot holding. Category 2 can also include establishments that would otherwise be grouped in Category 3 but have shown through historical documentations to have achieved active managerial control of foodborne illness risk factors or newly permitted establishments that would otherwise be grouped in Category 1 until history of active managerial control of foodborne illness risk factors can be achieved and documented.

- Inspection frequency: Not less than 3 inspections per calendar year.

Risk Category III (High Risk):

Examples may include food establishments serving highly susceptible populations, such as public and private schools, child care kitchens, medical facilities and full service restaurants with extensive menu and/or handling of raw ingredients. Category 3 may also include establishments with complex preparations including cooking, cooling and reheating for hot holding that involves many TCS foods or establishments that conduct specialized processes like smoking & curing and reduced oxygen packaging for extended shelf-life. Category 3 can also include any establishment with two inspections over 30 demerits, two “valid” complaint investigations within 1 calendar year or 1 “confirmed” food or waterborne illness outbreak within 1 year. Category 3 can also include any establishment that has shown through historical documentation to have 3 consecutive repeat violation that are the same. Category 3 can also include establishments that would otherwise be grouped in Category 2 until history of active managerial control of foodborne illness risk factors is achieved and documented.

- Inspection frequency: Not less than 4 inspections per calendar year.