

Risk level 1: Main concerns are sanitation, labeling, food sources, storage, and/or expiration dates

Examples of risk level 1 activities include, but are not limited to:

- (1) Pre-packaged non-potentially hazardous foods (PHF's) (chips, candy, soda etc.)
- (2) Non-potentially hazardous beverages (fountain soda, coffee, slushie, etc.)
- (3) Pre-packaged refrigerated and/or frozen PHF (ice cream, frozen meals, cheese, etc.)
- (4) Selling Baby food or formula for retail sale
- (5) Fresh unprocessed fruits and vegetables
- (6) Micromarket

Risk level 2: Includes risk level 1 and concerns related to hand contact, employee health, and pathogenic growth.

Examples of risk level 2 activities include, but are not limited to:

- (1) Baking of any baked goods that do not need to be held cold or hot
- (2) Bulk displays of unwrapped non-PHF's (candies, nuts, etc.)
- (3) Preparing and/or serving only non-PHF's (popcorn, breads, spice/soup mixes, etc.)
- (4) Re-packaging of non-PHF's prepared elsewhere (putting nuts or popcorn in new containers)
- (5) Maintaining PHF's at the same temperature that it was received (receiving a hot food item (prepared meals, pizza, etc.) and maintaining it at 135F or above)
- (6) Foods prepackaged in individual portions from a licensed food operation and served cold/heated individually and immediately served
- (7) Manufacturing and bagging of ice for retail sale
- (8) Hand dipping frozen desserts

Risk level 3: Includes risk level 1 & 2 and concerns of proper cooking/holding temperature, cooling procedures, contamination, holding time before consumption, processing raw food product requiring procedures to sell as RTE

Examples of risk level 3 activities include, but are not limited to:

- (1) Processing of produce or heating a plant food (boiled peanuts, cooking vegetables, etc.)
- (2) Heating of milk for coffee or teas
- (3) Heating from an intact hermetically sealed package (canned goods) and held hot
- (4) Cutting or grinding of meat products, slicing deli meat or cheeses
- (5) Cook/serve, cook/cool, cook/hot hold, cook/cool/cold hold, cook/add raw ingredients
- (6) Reheating individual portions (scoop cold soup into a single serve bowl & reheating to serve)
- (7) Operating a soft serve or frozen yogurt dispenser

Risk level 4: Includes risk level 1, 2, & 3 and concerns of food going through several prep steps involving temperature control, offering raw ready-to-eat meat, poultry, fish, or shellfish, or any process which deviates from the food code

Examples of risk level 4 activities include, but are not limited to:

- (1) Cook/cool/reheat/hot hold or any means of reheating in bulk more than once a week
- (2) Time in lieu of temperature
- (3) Freezing of fish to destroy parasites before sale or service
- (4) Catering (transporting PHF's, staying to serve food, and ensuring proper temperatures)
- (5) Serving a primarily high-risk clientele (nursing homes, hospitals, assisted living, etc.)
- (6) Offers as a menu item raw potentially hazardous meat, poultry, fish, or shellfish
- (7) Performing an activity that requires a variance (issued by ODA)