



Logan County Health District

Nationally Accredited

310 S. Main St. Bellefontaine, OH 43311

PH:937-592-9040 Fax:937-592-6746

www.loganhealth.org

Risk Classification Sheet

Name of Operation _____

Address _____

Name of Operator _____

Please check all of the following that apply:

Food Service Operation (FSO) (over 50% of items sold are individual portions).

Retail Food Establishment (RFE) (over 50% of items sold are in bulk portions).

Risk Level 1 poses potential risk to the public in terms of sanitation, food labeling, sources of food, storage practices, or expiration dates. Examples include, but are not limited to, an operation that offers for sale or sells:

- Coffee (with dairy additives) or self-service fountain drinks and/or any of the following in displays larger than 200 cubic feet;
- Prepackaged non-time/temperature controlled for safety (TCS) beverages;
- Pre-packaged refrigerated or frozen TCS foods;
- Pre-packaged non-TCS foods; or
- Baby food or formula.

A “food delivery sales operation” as defined in division (H) of section 3717.01 of the Revised Code shall be classified as a risk level 1.

Risk Level 2 poses a higher potential risk to the public than Risk Level 1 because of hand contact or employee health concerns but minimal possibility of pathogenic growth exists. Examples of Risk Level 2 activities include, but are not limited to:

- Handling, heat treating, or preparing non-TCS food;
- Holding for sale or serving TCS food at the same proper holding temperature at which it was received; or
- Heating individually packaged, commercially processed TCS food for immediate service.

Risk Level 3 poses a higher potential risk to the public than Risk Level 2 because of the following concerns: proper cooking temperatures, proper cooling procedures, proper holding temperatures, contamination issues of improper heat treatment in association with longer holding times before consumption, or processing a raw food product requiring bacterial load reduction procedures in order to sell it as ready-to-eat (RTE). Examples of Risk Level 3 activities include, but are not limited to:

- Handling, cutting, or grinding raw meat products;
- Cutting or slicing RTE meats and cheeses;
- Assembling or cooking TCS food that is immediately served, held hot or cold, or cooled.
- Operating a heat treatment dispensing freezer;
- Reheating in individual portions only or a bulk amount less than an 52 times per year (an average of once per week); or
- Heating of a product from an intact, hermetically sealed package and holding it hot.

Risk Level 4 poses a higher potential risk to the public than Risk Level 3 because of concerns associated with: handling or preparing food using a procedure with several preparation steps that includes reheating of a product or ingredient of a product where multiple temperature controls are needed to preclude bacterial growth; offering as RTE a raw TCS meat, poultry product, fish or shellfish or a food with these raw TCS items as ingredients; using freezing as a means to achieve parasite destruction; serving a primarily high risk clientele including immuno-compromised or elderly individuals in a facility that provides either health care or assisted living; or using time in lieu of temperature as a public health control for TCS food or performs a food handling process that is not addressed, deviates, or otherwise requires a variance for the process. Examples of Risk Level 4 activities include, but are not limited to:

- Reheating bulk quantities of leftover TCS food more than once every seven (7) days; or
- Caterers or other similar food service operations that transport TCS food.

Applicant Name (please print) _____ **Date** _____

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Sanitarian _____
Review Date _____