



## **What Is My Risk Level?**

Food facilities are licensed as a Risk Level I, II, III, or IV. Risk levels reflect the potential risk that a facility poses to Public Health and are based on the highest risk level activity of the food service operation/food establishment in accordance with the following criteria:

**Risk level I:** poses potential risk to the public in terms of sanitation, food labeling, and sources of food, storage practices, or expiration dates. **Examples of risk level I activities include**, but are not limited to, an operation that offers for sale: coffee, self-service fountain drinks, prepackaged non-potentially hazardous beverages;

- (1) pre-packaged refrigerated or frozen potentially hazardous foods
- (2) pre-packaged non-potentially hazardous foods
- (3) baby food or formula
- (4) food delivery sales operations

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

- (1) handling, heat treating, or preparing non-potentially hazardous food
- (2) holding for sale or serving potentially hazardous food at the same proper holding temperature at which it was received
- (3) heating individually packaged commercially processed potentially hazardous foods for immediate service

**Risk level III:** poses a higher potential risk to the public than risk level II because of the following concerns: proper cooking temperatures, proper cooling procedures, proper holding temperatures, contamination issues or 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. **Examples of risk level III activities include** but are not limited to:

- (1) handling, cutting, or grinding raw meat products
- (2) cutting or slicing ready-to-eat meats and cheeses
- (3) assembling or cooking potentially hazardous food that is immediately served, held hot or cold, or cooled
- (4) operating a heat treatment dispensing freezer
- (5) reheating in individual portions only
- (6) heating of a product, from an intact, hermetically sealed package and holding it hot

**Risk level IV:** poses a higher potential risk to the public than risk level III 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 ready-to-eat a raw potentially hazardous meat, poultry product, fish, or shellfish or a food with these raw potentially hazardous 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 potentially hazardous food. **Examples of risk level IV activities include**, but are not limited to:

- (1) reheating bulk quantities of leftover potentially hazardous food more than once every seven days
- (2) caterers or other similar food service operations that transport potentially hazardous food

**Risk level IV:** also includes operations that perform a food handling process that is not addressed, deviates, or otherwise requires a variance for the process according to rules adopted pursuant to section 3717.05 of the revised code. These facilities will need to have a written HACCP plan for these activities. **Examples of these risk level IV variance activities include**, but are not limited to:

- (1) reduced oxygen packaging
- (2) smoking for preservation