



Public Health
Prevent. Promote. Protect.

STARK COUNTY HEALTH DEPARTMENT

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PURPOSE: - To determine the plan review fee during walk-in applications

PROCEDURE: - The facility will be asked to determine its own category based on the criteria below and the sanitarian will do the final verification and annual verification.

General Information: - Retail food establishments, both food services and food stores, have a certain potential for causing food borne illness based on the operations and procedures which occur in the facility. The operations and procedures which are most frequently implicated in food borne outbreaks are: inadequate cooling or refrigeration, improper cooking, time in combination with other factors, cross-contamination, hand contact with ready-to-eat foods, poor personal hygiene, etc. Facilities which employ a greater number of these procedures in their normal operation have a greater relative risk or potential for causing food borne illness even if they have all of these factors under control.

CATEGORY I (HIGH RISK) FACILITY

High risk” means a facility presents a high relative risk of causing food borne illness based on the large number of food handling operations typically implicated in food borne outbreaks and/or the type of population served by the facility. The following criteria shall be used to classify high risk facilities:

1. Will cooling of potentially hazardous foods occur as part of the food handling operations at the facility?

YES	NO
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 - Are large volumes of food (more than one gallon) cooled?
 - Does the facility prepare food a day or more in advance?
 - Are planned or unplanned leftovers such as prime rib, ham or beef roast, soups, gravies, sauces, etc., saved for the next day?
 - Are leftovers being stored under refrigeration?
 - Does the facility use a smoker or smoke house to prepare large amounts of smoked meats?

2. Will potentially hazardous foods be prepared hot or cold and be held hot or cold for more than 12 hours before serving?

YES	NO
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 - If cooling potentially hazardous food is a feature of preparation in the facility, cold holding more than 12 hours usually accompanies this procedure.
 - Do tags or labels on refrigerated food show it is commercially processed or prepared in the facility?
 - If soups, sandwiches, sandwich fillings, etc., are listed on the menu, are they prepared daily or prepared in batches to last several days?

3. Will potentially hazardous foods which have been previously cooled be reheated?

YES	NO
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 - Is potentially hazardous food reheated before being placed in hot holding units such as steam tables, soup warmers, bain maries, etc.? Or, is all potentially hazardous food prepared just before it is placed in the hot holding unit?
 - Is food such as roast beef or ham commercially processed and only served cold or has the meat been cooked in the facility previously and therefore requires reheating?

4. Will preparation of foods involve extensive handling of raw ingredients with bare hands being in contact with ready-to-eat foods as part of the food handling operations?

YES	NO
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 - Do recipes use a combination of cooked, frozen, prepared and/or raw ingredients?
 - Are some ingredients cooked before use in a recipe?
 - Are there multiple steps in a recipe such as thawing, chopping, breading, curing, cooking, smoking, slicing, etc.?
 - Is any food (meat, poultry, vegetable, etc.) used which has been cooked and cooled beforehand such as stocks, sauces, au jus, meat, etc.?

5. Will potentially hazardous foods be prepared for off-premises service for which time-temperature requirements during transportation, holding and service are relevant?
- YES NO
- Is the facility a central kitchen that prepares food for off-site locations such as a satellite school lunch program, vending commissary, commissary for sandwich trucks or other mobile units?
 - Does the facility cater, either pick up or delivery, as part of their food business?
6. Will vacuum packaging and/or other forms of reduced oxygen packaging be performed at the retail level?
- YES NO
- Is reduced oxygen/vacuum packaging equipment present in the meat or deli department of a retail store or restaurant?
 - Are foods on display or in storage which have not been commercially packaged under reduced oxygen and labeled?
 - Are other meat and poultry processing operations conducted (curing, sausage making, smoking, fermentation, jerky making, etc.) which are frequently associated with vacuum packaging?
7. Will the majority of the consuming population that you serve be immuno-compromised individuals?
- YES NO
- Does the food service operate in a hospital, senior citizens center, nursery school, retirement home or similar institution? Only children under age 4 years are considered to have an immature immune system. Therefore, primary/secondary school children are not considered an immuno-compromised population.

STOP: If you have circled "YES" to any of the above stop. Do not continue.

CATEGORY II (MEDIUM RISK) FACILITY

“Medium risk” means a facility presents a medium risk of causing food borne illness based upon a few food handling operations typically implicated in food borne illness outbreaks. The following criteria can be used to classify medium risk facilities.

1. Will hot or cold foods be maintained at proper temperature for less than 12 hours and are restricted to same day service?
- YES NO
- Are any prepared refrigerated foods or foods kept in hot holding units restricted to same day service and not carried over to the next day?
 - Are daily leftovers (hot or cold) discarded, donated, etc., and not frozen or saved for later use?
2. Will only minimal assembly be used in preparing foods for service from raw ingredients?
- YES NO
- Do meat and poultry cooked from the raw state receive only minimal treatment such as cutting, trimming or seasoning?
 - Are raw fruits or vegetables prepared for use as single ingredients or limited ingredients for salad bars, garnishes, desserts or cooked dishes?
3. Will foods served that require complex preparation (canned, frozen or fresh prepared) be obtained from approved food processing plants, or retail food stores?
- YES NO

STOP: If you have circled "YES" to any of the above stop. Do not continue.

CATEGORY III (LOW RISK) FACILITY

Low risk” means a facility presents a low relative risk of causing food borne illness based upon few or no food handling operations typically implicated in food borne illness outbreaks. The following criteria shall be used to classify low risk facilities.

1. Only pre-packaged foods will be available or served in the facility, and any potentially hazardous foods available will be commercially pre-packaged in an approved food processing plant.
- YES NO
- Does the facility serve only pre-packaged sandwiches, pizzas or other foods from a commercial processor?
 - Does the facility sell only commercially processed packaged foods?
2. Only limited preparation of non-potentially hazardous foods and beverages, such as snack foods and carbonated beverages, will occur at the facility.
- YES NO
- Are prepared snacks limited to popcorn, chips and salsa, fresh vegetable snacks, etc.?
 - Are beverages limited to dispensed, canned or bottled carbonated drinks?
3. Only beverages (alcoholic/non-alcoholic) will be served at the facility.
- YES NO
- If milk or cream is used for coffee drinks, is it available as individual creamers or powdered creamer?