



Public Health
Prevent. Promote. Protect.

Henry & Stark County Health Department

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RISK ASSESSMENT FORM FOR FOOD ESTABLISHMENTS

Henry County

Stark County

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 establishment. The employee behavior and preparation practices, which are most frequently implicated in food borne illness, are: inadequate cooling, improper hot/cold holding temperatures, contaminated equipment, food from unsafe sources, and poor personal hygiene. Establishments which employ a greater number of these procedures/practices in their day to day operation have a greater potential for causing food borne illness.

PURPOSE: - To determine that the proposed floor plan/design will support work flow, progressing from receiving to serving, and ensuring that hazards such as contamination of foods and multiplication of bacteria is avoided.

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.

NOTE: - TCS means Time Temperature Control for Safety Food (formerly known as Potentially Hazardous Food)

CATEGORY I (HIGH RISK) FACILITY

“Category I facility” means a facility that 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. Category I facilities include those where the following operations occur:

- | | Yes | No |
|--|--------------------------|--------------------------|
| • Cooling of TCS foods. | <input type="checkbox"/> | <input type="checkbox"/> |
| • Preparing and holding (hot or cold) TCS foods for more than 12 hours before serving. | <input type="checkbox"/> | <input type="checkbox"/> |
| • Extensive handling of raw ingredients and hand contact with ready-to-eat foods. | <input type="checkbox"/> | <input type="checkbox"/> |
| • Reheating TCS foods which have been previously cooked and cooled. | <input type="checkbox"/> | <input type="checkbox"/> |
| • Vacuum packaging and/or other forms of reduced oxygen packaging or other special processes that requires an HACCP plan are performed at the retail level. (food service establishments and food retail stores) | <input type="checkbox"/> | <input type="checkbox"/> |
| • Serving of immunocompromised individuals (where these individuals comprise the majority of the consuming population). | <input type="checkbox"/> | <input type="checkbox"/> |

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

CATEGORY II (MEDIUM RISK) FACILITY

“Category II facility” means a facility that presents a medium risk of causing food borne illness, based upon a few food handling operations typically implicated in food borne illness outbreaks. Category II facilities include those where the following operations occur:

- | | Yes | No |
|--|--------------------------|--------------------------|
| • Preparing foods for service from raw ingredients using minimal assembly. | <input type="checkbox"/> | <input type="checkbox"/> |
| • Hot or cold holding is restricted to same day service. | <input type="checkbox"/> | <input type="checkbox"/> |
| • Foods requiring complex preparation are obtained (canned, frozen, fresh prepared) from approved processing establishments. | <input type="checkbox"/> | <input type="checkbox"/> |

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

CATEGORY III (LOW RISK) FACILITY

“**Category III facility**” means a facility that 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. Category III facilities include those where the following operations occur:

- | | Yes | No |
|--|--------------------------|--------------------------|
| • Only pre-packaged foods are available or served. | <input type="checkbox"/> | <input type="checkbox"/> |
| • TCS foods are commercially pre-packaged in an approved processing establishment. | <input type="checkbox"/> | <input type="checkbox"/> |
| • Have limited preparation Non-TCS foods and beverages such as snack foods and carbonated beverages. | <input type="checkbox"/> | <input type="checkbox"/> |
| • Only beverages are served (alcoholic or non-alcoholic). | <input type="checkbox"/> | <input type="checkbox"/> |