

Risk Classification for FSO/REF – Examples

Risk Level I

Main concerns: sanitation, labeling, sources, storage practices, expiration dates

- Non-potentially hazardous beverages (coffee, self-serve fountain, packaged)
- Pre-packaged non-potentially hazardous foods
- Pre-packaged refrigerated and/or frozen potentially hazardous foods
- Baby food, baby formula

Risk Level II

Main concerns: Level I; hand contact, employee health; minimal possibility of pathogen growth

- Baking of non-potentially hazardous foods
- Manufacturing of confectionary products
- Bulk displays of unwrapped non-potentially hazardous foods
- Re-packaging of non-potentially hazardous foods prepared elsewhere
- Warming food from a commercially processed hermetically sealed container and immediately handled for retail sale or service
- Maintaining hot potentially hazardous foods at proper holding temperature until handled for sale or service if received at 135F or above
- Bagging of ice for retail sale
- Preparation and/or service of non-potentially hazardous foods only
- Hand dipping frozen desserts; frozen dessert dispenser
- Prepackaged, individually portioned foods received from a licensed operator or off premise processor and served cold or heated individually for immediate service
- Receiving food from a licensed operation or off premise processor in bulk quantities and maintained/served at the same temperature as received

Risk Level III

Main concerns: Level 1 and 2; proper cooking, cooling, holding; contamination; heat treatment

- Handling, cutting, or grinding raw meat products
- Cutting or slicing lunch meats or cheeses
- Assembling or cooking PHF that is immediately served, held hot/cold, or cooled
- Cook/Serve, Cook/Cool, Cook/hot hold, Cook/cool/cold hold
- Operating a heat treatment dispensing freezer
- Heating product from a hermetically sealed package and holding hot
- Cook, cool, add additional raw ingredients, cold hold
- Reheating in individual portions only
- Canning, bottling, reduced oxygen packaging, smoking for preservation, juice pressing, brewing of alcoholic beverages, custom processing

Risk Level IV

Main concerns: Level 1, 2, 3; several preparation steps and temperature control is needed; special processes

- Cook/cool/reheat/hot hold; cook/hold/cool/reheat (with or without additional ingredients)
- Time in lieu of temperature
- Transports PHF as a caterer
- Serves primarily a high-risk clientele (immune-compromised or elderly in a health care/assisted living facility)
- Offers raw potentially hazardous meats, poultry, fish or foods containing these items
- Cooking below required minimum temperatures
- Selling of oysters, clams, or mussels from a live shellfish tank
- Freezing for parasite destruction
- Any process which requires a variance from ODH or ODA, or deviates from the Food Code
- Reheat bulk quantities of food items more than once every 7 days