

Risk Type Explanations For Retail Food Establishments

"Risk type 1 food establishments" are those establishments that do not prepare any potentially hazardous foods. They may have limited storage of pre-packaged potentially hazardous foods. They include, but are not limited to: snow cone carts, liquor stores, dollar stores and candy stores.

"Risk type 2 food establishments" store a significant amount of potentially hazardous foods, sell or prepare potentially hazardous foods. Risk type 2 establishments have limited menus and do not cool more than 2 potentially hazardous foods. Risk 2 establishments may include, but are not limited to: grocery stores; bakeries; schools that do not serve a highly susceptible population; and quick service operations.

"Risk type 3 food establishments" have an extensive menu which requires the handling of raw ingredients; and is involved in the complex preparation of menu items that includes the cooking, cooling, and reheating of at least three or more potentially hazardous foods; or prepare and serve food for a highly susceptible population. Such establishments may include, but are not limited to: full service restaurants; diners; bakeries; delis; commissaries; catering operations; hospitals, nursing homes, and preschools preparing and serving potentially hazardous foods.

"Risk type 4 food establishments" are retail food establishments that conduct specialized processes such as smoking, curing, canning, bottling, acidification designed to control pathogen proliferation, or any reduced oxygen packaging intended for extended shelf-life.