



Summit County Public Health

1867 West Market Street ♦ Akron, Ohio 44313-6901

Phone: (330) 926-5600 ♦ Toll-free: 1 (877) 687-0002 ♦ Fax: (330) 923-6436

www.scphoh.org

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 or serves:

- (1) coffee, self-service hot beverage dispenser drinks, self-service fountain drinks, prepackaged non-time/temperature controlled for safety beverages;
- (2) pre-packaged refrigerated or frozen time/temperature controlled for safety foods;
- (3) fresh, unprocessed fruits and vegetables;
- (4) pre-packaged non-potentially hazardous foods; or
- (5) baby food or formula

A "food delivery sales operation" as defined in division (H) of section 3717.01 of the Revised Code will be classified as a risk level I.

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-time/temperature controlled for safety food;
- (2) holding for sale or serving time/temperature controlled for safety food at the same proper holding temperature at which it was received;
- (3) heating individually packaged, commercially processed time/temperature controlled for safety foods for immediate service; or
- (4) hand dipping of commercially manufactured ice cream.

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 the product 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, partially cooking, or cooking time/temperature controlled for safety food that is immediately served, held hot or cold, or cooled;
- (4) operating a soft serve ice cream or frozen yogurt machine;
- (5) reheating in individual portions only; or
- (6) heating of a product, from an intact, hermetically sealed package and holding the product 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. **Examples of risk level IV activities include**, but are not limited to:

- (1) reheating bulk quantities of leftover time/temperature controlled for safety food more than once every seven days;
- (2) operating a heat treatment dispensing freezer;
- (3) catering as defined in 3717.01(G) of the Revised Code;
- (4) offering as ready-to-eat a raw time/temperature controlled for safety animal food or a food with these raw ingredients;
- (5) using freezing as a means to achieve parasite destruction;
- (6) preparing food for a primarily high risk clientele including immuno-compromised or elderly individuals in a facility that provides either health care or assisted living;
- (7) using time as a public health control for time/temperature controlled for safety food;
- (8) non-continuous cooking of raw time/temperature controlled for safety animal food;
- (9) performing activities requiring a HACCP plan; or
- (10) activities requiring a variance for the process.