



FOOD ESTABLISHMENT CLASSIFICATION CONFIRMATION

Food Establishment: _____

Date: _____

EHS: _____

Risk Factors at Establishment:

- Bare Hand Contact:** Potential for bare hand contact with ready-to-eat foods
- Cold Holding:** Cold holding of potentially hazardous foods
- Hot Holding:** Hot holding of potentially hazardous foods
- Cooking:** Cooking of potentially hazardous foods (does not include heating commercially, pre-cooked foods)
- Cooling:** Cooling of potentially hazardous foods
- Reheating:** Reheating of potentially hazardous foods
- Produce Washing:** Washing produce to serve as a ready to eat food
- Highly Susceptible Population:** Establishment primarily serves a population at a higher risk of foodborne illness (pre-school aged children, senior citizens)

Total Number of Risk Factors: _____

Risk Based Classification:

- Simple Food Establishment:** 1-2 risk factors
- Moderate Food Establishment:** 3-5 risk factors
- Complex Food Establishment:** 6 or more risk factors