



County of Santa Cruz

Health Services Agency ♦ Environmental Health Division

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FOOD FACILITY RISK CATEGORY QUESTIONNAIRE

The purpose of this questionnaire is to determine the risk that will be assigned to your food service activity. This form must be submitted in conjunction with your FOOD FACILITY HEALTH PERMIT APPLICATION.

BUSINESS NAME		
FACILITY ADDRESS		
CITY/STATE/ZIP CODE		
OWNER	PHONE	
E-MAIL	PR	PE

▲ For office use only

Risk Category Questionnaire:	Yes	No
1. Will your food facility hold, use or sell any of the following? <ul style="list-style-type: none"> • Prepackaged non-potentially hazardous (shelf stable) food and drinks • Unpackaged non-potentially hazardous foods • Prepackaged potentially hazardous (perishable) foods* • Espresso • Heat food that is commercially processed and packaged elsewhere for immediate service or hot holding 	<input type="checkbox"/>	<input type="checkbox"/>
2. Will potentially hazardous food be cooked for immediate service or placed in hot holding?	<input type="checkbox"/>	<input type="checkbox"/>
3. Will potentially hazardous foods be cooked and then cooled for later use?	<input type="checkbox"/>	<input type="checkbox"/>
4. How many potentially hazardous foods will be cooked and cooled for later use?	2 or less <input type="checkbox"/>	2 < <input type="checkbox"/>
5. List the potentially hazardous foods:		

Risk Category 1: Establishments that serve/sell only prepackaged foods; prepare only non-potentially hazardous food that is never cooked or cooled; prepare espresso drinks for immediate service; or heat foods that are commercially prepared and packaged.

Risk Category 2: Establishments that serve/sell food that has been prepared or cooked for immediate service or foods that have been prepared or cooked and placed in hot holding equipment. Two potentially hazardous food items can be cooled.

Risk Category 3: Establishments that serve/sell food that has been prepared, cooked, cooled and reheated for immediate service or hot holding. Also, includes establishments that conduct specialized processes (e.g. smoking and curing; ROP for extended shelf life) and facilities that serve to highly susceptible populations (e.g. hospitals and skilled nursing facilities).

**Potentially hazardous (perishable) foods include, but are not limited to: raw, cooked or deli meats; cooked beans rice and grains; cheeses and other dairy products; cooked vegetables and produce; cut fruit including tomatoes; eggs and moist egg containing products; fish and shellfish; raw sprouts; tofu and soy based products; mushrooms, cut leafy greens; and garlic and oil mixtures/ dressings.*