



## Facility Risk Category Questionnaire

Contra Costa County Environmental Health Division  
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*The following is a questionnaire to determine which risk category is appropriate for your food facility. This form must be submitted in conjunction with your Facility Evaluation Application or Plan Review Application.*

Business Name:		Owner Name:	
Physical Address:		City:	ZIP:
Phone:	<b>FA</b>	<b>PR</b>	<b>PE</b>

Above bold boxes for office use only.

Risk category Questionnaire:	Yes	No
1. Will your food facility serve or sell potentially hazardous food?  Including but not limited to: <ul style="list-style-type: none"> <li>• Meat (beef, pork, lamb)</li> <li>• Poultry (chicken, turkey, duck)</li> <li>• Fish</li> <li>• Shellfish and crustaceans</li> <li>• Eggs Milk and dairy products</li> <li>• Heat-treated plant food (cooked rice, beans, or vegetables)</li> <li>• Baked potatoes</li> <li>• Certain synthetic ingredients</li> <li>• Mushrooms</li> <li>• Cut Tomatoes (when pH is 4.6 or above)</li> <li>• Cut Leafy Greens</li> <li>• Raw sprouts</li> <li>• Tofu and soy-protein foods</li> <li>• Untreated garlic and oil mixtures</li> <li>• Cut melons, including watermelon, cantaloupe, and honeydew</li> </ul>	<input type="checkbox"/>	<input type="checkbox"/>
2. Will potentially hazardous food be cooked or reheated?	<input type="checkbox"/>	<input type="checkbox"/>
3. Will potentially hazardous foods be cooked and then cooled for use at a later date?	<input type="checkbox"/>	<input type="checkbox"/>

**Risk Category 1:** Establishments that serve/sell only pre-packaged or prepare only non-potentially hazardous food that are never cooked or cooled.

**Risk Category 2:** Establishments that serve/sell food that has been prepared or cooked to be served immediately or for hot holding.

**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). This category also includes facilities that serve to highly susceptible populations (e.g. hospitals, and skilled nursing facilities).