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: 

<table>
<thead>
<tr>
<th></th>
<th>FA</th>
<th>PR</th>
<th>PE</th>
</tr>
</thead>
</table>

Above bold boxes for office use only.

**Risk category Questionnaire:**

1. Will your food facility serve or sell potentially hazardous food? Yes No
   Including but not limited to:
   - Meat (beef, pork, lamb)
   - Poultry (chicken, turkey, duck)
   - Fish
   - Shellfish and crustaceans
   - Eggs Milk and dairy products
   - Heat-treated plant food (cooked rice, beans, or vegetables)
   - Baked potatoes
   - Certain synthetic ingredients
   - Mushrooms
   - Cut Tomatoes (when pH is 4.6 or above)
   - Cut Leafy Greens
   - Raw sprouts
   - Tofu and soy-protein foods
   - Untreated garlic and oil mixtures
   - Cut melons, including watermelon, cantaloupe, and honeydew

2. Will potentially hazardous food be cooked or reheated? Yes No

3. Will potentially hazardous foods be cooked and then cooled for use at a later date? Yes No

**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).