



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:	FA	PR	PE

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"> • 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 	<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).