

RISK CATEGORY DESCRIPTIONS

Category 1: These facilities have extensive menus and complex food processes that include preparing (washing, cutting), cooking, cooling, and reheating of food. These facilities are inspected at least three times a year.

Category 2: These facilities are not as complex as Category 1; typically, food is delivered frozen or refrigerated, then stored at the establishment. Food is made per order and served or delivered to the customer. Food is not cooled or reheated at these facilities. Category 2 facilities are inspected at least two times a year.

Category 3: These facilities are the least complex and do not handle or cook food. A typical Category 3 establishment is a gas station that has packaged food and sells milk. Category 3 facilities are inspected at least of once a year.