

	Risk Assessment		Food Service & Facilities Bureau 22 South State Street, Clearfield UT 84015 Phone: 801-525-5128 Fax: 801-525-5119	
	Establishment:		Date:	
Address:		City:		

Food Property Risk: Check those TCS items listed below which are prepared at the establishment.			
	Raw meats (beef, pork, lamb)		Beans (refried, baked), cooked rice, cooked pasta
	Raw fish (fillets, sushi, ceviche)		Potato salad, pasta salad, other similar prepared salads
	Raw poultry (chicken, turkey)		Soup, sauces, gravy, dressings
	Raw comminuted meats (ground beef, gyro, sausage, gefilte fish)		Vegetables cooked for hot/cold holding (including potatoes, fries, cooked salsa, tofu)
	Raw shelled or unpasteurized eggs		Garlic and oil mixture combined in-house
	Raw shellfish or crustacean (lobster, shrimp, clams, oysters, mussels, etc.)		Dairy (milk, cheese, custard, cream dessert, ice cream)
	Game birds or animals (duck, pheasant, elk, venison, etc.)		Green salads, seed sprouts, melon, cut tomatoes, fresh salsa, cut leafy greens (lettuce, spinach, etc.)
	Stuffed fish, stuffed meat, stuffed pasta, stuffed poultry, stuffed ratites, or stuffing containing fish, meat, poultry, or ratites		Pre-cooked animal products (cold cuts, pre-cooked chicken or beef, canned fish, hot dogs, salami, pastrami, pepperoni, crab, etc.)
	Raw liver, tongue, heart, tripe (menudo)		TOTAL NUMBER OF ITEMS CHECKED (A)

Food Operation Risk: Check those processes that occur at the facility for Potentially Hazardous Foods		
	4	Cold holding/storage
	4	Cooling hot food
	4	Parasite destruction/record keeping (for sushi, sashimi, ceviche)
	4	Cooking of raw animal products (grill, bake, fry)
	4	Hot holding
	4	Buffet service
	4	Time as a public health control (in lieu of temperature control)
	4	Processes where HACCP or written plan required (partial cooking, reduced oxygen packaging, PH modified rice)
	3	Lapse of 24 hours or more between preparation and service
	3	Contact with raw meats
	3	Transportation / delivery / catering
	3	Highly susceptible population served exclusively
	2	Reheating for hot holding
	1	Re-use of customers plates, cups, utensils requiring washing, rinsing , sanitizing
	1	Thawing
	1	Produce washing
	TOTAL POINT VALUE OF ITEMS CHECKED (B)	

Population Risk: Average daily volume of customers served by the establishment.

