LEVELS OF RISK
Food Service Operations/Retail Food Establishments  L = 25,000 ft$^2$  S = < 25,000 ft$^2$
C = COMMERCIAL  N = NON-COMMERCIAL

1. **Level I = C1S, C1L, N1S, N1L**
   Main Concerns: General sanitation, labeling, source of food, storage temperature control, expiration dates
   - Pre-packaged non-potentially hazardous foods
   - Non-potentially hazardous beverages (packages, fountain, coffee)
   - Pre-packaged refrigerated and/or frozen potentially hazardous foods
   - Baby food, baby formula
   - Over the counter drugs

2. **Level II = C2S, C2L, N2S, N2L**
   Main Concerns: Level I concerns. Additionally-hand contact, employee health. Permits handling of potentially hazardous foods in situations where there is little or no potential for pathogen growth.
   - Baking of non-potentially hazardous food
   - Manufacturing of confectionary products
   - Bulk displays of unwrapped non-potentially hazardous foods
   - Re-packaging of non-potentially hazardous food prepared elsewhere
   - Warming of food from a commercially processed hermetically sealed container and immediately handled for retail sale or service
   - Maintaining hot potentially hazardous foods at proper holding temperature until handled for retail sale or service if it was received at 140 degrees Fahrenheit or above
   - Manufacture and bagging of ice for retail sale
   - The operation only prepares and/or serves non-potentially food
   - Hand dipping of frozen desserts, frozen dessert dispenser
   - Potentially hazardous foods received in individual portions and served immediately
   - Foods, prepackaged in individual portions, received from a licensed food operation or off premise commercial processor and served cold or heated individually and immediately served.
   - Foods received from a licensed food operation or off premise commercial processor in bulk quantities and maintained and served at the same proper temperature as received

3. **Level III = C3S, C3L, N3S, N3L**
   Main Concerns: Includes those of Level I and II. Additionally-proper cooking temperatures, proper cooling procedures, proper holding temperatures, contamination issues and/or improper heat treatment in association with longer holding times before consumption, or processing a raw food product to sell as ready-to-eat that requires bacterial load reduction procedures.
   - Heat treatment dispensing freezer
   - Processing of produce for ready-to-eat sales
   - Cutting and grinding of meat products
   - Slicing of lunch meat
   - Reheat in individual portions
   - Heating of product from intact commercial sealed package and held hot
   - Cook, cool, add additional raw ingredient, cold hold

4. **Level IV = C4S, C4L, N4S, N4L**
   Main concern: Concerns of Levels 1,2,3. Food goes through several preparation steps where temperature control is needed to prevent bacterial growth.
   - Cook/cool/reheat/hot hold, Cook/cool/reheat (with or without additional ingredients)
   - Time in lieu of temperature
   - Reheats bulk quantities of leftover potentially hazardous foods (PHF) more than once every 7 days
   - Transports PHF as a catering food service or a commissary food service operation
   - Service to high risk clientele including immune-compromised or elderly individuals in a facility that provides either healthcare or assisted living
   - Offers as a menu item raw potentially hazardous meats, poultry products, fish or foods with these items as ingredients
   - Canning, bottling, reduced oxygen packaging, smoking for preservation, juice pressing, acidified food for preservation
   - Selling of oyster, clam, and mussels from a shellfish tank.