FOOD ESTABLISHMENT: ________________________________

DATE: 

EHS: 

Risk Factors at Establishment:
- **☐ Bare Hand Contact:** Potential for bare hand contact with ready-to-eat foods
- **☐ Cold Holding:** Cold holding of potentially hazardous foods
- **☐ Hot Holding:** Hot holding of potentially hazardous foods
- **☐ Cooking:** Cooking of potentially hazardous foods (does not include heating commercially, pre-cooked foods)
- **☐ Cooling:** Cooling of potentially hazardous foods
- **☐ Reheating:** Reheating of potentially hazardous foods
- **☐ Produce Washing:** Washing produce to serve as a ready to eat food
- **☐ Highly Susceptible Population:** Establishment primarily serves a population at a higher risk of foodborne illness (pre-school age children, senior citizens)

Total Number of Risk Factors: 

Risk Based Classification:
- **☐ Simple Food Establishment:** 1-2 risk factors
- **☐ Moderate Food Establishment:** 3-5 risk factors
- **☐ Complex Food Establishment:** 6 or more risk factors