

## Risk Classification Criteria for Food Establishments By Degree of Risk

**Degree of Risk**

**Months Between Inspections (MBI)**

**High:** ≤ 12 months – At least once/year  
**Medium:** ≤ 24 months – At least once/two years  
**Low:** ≤ 36 months – At least once/three years

**Note:** “M” = Manufacturing      “R” = Retail

### “High” Risk

Type	High Risk	Examples
<b>Processing</b>	<p><b>M:</b> Canning low acid foods, acidified foods, vacuum packaging foods, salvaging foods, smoking foods for preservation, curing foods and all seafood, shellfish, juices and reduced-oxygen packaged (ROP) foods</p> <p><b>R:</b> ROP for extended shelf-life, full service deli with extensive menu and handling of raw ingredients, complex preparation (cooking, cooling, reheating, for hot holding, cooling and displaying)</p>	<p><b>M:</b> Canned vegetables, vacuum-packed smoked salmon, non-std jam &amp; jellies &amp; preserves, shelf-stable salsa &amp; dips</p> <p><b>R:</b> Retail stores: sushi preparations, store-made food packages of PHF/TCS such as, cut melon, and store prepared Chinese food for cold storage, store prepared chicken salad (chicken cooked at store)</p>
<b>Food Types</b>	<p><b>M &amp; R:</b> Potentially hazardous foods (PHF) or Time-Temp Control Sensitive (TCS) foods frequently implicated in foodborne illness, seafood manufacturing</p>	<p><b>M:</b> Sprouts, unpasteurized juices, raw shellfish, PHF/TCS cream-filled pastries, filled pasta products, bottled water</p> <p><b>R:</b> Sprouts, unpasteurized juices, raw shellfish, PHF/TCS cream-filled pastries</p>

<b>Volume-Based</b>	<b>M &amp; R:</b> High volume operations with broad distribution	<b>M &amp; R:</b> food manufacturers, wholesalers, major retail chain stores
<b>Target Population</b>	Foods consumed by susceptible populations or served in institutions catering to susceptible populations	Institutions: daycares, pre-schools, hospitals, nursing homes  Populations: infants, toddlers, elderly, pregnant women
<b>Compliance</b>	Businesses with an inconsistent or poor history of compliance with food safety requirements.	Recall or illness complaints in the past three (3) years.  Enforcement actions (food safety related product dispositions, embargo, closure, C&D, sanitation warning and sanitation letter)

**“Medium” Risk**

<b>Type</b>	<b>Medium Risk</b>	<b>Examples</b>
<b>Processing</b>	<b>M:</b> Cooking, Cooling, Holding under controlled temperatures, Pasteurization, Packaging in glass & brittle plastic, fermented foods  <b>R:</b> Limited menu (prepared, cooked and served)	<b>M:</b> Canned fruits, refrigerated PHF/TCS foods (dips & salsas & hummus), prepared salads  <b>R:</b> Cooked pizza, cooked chicken pieces, JoJo potatoes, etc.
<b>Type of Foods</b>	<b>M &amp; R:</b> Potentially hazardous foods not typically implicated in foodborne illness	<b>M &amp; R:</b> Ready-To-Eat & PHF/TCS pizzas ready to bake
<b>Volume-Based</b>	Medium volume operations for intrastate commerce	Medium size operation
<b>Target Population</b>	Foods consumed solely or primarily by the general population	Young Adults and Adults

<b>Compliance</b>	Businesses routinely in compliance with food safety requirements	No enforcement taken during last year and a half
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**“Low” Risk**

<b>Type</b>	<b>Low Risk</b>	<b>Examples</b>
<b>Processing</b>	<p><b>M:</b> Temperature controlling—not required</p> <p><b>R:</b> Retail stores: prepackaged food, Heat commercially processed, PHF/TCS, no cooling of PHF/TCS</p>	<p><b>M:</b> Candy, non-TCS foods, bakery, cookies</p> <p><b>R:</b> Convenience store operations with hot dog and coffee shop</p>
<b>Type of Foods</b>	<b>M &amp; R:</b> Non-potentially hazardous foods, dry blends	<b>M &amp; R:</b> Crackers, breads, carbonated beverages
<b>Volume-Based</b>	Low volume operations or operations with localized distribution	<p>Small food processors, domestic kitchen food processor</p> <p>Small grocery stores, convenience store</p>
<b>Target Population</b>	Foods consumed solely or primarily by the general population	Young Adults and Adults
<b>Compliance</b>	Businesses routinely in compliance with food safety requirements	<p>No enforcement taken</p> <p>No critical violations</p>

MBI as shown on field staff's iPad

The screenshot shows an iPad interface with a status bar at the top displaying 'Verizon', '11:47 AM', and '100%' battery. Below the status bar are four tabs: 'Work Schedule', 'Locations', 'License', and 'Contact'. The 'License' tab is selected, displaying a 'SERIOUS' alert with a red exclamation mark icon. The alert text reads: 'SERIOUS 431 NE ROSA Owner : (971)'. To the left of the alert is a vertical sidebar with icons for a globe, a book, a head with gears, and a document. The main content area is titled 'Guidelines' and lists three risk levels: 'High', 'Medium', and 'Low'. Each level includes a description of the process and a corresponding MBI (Months Between Inspections) recommendation. The 'High' level is associated with a 'Food Safety Specialist' named Tolman G and a 'Months Between Inspections' value of 36. The 'Medium' level is associated with a 'Production Manager' and the 'Low' level is associated with an 'Owner'. The 'Classification' section at the bottom lists 'Cakes, Cookies, Breads, Etc' and 'Shelf Stable' under 'Retail/Wholesale'.

Risk Level	Description	MBI Recommendation
High	Complex process-food passes through the danger zone two+ times e.g. canned vegetables, vacuum-packed salmon, non-standard jam/jellies/preserves, shelf-stable salsa/dips, sushi preparations, store-made food packages of PHF/TCS such as, cut melon, Chinese food for cold storage, chicken cooked at store	• MBI should not be more than 12
Medium	Simple process-food passes through the danger zone one time e.g. canned fruits, refrigerated PHF/TCS foods (dips, salsa, hummus), prepared salads, cooked pizza, cooked chicken pieces, jojo potatoes	• MBI should not be more than 24
Low	No preparation. No cooking. No danger zone. e.g. candy, non- TCS foods, bakery, cookies, convenience store operations with hot dog/coffee shop	• MBI should not be more than 36