



DEPARTMENT OF HEALTH AND HUMAN SERVICES
DIVISION OF PUBLIC AND BEHAVIORAL HEALTH
Policy

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1.0 POLICY

This policy provides Environmental Health Specialists with guidance on planning, scheduling, conducting and evaluating risk-based inspections in temporary event food settings.

2.0 PURPOSE

The following categories are to be used to determine the category of food served at public events

3.0 PROCEDURE

TEMPORARY EVENT - CATEGORY DESCRIPTIONS

Category 1 - Inspect as a Lower Priority

- Prepackaged, non-potentially hazardous foods (non-PHF/TCS), or
- Prepares only non-PHF/TCS. Examples include prepackaged foods/beverages, pre-packaged ice cream.
- Sampling commercially manufactured ready to eat foods with no further processing. Examples include jams/jellies; oil/vinegar; breads.

Category 2 - (Non- PHF/TCS) - Inspect as a Medium Priority

- Prepackaged, non-potentially hazardous foods (non- PHF/TCS), or
- Prepares only non- PHF/TCS. Examples include mixed drinks with ice, kettle corn, popcorn, hand-spun-not-commercially-packaged cotton candy, smoothies.
- Reheating commercially manufactured ready to eat foods with no further processing. Examples include canned chili beans, hot dogs, nacho cheese

Category 3 - (PHF/TCS) includes - Inspect as a High Priority

- Food that is for same day service to customers (hamburgers, raw sausages, crepes etc.).
- Food that is prepared/cooked onsite and served with hot or cold holding of potentially hazardous food (PHF/TCS) after preparation.
- Absolutely no cooling of potentially hazardous foods are allowed, either in advance or on site.
- All prepared food is to be discarded at end of day (includes hot foods, and any cold foods that have exceeded 41°F).
- The business owner of a brick and mortar food facility with a valid permit, prepares in advance of the event (potato salad, pot pies, and tamales) at their approved facility; the facility must have a valid permit and inspected by the local enforcement agency (you are the owner of that fixed facility); must provide a copy of their permit with the application.



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Category 4 - Inspect with the Highest Priority

- Extensive menus with the handling and preparation of raw ingredients or complex preparation which includes cooking, cooling and/or reheating.
- Food that is prepared in advance of the event (potato salad, pot pies, and tamales) at an approved facility permitted and inspected by the local health authority (you are not the owner of that fixed facility but renting kitchen space, or with the owner's permission)
- All prepared food is to be discarded at end of day (includes hot foods, and any cold foods that have exceeded 41°F).

Example 1

List of foods currently listed on the blank line on the permit - "Hot dogs, chips and soda"
Would become: Category 2

Example 2

Hot dogs chips, potato salad, green salad, chips and soda
Would become: Category 4. Here "potato salad" is the highest risk, item so the category is listed as 4.