



## Yakima Health District Risk Categorization of Food and Beverage Establishments

In order to minimize foodborne illness, the Yakima Health District utilizes a risk-based coding system and fee structure for food and beverage establishments in Yakima County. This system reflects the time necessary to dedicate to each facility in order to spend adequate time in establishments that pose higher risks and helping them reduce these risks through education and enforcement. Examples of processes and foods that increase risks include preparing raw meat or produce, cooling hot foods, and offering foods that require a consumer advisory.

Comparing your menu to the Risk Levels will help you identify which level your establishment falls into. The final Risk Categorization is to be determined by an Environmental Health Specialist. Please call to verify at (509) 249-6508.

<b>Risk Level 1 – Limited food handling</b>
<ul style="list-style-type: none"> <li>• Serving commercially-prepared, non-exempt foods (<i>i.e. refrigeration required</i>)</li> <li>• Reheating commercially-prepared, fully cooked foods for immediate service</li> <li>• No cooking, hot-holding, or cooling</li> </ul> <p><i>Examples: Espresso stands, ice cream shops, convenience stores</i></p>
<b>Risk Level 2 – Limited food preparation</b>
<ul style="list-style-type: none"> <li>• Preparing and/or cooking of raw meats</li> <li>• Cooking of raw produce</li> <li>• Hot-holding cooked foods</li> <li>• No cooling of cooked foods</li> </ul> <p><i>Examples: Delis, fast-food service, sandwich shop, mini marts</i></p>
<b>Risk Level 3 – Advanced food preparation</b>
<ul style="list-style-type: none"> <li>• Preparing and cooking raw meats and produce</li> <li>• Cooling of cooked foods (<i>i.e. cooked meat, beans, soup, etc.</i>)</li> <li>• Serving complex menu items (<i>i.e. full-service restaurant</i>)</li> </ul> <p><i>Examples: Most full-service restaurants, buffets, taquerias</i></p>

Please notify the Yakima Health District of any changes to your menu or operation so that we may make the necessary changes to your risk category. An increase in Risk Level will incur a license difference fee. Risk Level decreases are only available when the license is renewed.

For Risk Categorizations of mobile units, temporary/seasonal food events, and catering-only, continue to page 2.

## Risk Categorizations of Mobile Units, Multiple food services, Temporary/Seasonal Food Events, and Catering-only

<b>Mobile Unit 2 – Food serving</b>
<ul style="list-style-type: none"> <li>• Pickup truck style - hot holding units only.</li> <li>• Serving pre-packaged foods and coffee/espresso units.</li> <li>• Very limited food handling</li> </ul>
<b>Mobile Unit 3 – Food preparation and handling</b>
<ul style="list-style-type: none"> <li>• Preparing and/or cooking of raw meats</li> <li>• Cooking of raw produce</li> <li>• Hot-holding cooked foods</li> <li>• No cooling of cooked foods</li> </ul>

All mobile units must be contracted with a licensed food establishment as their commissary kitchen for food storage and ware washing, unless an exemption is approved by the Yakima Health District. Absolutely no cooling on board the mobile unit. Private homes are not an approved source for mobile food units. Home storage of food, water, ice, or equipment used for the food operation is not permitted.

<b>Multiple Food Services</b>
<ul style="list-style-type: none"> <li>• Large operations, such as large Grocery stores that may have a bakery, butchery and deli</li> <li>• May have central or satellite food preparation, storage and vending.</li> <li>• Typically operate under one roof</li> <li>• No separate risk levels for these facilities.</li> <li>• Pay and apply under the Level 3 plan review and pre-operational inspection fees</li> </ul>
<b>Temporary Food Event</b>
<ul style="list-style-type: none"> <li>• Operates at a fixed location for no more than 21 consecutive days</li> <li>• Serves an approved, fixed menu</li> <li>• Operates in conjunction with a single event or celebration</li> </ul>
<b>Seasonal/Farmers Market/Concession Food Service – Levels 1, 2, 3</b>
<ul style="list-style-type: none"> <li>• Operates at a fixed location for the duration of the predetermined seasonal event schedule such as the farmer’s market or sport concession</li> <li>• Serves an approved, fixed menu</li> <li>• Risk-Level follows brick and mortar categorization of Levels 1, 2, 3 based on menu items and processes</li> </ul>
<b>Catering-only</b>
<ul style="list-style-type: none"> <li>• Evaluated by menu items and processes to fall under the appropriate Risk-Based Categorization (Level 1, 2, 3)</li> </ul>