

## GCHD-Temporary Food Establishment Risk Levels

**Permit-Exempt Food**-State-listed menu items exempt from permit. Such as kettle corn, cotton candy, roasted nuts, etc. (see "Exemption from Permit" application for complete list). May receive inspection on as needed basis.

**Low-Risk Food**-Most non-potentially hazardous food (NPHF) and other food items with limited handling and processing. Some low risk permit operations may not receive onsite inspection. Includes but not limited to:

<b>Drinks</b>	espresso drinks (hot or iced), Italian soda
	drinks made from a mix (horchata, powdered iced tea/lemonade)
	blended drinks (made with commercial syrup, powder, and/or commercially frozen produce)
	fresh squeezed lemonade and other high acid fruit juices (no unpasteurized cider)
<b>Sno-cones/shaved ice</b>	using commercially prepared syrups and commercial ice
<b>Ice cream</b>	soft-serve and scoop ice cream, dipped ice cream bars (dipped onsite), milkshakes
<b>Nachos, pretzels</b>	served with processed cheese or other commercially canned, NPHF toppings
<b>Deep-fried desserts</b>	funnel cakes, elephant ears, churros, doughnuts with NPHF toppings
<b>Baked goods and desserts</b>	NPHF, if baked onsite, from commercial mix/dough (cookies, pretzels, bread, pies scones, using only commercially processed toppings (i.e. canned berries, canned whip cream).
<b>Fried potatoes</b>	French fries, tater tots—for immediate service (<30 min), with NPHF toppings
<b>Packaged, perishable foods</b>	pre-packaged, commercially processed for retail sale (e.g. USDA, WSDA, or FDA) in original packaging; some repackaging of fully cooked food may be allowed
<b>Pizza (&lt;4 hr event)</b>	commercially prepared/baked, pre-sliced, delivered hot for immediate consumption
<b>Hot dogs (&lt;4 hr event)</b>	includes hot dog-like sausages, must be commercially pre-cooked, heated for immediate service, offered with non-potentially hazardous, commercial condiments from original container (squeeze or pump bottles, or individual packets)

**Moderate Risk Food**-Potentially hazardous food (PHF) that requires cold holding and/or reheating and hot holding, and other foods with increased handling and processing, but not cooking foods of animal origin from raw state. Includes but not limited to:

<b>Pre-cooked meat, poultry and seafood products</b>	hamburgers, hot dogs/brats/German sausage, corn dogs, chicken strips, fish sticks ( <i>must be commercially precooked product</i> )
<b>Pasteurized eggs and egg products</b>	scrambled eggs, omelets, crepes, quiches using pasteurized eggs
<b>Commercially processed PHF</b>	store-bought canned chili, canned sausage gravy, commercially prepared deli salads
<b>Food items with cold, precooked meat</b>	sandwiches, wraps, pitas
<b>Food made with multiple fresh produce items</b>	salads, fruit cups, salsa, fresh-squeezed juices and real fruit/veggie smoothies
<b>Vegetables and starches for hot-holding</b>	cut corn, rice, noodles, beans, potatoes

**High Risk Food**- Use of raw meat, poultry, seafood (hamburgers from raw meat patties, unpasteurized shell eggs,) includes serving raw/undercooked items with a consumer advisory (raw shellfish, raw fish sushi). PHF cooked and cooled offsite at an approved kitchen prior to the event is also considered high risk. These may be inspected at the event and/or at the approved kitchen.

### **Prohibited Food-**

Any food item prepared in a private home or other unlicensed kitchen (**home-processed food is not allowed**, except for non-profit bake sales and WSDA licensed "Cottage Food" products; additional details available)

✓ This list is designed only as a guide and is subject to change on a case-by-case basis as additional details are considered. Not every food item is listed here. Please contact GCHD for questions about menu items not addressed in this guide: (509) 766-7960 (updated 2/1/17)