

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. Low risk permit operations may receive phone interview in conjunction with a "self-inspection" in place of an in-person inspection. Includes but not limited to:

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

Moderate Risk Food-Potentially hazardous food (PHF) prep (reheating, hot-holding, cold-holding) for events longer than 4 hours, and other foods with increased handling and processing (fresh produce), but no handling of food of animal origin from raw state (no raw meat/poultry/seafood). Includes but not limited to:

Pre-cooked meat, poultry and seafood products	hamburgers, hot dogs/brats/German sausage, corn dogs, chicken strips, fish sticks (<i>must be commercially precooked product</i>)
Pasteurized eggs and egg products	scrambled eggs, omelets, crepes, quiches using pasteurized eggs
Commercially processed hot PHF	heating and hot-holding of store-bought canned chili, canned sausage gravy, soups
Commercially processed cold PHF	sandwiches, wraps, pitas, deli trays
Food made with multiple fresh produce items	salads, fruit cups, salsa, fresh-squeezed juices and real fruit/veggie smoothies
Vegetables and starches for hot-holding	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 (except for TFE operators with licensed permanent food establishment approved for cooling). These may be inspected at the event and/or at the approved kitchen.

Prohibited Food- Any food item processed and/or 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 or foodsafety@granthealth.org (updated 4/12/19)