

FOOD FACILITY RISK ASSESSMENT SURVEY

(Instructions for completing this form are provided in the Tri-Service Food Code)

1. ESTABLISHMENT NAME			FOOD SERVICE	2. ESTABLISHMENT ADDRESS <i>(Street, city/state/zip, installation)</i>					
			RETAIL STORE						
3. PERSON IN CHARGE				4. OFFICIAL E-MAIL					
5. TELEPHONE NUMBER				6. HOURS OF OPERATION					
7. RISK CATEGORY		POINTS <i>(Total score from block 13)</i>		MINIMUM INSPECTION FREQUENCY					
Extremely High		61 or above		Monthly					
High		46 to 60		Quarterly					
Moderate		35 to 45		Semiannually					
Low		34 or less		Annually					
RISK FACTORS						YES	NO	POINT VALUE <i>(For yes response)</i>	AWARDED POINTS
8. FOOD PROPERTIES <i>(Identify the types of foods prepared and served, or packaged foods that are sold. Various levels of risk are associated with specific foods. Foods are grouped by common food risk properties that are known to contribute to the likelihood of foodborne illness.)</i>									
a. Food from non-approved source?								10	
b. Raw or undercooked protein-rich food (e.g. shellfish, sushi, finfish, Carpaccio, Steak Tartar, Caesar dressing made using unpasteurized eggs)								3	
c. Game animals						(1) Wild		3	
						(2) Commercially raised		1	
d. Stuffed food (e.g. fish, pasta, meats, poultry)								4	
e. Fully cooked protein-rich foods (e.g. beef, pork, finfish, fresh shellfish, eggs)								2	
f. PHF(TCS) foods prepared from raw ingredients on site (e.g. gravy, sauces, stews, soups, beans, refried bean, rice, cooked pasta, tofu/soy products, French toast, omelet, cook-to-order eggs, quiche, potato, macaroni or tuna salad, ethnic foods)								6	
g. Dairy products (e.g. milk, cheese, yogurt, butter)								2	
h. Commercially processed items (e.g. canned or frozen finfish/shellfish; deli meats/cheese; cream pies, pastries; fresh /frozen pizza, hotdogs, etc.)								2	
i. Cooked or raw cut fruits and vegetables								4	
j. Ready-to-eat (uncut/whole) fresh fruits and vegetables (e.g. apples, bananas, fresh produce)								2	
k. Ready-to-eat PHF(TCS) foods (e.g. hot/cold sandwiches; foods in hot hold: hotdogs, pizza, chicken wings, etc.; commercial bulk salads: potato, macaroni, tuna)								3	
l. Vending and snack foods (e.g. canned soda, candy, chips, and other non-PHF)								0	
m. Food preparation in the field using Operational Rations <i>(Only check this box for a field kitchen or field foodservice operation. This box does <u>not</u> apply to Retail Stores)</i>						(1) Group rations or tray rations		2	
						(2) Individual rations (e.g. MREs, cold weather, survival, long-range patrol, humanitarian rations).		0	
n. Retail Sales <i>(Applies to a shoppette, mini-mart, commissary, gas station convenience store, and other similar non-food service establishments)</i>									
(1) Store only distributes packaged foods, hot beverages, or bakery items not prepared on site. There are no food concessions, self-serve, or sale of unpackaged RTE PHF(TCS) foods.								1	
For all other retail stores, check all that apply for items (2)-(4)						(2) Sandwiches offered for self-service : commercially sealed chilled; loosely wrapped hot or cold		6	
						(3) Limited food preparation on site (e.g. baking frozen items/pre-made dough, heating RTE foods: hot dogs, burritos, pizza); or basic Deli operations [see instruction for definition].		12	
						(4) Contains food concessions or operations with expanded food preparation (e.g. Bakery mixes raw ingredients; Deli prepares own salads, roasted meats/ rotisserie chicken, soup/salad bar, meals to go; Seafood department; Sushi bar)		15	
The points assessed in item 8n. Retail Sales are in addition to those awarded for the types of food listed in items 8a.-l. and food operation characteristics identified in item 10. (Do not assess points in 8n. for food service establishment)									
Food Establishment Max Possible Points this section								44	
Retail Store Max Possible Points this section								75	

RISK FACTORS		YES	NO	POINT VALUE (For yes response)	AWARDED POINTS
9. POPULATION SERVED (Specific populations are more likely to develop foodborne illness based on age and environment. Likelihood of foodborne illness also increases with number of meals or patrons serve.)					
a. Number of customers served per day (Only mark one item "yes" from this list)	(1) ≥ 900			10	
	(2) 300 - 899			8	
	(3) < 300			5	
	(4) N/A - retail store			0	
b. Typical patronage (This category considers both the population type and location; only mark one item "yes" from this list)	(1) Highly susceptible population: Initial entry service members; infants or children (less than 5 years of age), elderly or infirmed who are fed at/or from day care, elementary schools, after school programs, retirement homes, convalescent centers, or hospitals. Military personnel and US civilians, including contractors, during deployments or extended (> 2 weeks) field training.			12	
	(2) Shipboard. Check this box for all subsistence operations conducted aboard a nautical vessel regardless if in port or deployed/at sea. [If selected, check No for item 9b(1)]			18	
	(3) All others (general population)			0	
Max Possible Points this section				28	
10. FOOD OPERATIONS (Operations or food preparation activities carried out in the food establishment or retail food facility)					
a.	Temperature-controlled processes (e.g. cooking and holding PHFs hot or cold)			6	
b.	Rapid cooling PHFs (after cooking or retaining leftovers)			4	
c.	Re-heating leftovers			4	
d.	Time as a Public Health Control			4	
e.	Operating under a variance from requirement of the Code.			2	
f.	Manual preparation of ready-to-eat foods (e.g. sandwiches, salads, slicing deli meats and cheeses).			4	
g.	Remote, satellite, or field feeding, including transportation of PHFs.			1	
h.	Cook-chill or sous-vide operations			2	
Max Possible Points this section				27	
11. FACILITIES AND EQUIPMENT (Evaluation based on adequate numbers on hand and equipment operating properly)					
a.	Inadequate handwashing facilities. (Field expedient handwashing facilities are acceptable in field and temporary food operations.)			3	
b.	Inadequate refrigeration and/or cooling equipment.			5	
c.	Inadequate cooking and/or hot holding equipment.			3	
d.	Inadequate dishwashing and/or pot and pan washing and storage equipment.			2	
Max Possible Points this section				13	
12. INSPECTION AND EMPLOYEE HISTORY (Results of previous inspections/audits provide insight as to where public health and veterinary resources and training should be directed. The following are indicators of poor managerial controls)					
a.	Two or more unsatisfactory or non-compliant inspections within the previous 12 inspections.			2	
b.	Person-in-charge not present or failed to meet requirements for demonstration of knowledge.			4	
Max Possible Points this section				6	
13. TOTAL SCORE (Sum of items 8 -12; use this score to determine the Risk Category in item 7)		Maximum Points Possible for Food Service		118	
		Maximum Points Possible for Retail Stores		121	
14. REMARKS					
15. ASSESSOR	a. NAME, RANK, AND DUTY POSITION		b. PHONE	c. DATE (YYYYMMDD)	
	d. OFFICIAL E-MAIL		e. ORGANIZATION		
16. SUPERVISOR (Completed by Public Health Supervisor after reviewing this form)					
a. NAME AND TITLE			b. ORGANIZATION	c. DATE (YYYYMMDD)	
d. OFFICIAL E-MAIL		e. PHONE	f. SIGNATURE		