

STANDARD 2 – TRAINED REGULATORY STAFF APPENDIX B-3: RETAIL FOOD ESTABLISHMENT CATEGORIES

Risk Level	Description
1	Examples include most convenience store operations, hot dog carts, and coffee shops. Establishments that serve or sell only pre-packaged, non-time/ temperature control for safety (TCS) foods. Establishments that prepare only non-TCS foods. Establishments that heat only commercially processed TCS foods for hot holding. No cooling of TCS foods. Establishments that would otherwise be grouped in Category 2 but have shown through historical documentation to have achieved active managerial control of foodborne illness risk factors.
2	Examples may include retail food store operations, schools not serving a highly susceptible population, and quick service operations. Most products are prepared/cooked and served immediately. May involve hot and cold holding of TCS foods after preparation or cooking. Complex preparation of TCS foods requiring cooking, cooling, and reheating for hot holding is limited to only a few TCS foods. Establishments that would otherwise be grouped in Category 3 but have shown through historical documentation to have achieved active managerial control of foodborne illness risk factors. Newly permitted establishments that would otherwise be grouped in Category 1 until history of active managerial control of foodborne illness risk factors is achieved and documented.
3	An example is a full-service restaurant. Extensive menu and handling of raw ingredients. Complex preparation including cooking, cooling, and reheating for hot holding involves many TCS foods. Variety of processes require hot and cold holding of TCS food. Establishments that would otherwise be grouped in Category 4 but have shown through historical documentation to have achieved active managerial control of foodborne illness risk factors. Newly permitted establishments that would otherwise be grouped in Category 2 until history of active managerial control of foodborne illness risk factors is achieved and documented.
4	Examples include preschools, hospitals, nursing homes, and establishments conducting processing at retail. Includes establishments serving a highly susceptible population or that conduct specialized processes (i.e., smoking and curing, reduced oxygen packaging for extended shelf life).

Risk Category/ Inspections per year	Description	Current Fee range	Proposed new fee
1	Most Retail only establishments Preparation of non-TCS only No complex preparations Residential Kitchens Low risk, limited menu Caterer base of operations	\$50	\$150/200
2	Most Food Service establishments Retail with TCS foods Preparing of simple TCS foods Some complex preparations Schools Category 3 with history of good managerial control	\$50	\$200/300
3	Full-service Restaurants handling many raw ingredients, TCS foods Many complex preparations Category 2 with history of Risk Factor violations	\$50	\$300/400
4	Highly Susceptible Populations High Risk/HACCP/Special Process Category 3 with history of Risk Factor violations	\$50	\$400/500

Additional Fees:	Current	Proposed
New Commercial Business Plan Review		\$200
Frozen Dessert	\$50	\$50
Milk		\$10

Examples:

Establishment	Risk rating	Current fee	Proposed fee
Residential kitchens	1	\$50	\$150
Mountain Top Country Meats	1/2	\$50	\$150/200

Adopted: 09/08/2026