



Checklist for Risk Categorization

This checklist should be completed as the first step in determining if an establishment is eligible for a variance from the Delaware Certified Food Protection Manager Requirement. Based on the completed checklist, the food establishment operator will be able to determine the relative risk category of their food establishment. The highest category where you place a checkmark determines the risk categorization for the establishment. If there are any questions, the Office of Food Protection can assist in determining the establishment's current category. The final determinations of risk categorization for all food establishments are made by the Division of Public Health (DPH) using these criteria.

Very Low Risk

- Serves food to the public on 52 occasions or less per year and does not serve a highly susceptible population. *A highly susceptible population includes persons who are immunocompromised; preschool age children or older adults and those who are served food at facilities that provide services such as custodial care, health care, assisted living, such as a child or adult day care center, kidney dialysis center, hospital or nursing home, or nutritional or socialization services such as a senior center.*
- Serves no Time/Temperature Control for Safety (TCS) foods and does not serve a highly susceptible population.

Low Risk

- Risk Steps - TCS Foods with no more than two of the steps listed below:
 - Cooking
 - Cooling
 - Reheating
 - Hot and cold holding for service
- Limited Menu
- Medium risk with Hazard Analysis Critical Control Point (HACCP) plan, or substantial compliance

Medium Risk

- Risk Steps - TCS Foods with multiple (three or more) risk steps:
 - Handling, (combining-mixing), of raw ingredients
 - Cooking
 - Cooling
 - Reheating
 - Hot and cold holding for service
 - Freezing and thawing
 - Time as public health control
- High risk with HACCP plan or substantial compliance
- Low risk with non-compliance on multiple inspections (three or more)

High Risk

- All of the above, and including:
 - Non-compliance on the same core items on multiple inspections (three or more inspections) without correction, or
 - Non-compliance with the same CDC risk factors (priority and priority foundation) in two consecutive inspections and no corrections
- Serves a highly susceptible population

Note: Reasons to move to a lower risk category:

- Any food establishment that has a recognized HACCP plan
- A food establishment in substantial compliance in two consecutive inspections

Note: Reasons to move to a higher risk category:

- A food establishment in substantial non-compliance in two consecutive inspections.