



Part Four: Risk Assessment Checklist (Check the appropriate boxes)

Food Type
Note: All food must be from a permitted retail/wholesale facility.
<input type="checkbox"/> Only non-potential hazardous, commercially pre-packaged food
<input type="checkbox"/> Popcorn/cotton candy
<input type="checkbox"/> Hot dogs/corn dogs
<input type="checkbox"/> Ground beef/poultry patties (burgers)
<input type="checkbox"/> Other ground/chopped/shredded meat
<input type="checkbox"/> Beef steaks, roasts, tri-tips, etc.
<input type="checkbox"/> Fried or roasted chicken/turkey
<input type="checkbox"/> Lamb/duck/pheasant
<input type="checkbox"/> Variety meats (liver, cold cuts)
<input type="checkbox"/> Fish fillets/fish steaks
<input type="checkbox"/> Shellfish (lobster, shrimp, oysters, clams)
<input type="checkbox"/> Cooked egg dishes (quiche)
<input type="checkbox"/> Custards, cream desserts
<input type="checkbox"/> Dairy Products
<input type="checkbox"/> Pasta dishes
<input type="checkbox"/> Potato, macaroni salads
<input type="checkbox"/> Baked potato
<input type="checkbox"/> Refried beans, baked beans, rice
<input type="checkbox"/> Gravies, soups
<input type="checkbox"/> Cut melons
<input type="checkbox"/> Dips/sauces
<input type="checkbox"/> Canned/package food
<input type="checkbox"/> Other (please specify):

Food Preparation Processes Planned
<input type="checkbox"/> Cold holding
<input type="checkbox"/> Cooking
<input type="checkbox"/> Hot holding more than 30 minutes
<input type="checkbox"/> Cooling hot food
<input type="checkbox"/> Re-heating food
<input type="checkbox"/> One or more days between preparation and serving
<input type="checkbox"/> Hand contact with ready-to-eat food
<input type="checkbox"/> Fruit and vegetable washing
<input type="checkbox"/> Raw meat or poultry preparation
<input type="checkbox"/> Sampling of food
<input type="checkbox"/> Slicing, chopping, grinding food
<input type="checkbox"/> Other (please specify):

Utensil Washing and Food Storage
<p>If food will be served more than a single day:</p> <p style="margin-left: 40px;">» Where will the utensils be washed?</p> <p style="margin-left: 40px;">» Where will extra food be stored at the end of the day?</p>