

Coles County Health Department  
Food Establishment Category Evaluation

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Does the facility do any of the following:

- Cool potentially hazardous food after preparation?
- Prepare and hold potentially hazardous foods more than 12 hours in advance?
- Complex preparation of foods
- Extensive handling with bare hand contact and ready-to-eat foods?
- Reheat potentially hazardous foods that they prepare?
- Cater potentially hazardous foods off-site?
- Vacuum/reduced oxygen package?
- Smoke meats?
- Serve potentially hazardous food to a compromised public (i.e. children under 12 years, adults over 65 years, or ill persons)?

If YES, the facility is a **CATEGORY 1. STOP HERE!**

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If NO, continue:

- Prepare foods with minimum assembly?
- Never save prepared potentially hazardous food for another day?
- Purchase foods that require complex preparation ready-made, from approved sources?
- If YES, the facility is a **CATEGORY 2. STOP HERE!**

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If NO, continue:

- Serve only prepackaged foods?
- Serve only commercially pre-packaged, potentially hazardous foods?
- Serve non-potentially hazardous snack foods?
- Serve only beverages?

If YES, the facility is a **CATEGORY 3. STOP HERE!**

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If NO, why are you inspecting them?

Has the risk category of this facility changed since the previous year?

Signature: \_\_\_\_\_ Date: \_\_\_\_\_