

# **Food Risk Level Guide for Temporary Food Establishments**

**Permit-Exempt Menu Items**-State-listed menu items exempt from permit. *Such as kettle corn, caramel apples, roasted nuts, etc.* (see "Exemption from Permit" application for complete list).

**Low-Risk Menu Items**- Most non-potentially hazardous food and other food items with limited handling and processing. Includes but not limited to:

- *fountain drinks (not premixed soda pop)*
- *espresso drinks (hot or iced)*
- *blended drinks or drinks made from a mix (smoothies, horchata)*
- *lemonade and other fresh fruit juices (except unpasteurized apple cider)*
- *sno-cones/shaved ice*
- *soft-serve and scoop ice cream*
- *nachos (chips with processed cheese)*
- *funnel cakes, elephant ears, churros and other deep-fried desserts*
- *non-potentially hazardous baked onsite items (pretzels, cookies, bread)*
- *French fries and other fried potato items cooked-to-order*
- *deserts with commercially-processed toppings (shortcake/scone with canned berries and whip cream)*
- *vegetables cooked for immediate service*
- *packaged, frozen/refrigerated meats and other packaged potentially-hazardous food*
- *packaged shell eggs*

**Moderate Risk Menu Items**-Potentially hazardous food that requires cold holding and/or reheating and hot holding, but not cooking from raw state, and other foods with increased handling and processing. Includes but not limited to:

- *commercially pre-cooked meat, poultry and fish products (hamburgers, hot dogs chicken strips, fish sticks, etc.) and cured raw bacon*
- *pasteurized eggs and egg products (scrambled eggs, omelets, crepes)*
- *commercially prepared foods (canned chili and sausage gravy, deli salads)*
- *sandwiches, wraps, pitas*
- *multiple ingredient items made with fresh produce (salsas, salads, fruit cups)*
- *vegetables for hot-holding*
- *starches for hot-holding (rice, noodles, beans, potatoes)*

**High Risk Menu Items**-Potentially hazardous foods that require cooking, or are served raw/undercooked with a consumer advisory.

- *any menu item that contains meat, poultry, fish/shellfish and unpasteurized eggs cooked from raw state or served raw/undercooked.*
- *any potentially hazardous food prepared offsite at an approved kitchen prior to the temporary event is considered high risk*

✓ **Food items prepared at private home or other unlicensed kitchen are not allowed!**  
(except for non-profit bake sales; additional details available)

✓ **This list is designed only as a guide and is subject to change on a case-by-case basis as additional details are considered. Not every food item is listed here. Please contact one of the Health District offices for questions about a menu item that is not addressed in this guide.**

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