

Mobile FSF Priority Assessment

In order to properly classify your food service facility, the Anne Arundel County Department of Health requires that all operators carefully review and provide the following information.

Please check off **ALL** preparation processes that you utilize at your Food Service Facility:

PRIORITY 3 – Low

- ☐ Commercially packaged, potentially hazardous products that are served directly to the customer
- ☐ Non-potentially hazardous food that is cut, assembled or packaged on the premises, such as candy, popcorn and shelf stable baked goods
- ☐ Hand dipped ice cream

PRIORITY 2 – Moderate

- ☐ Potentially hazardous food that is cut, assembled or packaged on the premises, such as meats and deli products as well as raw seed sprouts, cut tomatoes, cut melon and cut leafy greens
 - cold hold – prepare – serve
 - prepare – cold hold – serve
- ☐ Potentially hazardous food that is prepared using methods that require it to pass through the temperature range of 41°F to 135°F not more than one time
 - cook – serve
 - cook – hot hold – serve
 - Leftovers are discarded**

PRIORITY 1 – High

- ☐ Potentially hazardous food that is prepared a day or more in advance of service
- ☐ Potentially hazardous food that is prepared using methods that require the food to pass through the temperature range of 41°F - 135°F two or more times
 - cook – hot hold – cool – cold hold – serve
 - cook – cool – reheat – hot hold – serve
 - Cooled leftovers are reused**

Facility Name _____ Former Facility Name _____

Home Address _____

Name (Print) _____ Signature _____ Date _____

Phone Number(s) _____ Email Address _____