



ENVIRONMENTAL HEALTH DIVISION - FOOD SAFETY

Food Service Establishment Category Definitions

The following are definitions of WCPH's Food Establishment categories. An establishment's category is determined on a case-by-case basis by WCPH.

Food Establishments

Category 1 (Low Risk): A retail food establishment offering pre-packaged food items involving one or less of the following processes: thawing, portioning, cooking, cooling, hot holding, and reheating. The nature of the establishment provides low risk to foodborne illness.

Category 2 (Medium Risk): A retail food establishment offering food items involving three or less of the following processes: thawing, portioning, cooking, cooling, hot holding, and reheating. The nature of the establishment provides moderate risk to foodborne illness.

Category 3 (High Risk): A retail food establishment offering food items that involve any process requiring a variance or HACCP plan and/or three or more of the following processes: thawing, portioning, cooking, cooling, hot holding, and reheating. The nature of the establishment provides high risk to foodborne illness.

Mobile Units

Simple mobile: A readily movable food establishment offering food items involving one or less of the following processes: thawing, portioning, cooking, cooling, hot holding, and reheating. The nature of the establishment provides low risk to foodborne illness.

Complex mobile: A readily movable food establishment offering food items involving two or more of the following processes: thawing, portioning, cooking, cooling, hot holding, and reheating. The nature of the establishment provides medium or high risk to foodborne illness.

Grocery Stores

Small grocery: A retail store that sells a wide variety of mainly prepackaged foods and household items. Limited food preparation is allowed.

Large grocery: A retail store that sells a wide variety of food and household items with different departments such as a bakery, deli, or meat counter. More involved food preparation is allowed.



Other

Catering: a person who contracts with a client to prepare a specific menu and amount of food in an approved food establishment for a service to the client's guests or customers at a different location. WAC 246-215-01115(13)(a)

Commissary/Approved Kitchen: an approved food establishment where food is stored, prepared, portioned, or packaged for service elsewhere. WAC 246-215-01115(20)

School: A food establishment located within an academic institution primarily serving minors.