



Fort Bend County Environmental Health Department Risk Assessment Form

Establishment Name: _____ Permit Number: _____ - _____

Address: _____ City & ZIP: _____

Phone Number: _____ Approximate Square Footage: _____

1. Total number of employees _____

Total number of trained food handlers or certified food managers _____

Are 50% or more of the employees trained food handlers or certified food managers? Y (2) N (3)

2. Are potentially hazardous foods (PHFs) served? Y (3) N (0)

Circle all that apply to this operation: beef, ham, pork, chicken, turkey, other meats, gravies, cream sauces, soups, stew, chili, meat loaf, casseroles, shellfish, fish, other seafood, eggs, chicken/tuna/egg salad, potato/pasta salad, rice, refried beans, milk, eggs, cream filled baked goods, hamburgers, pizza, hot dogs, cooked vegetables, lasagna.

3. Are PHFs prepared only in individual portions? Y (1) N (3)

Example: _____

4. Are PHFs served from a buffet or are unwrapped PHFs available for consumer self service? Y (3) N (0)

Example: _____

6. Are PHFs cooked/heated, held (hot or cold) and reheated? Y (3) N (0)

Example: _____

7. Are PHFs prepared from raw ingredients? Y (3) N (0)

Example: _____

8. Are PHFs prepared and held hot or cold before service? Y (3) N (0)

Example: _____

9. Are PHFs extensively manipulated in preparation? Y (3) N (0)

Example: _____

10. Is a critical population served? (i.e. day care, hospital, school, jail) Y (3) N (0)

Example: _____

11. Average number of meals served per day. 0 – 100 (1) 100 – 300 (2) over 300 (3)

12. Is the facility served by an On-Site Water Supply? Y (1) N (0)

13. Is the facility served by an On-Site Sewage Facility? Y (1) N (0)

Total Score: _____

High Risk: > 20

Medium Risk: 12 – 20

Low Risk: < 12

Sanitarian: _____

Date: _____

Manager: _____

Date: _____