



## 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: \_\_\_\_\_

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

Manager: \_\_\_\_\_