



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 must be discarded.

PRIORITY 1 - High

- Health Care Facility
- 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

Cooling is allowed; leftovers can be reused.

Facility Name _____ **Former Facility Name** _____

Address _____

Facility Operator's Name (Print) _____ **Signature** _____ **Date** _____

Phone Number(s) _____ **Email Address** _____

Dept. Use Only:

Recent Facility Closure	Y/N	(Circle)
Date of Former Facility Closure	_____	(Circle)
HACCP PRIORITY	1 2 3	(Circle)