Risk Categorization of Food Establishments
North Carolina Administrative Code 10A NCAC 46 .0213

**Risk Type 1**
- Prepare only *Non-PH/Non-TCS Foods

**Example**
- Drink stand using multi-use utensils
- Institutional food service†

**Risk Type 2**
- Cook and cool no more than 2 *PH/TCS foods
- *PH/TCS raw animal food ingredients received in a ready-to-cook form

**Examples**
- Fast food
- Grocery store deli/produce
- Pushcart/MFU
- Limited food service establishment
- Sandwich shop
- School lunch room

**Risk Type 3**
- Cook and cool no more than 3 *PH/TCS foods
- *PH/TCS raw animal food ingredients not received in a ready-to-cook form

**Examples**
- Grocery store deli
- Meat market
- MFU
- Sandwich shop
- School lunch room

**Risk Type 4**
- Cook and cool an unlimited number of *PH/TCS foods
- Food establishments serving highly susceptible populations (HSP)
- Food establishments using specialized processes

**Examples**
- Full service restaurant
- Grocery store deli
- Institutional food service
- MFU
- NC approved variances for specialized processing methods
- School lunch room (serving HSP)

*Potentially hazardous food (time/temperature controlled for safety food)
†In accordance with § 130A-235 (does not exempt the CFPM requirement)

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