



San Angelo-TGC Health Department * Environmental Health Division * 72 W. College, San Angelo, TX 76903
 Phone: (325)657-4493, FAX: (325)657-4553

RISK ASSESSMENT FORM

Facility Name: _____ Address: _____

City/State/ZIP: _____ Phone: _____

Name(s) of Person(s) in charge: _____

SIGNATURE OF PERSON FILLING OUT FORM: _____ DATE: _____

Number of Additional Areas: _____ (ex. Bar, Bakery, Snack Bar, Deli, Market, etc...contains a hand wash sink and prep area)

Attach copy of a menu please, if applicable.

*****Circle the highest number that pertains from Boxes A, B, C, D, and E – Guidance on back *****

A. Type of Food Preparation: 1. Complex Preparation: (Cook/Chill/Reheat/Hold/Serve): Specialized Processes: (Smoking/Curing/Modified Atmosphere Packaging) 2. Cook/Hold/Serve with same day service: 3. Cook/Serve – Immediate Service: (No holding or time used as Public Health Control) 4. Preparation of RTE Foods with No Cooking: 5. No Preparation:	office use 35 28 21 14 7	D. Food Served or Sold: 1. Cooked chicken, cooked ground beef, roast beef, ham, turkey, egg products, raw shellfish 2. Pork, sausage, cooked rice, cooked pinto beans, won-ton, Salads (macaroni , potato , tuna), gravy, BBQ beef and ribs, chicken fried steak, stew, egg rolls, fried 3. Fish, shellfish, shrimp, beef steak, chili, tamales, enchiladas, burritos, tacos, guacamole dip, milk, cheese, cream filled pastries, fruit pies, baked potatoes, cut melons, raw seed sprouts, refried beans, cannelloni; reheated Potentially Hazardous Foods/Time & Temperature Control as Safety food (precooked meat and Poultry. 4. Packaged Time Temperature Control for Safety (NO PREP), Products cut or sold, shell eggs sold, cold deli meats, Luncheon meats, hot dogs, corn dogs, pizza, pasta dishes, Vegetable salads, cooked vegetables, pancakes, manicotti, Onion rings, anchovies, cakes, and cookies 5. Non-Time Temperature Control for Safety (WITH PREP), ice (bagged or open handling), popcorn, snow cones	office use 30 24 18 12 6
B. Population Served: 1. HSP/Senior Citizens/ Child Care/Immuno-compromised 2. General Population 3. Retail Food Store	5 1 0	E. Average # of Meals/Customers Served Per Day: 1. 400+ 2. 301-400 3. 201-300 4. 101-200 5. 1-100 or Occasional Use i.e. Mobil Unit or Church Retail Food Store	15 12 9 6 3 0
C. # of Employee/Volunteers Preparing Food: 1. 17+ employees 2. 13-16 employees 3. 9-12 employees 4. 5-8 employees 5. 1-4 employees	20 16 12 8 4	FOR OFFICE USE ONLY Total indices circled: _____ Permit Fee: _____ Choking Poster: (\$2 ea) _____ 81-105 (4 times / year) Date issued: _____ 45-80 (3 times / year) <44 (2 times / year) Permit #: _____ Seasonal/temporary (1 time/year) Receipt #: _____ Inspector: _____	

A. Type of Preparation:

- How do you prepare your food served or sold? If you cook, chill, reheat and serve, circle 35.
- If you cook and serve with same day service and do not chill and reheat foods, then circle 28.
- If you cook and serve immediately, circle 21.
- If you prepare RTE (ready to eat) food with no cooking, circle 14.
- No preparation: 7

B. Food Served or Sold:

- If you cook chicken, ground beef, roast beef, ham, turkey, egg products, and any combination of the other foods listed below in this category, circle 30.
- If you cook or serve pork, sausage, cooked rice, cooked pinto beans, etc...., plus any of those below this level, circle 24.
- Fish, shellfish, shrimp, beef steak, etc....plus any of those listed below this level, circle 18.
- If you serve or sell TCS (Time Temperature Control for Safety) with no Preparation, meaning a food that requires time and temperature control for safety, in addition to raw meat products cut or sold, shell eggs sold, cold deli meats, lunch meats, hot dogs, etc....., circle 12 (A TCS includes an animal food (food of animal origin), including fresh shell eggs, a food that is raw or heat-treated; a food of plant origin that is heat-treated or consists of raw seed sprouts; cut melons; and garlic-in-oil mixtures that are not modified.)
- Any non-TCS with Preparation, ice, popcorn or snow-cones, circle 6

C. Population Served:

- Are you serving a HSP (Highly susceptible population), senior citizens, such as in a nursing home, child care or an immune-compromised population? Circle 5.
- General Population? Circle 1.
- Retail Food Store? Circle 0.

D. Average number of patrons or customers seen on a daily basis: This is self-explanatory.

E. Employee Index: How many employees do you have on staff that handle food?

- 17+ employees, then circle 20
- 13-16 employees, circle 16
- 9-12 employees, circle 12
- 5-8 employees, circle 8
- 1-4 employees, circle 4