

GUIDELINE FOR CLASSIFYING FOOD SERVICE ESTABLISHMENTS

The following provides a guide for classifying food service establishments based on the type of food preparation/heating.

CLASS I ESTABLISHMENTS

- Commercially prepackages food (e.g., cold commercially packaged sandwiches and sandwich meat and cheeses, pastries, confectioneries, etc.).
- Hot and cold beverages (e.g., coffee, tea, soft drinks, etc.).
- Hot and cold food **preparation** limited to non-potentially hazardous food (e.g., popcorn, pretzels, donuts, etc.) **AND** potentially hazardous foods heated and served in original package **within 4 hours** (e.g., commercially prepared processed and packaged sandwiches).

CLASS II ESTABLISHMENTS

- Cold or ready-to-eat foods including potentially hazardous foods may be prepared (e.g., cold deli sandwiches, salads, etc.).
- Hot or cold beverages (e.g., coffee, tea, soft drinks, etc.).
- Commercially packaged precooked potentially hazardous foods may be heated and served in original package within 4 hours (e.g., commercially prepared processed and packaged sandwiches).
- Commercially precooked: hot dogs, kielbasa and soups (not chili, stew or other canned products), may be heated if transferred directly out of the original package and served within 4 hours. *Transferred directly out of the original package* means opening a can or package of soup that is in a ready-to-eat form and does not require the addition of water, milk, or other ingredients.

Note: Some donut shops and convenience stores are heating and serving precooked eggs, bacon and sausage, not in individually sealed packages, and would therefore be classified as a Class III or IV food service establishment.

CLASS III ESTABLISHMENTS

- Hot preparation of potentially hazardous foods allowed if **served** to the public **within 4 hours** (e.g., hot meat sandwiches, pizza soups, seafood, etc.). The 4-hour maximum holding time before service includes the cumulative holding, cooling, cold storage, and reheating time, **after initial heat treatment**.

CLASS IV ESTABLISHMENTS

- Hot preparation of potentially hazardous foods (e.g., meats, poultry, eggs fish, dairy, etc.) **served more than a cumulative 4 hours after initial heat treatment**, including hot holding, cooling, cold storage and reheating times.