



**Island County Public Health**

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## Food Establishment Risk Categorization & Planned Inspection Frequency

RISK CATEGORY	DESCRIPTION	INSPECTION FREQUENCY #/YR
<b>1</b>	<p>Operations may include:</p> <ul style="list-style-type: none"> <li>• Food establishments that serve, sell, or store only pre-packaged goods OR</li> <li>• Food establishment that handles only ready to eat foods with limited handling and limited menu. Operations may include same day service of commercially packaged or prepared ready to eat TCS foods.</li> </ul> <p><i>Permit types may include the following: Level 1 food establishment, grocery store, bed &amp; breakfast, convenience store, candy kitchen, espresso stand, institutional satellite kitchen, vending machines, and type 1 mobile establishment.</i></p>	<b>1</b>
<b>2</b>	<p>Operations may include:</p> <ul style="list-style-type: none"> <li>• Food establishments that serve, sell, prepare, or stores TCS foods that are served the same day OR</li> <li>• Food establishments that prepare foods that require cooking of time/temperature control for safety (TCS) foods including raw animal foods for same day service. Operations may include hot and cold holding of TCS foods after preparation or cooking before service.</li> </ul> <p><i>Permit types may include the following: Level 2 food establishment, bakery, bed &amp; breakfast, caterers &amp; cottage industries, convenience store with food service, deli, espresso stand, institutional full kitchen, meat &amp; fish market, and type 2 mobile establishment.</i></p>	<b>2</b>
<b>3</b>	<p>Operations may include:</p> <ul style="list-style-type: none"> <li>• Food establishments with complex preparation including cooking, cooling, and/or reheating of prepared foods OR</li> <li>• Food establishments that prepare foods that are high risk OR prepare foods using a specialized process.</li> </ul> <p><i>Permit types may include the following: Level 3 food establishment, institutional full kitchen, deli, and type 3 mobile establishment.</i></p>	<b>3</b>

Risk categories and permit types will be assigned during plan review process based on evaluation of menu and operations. Risk categories will be updated based on operational and/or menu changes observed during routine inspections, remodels, etc. Inspection frequency is based on risk category assigned.