

FOOD FOR LEARNING PROGRAM RISK ASSESSMENT RATING CHART

SCHOOL: _____

DATE: _____

COMPLETED BY: _____

Time of Day Programs are offered:

Breakfast – time: _____

Snack – time: _____

Lunch – time: _____

LOW RISK

(1 point for each checked)

all prepackaged food that require no preparation (i.e. knives and cutting board used to prepare/slice/chop fruit or vegetables)

MEDIUM RISK

(2 points for each checked)

food served does not need to be cooked or chilled; minimal preparation (ex. use knives and cutting boards)

HIGH RISK

(3 points for each checked)

high risk foods that are cooked prior to serving; multiple preparation steps

Food served

Dishwashing

Volume of food

Historical level of compliance on past health safety inspections

Water supply

do not use dishes or cutlery

program serves less than 100 people per day

no critical (food related) or non-critical (premises related) items noted in the last year

Municipal water supply

use disposable dishes and cutlery

1 or more non-critical items within the last year

Hauled municipal water (tanker truck/holding tank)

use, wash and re-use non-disposable, multi service dishes, cutlery and utensils

program serves more than 100 people per day

1 or more critical items within the last year

Private with treatment – non –GUDI
 Private without treatment – non –GUDI
 Private with treatment – GUDI/surface
 Private without treatment – GUDI/surface

Program Rating:

1-5 points Low Risk

6-11 points Medium Risk

12+ points High Risk

Total Low Risk Points _____

Total Medium Risk Points _____

Total High Risk Points _____

TOTAL POINTS _____

