

# Risk-Based Inspection Frequency

Effective July 1, 2014, the Division of Hotels and Restaurants has adopted by rule a risk-based inspection frequency for public food service establishments using the following criteria: one to four routine annual inspections; frequency based on inspection and compliance history, type of food and food preparation and type of service; and reassessment of establishments' inspection frequency as often as needed.

Risk Level	Classification Guidelines	Minimum Annual Inspections
<b>Level 1</b>	Establishments licensed as annual temporary public food service establishments or vending machines; or Establishments that: <ul style="list-style-type: none"> <li>Do not cook raw animal food; or</li> <li>Cook raw animal food, but do not cool any cooked or heated foods</li> </ul>	<b>1</b>
<b>Level 2</b>	Establishments that: <ul style="list-style-type: none"> <li>Cook raw animal food and cool any cooked or heated foods;</li> <li>Conduct a special process as described in 3-502.11 or 3-501.12, Food Code, as adopted by reference in rule 61C-1.001, F.A.C.; or</li> <li>Serve a raw or undercooked animal food that requires a consumer advisory under 3-603.11, Food Code, as adopted by reference in rule 61C-1.001, F.A.C. or rule 61C-4.010, F.A.C.</li> </ul>	<b>2</b>
<b>Level 3</b>	Establishments with a history of non-compliance resulting in three or more disciplinary Final Orders filed with the Agency Clerk within the previous two annual inspection cycles; or Establishments that serve a highly susceptible population as defined in the Food Code, as adopted by reference in rule 61C-1.001, F.A.C.	<b>3</b>
<b>Level 4</b>	Establishments with a confirmed foodborne illness within the previous calendar year as reported by the Florida Department of Health.	<b>4</b>