



Priority Assessment

In order to properly classify your food service facility during the Plan Review or Change of Ownership process, the Harford County Health Department requires that all operators carefully review and provide the following information. High Priority and Moderate Priority facilities will be required to submit an additional fee of \$75 for HACCP Review with the submission of a Food Service Facility License application.

Please check off ALL preparation processes that you utilize at your Food Service Facility:

High Priority (HACCP Fee Required)

- Health Care Facility
- Potentially hazardous food* that is prepared a day or more in advance of service
- Potentially hazardous food* that is prepared using methods that require the food to pass through the temperature range of 41°F - 135°F two or more times before service, such as cooking, cooling and then reheating.

Moderate Priority (HACCP Fee Required)

- Potentially hazardous food* that is prepared using methods that require the food to pass through the temperature range of 41°F - 135°F not more than one time before service, such as cooking, hot holding and then serving.
- Potentially hazardous food* that is cut, assembled or packaged on the premises, such as deli meats, cheeses, cold salads, etc.
cold hold – prepare - serve
Prepare – cold hold - serve

Low Priority

- Commercially prepackaged, potentially hazardous products that are served directly to the customer
- Non-potentially hazardous food that is cut, assembled or packaged on the premises, such as candy, popcorn and shelf stable baked goods
- Hand dipped ice cream

*(a) "Potentially hazardous food" means a natural or synthetic food that requires temperature control because the food is in a form capable of supporting: (i) The rapid and progressive growth of infectious or toxigenic microorganisms; (ii) The growth and toxin production of Clostridium botulinum; or (iii) In raw shell eggs, the growth of Salmonella Enteritidis. (b) "Potentially hazardous food" includes: (i) A food of animal origin that is raw or heat-treated; (ii) A food of plant origin that is heat-treated; (iii) Raw seed sprouts; (iv) Cut melons; (v) Cut raw tomatoes; (vi) Garlic and oil mixtures that support growth as specified in §B(55)(a)(i) and (ii) of this regulation; and (vii) Cut leafy greens.

Facility Name: _____ Facility Address: _____

Print Name: _____ Signature: _____

Title: _____ Date: _____

1/2025