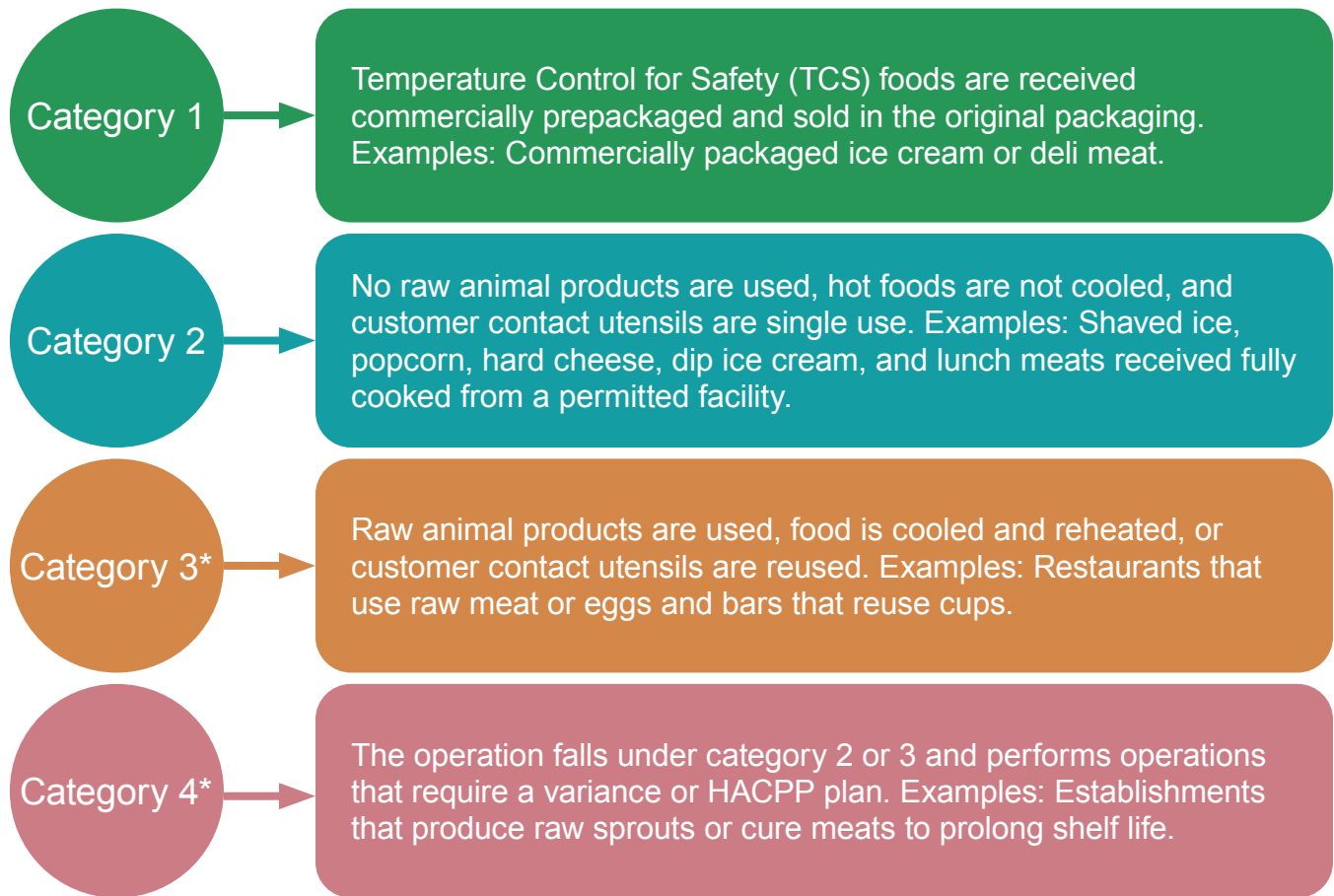


What's the Category? Introductory Guide for Food Service Establishments

► Food service establishments fall into one of four categories based on the ingredients and processes they employ. Owners must understand how their establishment is classified because that classification affects facility and training requirements and inspection frequency.

YOU MAY BE ...

IF ...



Customer contact utensils = Items, such as plates, bowls, silverware, etc., used by the consumer.

TCS = Food that requires time and/or temperature control for safety.

Raw animal products = Things such as uncooked meat, fish, poultry, seafood, eggs.

***Category 3 and 4 establishments are required to have someone who meets the requirements for Food Safety Manager Certification on-site at all times.**

Dani Reams, *Regional Extension Agent*, Food Safety and Quality, Auburn University

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