



SANDERS COUNTY

ENVIRONMENTAL HEALTH

Complexity Category Assignment

ARM 37.110.238 (13) At the time of initial licensing and updated as needed, but no less than each licensing year, the regulatory authority will correctly assign a food establishment to one of four categories by evaluating the food processing and service procedures of the food establishment based on the criteria specified in Table 1 (Rule 8-301).

Category	Establishment Complexity
(1)	<ul style="list-style-type: none"> only heat commercially processed time/temperature control for safety foods (TCS/potentially hazardous foods) for hot holding; process only non-TCS foods; no cooling TCS foods; establishments otherwise grouped in Category 2, but have shown through documentation to have achieved managerial control of foodborne illness risk factors; and examples include: convenience stores, hot dog carts, coffee shops, and establishments that serve or sell only prepackaged, non-TCS foods.
(2)	<ul style="list-style-type: none"> establishment has a limited menu; processed foods are immediately served or made-to-order; food operations may involve hot and cold holding of TCS foods, after processing or cooking; limited processing of TCS foods that require cooking, cooling, reheating, and the limited service of a few TCS foods; establishments that would otherwise be grouped in Category 3, but have shown through historical documentation to have achieved managerial control of foodborne illness risk factors; newly licensed establishments that would otherwise be grouped in Category 1 are categorized here, until a history of managerial control of foodborne illness risk factors is documented; examples include: retail food stores, schools not serving a highly susceptible population, and quick-service operations.
(3)	<ul style="list-style-type: none"> establishment has extensive menu and handling of raw ingredients; complex preparation including cooking, cooling, and reheating for hot holding involving many TCS foods; variety of processes require hot and cold holding of TCS food; establishments that would otherwise be grouped in Category 4, but have shown through historical documentation to have achieved managerial control of foodborne illness risk factors; newly licensed establishments that would otherwise be grouped in Category 2 are categorized here, until a history of managerial control of foodborne illness risk factors is documented; examples include: full-service restaurant.
(4)	<ul style="list-style-type: none"> establishments serving a highly susceptible population; engage in specialized processes, such as smoking, curing, reduced oxygen packaging, etc.; examples include: preschools, hospitals, nursing homes, and special processing requiring a variance.