

Food establishment facility categories as defined by the Illinois Food Code.

Category III Facility means a food establishment that presents a **low relative risk** of causing foodborne illness, based upon few or no food handling operations typically implicated in foodborne illness outbreaks. Category III facilities include those where the following operations occur:

- Heating only commercially processed time/temperature control for safety foods for immediate service with no hot holding or assembly;
- Only time/temperature control for safety foods commercially prepackaged in an approved processing plant are available or served at the facility;
- Only limited preparation of non-time/temperature control for safety foods and beverages, such as snack foods and carbonated beverages, occurs at the facility; or
- Only beverages (alcoholic and nonalcoholic) and garnishes that are non-time/temperature control for safety are served at the facility.

Category II Facility means a food establishment that presents a **medium relative risk** of causing foodborne illness, based upon few food handling operations typically implicated in foodborne illness outbreaks. Category II facilities include those where the following operations occur:

- Most products are prepared or cooked and served immediately.
- May involve hot and cold holding of time/temperature control for safety foods after preparation or cooking; or
- As approved by the regulatory authority, preparation of time/temperature control for safety foods requiring cooking, cooling, and reheating for hot holding limited to 2 or fewer same items or processes with approved procedures.

Category I Facility means a food establishment that presents a **high relative risk** of causing foodborne illness, based on the large number of food handling operations typically implicated in foodborne outbreaks and/or the type of population served by the facility. Category I facilities include those where the following operations occur:

- Complex preparation including cooking, cooling, and reheating for hot holding involving time/temperature control for safety foods;
- Processes requiring hot and cold holding of time/temperature control for safety foods;
- Conducting specialized processes as described in 3-502 of the FDA 2022 Food Code; or
- Serving a highly susceptible population as defined in 1-201.10 of the FDA Food Code.