

Worksheet to Determine Restaurant License Category per HFS 196.04

Circle the point(s) that apply to your facility. Total the points. Point total determines license type using the key at bottom.

Risk Category Worksheet	
Complexity Factors	Point(s)
Food is not prepared until an order is placed.	0
No more than 2 food items are held hot for one meal or for a maximum of 4 hours	0
Food preparation is limited to mixing together prepackaged products that do not need to be cooked further except for aesthetic reasons (such as frozen soup concentrate with milk), or to condiment preparation (such as slicing pickles and onions).	0
The potential for cross-contaminating food is low.	0
The restaurant contains a self-service salad or food bar.	1
The restaurant handles raw poultry, meat, or seafood.	1
The seating capacity of the restaurant or operation is 50 or more.	1
Food is served through a drive-through window for pickup.	1
Delivery of ready-to-eat products to the homes or workplaces of customers comprises at least 25% of food sales volume.	1
Potentially hazardous foods are cooled or reheated.	1
Food is prepared in one location and then transported to be served in another location.	1
The restaurant contains or uses banquet facilities.	1
Food is served that requires preparation that is beyond the definition of "limited" as defined above. Activities such as chopping, dicing, slicing, boiling, cooling, blanching, reheating occur in order for that product to be served.	1
Total Point(s)	

Simple Full License = zero points

Moderate Full License = 1 to 4 points

Complex Full License = 5 or more points