

OVERVIEW

The City of McPherson will be using the Kansas Department of Agriculture's Food Safety and Lodging Risk Level assessment criteria to establish who will be included in the City's Grease Management Program. This list provides the City with a uniform method to determine which facilities will be required to obtain a Grease Control Permit. The following is a breakdown of how the Department of Agriculture determines what type of permit they issue to food service establishments. The City of McPherson has decided that any food service establishment that falls under the DoA Category I risk level will be included in the Grease Management Program.

DEPARTMENT OF AGRICULTURE RISK LEVEL CRITERIA

Category I

If your business does any of the following:

Cooks, cools, or reheats food that requires time and temperature control for safety; uses freezing as a means to achieve parasite destruction; handles raw, in-shell molluscan shellfish ingredients; uses specialized processing; has a required hazard analysis critical control point plan; and/or offers for consumption without further preparation any food containing raw or undercooked eggs, meat, poultry, fish, or shellfish; then use these fees. If your business does none of the processes listed, go to Category II.

Category II

If your business does any of the following:

Prepares baked products; repackages foods from a licensed food processor in smaller quantities for distribution; heats only foods from a licensed food processor; or, handles, cuts, grinds, or slices only raw animal foods or ready-to-eat meats and cheeses; and does not do any Category I processes, then use these fees. If your business does none of the processes listed, go to Category III.

Category III

If your business does any of the following:

Offers self-service beverages; offers prepackaged food and beverages, including those prepackaged foods and beverages that are required to be held at a temperature of 41 °F or below for food safety; or, offers unpackaged food that does not require time and temperature control for safety, including mixed drinks; and does not do any Category I or II processes.