



Determining the Restaurant License Category

Table ATCP 75.105 A
Determination of Restaurant Permit Category
Complexity Factors Point(s)

RESTAURANT PERMIT CATEGORY ASSIGNMENT:

Except with respect to a prepackaged restaurant, a temporary restaurant, or a mobile restaurant base with no food preparation, the department shall assign a restaurant to a permit category by evaluating the complexity of the restaurant based on the criteria specified in Table ATCP 75.105 A.

Total the point values from the chart below that apply to the restaurant. A restaurant whose point value equals zero, shall be included in the *Simple* permit category. A restaurant whose point value is at least one but not greater than 4 shall be included in the *Moderate* permit category. A restaurant whose point value equals 5 or greater shall be included in the *Complex* permit category.

A restaurant that has been ordered closed by a state or local health department or that has caused a foodborne outbreak within the previous licensing year shall be included in the complex category.

Food is not prepared until an order is placed	0
Food items are held hot for one meal period or for a maximum of 4 hours, whichever is less.	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 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 food pickup	1
The restaurant promotes delivery of ready-to-eat food products to customers.	1
Potentially hazardous foods are cooled, reheated, or hot or cold held for service longer than 4 hours.	1
Food is prepared in one location and then transported to be served in another location.	1
The restaurant contains or uses banquet facilities as well as main dining area	1
Food is served that requires preparation activities such as chopping, dicing, slicing, boiling, and blanching in order for that product to be served.	1