

**2019 BASELINE FOODBORNE ILLNESS  
RISK FACTOR STUDY: GALLATIN COUNTY,  
MONTANA**

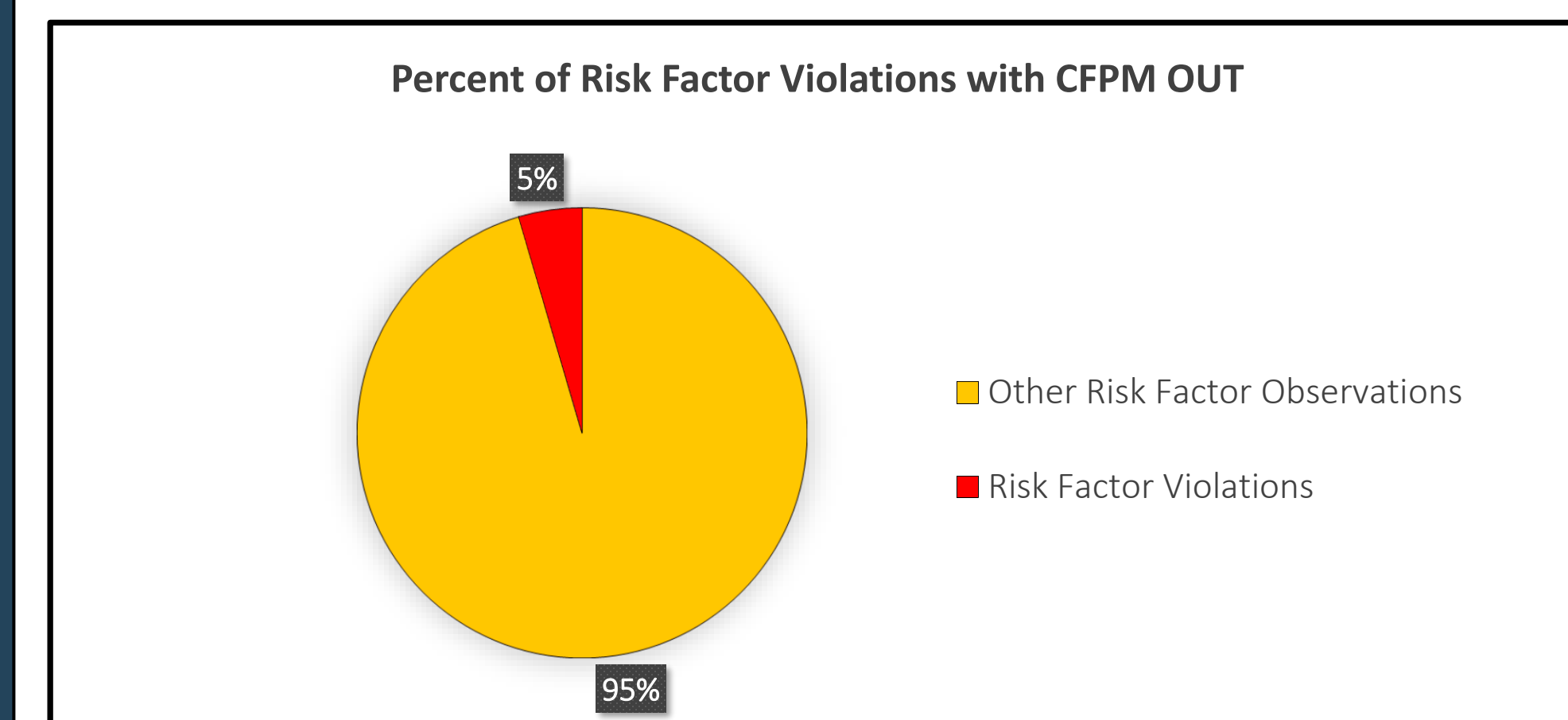
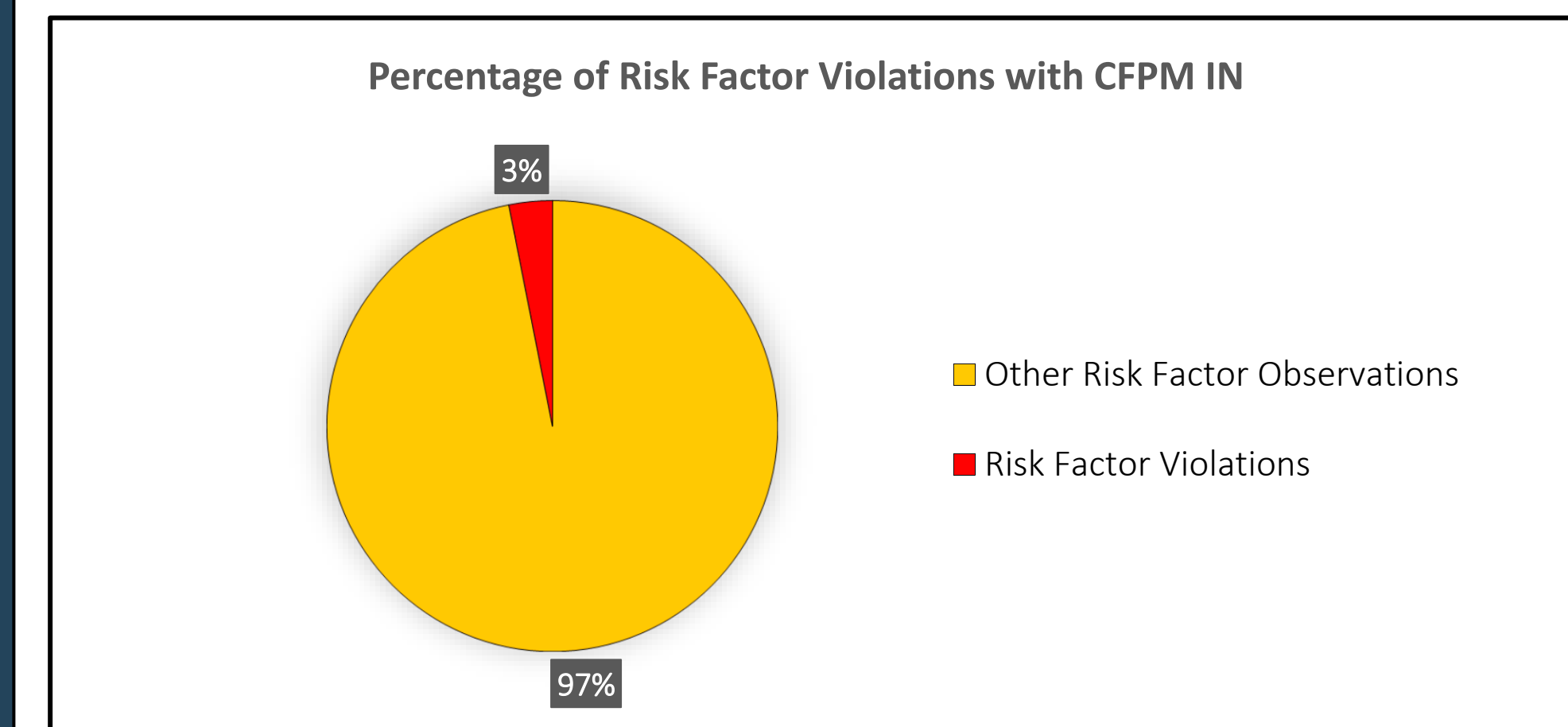
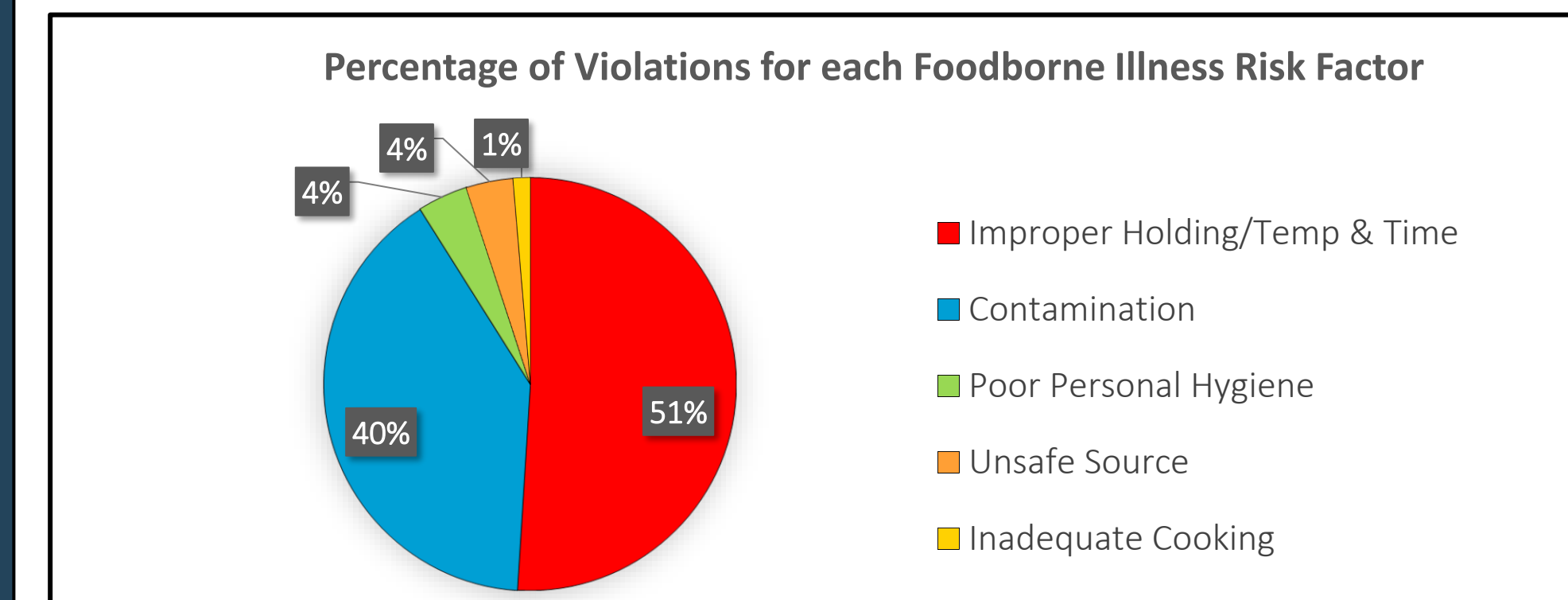
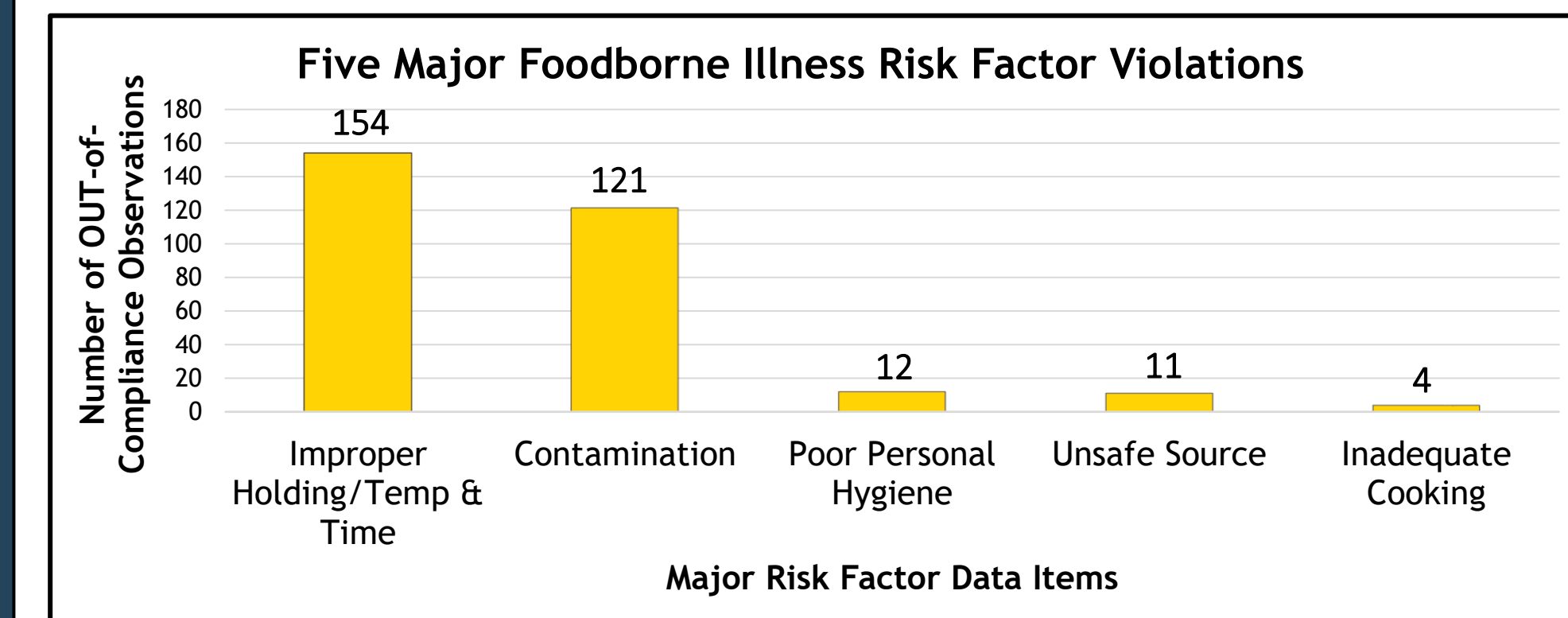
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# 2019 Retail Food Inspection reports showed improvements needed in areas relating to **Improper Holding/Time and Temperature and Contamination.** Establishments lacking a **Certified Food Protection Manager** had a higher percent of Violations.

Category #	Facility Type	Description
1	Healthcare	Hospital, clinics, or senior centers that prepare and serve food or meals on-site.
2	Churches	Churches or temples that prepare and/or serve food or meals on-site.
3	Schools	K-12 Schools with cafeterias, kitchens, and or concession stands that serve food or meals on-site.
4	Restaurants	Fast food, full-service, mobile units and caterers that primarily sell food. Also includes coffee shops, bakeries, meat markets, and delicatessens that prepare and serve time and temperature control for safety (TCS) foods.
5	Retail Food Stores	Supermarkets, convenience stores, perishable Food dealers, produce, meat markets, delicatessens, coffee shops and bakeries that sell prepared, stored, and packaged ready-to-eat (RTE) foods.
6	Taverns or Bars	Establishments that primarily sell alcohol but may also prepare and sell a small menu of food items.
7	Other	Food Manufacturers that prepare, package, and sell foods for take-out or retail only.
8	Combined Facilities	Establishments that sell food and alcohol. Establishments that have a bar section and dining section. Bars or taverns with extensive food menus.

Major Foodborne Illness Risk Factor	Associated Item from the Retail Food Establishment Report
Poor Personal Hygiene	# 6 - Hands clean & properly washed # 7 - No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed
Food Obtained from Unsafe Source	# 9 - Food obtained from approved source # 10 - Food received at proper temperature # 11 - Food in good condition, safe, & unadulterated
Contaminated Equipment/Protection form Contamination	# 13 - Food separated & protected # 14 - Food-contact surfaces: cleaned & sanitized
Inadequate Cooking	# 16 - Proper cooking time & temperatures # 17 - Proper reheating procedures for hot holding # 18 - Proper cooling time & temperatures
Improper Holding/Time & Temperature	# 19 - Proper hot holding temperatures # 20 - Proper cold holding temperatures # 21 - Proper date marking & disposition



**INTRO**

- The Gallatin City-County Health Department (GCCHD) regulates retail food establishments throughout the county including healthcare facilities, school cafeterias, restaurants, and retail food stores.
- The purpose of this study was to establish a “baseline”, identifying areas of concern within GCCHD’s regulatory program.
- This study will also assist Gallatin County in achieving the criteria of Standard 9 of the Voluntary National Retail Food Regulatory Program.

**METHODS**

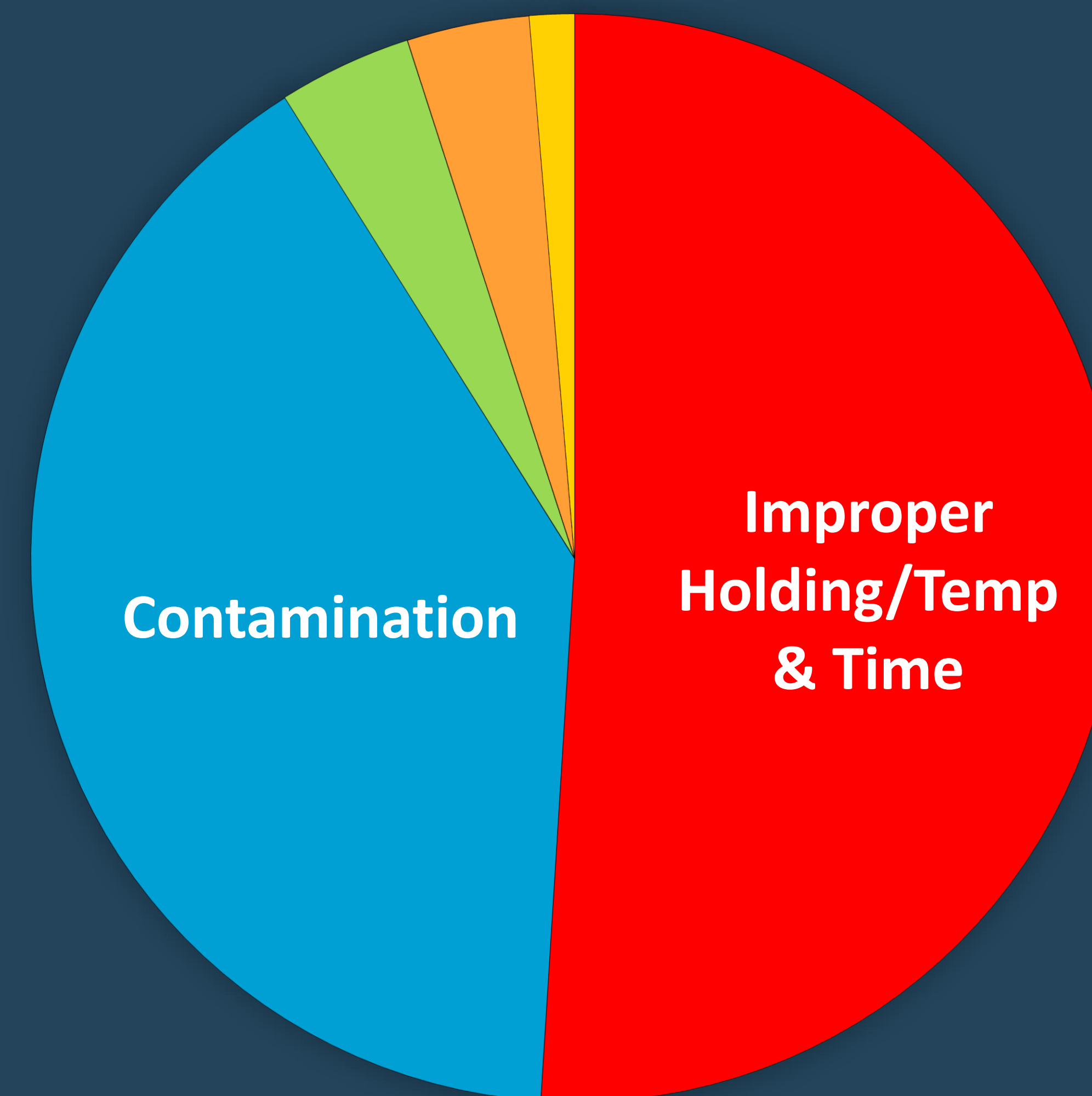
- Inspection report data was accessed and collected from a database management system utilized by the GCCHD.
- Only reports conducted between January 1<sup>st</sup>, 2019 and December 31<sup>st</sup>, 2019 from routine inspections of operational establishments qualified for this study.
- All reports were organized by facility category based on their description.
- The data was analyzed to determine the following: percentage of data items per compliance status; top 10 violations; and percentage and number of violations marked for each major risk factor. CFPM compliance was also analyzed for the entire county.
- Thirteen data items were associated with a major foodborne illness risk factor to determine the count and percentage of risk factor violations
- Observations marked OUT for each associated data item were counted, and the result was compared to the total number of risk factor related violations. This determined the percentage of violations related to a specific risk factor.

**RESULTS**

- 80% of total observations were reported as in compliance and less than 2% were reported as out of compliance.
- The top risk factor violations were related to Improper Holding/Time and Temperature and Contamination which reflected the results of the FDA’s 2013-2014 National Risk Factor Study.
- Retail food establishments with a CFPM were observed to have less risk factor violations than those without a CFPM present.
- Taverns and bars had the highest repeat violations to observations ratio including violations related to Improper Holding/Time and Temperature and Contamination.
- 50% of violations observed in school facilities were related to Improper Holding/Time & Temperature with 98% of CFPM statuses being “IN” compliance.

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