



Foodborne Illness Risk Factor Violations in Montana

There are five major risk factors that cause most foodborne illnesses:

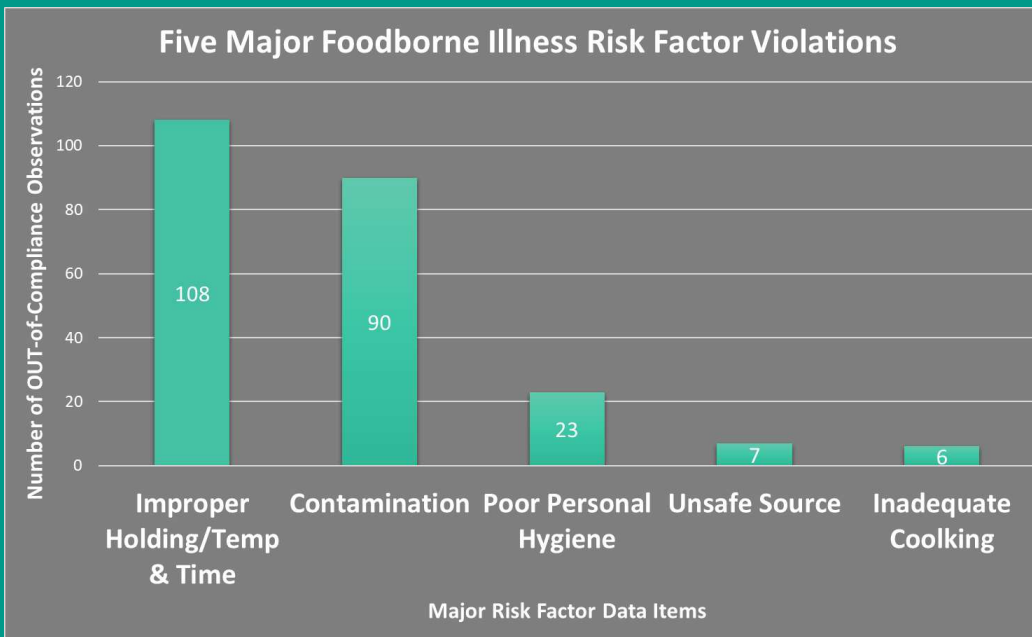
- Poor Personal Hygiene
- Improper Food Holding/Time and Temp
- Inadequate Cooking
- Contaminated Equipment/Protection from Contamination
- Food Obtained from Unsafe Source

The 2013-2014 FDA Risk Factor Study stated national improvement needed in three areas:

- Poor Personal Hygiene
- Improper Food Holding/Time and Temp
- Contaminated Equipment/Protection from Contamination

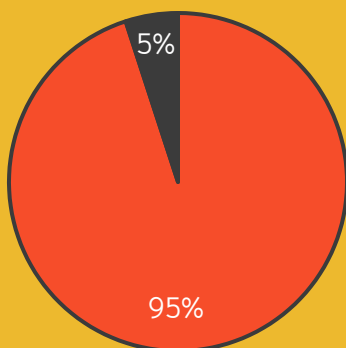
398 inspection reports were collected from 18 Montana counties:

- 664 violations were observed
- 1/3 were Foodborne Illness Risk Factor related violations
- 108 associated with improper food holding/time and temp
- 90 associated with contaminated equipment/protection from contamination
- 23 associated with poor personal hygiene
- 7 associated with food obtained from unsafe source
- 6 associated with inadequate cooking



Percent of Risk Factor Violations With CFPM Present

- Other Observations
- Risk Factor Violations



- 3,284 observations made with CFPM present.
- 155 risk factor violations were observed.
- 5% of all observations were foodborne illness risk factor violations.



CFPM

Certified Food Protection Manager

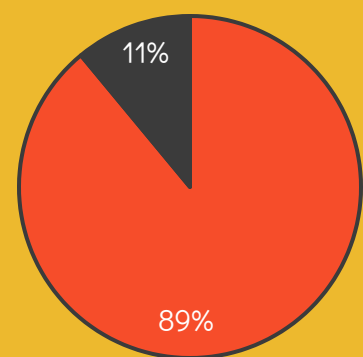
"Observations"

During inspections, each activity is observed, evaluated, and then marked with one of the following:

- In compliance
- Out-of-compliance
- Not applicable
- Not observed

Percent of Risk Factor Violations Without CFPM

- Other Observations
- Risk Factor Violations



- 324 observations made with CFPM not present.
- 40 risk factor violations were observed.
- 11% of all observations were foodborne illness risk factor violations.

Recommendations for Preventing Foodborne Illnesses in Retail Food Establishments

CFPM Presence

- Establishments at higher risk for contributing to foodborne illness must have at least one certified food protection manager present at all times.

Improper Holding/Time & Temp

- Keep foods maintained at 41° F or below for cold holding and 135° F or above for hot holding.
- Follow date marking and food disposal procedures.
- Use proper cooling techniques.

Contamination

- Keep foods separated and protected.
- Keep food-contact surfaces clean and sanitized.

Poor Personal Hygiene

- Use proper hand washing techniques.
- No bare hand contact with Ready To Eat (RTE) foods.



MONTANA FOOD & CONSUMER SAFETY PROGRAM