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

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

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

Certified Food Protection Manager

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

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

Recommendations for Preventing Foodborne Illnesses in Retail Food Establishments

- Establishments at higher risk for contributing to foodborne illness must have at least one certified food protection manager present at all times.
- 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.
- Use proper hand washing techniques.
- No bare hand contact with ready to eat foods.

Foodborne Illness Risk Factor Violations in Montana