

# FOOD SAFETY RISK FACTORS

**Risk factors are those practices or procedures that pose the greatest potential for foodborne illness. The risk factors are determined by the Center for Disease Control and Prevention (CDC) and the US Food and Drug Administration (FDA).**

## FOOD SOURCE

- Food from unapproved or uninspected source
- Unsound condition of food, adulterated food

## INADEQUATE COOKING

- **Improper cooking temperatures**

## IMPROPER HOLDING TEMPERATURES

- Unsafe cooling, reheating
- Improper hot/cold holding temperatures



## CROSS CONTAMINATION

- Raw meats not separated from ready to eat foods
- Species not separated
- Equipment not properly cleaned and sanitized

## POOR PERSONAL HYGIENE

- Lack of appropriate handwashing
- Bare hand contact with ready-to-eat food
- Ill food workers
- Employees eating, drinking, or using tobacco and not washing hands before preparing food
- Inadequate hand washing facilities
- Lack of soap or paper towels

## ENVIRONMENTAL CONTAMINATION

- Improper storage, labeling, or usage of chemicals
- Presence of insects or rodents
- Lack of potable water
- Improper sewage disposal