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FDA Report on the Occurrence of Foodborne Illness Risk Factors in Selected Institutional Foodservice, Restaurant, and Retail Food Store Facility Types (2009)

In 2008, the U.S. Food and Drug Administration’s (FDA) National Retail Food Team conducted the third phase of a three-phase, 10-year study to measure the occurrence of practices and behaviors commonly identified by the Centers for Disease Control and Prevention (CDC) as contributing factors in foodborne illness outbreaks. Specifically, the study called for conducting data collection inspections of various types of foodservice and retail food establishments at five-year intervals to observe and document practices and behaviors that relate to the following CDC contributing factor categories associated with foodborne illness outbreaks within foodservice and retail food establishments, herein referred to as foodborne illness risk factors (risk factors):

- Food from Unsafe Sources
- Poor Personal Hygiene
- Inadequate Cooking
- Improper Holding/Time and Temperature
- Contaminated Equipment/Protection from Contamination

This 2009 report is the third report in a series and presents findings based on data collected in 2008. The first report in the study was issued in August 2000 and presented the findings from the first data collection effort in 1998. A second report was issued in 2004 and presented data collected in 2003. FDA intends to publish a report in 2010 that compares the results from the three data collection periods and examines what trends, if any, were observed.

Available in [PDF \(10MB\) \(//7993/20170406023004/https://www.fda.gov/downloads/Food/GuidanceRegulation/RetailFoodProtection/FoodborneIllnessRiskFactorReduction/UCM224682.pdf\)](#).

[Questions & Answers \(//7993/20170406023004/https://www.fda.gov/Food/GuidanceRegulation/RetailFoodProtection/FoodborneIllnessRiskFactorReduction/ucm230557.htm\)](#)

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More in Retail Risk Factor Study

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