

## Description of Risk Factors

### Risk Factor 1

- (i) only heat commercially processed time/temperature control for safety foods (TCS/potentially hazardous foods) for hot holding;
- (ii) process only non-TCS foods;
- (iii) no cooling TCS foods;
- (iv) establishments otherwise grouped in Category 2, but have shown through documentation to have achieved managerial control of foodborne illness risk factors; and
- (v) **examples include:** convenience stores, hot dog carts, coffee shops, and establishments that serve or sell only prepackaged, non-TCS foods.

### Risk Factor 2

- (i) establishment has a limited menu;
- (ii) processed foods are immediately served or made-to-order;
- (iii) food operations may involve hot and cold holding of TCS foods, after processing or cooking;
- (iv) limited processing of TCS foods that require cooking, cooling, reheating, and the limited service of a few TCS foods;
- (v) establishments that would otherwise be grouped in Category 3, but have shown through historical documentation to have achieved managerial control of foodborne illness risk factors;
- (vi) newly licensed establishments that would otherwise be grouped in Category 1 are categorized here, until a history of managerial control of foodborne illness risk factors is documented;
- (vii) **examples include:** retail food stores, schools not serving a highly susceptible population, and quick-service operations.

### Risk Factor 3

- (i) establishment has extensive menu and handling of raw ingredients;
- (ii) complex preparation including cooking, cooling, and reheating for hot holding involving many TCS foods;
- (iii) variety of processes require hot and cold holding of TCS food;
- (iv) establishments that would otherwise be grouped in Category 4, but have shown through historical documentation to have achieved managerial control of foodborne illness risk factors;
- (v) newly licensed establishments that would otherwise be grouped in Category 2 are categorized here, until a history of managerial control of foodborne illness risk factors is documented;
- (vi) **examples include:** full-service restaurant.

### Risk Factor 4

- (i) establishments serving a highly susceptible population;
- (ii) engage in specialized processes, such as smoking, curing, reduced oxygen packaging, etc.;
- (iii) **examples include:** preschools, elementary schools, hospitals, nursing homes, and special processing requiring a variance.

**Source:** Administrative Rules of Montana, Title 37, Chapter 110, Subchapter 2