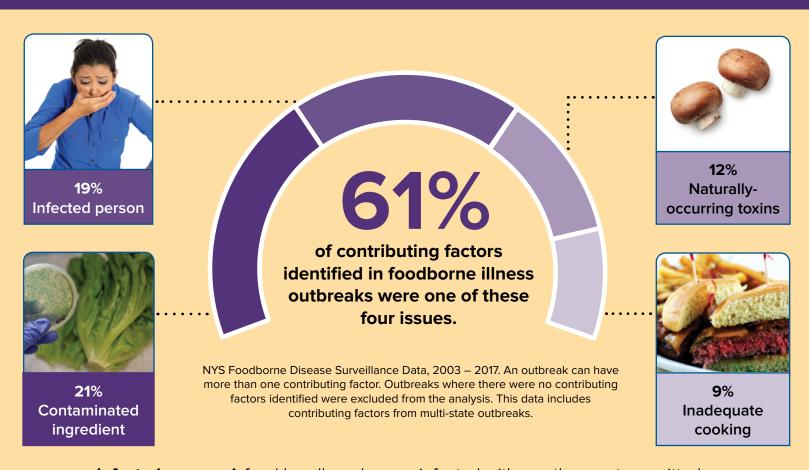
Understanding Contributing Factors

Contributing factors are practices and environmental conditions that lead to outbreaks. Knowing the contributing factors and how to prevent them can stop an outbreak and prevent future outbreaks and illnesses.



Infected person: A food handler, who was infected with a pathogen, transmitted the pathogen during food preparation.

Contaminated ingredient: The food contained the pathogen when it arrived at the point of preparation.

Naturally-occurring food toxins: The food naturally contained a chemical agent, or it bioaccumulated in the food prior to/after harvest, like those in finfish and wild mushrooms.

Inadequate cooking: The food was not heated long enough at an adequate temperature to kill the pathogens.

This publication was supported by Cooperative Agreement Number UE1EH001296 funded by the Centers for Disease Control and Prevention. Its contents are solely the responsibility of the authors and do not necessarily represent the official views of the Centers for Disease Control and Prevention.

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