

427e Consuming Foods that Could be Contaminated

Kansas Risk Factor Summary

Risk Factor Code	Kansas Risk Factor Title	High Risk	Auto-Assigned	Based on MD Diagnosis	Category and Priority					USDA Revised Date
					PG	BF	PP	I	C	
427e	Consuming Foods that Could be Contaminated				4					07/09

Kansas Risk Factor Definition

Pregnant woman ingesting foods that could be contaminated with pathogenic microorganisms.

Potentially harmful foods include:

- Raw fish or shellfish, including oysters, clams, mussels, and scallops;
- Refrigerated smoked seafood, unless it is an ingredient in a cooked dish, such as a casserole;
- Raw or undercooked meat or poultry;
- Hot dogs, luncheon meats (cold cuts), fermented and dry sausage and other deli-style meat or poultry products unless reheated until steaming hot;
- Refrigerated pâté or meat spreads;
- Unpasteurized milk or foods containing unpasteurized milk;
- Soft cheeses such as feta, Brie, Camembert, blue-veined cheeses and Mexican style cheese such as queso blanco, queso fresco, or Panela unless labeled as made with pasteurized milk;
- Raw or undercooked eggs or foods containing raw or lightly cooked eggs including certain salad dressings, cookie and cake batters, sauces, and beverages such as unpasteurized eggnog;
- Raw sprouts (alfalfa, clover, and radish); or
- Unpasteurized fruit or vegetable juices.

[USDA Justification](#)

Note: USDA Justification is provided because it explains nicely why the risk is important. However, you must use the Kansas risk factor names and definitions which may differ slightly from the USDA document.