

NATIONAL OUTBREAK REPORTING SYSTEM

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@ - Indicates the full text or additional list/table items can be found in the appendix.

@@ - Indicates additional list/table items can be found in the NORS Interface.

National Outbreak Reporting System

Foodborne Disease Transmission, Person-to-Person Disease Transmission, Animal Contact, Environmental Contamination, Unknown Transmission Mode



This form is used to report investigations of foodborne disease outbreaks and enteric disease outbreaks transmitted by contact with persons, animals, or environmental sources, or by an unknown mode of transmission. This form has 5 sections, General, Etiology, Settings, Animal Contact, and Food, as indicated by tabs at the top of each page. Complete the General and Etiology tabs for all modes of transmission and complete additional sections as indicated by the mode of transmission. Please complete as much as possible of all applicable sections.

CDC USE ONLY

CDC ID
277230

State ID
2017-0051-07

Form Approved
OMB No. 0920-0004

General Section – complete for all modes of transmission except water

Primary Mode of Transmission (Check one)

- Food (complete General, Etiology, and Food tabs)
- Water (complete CDC 52.12)
- Animal contact (complete General, Etiology, and Animal Contact tabs)
- Person-to-person (complete General, Etiology, and Settings tabs)
- Environmental contamination other than food/water (complete General, Etiology, and Settings tabs)
- Other/Unknown (complete General, Etiology, and Settings tabs)

Investigation Methods (Check all that apply)

- Interviews only of ill persons
- Case-control study
- Cohort study
- Food preparation review
- Water system assessment: Drinking water
- Water system assessment: Nonpotable water
- Treated or untreated recreational water venue assessment
- Investigation at factory/production/treatment plant
- Investigation at original source (e.g., farm, water source, etc.)
- Food product or bottled water traceback
- Environment/food/water sample testing
- Other

Comments

Dates (mm/dd/yyyy)

Date first case became ill (required) 04/09/2017 Date last case became ill 09/04/2017
 Date of initial exposure _____ Date of last exposure _____
 Date of report to CDC (other than this form) 04/09/2017
 Date of notification to State/Territory or Local/Tribal Health Authorities 04/09/2017

Geographic Location (Case Counts can be found in the appendix)

Exposure state: Multistate
 Exposure occurred in multiple states
 Exposure occurred in a single state, but cases resided in another state or multiple states
 Other states: Arizona, Illinois, Indiana, Michigan, Ohio, Oklahoma, Texas
 (For multistate exposure or multistate residency outbreaks, enter the case count for each state)
 Exposure county: _____
 Exposure occurred in multiple counties in exposure state
 Exposure occurred in a single county, but cases resided in another county or multiple counties
 Other counties: _____
 City/Town/Place of exposure: _____
 (Do not include proprietary or private facility names)

Primary Cases

Number of primary cases		Sex (Number or percent of the primary cases)			
Lab-confirmed primary cases	18	#	Male	10	# 55.56 %
Probable primary cases		#	Female	8	# 44.44 %
Estimated total primary cases	18	#	Unknown	0	# 0.00 %

Primary case outcomes	# Cases	Total # of cases for whom info is available	Age (Number or percent of the primary cases)								
			<1 year	1–4 years	5–9 years	≥ 75 years	Unknown				
Died	0	# 16	#	1	# 5.56 %	20–49 years	2	# 11.11 %			
Hospitalized	6	# 17	#	0	# 0.00 %	50–74 years	10	# 55.56 %			
Visited Emergency Room		#	#	0	# 0.00 %	≥ 75 years	1	# 5.56 %			
Visited health care provider (excluding ER visits)		#	#	3	# 16.67 %	Unknown	1	# 5.56 %			

General

Incubation Period, Duration of Illness, Signs or Symptoms for Primary Cases Only

Incubation Period <i>(Select appropriate units)</i>			Duration of Illness <i>(Among recovered cases-select appropriate units)</i>		
Shortest		Min, Hours, Days	Shortest		Min, Hours, Days
Median		Min, Hours, Days	Median		Min, Hours, Days
Longest		Min, Hours, Days	Longest		Min, Hours, Days
Total # of cases for whom info is available			Total # of cases for whom info is available		

Unknown incubation period Unknown duration of illness

Signs or Symptoms *(*Refer to terms from appendix E, if appropriate, to describe other common characteristics of cases.)*

Sign or symptom	# cases with signs or symptoms	Total # cases for whom info is available
Vomiting		
Diarrhea		
Bloody stools		
Fever		
Abdominal cramps		
HUS		
*		
*		
*		
*		

Secondary Cases

Mode of secondary transmission <i>(Check all that apply)</i>	Number of secondary cases	
<input type="checkbox"/> Food	Lab-confirmed secondary cases	#
<input type="checkbox"/> Water	Probable secondary cases	#
<input type="checkbox"/> Animal contact	Estimated total secondary cases	#
<input type="checkbox"/> Person-to-person	Estimated total cases (Primary + Secondary)	18 #
<input type="checkbox"/> Environmental contamination other than food/water		
<input type="checkbox"/> Other/unknown		

Other CDC System IDs *(If applicable)*

NEARS ID: 1) _____ 2) _____ 3) _____ 4) _____

OHHABS ID: 1) _____ 2) _____

Traceback *(For food and bottled water only, not public water)*

Please check if traceback conducted

Source name <i>(if publicly available)</i>	Source type <i>(e.g., poultry farm, tomato processing plant, bottled water factory)</i>	Location of source		Traceback comments
		State	Country	

Recall

Please check if any food or bottled water product was recalled

Type of item recalled: _____

Comments: _____

Reporting Agency

Reporting site: CDC _____ E-mail: NORSAdmin@cdc.gov

Agency name: CDC _____ Phone #: 555-5555

Contact name: NORS Admin _____ Fax #: 555-5555

Contact title: Epidemiologist

General Remarks *Briefly describe important aspects of the outbreak not covered above. Please indicate if any adverse outcomes occurred in special populations (e.g., pregnant women, immunocompromised persons)*

Etiology

Etiology Section – complete for all modes of transmission except water

Clinical and Environmental Testing

1. Were any samples collected and tested? Yes No Unknown (If no or unknown, skip to Q6)

2. How many samples of each type were tested?

Type of sample	Tested? (yes/no/unknown)	Number of samples tested
Human specimen	Yes	18
Animal specimen		
Food		
Water		
Other environmental (specify in general remarks)		

3. What were they tested for? (check all that apply)

- Bacteria (or bacterial toxins)
- Viruses
- Parasites
- Chemicals/Toxins
- Unknown

4. Test types (select all test types used for clinical specimens)

- Chemical testing
- Culture
- DNA or RNA Amplification/Detection (e.g., PCR, RT-PCR)
- Microscopy (e.g., Fluorescent, EM)
- Serological/immunological test (e.g., EIA, ELISA)
- Tissue culture infectivity assay
- Other (specify in general remarks)
- Unknown

5. Was antimicrobial susceptibility testing (AST) performed? Yes No Unknown
 If yes, where was AST performed? Clinical lab Public health lab CDC-NARMS Other Unknown
 If yes, were any antimicrobial resistant isolates associated with the outbreak? Yes No Unknown

6. Is there at least one confirmed* or suspected outbreak etiology(s)?

- Yes No (unknown etiology) If no, skip to next section

*See http://www.cdc.gov/foodsafety/outbreaks/investigating-outbreaks/confirming_diagnosis.html

Etiology (Name the bacterium, chemical/toxin, virus, or parasite. If available, include the serotype and other characteristics such as phage type, virulence factors, and metabolic profile.)

Genus	Species	Serotype/genotype	Other characteristics	Etiology confirmed or suspected	# of lab-confirmed cases	Detected in~
Salmonella	enterica	Litchfield		Confirmed	18	1

~Detected in (choose all that apply): 1 – patient specimen; 2 – food specimen; 3 – environmental specimen; 4 – food-worker specimen; 5 – water sample; 6 – animal specimen

Isolates/Strains (For bacterial pathogens, provide a representative for each distinct pattern. For norovirus outbreaks, provide CaliciNet key, outbreak number, sequenced region, and genotype for each distinct strain.)

CDC system	State lab ID/ Accession ID/ CaliciNet key/ PulseNet Key	CDC PulseNet cluster code or CaliciNet outbreak number	CDC PulseNet pattern designation for enzyme 1	CDC PulseNet pattern designation for enzyme 2	CaliciNet sequenced region/whole genome sequencing ID	CaliciNet genotype/ other molecular designation
PulseNet	IN__C17019424	1704MLTDK-1	JGXX01.0009		Pnusas016255	
PulseNet	MI__CL17-165180	1704MLTDK-1	JGXX01.0009		Pnusas014268	
PulseNet	OH__2017001435	1704MLTDK-1	JGXX01.0009		Pnusas014381	

Settings

Animal Contact

Settings Section – complete for person-to-person, environmental contamination, and other/unknown primary mode of transmission

Major Setting of Exposure (choose one)

- | | | | | |
|---|--|--|--|--|
| <input type="checkbox"/> Camp | <input type="checkbox"/> Hospital | <input type="checkbox"/> Office/indoor workplace | <input type="checkbox"/> Private home/residence | <input type="checkbox"/> Shelter/group home/
transitional housing |
| <input type="checkbox"/> Child day care | <input type="checkbox"/> Hotel/motel | <input type="checkbox"/> Other healthcare facility | <input type="checkbox"/> Religious facility | <input type="checkbox"/> Ship/boat |
| <input type="checkbox"/> Event space | <input type="checkbox"/> Long-term care/nursing
home/assisted living facility | <input type="checkbox"/> Other (specify) | <input type="checkbox"/> Restaurant | <input type="checkbox"/> Unknown |
| <input type="checkbox"/> Festival/fair | | <input type="checkbox"/> Prison/jail | <input type="checkbox"/> School/college/university | |

Specify setting _____

Attack Rates for Major Setting of Exposure

Group (based on setting)	Estimated exposed in major setting*	Estimated ill in major setting	Crude attack rate [(estimated ill / estimated exposed) x 100]
Residents, guests, passengers, patients, etc.			
Staff, crew, etc.			

*e.g., number of persons on ship, number of residents in nursing home or affected ward

Other Settings of Exposure (choose all that apply)

- | | | | | |
|---|--|--|--|--|
| <input type="checkbox"/> Camp | <input type="checkbox"/> Hospital | <input type="checkbox"/> Office/indoor workplace | <input type="checkbox"/> Private home/residence | <input type="checkbox"/> Shelter/group home/
transitional housing |
| <input type="checkbox"/> Child day care | <input type="checkbox"/> Hotel/motel | <input type="checkbox"/> Other healthcare facility | <input type="checkbox"/> Religious facility | <input type="checkbox"/> Ship/boat |
| <input type="checkbox"/> Event space | <input type="checkbox"/> Long-term care/nursing
home/assisted living facility | <input type="checkbox"/> Other (specify) | <input type="checkbox"/> Restaurant | <input type="checkbox"/> Unknown |
| <input type="checkbox"/> Festival/fair | | <input type="checkbox"/> Prison/jail | <input type="checkbox"/> School/college/university | |

Specify setting _____

Additional Shigella Questions (Complete this section for Shigella outbreaks)

- Did any case-patients report travel prior to illness onset? Yes No Unknown
If yes, was travel international, domestic, or both? International Domestic Both Unknown
- Were any confirmed, suspected, or probable case-patients immunocompromised (e.g., HIV/AIDS)? Yes No Unknown
- Were there any confirmed, suspected, or probable cases among men who have sex with men? Yes No Unknown

Animal Contact Section – complete for animal contact primary mode of transmission

Animal vehicle undetermined Reason(s) animal contact, but undetermined vehicle (enter all that apply from list in appendix E): _____

Animal	1	2	3
Animal Type (select from list in appendix E)	Baby chick or duckling		
Animal Type (specify)			
Confirmed or suspected vehicle	Confirmed		
Reason(s) confirmed or suspected (enter all that apply from list in appendix E)	1		

- | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
|---|--|--|--|--|---|--|----------------------------------|---|--|---|--------------------------------------|--|-------------------------------------|--------------------------------------|---|---|--|----------------------------------|-----------------------------------|--|--|-------------------------------------|--|--|--|---|--|--|---|---|---------------------------------------|---|----------------------------------|
| <p>1. Settings of exposure (check all that apply)</p> <table border="0"> <tr> <td><input checked="" type="checkbox"/> Agricultural feed store</td> <td><input type="checkbox"/> Live animal market</td> <td><input checked="" type="checkbox"/> Private home/residence</td> </tr> <tr> <td><input type="checkbox"/> Animal shelter or sanctuary</td> <td><input type="checkbox"/> Long-term care/nursing home/assisted living facility</td> <td><input type="checkbox"/> School/college/university</td> </tr> <tr> <td><input type="checkbox"/> Camp</td> <td><input type="checkbox"/> Pet store or other retail location</td> <td><input type="checkbox"/> Veterinary clinic</td> </tr> <tr> <td><input type="checkbox"/> Child day care</td> <td><input type="checkbox"/> Petting zoo</td> <td><input type="checkbox"/> Zoo or animal exhibit</td> </tr> <tr> <td><input type="checkbox"/> Farm/dairy</td> <td><input type="checkbox"/> Prison/jail</td> <td><input type="checkbox"/> Other (specify*)</td> </tr> <tr> <td><input type="checkbox"/> Festival or fair</td> <td></td> <td><input type="checkbox"/> Unknown</td> </tr> <tr> <td><input type="checkbox"/> Hospital</td> <td></td> <td></td> </tr> <tr> <td><input type="checkbox"/> Laboratory</td> <td></td> <td></td> </tr> </table> | <input checked="" type="checkbox"/> Agricultural feed store | <input type="checkbox"/> Live animal market | <input checked="" type="checkbox"/> Private home/residence | <input type="checkbox"/> Animal shelter or sanctuary | <input type="checkbox"/> Long-term care/nursing home/assisted living facility | <input type="checkbox"/> School/college/university | <input type="checkbox"/> Camp | <input type="checkbox"/> Pet store or other retail location | <input type="checkbox"/> Veterinary clinic | <input type="checkbox"/> Child day care | <input type="checkbox"/> Petting zoo | <input type="checkbox"/> Zoo or animal exhibit | <input type="checkbox"/> Farm/dairy | <input type="checkbox"/> Prison/jail | <input type="checkbox"/> Other (specify*) | <input type="checkbox"/> Festival or fair | | <input type="checkbox"/> Unknown | <input type="checkbox"/> Hospital | | | <input type="checkbox"/> Laboratory | | | <p>2. Was pet food or animal feed implicated as a potential source of the outbreak? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Unknown</p> <p>If yes, please specify:</p> <table border="0"> <tr><td><input type="checkbox"/> Prepackaged pet food</td></tr> <tr><td><input type="checkbox"/> Pet treats or chews</td></tr> <tr><td><input type="checkbox"/> Homemade pet food</td></tr> <tr><td><input type="checkbox"/> Commercially prepared 'raw' pet food</td></tr> <tr><td><input type="checkbox"/> Frozen or fresh feeder rodents</td></tr> <tr><td><input type="checkbox"/> Blended feed</td></tr> <tr><td><input type="checkbox"/> Other (specify*)</td></tr> <tr><td><input type="checkbox"/> Unknown</td></tr> </table> | <input type="checkbox"/> Prepackaged pet food | <input type="checkbox"/> Pet treats or chews | <input type="checkbox"/> Homemade pet food | <input type="checkbox"/> Commercially prepared 'raw' pet food | <input type="checkbox"/> Frozen or fresh feeder rodents | <input type="checkbox"/> Blended feed | <input type="checkbox"/> Other (specify*) | <input type="checkbox"/> Unknown |
| <input checked="" type="checkbox"/> Agricultural feed store | <input type="checkbox"/> Live animal market | <input checked="" type="checkbox"/> Private home/residence | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| <input type="checkbox"/> Animal shelter or sanctuary | <input type="checkbox"/> Long-term care/nursing home/assisted living facility | <input type="checkbox"/> School/college/university | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| <input type="checkbox"/> Camp | <input type="checkbox"/> Pet store or other retail location | <input type="checkbox"/> Veterinary clinic | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| <input type="checkbox"/> Child day care | <input type="checkbox"/> Petting zoo | <input type="checkbox"/> Zoo or animal exhibit | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| <input type="checkbox"/> Farm/dairy | <input type="checkbox"/> Prison/jail | <input type="checkbox"/> Other (specify*) | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| <input type="checkbox"/> Festival or fair | | <input type="checkbox"/> Unknown | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| <input type="checkbox"/> Hospital | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| <input type="checkbox"/> Laboratory | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| <input type="checkbox"/> Prepackaged pet food | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| <input type="checkbox"/> Pet treats or chews | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| <input type="checkbox"/> Homemade pet food | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| <input type="checkbox"/> Commercially prepared 'raw' pet food | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| <input type="checkbox"/> Frozen or fresh feeder rodents | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| <input type="checkbox"/> Blended feed | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| <input type="checkbox"/> Other (specify*) | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| <input type="checkbox"/> Unknown | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| <p>3. Did any cases have exposure to livestock or household pets that were experiencing diarrhea?
<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Unknown</p> | <p>5. What prevention measures or recommendations were used to stop the outbreak and prevent additional infections? (check all that apply)</p> <table border="0"> <tr> <td><input checked="" type="checkbox"/> Handwashing</td> <td><input type="checkbox"/> None</td> </tr> <tr> <td><input type="checkbox"/> Quarantine/stop movement</td> <td><input type="checkbox"/> Other (specify*)</td> </tr> <tr> <td><input type="checkbox"/> Venue or event closure</td> <td><input type="checkbox"/> Unknown</td> </tr> <tr> <td><input type="checkbox"/> Removal of animals from setting</td> <td></td> </tr> </table> | <input checked="" type="checkbox"/> Handwashing | <input type="checkbox"/> None | <input type="checkbox"/> Quarantine/stop movement | <input type="checkbox"/> Other (specify*) | <input type="checkbox"/> Venue or event closure | <input type="checkbox"/> Unknown | <input type="checkbox"/> Removal of animals from setting | | | | | | | | | | | | | | | | | | | | | | | | | |
| <input checked="" type="checkbox"/> Handwashing | <input type="checkbox"/> None | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| <input type="checkbox"/> Quarantine/stop movement | <input type="checkbox"/> Other (specify*) | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| <input type="checkbox"/> Venue or event closure | <input type="checkbox"/> Unknown | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| <input type="checkbox"/> Removal of animals from setting | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| <p>4. Was the "Compendium of Measures to Prevent Disease Associated with Animals in Public Settings" used in the investigation? <input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Unknown</p> | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |

Animal contact remarks (*If "Other" was chosen, specify here): _____

Food

Food Section – complete for foodborne primary mode of transmission

Food vehicle undetermined Reason(s) foodborne, but undetermined vehicle (enter all that apply from list in appendix E): _____

Food	1	2	3
Name of food <i>(excluding any preparation)</i>			
Confirmed or suspected vehicle			
Reason(s) confirmed or suspected <i>(enter all that apply from list in appendix E)</i>			
Ingredient(s) <i>(enter all that apply)</i>			
Contaminated ingredient(s) <i>(enter all that apply)</i>			
Total # of cases exposed to implicated food			
Method of processing <i>(enter all that apply from list in appendix E)</i>			
Method of preparation <i>(select one from list in appendix E)</i>			
Level of preparation <i>(select one from list in appendix E)</i>			
Contaminated food imported to US?	<input type="checkbox"/> Yes, country _____ <input type="checkbox"/> Yes, unknown <input type="checkbox"/> No <input type="checkbox"/> Unknown	<input type="checkbox"/> Yes, country _____ <input type="checkbox"/> Yes, unknown <input type="checkbox"/> No <input type="checkbox"/> Unknown	<input type="checkbox"/> Yes, country _____ <input type="checkbox"/> Yes, unknown <input type="checkbox"/> No <input type="checkbox"/> Unknown
Was product both produced under domestic regulatory oversight and sold?	<input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Unknown	<input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Unknown	<input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Unknown

Location where food was prepared <i>(check all that apply)</i>	Location of exposure (where food was eaten) <i>(check all that apply)</i>
<input type="checkbox"/> Banquet facility (food prepared and served on-site)	<input type="checkbox"/> Banquet facility (food prepared and served on-site)
<input type="checkbox"/> Camp	<input type="checkbox"/> Camp
<input type="checkbox"/> Caterer (food prepared off-site from where served)	<input type="checkbox"/> Caterer (food prepared off-site from where served)
<input type="checkbox"/> Child day care	<input type="checkbox"/> Child day care
<input type="checkbox"/> Fair, festival, other temporary or mobile services	<input type="checkbox"/> Fair, festival, other temporary or mobile services
<input type="checkbox"/> Farm/dairy	<input type="checkbox"/> Farm/dairy
<input type="checkbox"/> Grocery store	<input type="checkbox"/> Grocery store
<input type="checkbox"/> Hospital	<input type="checkbox"/> Hospital
<input type="checkbox"/> Hotel/motel	<input type="checkbox"/> Hotel/motel
<input type="checkbox"/> Long-term care/nursing home/assisted living facility	<input type="checkbox"/> Long-term care/nursing home/assisted living facility
<input type="checkbox"/> Office/indoor workplace	<input type="checkbox"/> Office/indoor workplace
<input type="checkbox"/> Other (specify in 'where prepared remarks')	<input type="checkbox"/> Other (specify in 'where eaten remarks')

Where prepared remarks:	Where eaten remarks:
-------------------------	----------------------

Was there a kitchen manager certified in food safety at the location of preparation? Yes No Unknown

Contributing Factors *(check all that contributed to this outbreak)*

Contributing factors unknown

Contamination factor

C1 C2 C3 C4 C5 C6 C7 C8 C9 C10 C11 C12 C13 C14 C15 C-N/A

Proliferation/amplification factor *(bacterial outbreaks only)*

P1 P2 P3 P4 P5 P6 P7 P8 P9 P10 P11 P12 P-N/A

Survival factor

S1 S2 S3 S4 S5 S-N/A

Confirmed or Suspected Point of Contamination *(check one)*

Before preparation Preparation Unknown
 If 'before preparation': Pre-Harvest Processing Unknown

Reason suspected *(check all that apply)*

Environmental evidence Laboratory evidence
 Epidemiologic evidence Prior experience makes this a likely source

Was food-worker implicated as the source of contamination?

Yes No Unknown

If yes, please check only one of the following:

Laboratory and epidemiologic evidence Epidemiologic evidence
 Laboratory evidence Prior experience makes this a likely source

School Questions

(Complete this section only if "school" is checked in either sections "Location where food was prepared" or "Location of exposure (where food was eaten)".

1. Did the outbreak involve a single or multiple schools?

Single Multiple (number of schools: _____)

2. School characteristics *(for all involved students in all involved schools)*

- a. Total approximate enrollment: _____ *(number of students)* Unknown or undetermined
- b. Grade level(s)
 - Grade school *(grades K-12)*
 - Please check all grades affected: K 1st 2nd 3rd 4th 5th 6th 7th 8th 9th 10th 11th 12th
 - College/university/technical school
 - Unknown or undetermined
- c. Primary funding of involved schools
 - Public Private Unknown

3. Describe the preparation of the implicated item:

(check all that apply)

- Heat and serve *(item mostly prepared or cooked off-site, reheated on-site)*
- Served a-la-carte
- Serve only *(preheated or served cold)*
- Cooked on-site using primary ingredients
- Provided by a food service management company
- Provided by a fast-food vendor
- Provided by a pre-plate company
- Part of a club or fundraising event
- Made in the classroom
- Brought by a student/teacher/parent
- Other *(specify in General Remarks)*
- Unknown or undetermined

4. How many times has the state, county or local health department inspected this school cafeteria or kitchen in the 12 months before the outbreak?*

- Once
- Twice
- More than two times
- Not inspected
- Unknown or undetermined

**If multiple schools are involved, please answer for the school with the most cases.*

5. Does the school have a HACCP plan in place for the school feeding program?*

- Yes
- No
- Unknown or undetermined

**If multiple schools are involved, please answer for the school with the most cases.*

6. Was implicated food item provided to the school through the National School Lunch/Breakfast Program?

- Yes
- No
- Unknown or undetermined

If **yes**, was the implicated food item donated/purchased by:

- USDA through the Commodity Distribution Program
- The state/school authority
- Other *(specify in General Remarks)*
- Unknown or undetermined

Ground Beef

1. What percentage of ill persons, for whom information is available, ate ground beef raw or undercooked? _____ %
2. Was ground beef case-ready?
 Yes No Unknown
(Case-ready ground beef is meat that comes from a manufacturer packaged for sale that is not altered or repackaged by the retailer.)
3. Was the beef ground or reground by the retailer?
 Yes No Unknown
 If yes, was anything added to the beef during grinding (*e.g., shop trim or any product to alter the fat content*)?: _____

Eggs

- | | |
|---|---|
| <p>1. Were eggs (<i>check all that apply</i>)</p> <input type="checkbox"/> in shell, unpasteurized
<input type="checkbox"/> in shell, pasteurized
<input type="checkbox"/> packaged liquid or dry
<input type="checkbox"/> stored with inadequate refrigeration during or after sale
<input type="checkbox"/> consumed raw
<input type="checkbox"/> consumed undercooked
<input type="checkbox"/> pooled | <p>2. Was <i>Salmonella</i> Enteritidis found on the farm?
 <input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Unknown</p> <p>Egg comment
 <i>(e.g., eggs and patients isolates matched by phage type):</i></p> <p>_____</p> |
|---|---|

Public reporting burden of this collection of information is estimated to average 20 minutes per response, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information. An agency may not conduct or sponsor, and a person is not required to respond to a collection of information unless it displays a currently valid OMB control number. Send comments regarding this burden estimate or any other aspect of this collection of information, including suggestions for reducing this burden to CDC, Project Clearance Officer, 1600 Clifton Road, MS D-24, Atlanta, GA, 30333, ATTN: PRA (0920-0004) <--DO NOT MAIL CASE REPORTS TO THIS ADDRESS-->

Appendix

Case Count by States

Arizona: 1

Illinois: 1

Indiana: 1

Michigan: 5

Ohio: 5

Oklahoma: 4

Texas: 1

CDC Remarks

Traceback identified multiple stores and hatcheries. No common hatchery source was identified.

