INVESTIGATION OF A FOODBORNE OUTBREAK

1. Where did the outbreak occur?
   State: ____________ (1, 2) City or Town: ____________ County: ____________

2. Date of outbreak: (Date of onset 1st case) ________ (3-8)

3. Indicate actual (a) or estimated (e) numbers:
   Persons exposed: ________ (9-11)
   Persons ill: ________ (12-14)
   Hospitalized: ________ (15-16)
   Fatal cases: ________ (17)

4. History of Exposed Persons:
   No. histories obtained: ________ (18-20)
   No. persons with symptoms: ________ (21-23)
   Nausea: ________ (24-26)
   Diarrhea: ________ (33-35)
   Vomiting: ________ (27-29)
   Fever: ________ (36-38)
   Cramps: ________ (30-32)
   Other: ________ (39)

5. Incubation period (hours):
   Shortest: ________ (40-42)
   Longest: ________ (43)
   Approx. for majority: ________ (46)

6. Duration of illness (hours):
   Shortest: ________ (49-51)
   Longest: ________ (52)
   Approx. for majority: ________ (55)

7. Food-specific attack rates (58)

<table>
<thead>
<tr>
<th>Food Items Served</th>
<th>Number of persons who ATE specified food</th>
<th>Number who did NOT eat specified food</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>III</td>
<td>Not III</td>
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</table>

8. Vehicle responsible (food item incriminated by epidemiological evidence): ________ (59.60)

9. Manner in which incriminated food was marketed: (Check all applicable)
   (a) Food Industry ________ (61) (c) Not wrapped ________ (63)
   Raw: ________ 1
   Processed: ________ 2
   Home Produced: ________ 3
   Refrigerated: ________ 2
   Frozen: ________ 3
   Heated: ________ 4
   (d) Room Temperature ________ (64)
   Refrigerated: ________ 2
   Frozen: ________ 3
   Heated: ________ 4

   If a commercial product, indicate brand name and lot number

10. Place of preparation of contaminated item: ________ (65)
    Restaurant: ________ 1
    Delicatessen: ________ 2
    Cafeteria: ________ 3
    Private Home: ________ 4
    Caterer: ________ 5
    Institution: ________ 6
    School: ________ 6
    Church: ________ 7
    Camp: ________ 8
    Other, specify: ________ 9

11. Place where eaten: ________ (66)
    Restaurant: ________ 1
    Delicatessen: ________ 2
    Cafeteria: ________ 3
    Private Home: ________ 4
    Picnic: ________ 5
    Institution: ________ 6
    School: ________ 6
    Church: ________ 7
    Camp: ________ 8
    Other, specify: ________ 9
12. Food specimens examined: 67
   Specify by "X" whether food examined was original (eaten at time of
   outbreak) or check-up (prepared in similar manner but not involved in
   outbreak).

<table>
<thead>
<tr>
<th>Item</th>
<th>Orig</th>
<th>Check up</th>
<th>Findings</th>
<th>Qualitative</th>
<th>Quantitative</th>
</tr>
</thead>
<tbody>
<tr>
<td>Example: beef</td>
<td>X</td>
<td></td>
<td>C. perfringens, Hobbs type 10</td>
<td>2x10⁶/gm</td>
<td></td>
</tr>
</tbody>
</table>

13. Environmental specimens examined: 68
   Item                  | Findings
   Example: meat grinder | C. perfringens, Hobbs Type 10

14. Specimens from patients examined (stool, vomitus, etc.): 69
   Item   | No. Persons | Findings
   Example: stool | 11 | C. perfringens, Hobbs Type 10

15. Specimens from food handlers (stool, lesions, etc.): 70
   Item   | Findings
   Example: lesion | C. perfringens, Hobbs type 10

16. Factors contributing to outbreak (check all applicable):
   Yes  No
   1. Improper storage or holding temperature ........ 1  2 (71)
   2. Inadequate cooking .................................. 1  2 (72)
   3. Contaminated equipment or working surfaces ...... 1  2 (73)
   4. Food obtained from unsafe source ................. 1  2 (74)
   5. Poor personal hygiene of food handler .......... 1  2 (75)
   6. Other, specify ...................................... 1  2 (76)

17. Etiology: 77, 78
   Suspected .............................................. 1 (79)
   Confirmed ............................................. 2
   Unknown .................................................. 3

18. Remarks: Briefly describe aspects of the investigation not covered above, such as unusual age or sex distribution; unusual circumstances leading
to contamination of food, water; epidemic curve; etc. (Attach additional page if necessary)

Name of reporting agency: 80
Investigating official:
Date of investigation:

NOTE: Epidemiological Assistance for the investigation of a foodborne outbreak is available upon request by the State Health Department
to the Center for Disease Control, Atlanta, Georgia 30333.

To improve national surveillance, please send a copy of this report to:
   Center for Disease Control
   Attn: Enteric Diseases Section, Bacterial Diseases Branch, EP
   Atlanta, Georgia 30333

Submitted copies should include as much information as possible, but the completion of every item is not required.