

CDC's National Environmental Assessment Reporting System (NEARS)

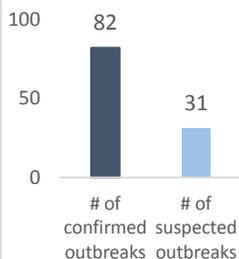
2015 Summary Report

In 2015, a total of 114 outbreaks were reported to NEARS. This summary provides information on characteristics of those outbreaks and the establishments where the outbreaks occurred.

The data included in this summary were collected by NEARS participants in California; Connecticut; Davis County, Utah; Fairfax County, Virginia; Harris County, Texas; Minnesota; New York City; New York State; Rhode Island; Tennessee; and Wisconsin.

Outbreak Characteristics

Foodborne Illness Outbreaks⁺



* N varies because of missing data in NEARS.

Outbreak Response

The average number of days between the date the outbreak establishment was identified for an environmental assessment and the date of the following activities with the outbreak establishment:

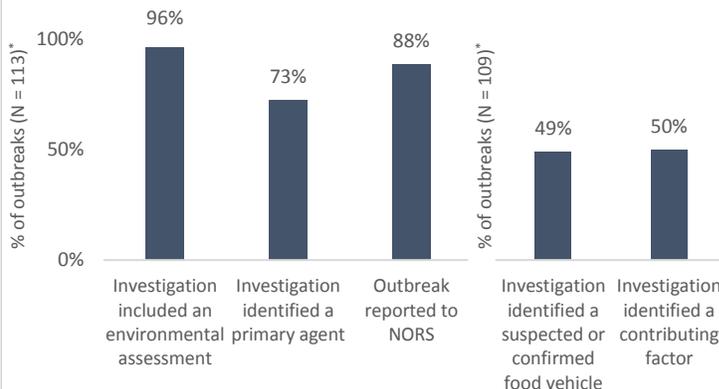
1st contact = 1 day (min = 0, max = 15)

Establishment observation = 2 days (min = 0, max = 29)

Manager interview = 14 days (min = 0, max = 121)

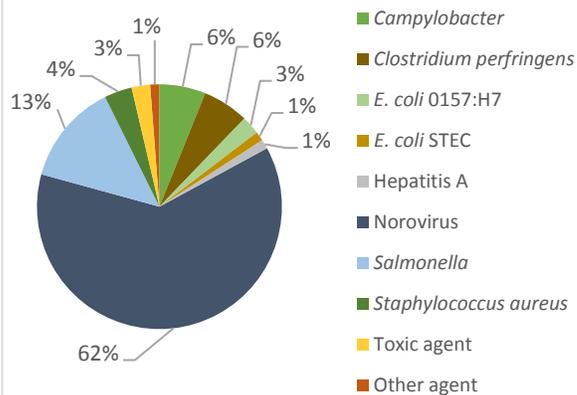
The average number of visits to the outbreak establishment needed to complete an environmental assessment = 2 visits (min = 1, max = 6).

Outbreak Investigation Characteristics

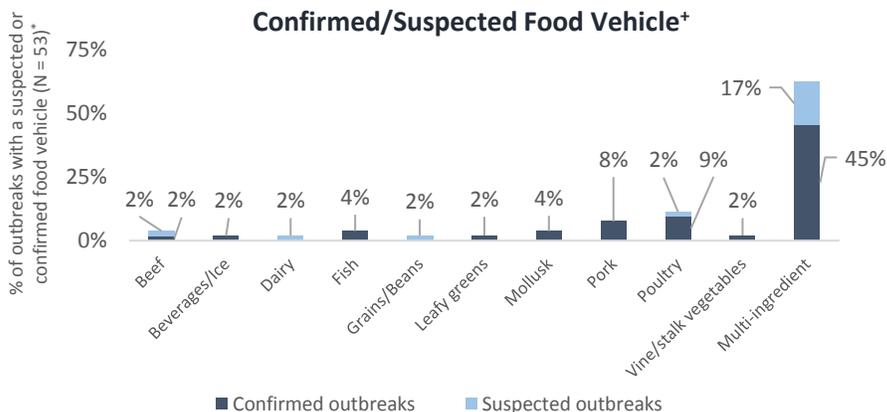


* N varies because of missing data in NEARS.

Outbreak Primary Agents

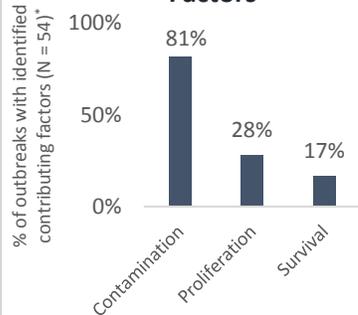


Confirmed/Suspected Food Vehicle⁺



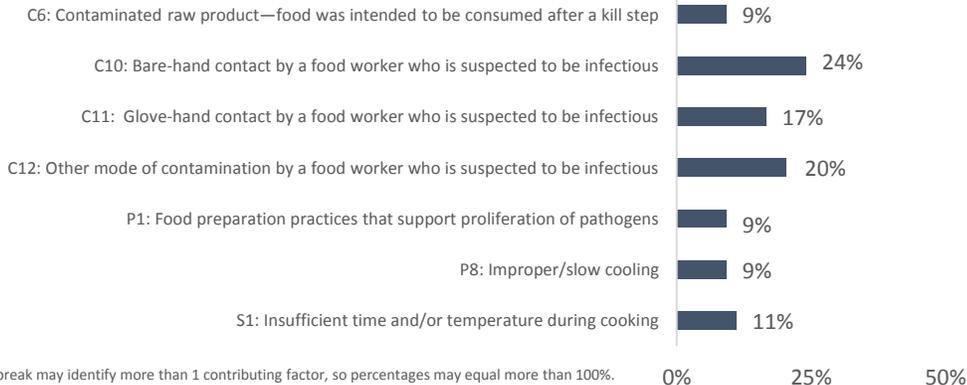
* Each outbreak may identify more than 1 food vehicle, so percentages may equal more than 100%.

Outbreak Contributing Factors⁺



* Each outbreak may identify more than 1 contributing factor, so percentages may equal more than 100%.

Most Common Outbreak Contributing Factors⁺



* Each outbreak may identify more than 1 contributing factor, so percentages may equal more than 100%.

+ Denotes data that can be used toward meeting Standard 5 in FDA's Voluntary National Retail Food Regulatory Program Standards.

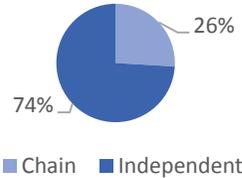
Outbreak Establishment Characteristics

Establishment Description

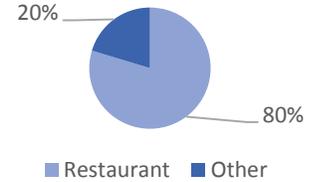
60% (70) of the menu types were best described as American, followed by Other (14%, 16), Italian (9%, 11), Mexican (7%, 8), Chinese (5%, 6), Japanese (4%, 5), and Thai (1%, 1).

59% (70) of the establishments had at least one critical violation noted during their last routine inspection.

Establishment Ownership



Establishment Type

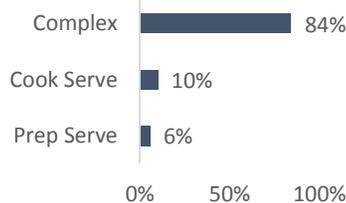


Food Preparation Processes

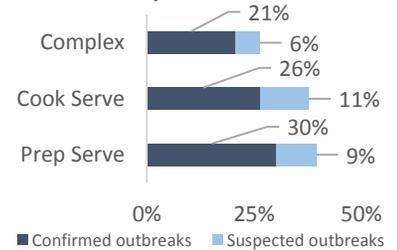
The establishment types were best described as Complex (84%, 99), Cook Serve (10%, 12), and Prep Serve (6%, 7).

Of the outbreaks that identified a suspected or confirmed food vehicle (N = 53), the food preparation processes used for the food vehicles were best described as Prep Serve (39%, 21), Cook Serve (37%, 20), and Complex (27%, 14).*

Establishment Types



Food Preparation Processes**



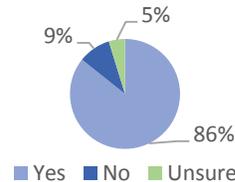
* Each outbreak may identify more than 1 food vehicle and food preparation process per outbreak, so percentages may equal more than 100%.

Hand Hygiene Policy Characteristics

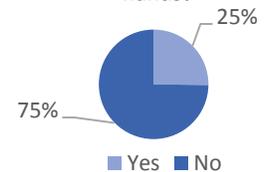
86% (90) of the establishments had a policy concerning the use of disposable gloves. Of those that had a glove-use policy,

- 50% (45) had a policy requiring glove use at all times when in the kitchen.
- 47% (42) had a policy requiring glove use specifically when handling ready-to-eat foods.

Does the establishment have a disposable glove-use policy?



Do food workers handle ready-to-eat food with bare hands?



96% (103) of the establishments had hand sinks in the employee restrooms.

- In 91% (94) of the establishments with employee restroom hand sinks, all employee restrooms hand sinks were appropriately equipped (warm water, hand soap, and drying paper towel or cloth towels).

100% (107) of the establishments had hand sinks in the employee work areas.

- In 77% (82) of the establishments with employee work area hand sinks, all employee work area hand sinks were appropriately equipped (warm water, hand soap, and drying paper towel or cloth towels).

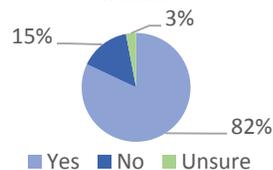
Ill Worker Policy Characteristics

82% (86) of the establishments had a policy to restrict or exclude ill workers.

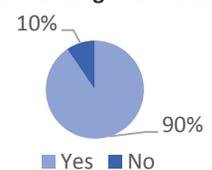
90% (95) of the establishments had a policy requiring food workers to tell their manager when they are ill.

- In 79% (75) of the establishments with this policy, the policy also required ill food workers to tell their manager what their symptoms are.

Does the establishment have a policy to restrict or exclude ill workers?



Does the establishment have a policy that requires workers to tell a manager when ill?

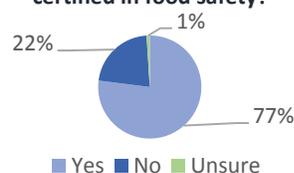


Kitchen Manager Characteristics

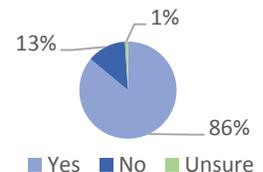
77% (81) of the establishments require kitchen managers to have food safety certification.

86% (90) of the establishments had kitchen managers that were food safety certified.

Does the establishment require kitchen managers to be certified in food safety?



Are kitchen managers certified in food safety?



+ Denotes data that can be used toward meeting Standard 5 in FDA's Voluntary National Retail Food Regulatory Program Standards.

For more information on CDC's National Environmental Assessment Reporting System (NEARS), visit www.cdc.gov/nceh/ehs/nears/