

Appendix E: Available Picklist Values



Signs and Symptoms: Choose all that apply.*

Abdominal cramps	Eye symptoms (unspecified)	Parasthesia (tingling sensation)
Alopecia (hair loss)	Facial weakness	Periorbital edema
Altered cry	Faintness/lightheadedness	Pharyngitis
Anaphylaxis	Fasciculations (bundling nerve/muscle fibers)	Photophobia
Anorexia (loss of appetite)	Fatigue	Prostration
Appendicitis	Fever	Ptosis
Arthralgia (joint pain)	Flushing	Rash
Asymptomatic	Gas/bloating	Redness
Ataxia (loss of coordination)	Hallucinations	Renal failure
Backache	Headache	Respiratory arrest
Blood pressure flux	Heartburn	Respiratory failure
Bloody stools	Hemoptysis	Rhinitis (nasal congestion)
Bloody vomitus	Histamine reaction	Seizures
Blurred vision	Hoarse	Septicemia
Body ache	Hot flash/flush	Shakes
Bradycardia (decreased heart rate)	HUS (Hemolytic Uremic Syndrome)	Shock
Bullous skin lesions	Hypotension (low blood pressure)	Sore throat
Burning	Hypoxia	Speech difficulty
Burns in mouth	Insomnia	Stiff neck
Chest pain	Itching	Sweating
Chills	Jaundice	Swollen tongue
Coma	Lethargy	Tachycardia (rapid heartbeat)
Congestion	Loss of consciousness	Taste disturbance
Cough	Lymphadenopathy (swollen glands)	Temperature reversal
Dark urine	Malaise	Temperature variant
Dehydration	Memory loss	Thick tongue
Descending paralysis	Meningitis	Thirst
Diarrhea	Mucus in stool	Thrombocytopenia
Dilated pupils	Muscle breakdown	Tinnitus (ringing in ears)
Diplopia (double vision)	Muscle cramps	Trembling
Disoriented	Muscle fatigue	TTP (Thrombotic thrombocytopenic purpura)
Dizziness	Muscle spasm	Urinary problems
Dry mouth	Myalgia (muscle ache/pain)	Urticaria (hives)
Dysconjugate gaze	Nausea	Vomiting
Dysesthesia (sensory impairment)	Neurological symptoms (unspecified)	Weak pulse
Dysphasia (difficulty swallowing)	Numbness	Weakness
Ear ache/pain	Oral swelling	Weight loss
Edema (swelling)	Pain	Wheezing
Eosinophilia	Palpitations	
Erythema (skin redness)	Paralysis	

*Additional user added symptoms are available in the NORS interface symptom list.

Reason(s) Suspected: Choose all that apply.

- 1 – Statistical evidence from epidemiological investigation
- 2 – Laboratory evidence (e.g., identification of agent in food)
- 3 – Compelling supportive information
- 4 – Other data (e.g., same phage type found on farm that supplied eggs)
- 5 – Specific evidence lacking but prior experience makes it likely source

Method of Processing (Prior to point-of-service: Processor): Choose all that apply.

- 1 – Pasteurized (e.g., liquid milk, cheese, and juice etc)
- 2 – Unpasteurized (e.g., liquid milk, cheese, and juice etc)
- 3 – Shredded or diced produce
- 4 – Pre-packaged (e.g., bagged lettuce or other produce)
- 5 – Irradiation
- 6 – Pre-washed
- 7 – Frozen
- 8 – Canned
- 9 – Acid treatment (e.g., commercial potato salad with vinegar, etc)
- 10 – Pressure treated (e.g., oysters, etc)
- 11 – None or Unknown

Method of Preparation (At point-of-service: Retail: restaurant, food store): Select only one.

- 1 – Prepared in the home
- 2 – Ready to eat food- No manual preparation, No cook step. (e.g., sliced cheese, pre-packaged deli meats; whole raw fruits; raw oysters, etc)
- 3 – Ready to eat food – Manual preparation, No cook step. (e.g., fresh vegetables, cut fresh fruits, chicken salad made from canned chicken, etc)
- 4 – Cook and Serve Foods: Immediate service. (e.g., soft-cooked eggs, hamburgers, etc)
- 5 – Cook and hot hold prior to service. (e.g., fried chicken, soups, hot vegetables, hot dogs, mashed potatoes, etc)
- 6 – Advance preparation: Cook, cool, serve (e.g., sliced roast beef from a whole cooked roast, etc)
- 7 – Advance preparation: Cook, cool, reheat, serve (e.g., lasagna, casseroles, soups, gravies, sauces, chili, etc)
- 8 – Advance preparation: Cook, cool, reheat, hot hold, serve (e.g., chili, refried beans, etc)
- 9 – Advance preparation: Cook-chill and Reduced Oxygen Packaging (ROP) (e.g., sauces, gravies, cheeses, etc packaged under ROP)
- 10 – None/ Unknown

Level of Preparation: Select only one.

- 1 – Foods eaten raw with minimal or no processing. (e.g., washing, cooling)
- 2 – Foods eaten raw with some processing. (e.g., no cooking, fresh cut and/or packaged raw)
- 3 – Foods eaten heat processed. (e.g., cooked: a microbiological kill step was involved in processing)

Contributing Factors: Choose all that apply.

Contamination Factors:

- C1 – Toxic substance part of the tissue
- C2 – Poisonous substance intentionally/deliberately added
- C3 – Poisonous substance accidentally/inadvertently added
- C4 – Addition of excessive quantities of ingredients that are toxic in large amounts
- C5 – Toxic container
- C6 – Contaminated raw product – food was intended to be consumed after a kill step
- C7 – Contaminated raw product – food was intended to be consumed raw or undercooked/underprocessed
- C8 – Foods originating from sources shown to be contaminated or polluted (such as a growing field or harvest area)
- C9 – Cross-contamination of ingredients (cross-contamination does not include ill food workers)
- C10 – Bare-hand contact by a food handler/worker/preparer who is suspected to be infectious
- C11 – Glove-hand contact by a food handler/worker/preparer who is suspected to be infectious
- C12 – Other mode of contamination (excluding cross-contamination) by a food handler/worker/preparer who is suspected to be infectious
- C13 – Foods contaminated by non-food handler/worker/preparer who is suspected to be infectious
- C14 – Storage in contaminated environment
- C15 – Other source of contamination
- C-N/A – Contamination Factors - Not Applicable

Proliferation/Amplification Factors:

- P1 – Food preparation practices that support proliferation of pathogens (during food preparation)
- P2 – No attempt was made to control the temperature of implicated food or the length of time food was out of temperature control (during food service or display of food)
- P3 – Improper adherence of approved plan to use Time as a Public Health Control
- P4 – Improper cold holding due to malfunctioning refrigeration equipment
- P5 – Improper cold holding due to an improper procedure or protocol
- P6 – Improper hot holding due to malfunctioning equipment
- P7 – Improper hot holding due to improper procedure or protocol
- P8 – Improper/slow cooling
- P9 – Prolonged cold storage
- P10 – Inadequate modified atmosphere packaging
- P11 – Inadequate processing (acidification, water activity, fermentation)
- P12 – Other situations that promoted or allowed microbial growth or toxic production
- P-N/A – Proliferation/Amplification Factors - Not Applicable

Survival Factors:

- S1 – Insufficient time and/or temperature control during initial cooking/heat processing
- S2 – Insufficient time and/or temperature during reheating
- S3 – Insufficient time and/or temperature control during freezing
- S4 – Insufficient or improper use of chemical processes designed for pathogen destruction
- S5 – Other process failures that permit pathogen