## Appendix E: Available Picklist Values

### Signs and Symptoms: Choose all that apply.*

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

*Additional user added symptoms are available in the NORS interface symptom list.*
Animal Type:
Cat or kitten
Dog or puppy
Other small mammalian household pet
Lizard
Turtle
Other reptile
Pet fish
Amphibian
Baby chick or duckling
Other poultry
Other small mammalian household pet
Lizard
Turtle
Other reptile
Pet fish
Amphibian
Baby chick or duckling
Other poultry
Other (specify)

Reason(s) Foodborne or Animal Contact, but Undetermined Vehicle: Choose all that apply.
See the main guidance for definitions and examples.
1 — Epidemiologic
2 — Laboratory
3 — Traceback and/or environmental investigation
4 — Other data (specify in General Remarks)

Reason(s) Confirmed or Suspected: Choose all that apply.
See the main guidance for definitions and examples.
1 — Epidemiologic
2 — Laboratory
3 — Traceback and/or environmental investigation
4 — Other data (specify in General Remarks)

Method of Processing (Prior to point-of-service: Processor): Choose all that apply.
1 — Pasteurized (e.g., liquid milk, cheese, and juice)
2 — Unpasteurized (e.g., liquid milk, cheese, and juice)
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)
10 — Pressure treated (e.g., oysters)
11 — Unknown
12 — Other
13 — None

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.
3 — Ready to eat food: Manual preparation (e.g., cutting, chopping), No cook step.
4 — Cook and Serve Foods: Immediate service.
5 — Cook and hot hold prior to service.
6 — Advance preparation: Cook, cool, serve
7 — Advance preparation: Cook, cool, reheat, serve
8 — Advance preparation: Cook, cool, reheat, hot hold, serve
9 — Advance preparation: Cook-chill and Reduced Oxygen Packaging (ROP)
10 — 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.**
See [Appendix D](#) for definitions and examples.

**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