NATIONAL OUTBREAK REPORTING SYSTEM

SUPPLEMENTAL FOOD TABS

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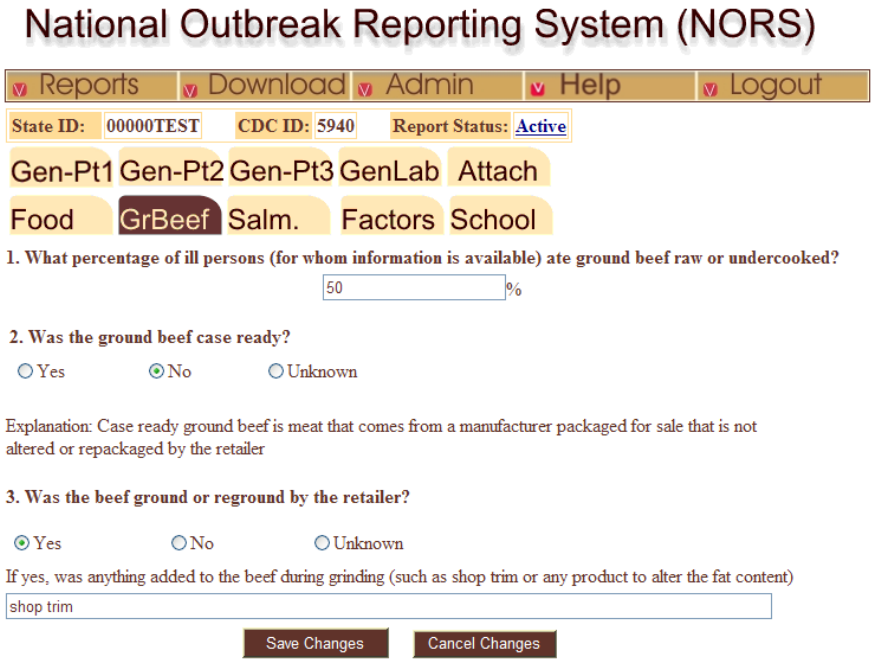
Introduction

This training guide provides a brief overview how to complete the *Salmonell*a, Ground Beef, Egg, and School tabs of a NORS outbreak report. This training guide assumes that you have already completed the training for the NORS General Section, Lab Section, and Food and Factor tabs.

For instructions on reporting non-foodborne outbreaks, refer to other training materials. Note: for detailed explanation of NORS reporting questions and answer options, refer to the NORS Guidance Document.

Tab: Ground Beef

- If ground beef was selected as a food vehicle or as an ingredient in the "Food" tab, the "GrBeef" tab will appear.
- Click on the "GrBeef" tab to view the supplemental questions.
- For question #1, enter the percentage of ill persons who ate ground beef that was raw or undercooked.
- For question #2 – Was the ground beef case-ready? – Click on one of these answers: yes, no, or unknown.
    - Case-ready ground beef is meat that comes from a manufacturer already packaged for sale -it is not altered, reground, or repackaged by the retailer.
- For question #3 – Was the beef ground or reground by the retailer? – Click on one of these answers: yes, no, or unknown.
    - If yes, indicate what, if anything (such as shop trim or any product to alter the fat content), was added during grinding.

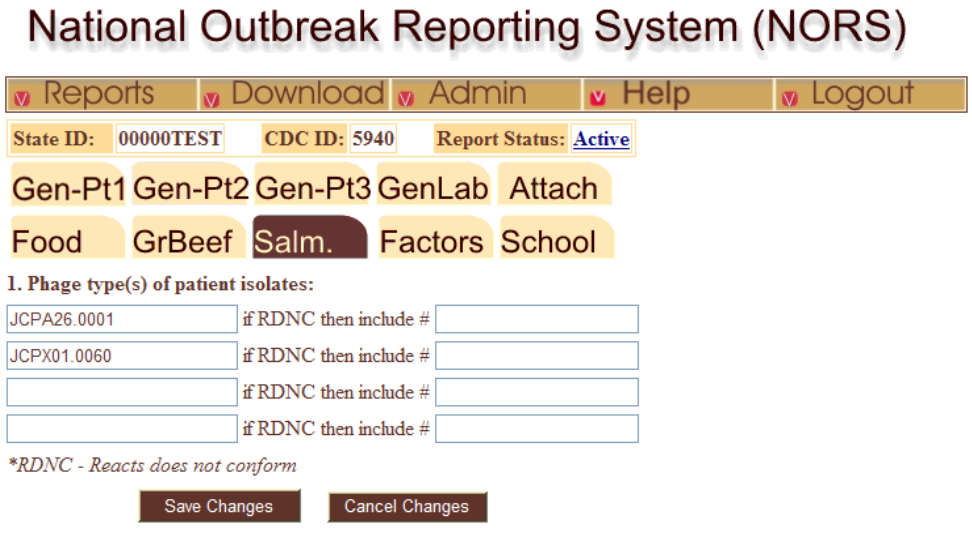


- After entering all the relevant information, click on the "Save Changes" button at the bottom of the page.

This is the end of the "GrBeef" tab.

Tab: Salmonella

- If *Salmonella* was selected as an etiology in the "GenLab" tab, the "Salm." tab will appear once you click on the "Food" tab again.
- Click on the "Salm." tab to view the supplemental questions.
- Enter in the phage type or types of patient isolates if available. If the isolate yielded RDNC (Reacts Does Not Conform) results, then enter the number of isolates that were RDNC.

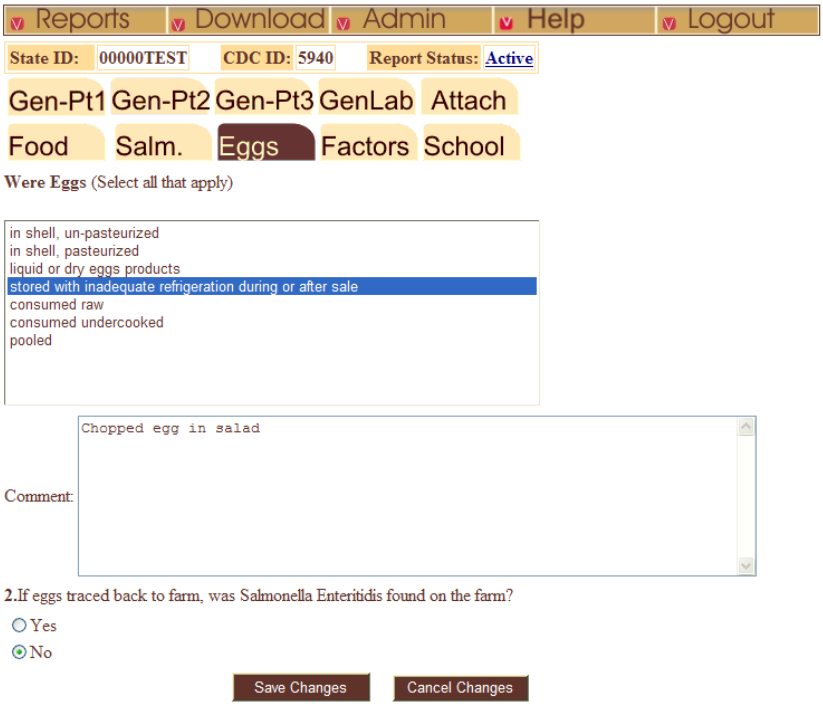


- After entering all the relevant information, click on the "Save Changes" button at the bottom of the page.

This is the end of the "Salm." tab.

Tab: Eggs

- If eggs were selected as a food vehicle or an ingredient in the "Food" tab, the "Eggs" tab will appear.
- Click on the "Eggs" tab to view the supplemental questions.
- For the first question, provide additional information about the type of eggs or the preparation/cooking methods of the implicated eggs. Select all options that apply. Then add any additional comments in the text box below.
- For question #2 – If eggs traced back to a specific farm, was *Salmonella* Enteritidis found on the farm? – Click on one of these answers: yes or no.



- After entering all the relevant information, click on the "Save Changes" button at the bottom of the page.

This is the end of the "Eggs" tab.

Tab: School

- If "School" was selected as a "Location Where Food Was Prepared" or "Location of Exposure or Where Food Was Eaten" in the "Factors" tab, then the "School" tab will appear.

- Click on the "School" tab to view the supplemental questions.

- For question #1 – Did the outbreak involve a single or multiple schools? – Click on one of these answers: Single or Multiple. If the outbreak involved multiple schools, indicate the number of schools involved in the next text box.

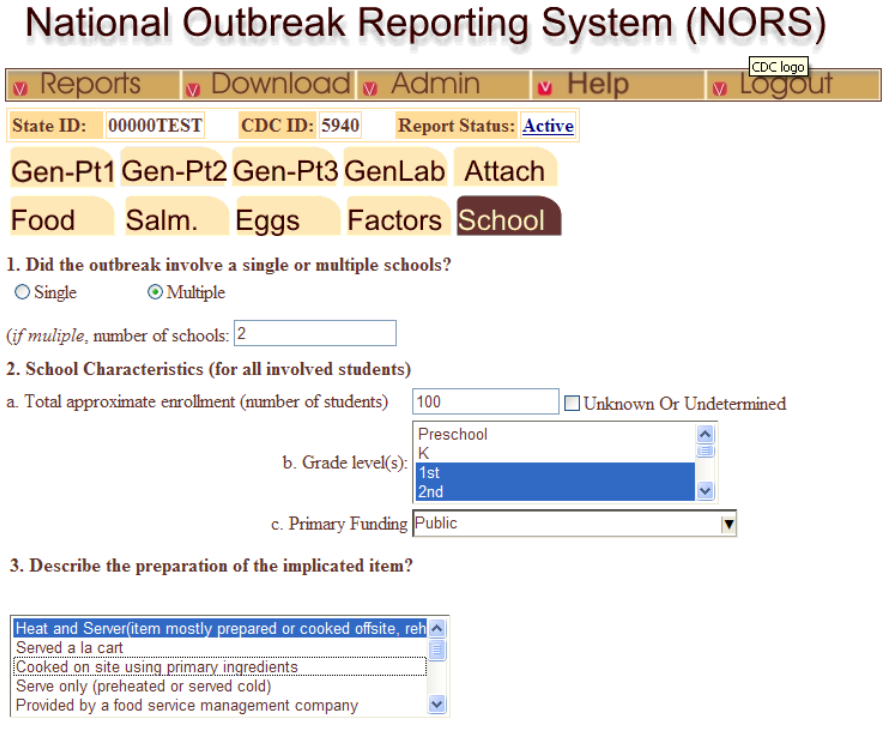
- For question #2 regarding the school characteristics (for all involved students):

- In the text box for 2a, enter the total approximate enrollment (number of students). If enrollment is unknown, then check the box, "Unknown or Undetermined."

- In 2b, select any and all the grade(s) for all involved students. If you are making more than one selection, hold the Ctrl button while selecting the grades.

- In 2c, select the primary funding source for the school(s) – either public, private, or unknown/undetermined.

- For question #3 – Describe the preparation of the implicated item– Select any and all preparation methods from the list provided. If you are making more than one selection, hold the Ctrl button while selecting the methods.



- For question #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? (if multiple schools are involved, answer for the most affected school) – Select one answer from the list provided.

- For question #5 – Does the school have a HACCP (Hazard Analysis & Critical Control Points) plan in place for the school feeding program? (if multiple schools are involved, answer according to the most affected school) -Click on one of these answers: No, Yes, or Unknown/Undetermined.

- For question #6 – Was the implicated food item provided to the school through the National School Lunch/Breakfast Program? – No, Yes, or Unknown/Undetermined.

- If you selected, "Yes," then answer the following question: "Was the implicated food item donated/purchase by [which agency]?" by selecting from the list provided.

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? *(if multiple schools are involved, please answer according to the most affected school)*

Once
Twice
More than two times
Not Inspected
Unknown or Undetermined

5. Does the school have a HACCP in place for the school feeding program? ***(if multiple schools are involved, please answer according to the most affected school)***

○ No ○ Yes ◉ Unknown or Undetermined

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

○ No ◉ Yes ○ Unknown or Undetermined

If Yes, Was the implicated food item donated/purchased by: State/school authority

Save Changes Cancel Changes

State ID: 00000TEST **CDC ID:** 5940 **Report Status:** Active

Food Salm. Eggs Factors School
Gen-Pt1 Gen-Pt2 Gen-Pt3 GenLab Attach

- After entering all the relevant information, click on the "Save Changes" button at the bottom of the page.

This is the end of the "School" tab.