Form 52.13
National Outbreak Reporting System (NORS) Appendix

Signs and Symptoms: Choose all that apply. NORS users may enter new signs and symptoms if it is not listed below.

- Abdominal Cramps
- Alopecia (absence of hair)
- Anaphylaxis
- Anorexia
- Appendicitis
- Arthralgia
- Asymptomatic
- Ataxia
- Backache
- Bedridden
- Bloating
- Blood pressure flux
- Bloody Stools
- Bloody vomitus
- Blurred vision
- Body ache
- Bradycardia
- Bullous skin lesions
- Burning
- Burns in mouth
- Chest pain
- Chills
- Coma
- Congestion
- Cough
- Dark Urine
- Dehydration
- Descending paralysis
- Diarrhea
- Difficulty breathing
- Difficulty swallowing
- Dilated pupils
- Diplopia (double vision)
- Disoriented
- Dizziness
- Dry mouth
- Dysconjugate gaze
- Dysesthesia (impairment of a sense, esp. touch)
- Ear ache
- Ears ringing
- Edema
- Eosinophil
- Erythemia
- Excess saliva
- Eye problems
- Facial weakness
- Faintness
- Fasciculations (bundling nerve/muscle fibers)
- Fatigue
- Fever
- Flushing
- Gas
- Hallucinations
- Headache
- Heartburn
- Hemorrhage
- Histamine reaction
- Hives
- Hoarse
- Hot flash/flush
- HUS (Hemolytic Uremic Syndrome)
- Hypotension
- Insomnia
- Itching
- Jaundice
- Joint pain
- Lethargy
- Light-headed
- Liver necrosis
- Loss of appetite
- Loss of consciousness
- Lymphadenopathy
- Malaise
- Memory loss
- Meningitis
- Mucus
- Mucus in stool
- Muscle breakdown
- Muscle fatigue
- Muscle spasm
- Myalgia
- Nausea
- Neurological symptoms
- Nightmares
- Numbness
- Oral Swelling
- Pain
- Palpitations
- Paralysis
- Paresthesia
- Periorbital edema
- Pharyngitis
- Photophobia
- Prostration
- Ptosis
- Quadriplegia
- Rapid pulse
- Rash
- Redness
- Respiratory arrest
- Rhinitis
- Seizures
- Septicemia
- Shakes
- Shock
- Shortness of breath
- Sore throat
- Speech difficulty
- Stiff neck
- Stiffness
- Stomach ache
- Sweating
- Swelling
- Swollen glands
- Swollen tongue
- Tachycardia
- Taste Disturbance
- Temperature reversal
- Temperature variant
- Thick tongue
- Thirst
- Thrombocytopenia
- Tingling
- Trembling
- TTP (Thrombotic thrombocytopenic purpura)
- Urinary problems
- Urticaria
- Vomiting
- Weak pulse
- Weakness
- Weight loss
- Wheezing

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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
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, grocery 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; pre-shucked raw oysters, etc)
3 – Ready to eat food: Manual preparation, No cook step. (e.g., cut fresh fruits and vegetables, 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., soups, hot vegetables, 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., casseroles, soups, 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 or 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)

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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/under-
processed
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 survival
S-N/A – Survival Factors - Not Applicable

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