General



National Outbreak Reporting System



Foodborne Disease Transmission, Person-to-Person Disease Transmission, Animal Contact

This form is used to report enteric foodborne, person-to-person, and animal contact-related disease outbreak investigations. This form has 5 sections, General, Etiology, Settings, Animal Contact, and Food, as indicated by tabs at the top of each page. Complete the General and Etiology tabs for all modes of transmission and complete additional sections as indicated by the mode of transmission. Please complete as much of all sections as possible.

CDC USE ONLY CDC Report ID State Report ID Form Approved OMB No. 0920-0004 ☐ Food (complete General, Etiology, and Food tabs) ☐ Person-to-person (complete General, Etiology, and Settings tabs) ☐ Environmental contamination other than food/water ■ Water (complete CDC 52.12) (complete General, Etiology, and Settings tabs) ☐ Animal contact (complete General, Etiology, and Animal Contact tabs) ☐ Other/Unknown (complete General, Etiology, and Settings tabs) Investigation Methods (check all that apply) ☐ Interviews only of ill persons □ Treated or untreated recreational water venue assessment ☐ Investigation at factory/production/treatment plant ☐ Case-control study □ Cohort study ☐ Investigation at original source (e.g., farm, water source, etc.) ☐ Food preparation review ☐ Food product or bottled water traceback ☐ Water system assessment: Drinking water ☐ Environment/food/water sample testing ☐ Water system assessment: Nonpotable water □ Other **Comments** Dates (mm/dd/yyyy) Date first case became ill (required) Date last case became ill Date of initial exposure Date of last exposure Date of report to CDC (other than this form) Date of notification to State/Territory or Local/Tribal Health Authorities Geographic Location Reporting state: □Exposure occurred in multiple states □Exposure occurred in a single state, but cases resided in multiple states Other states: Reporting county: □Exposure occurred in multiple counties in reporting state Exposure occurred in a single county, but cases resided in multiple counties in reporting state Other counties: City/Town/Place of exposure: (Do not include proprietary or private facility names) **Primary Cases** Number of primary cases Sex (number or percent of the primary cases) Lab-confirmed primary cases % Male Probable primary cases Female # % Estimated total primary cases % Unknown # Cases | Total # of cases for Age (number or percent of the primary cases) **Primary Case Outcomes** whom info is available # % 20-49 years % <1 year Died # # % Hospitalized 1-4 years # % 50-74 years #

Visited Emergency Room

Visited health care provider (excluding ER visits)

#

#

5-9 years

10-19 years

#

%

%

≥ 75 years

Unknown

%

#

#

General						
Incubation Period, Duration	on of Illness, Signs or	Symptoms for	or Primary C	ases Only		
Incubation Period (circle ap	ppropriate units)		Duration of	· Illness (among re	covered cases-circle app	propriate units)
Shortest	Mi	n, Hours, Days				lin, Hours, Days
Median					M	lin, Hours, Days
Longest	Mi	n, Hours, Days	Longest		M	lin, Hours, Days
Total # of cases for whom info i	s available		Total # of case	es for whom info is a	available	
☐ Unknown incubation period			□ Unknown d	uration of illness		
Signs or Symptoms (*Refe	r to terms from appendix, it	appropriate, to	describe other	common characteris	tics of cases.)	
Feature	#	Cases with sign	s or symptoms	Total #	of cases for whom info is	available
Vomiting						
Diarrhea						
Bloody stools						
Fever						
Abdominal cramps						
HUS						
Asymptomatic						
*						
*						
*						
Secondary Cases						
Mode of secondary transmission	(check all that apply)		Number of se	condary cases		
□ Food			Lab-confirme	#		
□ Water			Probable sec	#		
□ Animal contact□ Person-to-person						
☐ Environmental contamination	on other than food/water		Estimated to	#		
☐ Other/Unknown			Estimated to	#		
Environmental Health Spe	ecialists Network (if ap	plicable)				
EHS-Net Evaluation ID: 1.)	EHS-Net Evaluation ID: 1.) 2.)				4.)	
Traceback (for food and bottle	ed water only not public wa	ater)	·		<i>.</i>	
☐ Please check if traceback c		nery				
- Flease Check II traceback C					_	
Source name (if publicly available)	Source type		n of source	Traceback Comme	ents	
(II publicly available)	(e.g., poultry farm, tomato processing plant, bottled	State	Country			
	water factory)					
Recall						
☐ Please check if any food or	bottled water product was	recalled				
Type of item recalled:	product trace					
Comments:						
Reporting Agency						
Agency name:			E-mail:			
Contact name:	Phone no.:					
Contact title:	- Fax no.:					
	scribe important aspects of t ns (e.g., pregnant women, im			Please indicate if any	adverse outcomes occurr	ed in special

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				Etio	logy		Sett	tings	Anir	nal Co	ntact			
Etiology	Section	on	 complete for al 	l modes	s of transmiss	ion ex	xcept	Water						
Etiology known? □ Yes □ No														
If etiology is <i>unknown</i> , were patient specimens collected? ☐ Yes ☐ No ☐ Unknown														
	If yes	, ho	w many specimer	ns colle	cted? (provide	num	eric v	/alue)						
			What were they	tested	for? (check al	l that	apply	y) □ Bact	eria □Ch	emical	s/Toxins	□Virus	es	□ Parasites
	(Name t	he b	acterium, chemica	al/toxin,	virus, or paras	ite. If	availa	able, includ	e the seroty	pe and	other cl	naracteristic	cs su	ch as phage type,
Etiology			ctors, and metabol diagnosis.html or					vailable at	http://www.	cdc.go	/outbrea	aknet/refere	ences	s_resources/guide_
Genus			Confi	irmed	outbreak	Other		Dete	ected in*		# Of Lab-Confirmed			
						etiol	ogy □ yes	<u> </u>	characteris	stics				cases
							yes							
							_ yes							
							□ yes							
*Detected	Lin (choo:	se ai	ll that apply): 1 - p	atient s	pecimen 2 - fo				vironment s	specim	en 4 - fo	ood worker	spec	 cimen
Isolates/S		(Fo	or bacterial pathog	jens, pr	ovide a represe	entati	ve for	each disti	nct pattern.	•			-	
			ak number, seque	nced re			_			0.0	:-:N-40			aliaiNat Oanatana/
CaliciNet Ke	aliciNet Key CaliciNet Outbreak Desi			CDC PulseNet Patterr Designation for		CDC PulseNet Pattern Designation for Enzyme 2		Re	CaliciNet Sequenced Region/Other Molecula Designation 1		r 0	CaliciNet Genotype/ Tother Molecular Designation 2		
											g			
Cattings	Cooti		a a mandata fa u m	4		: ,, ,, ,, ,,	a mila l	Laantamin	ation and	- th- c //	-l <i>u</i>			of Avenousia since
			 complete for period choose o 		o-person, env	ironm	ientai	i contamin	alion, and o	otner/u	nknown	primary m	oae	or transmission
☐ Camp		Ō	□ Ho	tel				☐ Private s	etting (resid	lential h	nome)		Schoo	ol
☐ Child day care ☐ Nursing home			tv	☐ Religious facility☐ Restaurant			´ □ Sł			Ship Vorki	place			
□ Community-wide □ Prison or detention facility □ Restaurant □ Workplace □ Hospital □ Other, please specify: □ □														
Attack rates for major setting of exposure														
Group (based on setting)			Estimated exposed in major setting*		sed in	Estimated ill in major setting		l	crude attack rate [(estimated ill / estimated exposed) x 10					
residents. c	residents, guests, passengers, patients, etc.										esu	тасей ехрозей) х 100]		
staff, crew, etc.														
*e.g., number of persons on ship, number of residents in nursing home or affected ward														
Other settings of exposure (choose all that apply)														
□ Camp □ Hotel □ Child day care □ Nursing home □ Community-wide □ Prison or detention facility □ Hospital □ Other, please specify:			 □ Private setting (residential home) □ Religious facility □ Restaurant □ Workplace 											
Animal Contact Section – complete for animal contact primary mode of transmission														
Setting of ex	posure				Type of ar	nimal		An	imal Contac	t Rema	rks			

Food

Food Section – complete for foodborne primary mode of transmission							
□ Food vehicle undetermined							
Food		1		2	3		
Name of food (excluding any preparation)							
Ingredient(s) (enter all that apply)							
Contaminated ingredients(s) (enter all that apply)							
Total # of cases exposed to implicated food							
Reason(s) suspected (enter all the apply from list in appendix)	at						
Method of processing (enter all the apply from list in appendix)	nat						
Method of preparation (select on in appendix)	e from list						
Level of preparation (select one from list in appendix)							
Contaminated food imported to	☐ Yes, Country ☐ Yes, Unknown ☐ No		☐ Yes, Country ☐ Yes, Unknown ☐ No	☐ Yes, Country ☐ Yes, Unknown ☐ No			
Was product <i>both</i> produced und domestic regulatory oversight <i>ar</i>	☐ Yes ☐ No ☐ Unknown		☐ Yes ☐ No ☐ Unknown	□ Yes □ No □ Unknown			
Location where food was pre	pared (ched	ck all that apply)		ation of exposure (where	e food was eaten)		
☐ Restaurant – 'Fast-food' (drive up service or pay at counter)	☐ Nursing home, assisted living facility, home care			estaurant – 'Fast-food' (drive o service or pay at counter)	□ Nursing home, assisted living facility, home care		
☐ Restaurant – Sit-down dining	☐ Hospita	al	□R	estaurant – Sit-down dining	□ Hospital		
☐ Restaurant – Other or unknown type	□ Child d	lay care center	1	estaurant – Other or nknown type	☐ Child day care center		
☐ Private home			□ Pı	rivate home	□ School		
☐ Banquet Facility (food prepared and served on-site)	□ Prison, jail		pr	anquet Facility (food epared and served i-site)	□ Prison, jail		
☐ Caterer (food prepared off-site from where served)	☐ Church, temple, religious location			aterer (food prepared f-site from where served)	☐ Church, temple, religious location		
☐ Fair, festival, other temporary or mobile services	□ Camp			air, festival, other temporary mobile services	□ Camp		
☐ Grocery store	□ Picnic		□G	rocery store	□ Picnic		
□ Workplace, not cafeteria	١,	describe in Where ed Remarks)	□ w	orkplace, not cafeteria	□ Other (describe in Where Eaten Remarks)		
□ Workplace cafeteria □ Unknown			□ Workplace cafeteria □ Unknown				
Where Prepared Remarks:			Wh	ere Eaten Remarks:			

	Food						
Contributing Factors (check all that contributed to this outbreak)							
☐ Contributing factors unknown							
Contamination Factor □ C1 □ C2 □ C3 □ C4 □ C5 □ C6 □ C7 □ C8 □ C6	C9 □ C10 □ C11 □ C12 □ C13 □ C14 □ C15 □ C-N/A						
Proliferation/Amplification Factor (bacterial outbreaks only)							
□ P1 □ P2 □ P3 □ P4 □ P5 □ P6 □ P7 □ P8 □ F	9 □ P10 □ P11 □ P12 □ P-N/A						
Survival Factor							
□ S1 □ S2 □ S3 □ S4 □ S5 □ S-N/A							
The confirmed or suspected point of contamination (check one)							
☐ Before preparation ☐ Preparation If 'Before Preparation': ☐ Pre-Harvest ☐ Processing	Drocessing Ulabrasura						
If 'Before Preparation': □ Pre-Harvest □ Processing Reason suspected (check all that apply)	□ Unknown						
☐ Environmental evidence ☐ Laboratory evidence							
☐ Epidemiologic evidence ☐ Prior experience mal	kes this a likely source						
Was food-worker implicated as the source of contamination?							
School Questions (Complete this section only if "school" is checked in either sections "Location w	where food was prepared" or "Location of exposure (where food was eaten)").						
1. Did the outbreak involve a single or multiple schools? □ Single □ Multiple (number of schools)							
2. School characteristics (for all involved students in all involved schools a. Total approximate enrollment (number of students) Unknown or undetermined b. Grade level(s) Preschool Grade school (grades K-12) Please check all grades affected: K 1st 2nd 3nd 2nd 3nd 2nd 3nd 2nd 3nd 3nd 2nd 3nd 3nd 2nd 3nd	nools) rd 4th 5th 6th 7th 8th 9th 10th 11th 12th						
3. Describe the preparation of the implicated item: (check all that apply) Heat and serve (item mostly prepared or cooked off-site, reheated on-site) Served a-la-carte Serve only (preheated or served cold) Cooked on-site using primary ingredients Provided by a food service management company Provided by a fast-food vendor Provided by a pre-plate company Part of a club or fundraising event Made in the classroom Brought by a student/teacher/parent Other (describe in General Remarks) Unknown or Undetermined	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?* Once Twice More than two times Not inspected Unknown or Undetermined *If multiple schools are involved, please answer according to the most affected school. 5. Does the school have a HACCP plan in place for the school feeding program?* Yes No Unknown or Undetermined *If multiple schools are involved, please answer according to the most affected school.						

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	Food
6. Was implicated food item provided to the school through the National School Lunch/Breakfast Program?	If yes, was the implicated food item donated/purchased by:
□ Yes	☐ USDA through the Commodity Distribution Program
□ No	☐ The state/school authority
☐ Unknown or Undetermined	☐ Other (describe in General Remarks) ☐ Unknown or Undetermined
Ground Beef	
1. What percentage of ill persons (for whom information is available) ate	e ground beef raw or undercooked? %
2. Was ground beef case-ready? ☐ Yes ☐ No ☐ Unknown (Case-ready ground beef is meat that comes from a manufacturer)	
3. Was the beef ground or reground by the retailer?	
\Box Yes \Box No \Box Unknown If yes, was anything added to the beef during grinding (such as sho	
Additional Salmonella Questions (Complete this section for Salmonella outbreaks)	
(Complete this section for Samforiella outbreaks)	
1. Phage type(s) of patient isolates:	
if RDNC* then include #	
* Reacts, Does Not Conform	
Eggs	
1. Were eggs (check all that apply)	
☐ in shell, unpasteurized?	
☐ in shell, pasteurized?	
□ packaged liquid or dry?	
☐ stored with inadequate refrigeration during or after sale?	
□ consumed raw?	
□ consumed undercooked?	
□ pooled?	
	□ Unknown
Egg Comment (e.g., eggs and patients isolates matched by phage type	ne):
	,-0,-

Public reporting burden of this collection of information is estimated to average 20 minutes per response, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information. An agency may not conduct or sponsor, and a person is not required to respond to a collection of information unless it displays a currently valid OMB control number. Send comments regarding this burden estimate or any other aspect of this collection of information, including suggestions for reducing this burden to CDC, Project Clearance Officer, 1600 Clifton Road, MS D-24, Atlanta, GA, 30333, ATTN: PRA (0920-0004) <-DO NOT MAIL CASE REPORTS TO THIS ADDRESS->

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