### Part 1: Basic Information

#### 1. Report Type
- Please check if this a final report
- Please check if data does not support a FOODBORNE outbreak

#### 2. Number of Cases
- Lab-confirmed cases (A)
  - Including secondary cases
- Probable cases (B)
  - Including secondary cases
- Estimated total ill
  - (If greater than sum A + B)

#### 3. Dates
- Date first case became ill __ __/__ __/__ __ __ __
- Date last case became ill __ __/__ __/__ __ __ __
- Date first known exposure __ __/__ __/__ __ __ __
- Date last known exposure __ __/__ __/__ __ __ __

#### 4. Location of Exposure
- Reporting state ________________
  - If multiple states involved:
    - Exposure occurred in multiple states
    - Exposure occurred in single state, but cases resided in multiple states
  - Other states: __________________
- Reporting county ________________
  - If multiple counties involved:
    - Exposure occurred in multiple counties
    - Exposure occurred in one county, but cases resided in multiple counties
  - Other counties: __________________

#### 5. Approximate Percentage of Cases in Each Age Group
- <1 year _____%    20-49 yrs _____%
- 1-4 yrs _____%    ≥50 yrs _____%
- 5-19 yrs _____%    Unknown _____%

#### 6. Sex
- Male___________%
- Female___________%

#### 7. Investigation Methods
- Interviews of only cases
- Case-control study
- Food preparation review
- Cohort study
- Investigation at factory or production plant
- Investigation at original source
  - (farm, marine estuary, etc.)
- Food product traceback
- Environment / food sample cultures

#### 8. Implicated Food(s):
- Name of Food
- Main Ingredient(s)
- Contaminated Ingredient(s)
- Reason(s) Suspected
- Method of Preparation

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</thead>
<tbody>
<tr>
<td>e.g., Lasagna</td>
<td>e.g., Pasta, sauce, eggs, beef</td>
<td>e.g., Eggs</td>
<td>e.g., 4</td>
<td>e.g., M1</td>
</tr>
</tbody>
</table>

□ Food vehicle undetermined

Reason Suspected (List above 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

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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/ATSDR Reports Clearance Officer; 1600 Clifton Road NE, MS D-74, Atlanta, Georgia 30333; ATTN: PRA (0920-0004).
9. **Etiology:** (Name the bacteria, virus, parasite, or toxin. If available, include the serotype and other characteristics such as phage type, virulence factors, and metabolic profile. Confirmation criteria available at [http://www.cdc.gov/foodborneoutbreaks/guide_fd.htm](http://www.cdc.gov/foodborneoutbreaks/guide_fd.htm) or MMWR2000/Vol. 49/SS-1/App. B)

<table>
<thead>
<tr>
<th>Etiology</th>
<th>Serotype</th>
<th>Other Characteristics (e.g., phage type)</th>
<th>Detected In (See codes just below)</th>
</tr>
</thead>
<tbody>
<tr>
<td>1)</td>
<td>□ Confirmed</td>
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<td>2)</td>
<td>□ Confirmed</td>
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<tr>
<td>3)</td>
<td>□ Confirmed</td>
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</tr>
</tbody>
</table>

□ Etiology undetermined

**Detected In** (List above all that apply)

- Patient Specimen(s)
- Environment specimen(s)
- Food Specimen(s)
- Food Worker specimen(s)

10. **Isolate Subtype**

<table>
<thead>
<tr>
<th>State Lab ID</th>
<th>PFGE (PulseNet designation)</th>
<th>PFGE (PulseNet designation)</th>
</tr>
</thead>
<tbody>
<tr>
<td>1)</td>
<td></td>
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<td>3)</td>
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</tbody>
</table>

11. **Contributing Factors** (Check all that apply. See attached codes and explanations)

□ Contributing factors unknown

**Contamination Factor**

□ C1 □ C2 □ C3 □ C4 □ C5 □ C6 □ C7 □ C8 □ C9 □ C10 □ C11 □ C12 □ C13 □ C14 □ C15 (describe in Comments) □ N/A

**Proliferation/Amplification Factor (bacterial outbreaks only)**

□ P1 □ P2 □ P3 □ P4 □ P5 □ P6 □ P7 □ P8 □ P9 □ P10 □ P11 □ P12 (describe in Comments) □ N/A

**Survival Factor (microbial outbreaks only)**

□ S1 □ S2 □ S3 □ S4 □ S5 (describe in Comments) □ N/A

□ **Was food-worker implicated as the source of contamination?** □ Yes □ No

If yes, please check only one of following:

- □ laboratory and epidemiologic evidence
- □ epidemiologic evidence (w/o lab confirmation)
- □ lab evidence (w/o epidemiologic evidence)
- □ prior experience makes this the likely source (please explain in Comments)
### Part 2: Additional Information

#### 12. Symptoms, Signs and Outcomes

**Feature**
- Healthcare provider visit
- Hospitalization
- Death
- Vomiting
- Diarrhea
- Bloody stools
- Fever
- Abdominal cramps
- HUS or TTP
- Asymptomatic

* Use the following terms, if appropriate, to describe other common characteristics of cases
- Anaphylaxis
- Arthralgia
- Bradycardia
- Bullous skin lesions
- Coma
- Cough
- Descending paralysis
- Diplopia
- Flushing

#### 13. Incubation Period

(Circle appropriate units)
- Shortest ______ (Hours, Days)
- Longest ______ (Hours, Days)
- Median ______ (Hours, Days)
- Unknown

#### 14. Duration of Illness

(Among those who recovered)
- Shortest ______ (Hours, Days)
- Longest ______ (Hours, Days)
- Median ______ (Hours, Days)
- Unknown

#### 15. If Cohort Investigation Conducted:

\[
\text{Attack rate*} = \frac{\text{Exposed and ill}}{\text{Total number exposed for whom you have illness information}} \times 100 = \text{_______} \%
\]

* The attack rate is applied to persons in a cohort who were exposed to the implicated vehicle. The numerator is the number of persons who were exposed and became ill; the denominator is the total number of persons exposed to the implicated vehicle. If the vehicle is unknown, the attack rate should not be calculated.

#### 16. Location Where Food Was Prepared

(Check all that apply)
- Restaurant or deli
- Day care center
- School
- Office setting
- Workplace cafeteria
- Banquet Facility
- Picnic
- Caterer
- Grocery Store
- Fair, festival, temporary/ mobile services
- Commercial product, served without further preparation
- Unknown or undetermined
- Other (Describe) ________________________________

#### 17. Location of Exposure or Where Food Was Eaten

(Check all that apply)
- Restaurant or deli
- Day care center
- School
- Office setting
- Workplace cafeteria
- Banquet Facility
- Picnic
- Grocery Store
- Fair, festival, temporary/ mobile service
- Unknown or undetermined
- Other (Describe) ________________________________

#### 18. Trace back

- Please check if trace back conducted

Source to which trace back led:

<table>
<thead>
<tr>
<th>Source (e.g., Chicken farm, Tomato processing plant)</th>
<th>Location of Source State</th>
<th>Country</th>
<th>Comments</th>
</tr>
</thead>
</table>

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### Part 3: School Questions

1. Did the outbreak involve a single or multiple schools?
   - □ Single
   - □ Multiple (If yes, 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) (Please check all grades affected)
      - □ Preschool
      - □ Grade School (grades K-12)
        - Please check all grades affected: □ K □ 1st □ 2nd □ 3rd □ 4th □ 5th □ 6th □ 7th □ 8th □ 9th □ 10th □ 11th □ 12th
      - □ College/University/Technical School
      - □ Unknown or Undetermined
   c. Primary funding of involved school(s)
      - □ Public
      - □ Private
      - □ Unknown or Undetermined

3. Describe the preparation of the implicated item:
   - □ 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/ fundraising event
   - □ Made in the classroom
   - □ Brought by a student/teacher/parent
   - □ Other ______________________
   - □ 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

5. Does the school have a HACCP plan in place for the school feeding program?*
   - □ Yes
   - □ No
   - □ Unknown or Undetermined

*If there are multiple schools involved, please answer according to the most affected school
6. Was implicated food item provided to the school through the National School Lunch/Breakfast Program?

- □ Yes
- □ No
- □ Unknown or Undetermined

*If Yes, Was the implicated food item donated/purchased by:*

- □ USDA through the Commodity Distribution Program
- □ Purchased commercially by the state/school authority
- □ Other __________________________
- □ Unknown or Undetermined

### Part 4: Ground Beef

1. What percentage of ill persons (for whom information is available) ate ground beef raw or undercooked? _____%

2. Was ground beef case ready? (Ground beef that comes from a manufacturer packaged for sale and not altered or repackaged by the retailer)

- □ Yes
- □ No
- □ Unknown or Undetermined

3. Was the beef ground or reground by the retailer?

- □ Yes
- □ No
- □ Unknown or Undetermined

If yes, was anything added to the beef during grinding (e.g., shop trim or any product to alter the fat content) __________________________

### Part 5: Mode of Transmission

**Enterohemorrhagic E. coli or Salmonella Enteritidis only**

1. **Mode of Transmission** (for greater than 50% of cases)

   Select one:
   - □ Food
   - □ Person to person
   - □ Swimming or recreational water
   - □ Drinking water
   - □ Contact with animals or their environment
   - □ Unknown or Undetermined

### Part 6: Additional Egg Questions

1. Were Eggs: (Check all that apply)

   - □ in-shell, un-pasteurized?
   - □ in-shell, pasteurized?
   - □ liquid or dry egg product?
   - □ stored with inadequate refrigeration during or after sale?
   - □ consumed raw?
   - □ consumed undercooked?
   - □ pooled?

2. If eggs traced back to farm, was *Salmonella* Enteritidis found on the farm?

   - □ Yes
   - □ No
   - □ Unknown or Undetermined

Comment: _______________________________________________________________________________________

_____________________________________________________________________________________________
Contamination Factors:\(^1\)

- C1 - Toxic substance part of tissue (e.g., ciguatera)
- C2 - Poisonous substance intentionally added (e.g., cyanide or phenolphthalein added to cause illness)
- C3 - Poisonous or physical substance accidentally/incidentally added (e.g., sanitizer or cleaning compound)
- C4 - Addition of excessive quantities of ingredients that are toxic under these situations (e.g., niacin poisoning in bread)
- C5 - Toxic container or pipelines (e.g., galvanized containers with acid food, copper pipe with carbonated beverages)
- C6 - Raw product/ingredient contaminated by pathogens from animal or environment (e.g., *Salmonella* Enteriditis in egg, *Norwalk* in shellfish, *E. coli* in sprouts)
- C7 - Ingestion of contaminated raw products (e.g., raw shellfish, produce, eggs)
- C8 - Obtaining foods from polluted sources (e.g., shellfish)
- C9 - Cross-contamination from raw ingredient of animal origin (e.g., raw poultry on the cutting board)
- C10 - Bare-handed contact by handler/worker/preparer (e.g., with ready-to-eat food)
- C11 - Glove-handed contact by handler/worker/preparer (e.g., with ready-to-eat food)
- C12 - Handling by an infected person or carrier of pathogen (e.g., *Staphylococcus*, *Salmonella*, *Norwalk* agent)
- C13 - Inadequate cleaning of processing/preparation equipment/utensils leads to contamination of vehicle (e.g., cutting boards)
- C14 - Storage in contaminated environment leads to contamination of vehicle (e.g., store room, refrigerator)
- C15 - Other source of contamination (please describe in Comments)

Proliferation/Amplification Factors:\(^1\)

- P1 - Allowing foods to remain at room or warm outdoor temperature for several hours (e.g., during preparation or holding for service)
- P2 - Slow cooling (e.g., deep containers or large roasts)
- P3 - Inadequate cold-holding temperatures (e.g., refrigerator inadequate/not working, iced holding inadequate)
- P4 - Preparing foods a half day or more before serving (e.g., banquet preparation a day in advance)
- P5 - Prolonged cold storage for several weeks (e.g., permits slow growth of psychrophilic pathogens)
- P6 - Insufficient time and/or temperature during hot holding (e.g., malfunctioning equipment, too large a mass of food)
- P7 - Insufficient acidification (e.g., home canned foods)
- P8 - Insufficiently low water activity (e.g., smoked/salted fish)
- P9 - Inadequate thawing of frozen products (e.g., room thawing)
- P10 - Anaerobic packaging/Modified atmosphere (e.g., vacuum packed fish, salad in gas flushed bag)
- P11 - Inadequate fermentation (e.g., processed meat, cheese)
- P12 - Other situations that promote or allow microbial growth or toxic production (please describe in Comments)

Survival Factors:\(^1\)

- S1 - Insufficient time and/or temperature during initial cooking/heat processing (e.g., roasted meats/poultry, canned foods, pasteurization)
- S2 - Insufficient time and/or temperature during reheating (e.g., sauces, roasts)
- S3 - Inadequate acidification (e.g., mayonnaise, tomatoes canned)
- S4 - Insufficient thawing, followed by insufficient cooking (e.g., frozen turkey)
- S5 - Other process failures that permit the agent to survive (please describe in Comments)

Method of Preparation:\(^2\)

- M1 - Foods eaten raw or lightly cooked (e.g., hard shell clams, sunny side up eggs)
- M2 - Solid masses of potentially hazardous foods (e.g., casseroles, lasagna, stuffing)
- M3 - Multiple foods (e.g., smorgasbord, buffet)
- M4 - Cook/serve foods (e.g., steak, fish fillet)
- M5 - Natural toxicant (e.g., poisonous mushrooms, paralytic shellfish poisoning)
- M6 - Roasted meat/poultry (e.g., roast beef, roast turkey)
- M7 - Salads prepared with one or more cooked ingredients (e.g., macaroni, potato, tuna)
- M8 - Liquid or semi-solid mixtures of potentially hazardous foods (e.g., gravy, chili, sauce)
- M9 - Chemical contamination (e.g., heavy metal, pesticide)
- M10 - Baked goods (e.g., pies, éclairs)
- M11 - Commercially processed foods (e.g., canned fruits and vegetables, ice cream)
- M12 - Sandwiches (e.g., hot dog, hamburger, Monte Cristo)
- M13 - Beverages (e.g., carbonated and non-carbonated, milk)
- M14 - Salads with raw ingredients (e.g., green salad, fruit salad)
- M15 - Other, does not fit into above categories (please describe in Comments)
- M16 - Unknown, vehicle was not identified


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