

National Outbreak Reporting System

Foodborne Disease Transmission, Person-to-Person Disease Transmission, Animal Contact, Environmental Contamination, Unknown Transmission Mode



This form is used to report investigations of foodborne disease outbreaks and enteric disease outbreaks transmitted by contact with persons, animals, or environmental sources, or by an unknown mode of transmission. 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 as possible of all applicable sections.**

CDC USE ONLY

CDC ID

State ID
GII161RkeCoHepA0921Form Approved
OMB No. 0920-0004

General Section – complete for all modes of transmission except water

Primary Mode of Transmission (Check one)

- ☐ Food (complete General, Etiology, and Food tabs)
- ☒ Water (complete CDC 52.12)
- ☐ Animal contact (complete General, Etiology, and Animal Contact tabs)
- ☒ Person-to-person (complete General, Etiology, and Settings tabs)
- ☐ Environmental contamination other than food/water (complete General, Etiology, and Settings tabs)
- ☐ Other/Unknown (complete General, Etiology, and Settings tabs)

Investigation Methods (Check all that apply)

- ☒ Interviews only of ill persons
- ☐ Case-control study
- ☐ Cohort study
- ☐ Food preparation review
- ☐ Water system assessment: Drinking water
- ☐ Water system assessment: Nonpotable water
- ☐ Treated or untreated recreational water venue assessment
- ☐ Investigation at factory/production/treatment plant
- ☐ Investigation at original source (e.g., farm, water source, etc.)
- ☐ Food product or bottled water traceback
- ☐ Environment/food/water sample testing
- ☒ Other

Comments

Interviewed close contacts of case-patients; interviewed manager/owner of restaurant; visited restaurants to review policies and assessment of areas of interest.

Dates (mm/dd/yyyy)

Date first case became ill (required) 8/25/2021 Date last case became ill 10/15/2021

Date of initial exposure 8/10/2021 Date of last exposure 8/27/2021

Date of report to CDC (other than this form) _____

Date of notification to State/Territory or Local/Tribal Health Authorities _____

Geographic Location

Exposure state: Virginia

☐ Exposure occurred in multiple states

☐ Exposure occurred in a single state, but cases resided in another state or multiple states

Other states: _____

(For multistate exposure or multistate residency outbreaks, enter the case count for each state)

Exposure county: _____

☒ Exposure occurred in multiple counties in exposure state

☐ Exposure occurred in a single county, but cases resided in another county or multiple counties

Other counties: _____

City/Town/Place of exposure: Roanoke City, Roanoke County

(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	40 #		Male	28 #	57 %			
Probable primary cases	9 #		Female	21 #	43 %			
Estimated total primary cases	49 #		Unknown	0 #	0 %			
Primary case outcomes	# Cases	Total # of cases for whom info is available	Age (Number or percent of the primary cases)					
Died	3 #	49 #	<1 year	0 #	0 %	20–49 years	8 #	16.3 %
Hospitalized	31 #	49 #	1–4 years	0 #	0 %	50–74 years	29 #	59.2 %
Visited Emergency Room	45 #	49 #	5–9 years	0 #	0 %	≥ 75 years	12 #	24.5 %
Visited health care provider (excluding ER visits)	4 #	49 #	10–19 years	0 #	0 %	Unknown	0 #	0 %

General									
Incubation Period, Duration of Illness, Signs or Symptoms for Primary Cases Only									
Incubation Period <i>(Select appropriate units)</i>					Duration of Illness <i>(Among recovered cases-select appropriate units)</i>				
Shortest	23	Min	Hours	Days	Shortest		Min	Hours	Days
Median	28.5	Min	Hours	Days	Median		Min	Hours	Days
Longest	54	Min	Hours	Days	Longest		Min	Hours	Days
Total # of cases for whom info is available		11			Total # of cases for whom info is available				
☐ Unknown incubation period					☐ Unknown duration of illness				
Signs or Symptoms <i>(*Refer to terms from appendix E, if appropriate, to describe other common characteristics of cases.)</i>									
Sign or symptom				# cases with signs or symptoms		Total # cases for whom info is available			
Vomiting				20		49			
Diarrhea				16		49			
Bloody stools				0		49			
Fever				24		49			
Abdominal cramps				22		49			
HUS				0		49			
Malaise				40		49			
Nausea				39		49			
Dark urine				34		49			
Anorexia (loss of appetite)				29		49			
Secondary Cases									
Mode of secondary transmission <i>(Check all that apply)</i>					Number of secondary cases				
☐ Food					Lab-confirmed secondary cases		2#		
☐ Water					Probable secondary cases		0#		
☐ Animal contact					Estimated total secondary cases		2#		
☒ Person-to-person					Estimated total cases (Primary + Secondary)		51#		
☒ Environmental contamination other than food/water									
☐ Other/unknown									
Other CDC System IDs <i>(If applicable)</i>									
NEARS ID: 1) _____ 2) _____ 3) _____ 4) _____									
OHHS ID: 1) _____									
2) _____									
Traceback <i>(For food and bottled water only, not public water)</i>									
☐ Please check if traceback conducted									
Source name <i>(if publicly available)</i>		Source type <i>(e.g., poultry farm, tomato processing plant, bottled water factory)</i>		Location of source		Traceback comments			
				State	Country				
Recall									
☐ Please check if any food or bottled water product was recalled									
Type of item recalled: _____									
Comments: _____									
Reporting Agency									
Reporting site: <u>Roanoke City Health Department</u>					E-mail: <u>hope.white@vdh.virginia.gov</u>				
Agency name: <u>Virginia Department of Health</u>					Phone #: <u>(540) 494-1222</u>				
Contact name: <u>Hope White</u>					Fax #: <u>(540) 857-6112</u>				
Contact title: <u>Epidemiologist</u>									
General Remarks <i>Briefly describe important aspects of the outbreak not covered above. Please indicate if any adverse outcomes occurred in special populations (e.g., pregnant women, immunocompromised persons)</i>									

Etiology

Etiology Section – complete for all modes of transmission except water

Clinical and Environmental Testing

1. Were any samples collected and tested? ☒ Yes ☐ No ☐ Unknown (If no or unknown, skip to Q6)

2. How many samples of each type were tested?

Type of sample	Tested? (yes/no/unknown)	Number of samples tested
Human specimen	Yes ☒	8
Animal specimen		
Food		
Water		
Other environmental (specify in general remarks)		

3. What were they tested for? (check all that apply)

- ☐ Bacteria (or bacterial toxins)
☒ Viruses
☐ Parasites
☐ Chemicals/Toxins
☐ Unknown

4. Test types (select all test types used for clinical specimens)

- ☐ Chemical testing
☐ Culture
☒ DNA or RNA Amplification/Detection (e.g., PCR, RT-PCR)
☐ Microscopy (e.g., Fluorescent, EM)
☐ Serological/immunological test (e.g., EIA, ELISA)
☐ Tissue culture infectivity assay
☐ Other (specify in general remarks)
☐ Unknown

5. Was antimicrobial susceptibility testing (AST) performed? ☐ Yes ☒ No ☐ Unknown

If yes, where was AST performed? ☐ Clinical lab ☐ Public health lab ☐ CDC-NARMS ☐ Other ☐ Unknown

If yes, were any antimicrobial resistant isolates associated with the outbreak? ☐ Yes ☐ No ☐ Unknown

6. Is there at least one confirmed* or suspected outbreak etiology(s)?

☒ Yes ☐ No (unknown etiology) If no, skip to next section

*See http://www.cdc.gov/foodsafety/outbreaks/investigating-outbreaks/confirming_diagnosis.html

Etiology (Name the bacterium, chemical/toxin, virus, or parasite. If available, include the serotype and other characteristics such as phage type, virulence factors, and metabolic profile.)						
Genus	Species	Serotype/genotype	Other characteristics	Etiology confirmed or suspected	# of lab-confirmed cases	Detected in~
Hepatovirus	Hepatovirus A	A/IB		Confirmed ☒	7	1 - Patient Specimen
				☐		2 - Food Specimen
				☐		1 - Patient Specimen
				☐		2 - Food Specimen
				☐		1 - Patient Specimen
				☐		2 - Food Specimen
				☐		1 - Patient Specimen
				☐		2 - Food Specimen

~Detected in (choose all that apply): 1 – patient specimen; 2 – food specimen; 3 – environmental specimen; 4 – food-worker specimen; 5 – water sample; 6 – animal specimen

Isolates/Strains (For bacterial pathogens, provide a representative for each distinct pattern. For norovirus outbreaks, provide CaliciNet key, outbreak number, sequenced region, and genotype for each distinct strain.)						
CDC system	State lab ID/Accession ID/CaliciNet key/PulseNet Key	CDC PulseNet cluster code or CaliciNet outbreak number	CDC PulseNet pattern designation for enzyme 1	CDC PulseNet pattern designation for enzyme 2	CaliciNet sequenced region/whole genome sequencing ID	CaliciNet genotype/other molecular designation
Unknown ☐						
☐						
☐						

Settings		Animal Contact	
Settings Section – complete for person-to-person, environmental contamination, and other/unknown primary mode of transmission			
Major Setting of Exposure (choose one)			
☐ Camp ☐ Child day care ☐ Event space ☐ Festival/fair	☐ Hospital ☐ Hotel/motel ☐ Long-term care/nursing home/assisted living facility	☐ Office/indoor workplace ☐ Other healthcare facility ☐ Other (specify) ☐ Prison/jail	☐ Private home/residence ☐ Religious facility ☒ Restaurant ☐ School/college/university
☐ Shelter/group home/transitional housing ☐ Ship/boat ☐ Unknown			
Specify setting _____			
Attack Rates for Major Setting of Exposure			
Group (based on setting)	Estimated exposed in major setting*	Estimated ill in major setting	Crude attack rate [(estimated ill / estimated exposed) x 100]
Residents, guests, passengers, patients, etc.			
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 ☐ Child day care ☐ Event space ☐ Festival/fair	☐ Hospital ☐ Hotel/motel ☐ Long-term care/nursing home/assisted living facility	☐ Office/indoor workplace ☐ Other healthcare facility ☐ Other (specify) ☐ Prison/jail	☒ Private home/residence ☐ Religious facility ☐ Restaurant ☐ School/college/university
☐ Shelter/group home/transitional housing ☐ Ship/boat ☐ Unknown			
Specify setting Household contacts to positive case-patients.			
Additional Shigella Questions (Complete this section for Shigella outbreaks)			
1. Did any case-patients report travel prior to illness onset? ☐ Yes ☐ No ☐ Unknown If yes, was travel international, domestic, or both? ☐ International ☐ Domestic ☐ Both ☐ Unknown			
2. Were any confirmed, suspected, or probable case-patients immunocompromised (e.g., HIV/AIDS)? ☐ Yes ☐ No ☐ Unknown			
3. Were there any confirmed, suspected, or probable cases among men who have sex with men? ☐ Yes ☐ No ☐ Unknown			
Animal Contact Section – complete for animal contact primary mode of transmission			
☐ Animal vehicle undetermined	Reason(s) animal contact, but undetermined vehicle (enter all that apply from list in appendix E):		
	☐ Epidemiologic	☐ Laboratory	☐ Traceback and/or environmental investigation
Animal	1	2	3
Animal Type (select one from list in appendix E)			
Animal Type (specify)			
Confirmed or suspected vehicle			
Reason(s) confirmed or suspected (enter all that apply from list in appendix E)	1 - Epidemiologic 2 - Laboratory 3 - Traceback and/or environmental investigation	1 - Epidemiologic 2 - Laboratory 3 - Traceback and/or environmental investigation	1 - Epidemiologic 2 - Laboratory 3 - Traceback and/or environmental investigation
1. Settings of exposure (check all that apply)		2. Was pet food or animal feed implicated as a potential source of the outbreak? ☐ Yes ☐ No ☐ Unknown If yes, please specify: ☐ Prepackaged pet food ☐ Pet treats or chews ☐ Homemade pet food ☐ Commercially prepared 'raw' pet food ☐ Frozen or fresh feeder rodents ☐ Blended feed ☐ Other (specify*) ☐ Unknown	
☐ Agricultural feed store ☐ Animal shelter or sanctuary ☐ Camp ☐ Child day care ☐ Farm/dairy ☐ Festival or fair ☐ Hospital ☐ Laboratory ☐ Live animal market ☐ Long-term care/nursing home/assisted living facility ☐ Pet store or other retail location ☐ Petting zoo ☐ Prison/jail ☐ Private home/residence ☐ School/college/university ☐ Veterinary clinic ☐ Zoo or animal exhibit ☐ Other (specify*) ☐ Unknown			
3. Did any cases have exposure to livestock or household pets that were experiencing diarrhea? ☐ Yes ☐ No ☐ Unknown		5. What prevention measures or recommendations were used to stop the outbreak and prevent additional infections? (check all that apply) ☐ Handwashing ☐ Quarantine/stop movement ☐ Venue or event closure ☐ Removal of animals from setting ☐ None ☐ Other (specify*) ☐ Unknown	
4. Was the "Compendium of Measures to Prevent Disease Associated with Animals in Public Settings" used in the investigation? ☐ Yes ☐ No ☐ Unknown			
Animal contact remarks (*If "Other" was chosen, specify here):			

Food Section – complete for foodborne primary mode of transmission

☐ Food vehicle undetermined	Reason(s) foodborne, but undetermined vehicle <i>(enter all that apply from list in appendix E):</i> ☐ Epidemiologic ☐ Laboratory ☐ Traceback and/or environmental investigation ☐ Other data		
Food	1	2	3
Name of food <i>(excluding any preparation)</i>			
Confirmed or suspected vehicle			
Reason(s) confirmed or suspected <i>(enter all that apply from list in appendix E)</i>	1 - Epidemiologic 2 - Laboratory 3 - Traceback and/or environmental investigation	1 - Epidemiologic 2 - Laboratory 3 - Traceback and/or environmental investigation	1 - Epidemiologic 2 - Laboratory 3 - Traceback and/or environmental investigation
Ingredient(s) <i>(enter all that apply, separated by semicolons)</i>			
Contaminated ingredient(s) <i>(enter all that apply, separated by semicolons)</i>			
Total # of cases exposed to implicated food			
Method of processing <i>(enter all that apply from list in appendix E)</i>	1 - Pasteurized 2 - Unpasteurized 3 - Shredded or diced produce	1 - Pasteurized 2 - Unpasteurized 3 - Shredded or diced produce	1 - Pasteurized 2 - Unpasteurized 3 - Shredded or diced produce
Method of preparation <i>(select one from list in appendix E)</i>			
Level of preparation <i>(select one from list in appendix E)</i>			
Contaminated food imported to US?	☐ Yes, country _____ ☐ Yes, unknown ☐ No ☐ Unknown	☐ Yes, country _____ ☐ Yes, unknown ☐ No ☐ Unknown	☐ Yes, country _____ ☐ Yes, unknown ☐ No ☐ Unknown
Was product <i>both</i> produced under domestic regulatory oversight <i>and</i> sold?	☐ Yes ☐ No ☐ Unknown	☐ Yes ☐ No ☐ Unknown	☐ Yes ☐ No ☐ Unknown
Location where food was prepared <i>(check all that apply)</i>		Location of exposure (where food was eaten) <i>(check all that apply)</i>	
☐ Banquet facility <i>(food prepared and served on-site)</i>	☐ Other healthcare facility	☐ Banquet facility <i>(food prepared and served on-site)</i>	☐ Other healthcare facility
☐ Camp	☐ Prison/jail	☐ Camp	☐ Prison/jail
☐ Caterer <i>(food prepared off-site from where served)</i>	☐ Private home/residence	☐ Caterer <i>(food prepared off-site from where served)</i>	☐ Private home/residence
☐ Child day care	☐ Religious facility	☐ Child day care	☐ Religious facility
☐ Fair, festival, other temporary or mobile services	☐ Restaurant- Buffet	☐ Fair, festival, other temporary or mobile services	☐ Restaurant – Buffet
☐ Farm/dairy	☐ Restaurant – ‘Fast-food’ <i>(drive up service or pay at counter)</i>	☐ Farm/dairy	☐ Restaurant – ‘Fast-food’ <i>(drive up service or pay at counter)</i>
☐ Grocery store	☐ Restaurant – Other or unknown type	☐ Grocery store	☐ Restaurant – Other or unknown type
☐ Hospital	☐ Restaurant – Sit-down dining	☐ Hospital	☐ Restaurant – Sit-down dining
☐ Hotel/motel	☐ School/college/university	☐ Hotel/motel	☐ School/college/university
☐ Long-term care/nursing home/assisted living facility	☐ Ship/boat	☐ Long-term care/nursing home/assisted living facility	☐ Ship/boat
☐ Office/indoor workplace	☐ Unknown	☐ Office/indoor workplace	☐ Unknown
☐ Other <i>(specify in ‘where prepared remarks’)</i>		☐ Other <i>(specify in ‘where eaten remarks’)</i>	
Where prepared remarks:		Where eaten remarks:	
Was there a kitchen manager certified in food safety at the location of preparation? ☐ Yes ☐ No ☐ Unknown			

Contributing Factors (check all that contributed to this outbreak)☐ Contributing factors unknown**Contamination factor**☐ C1 ☐ C2 ☐ C3 ☐ C4 ☐ C5 ☐ C6 ☐ C7 ☐ C8 ☐ C9 ☐ C10 ☐ C11 ☐ C12 ☐ C13 ☐ C14 ☐ C15 ☐ C-N/A**Proliferation/amplification factor** (bacterial outbreaks only)☐ P1 ☐ P2 ☐ P3 ☐ P4 ☐ P5 ☐ P6 ☐ P7 ☐ P8 ☐ P9 ☐ P10 ☐ P11 ☐ P12 ☐ P-N/A**Survival factor**☐ S1 ☐ S2 ☐ S3 ☐ S4 ☐ S5 ☐ S-N/A**Confirmed or Suspected Point of Contamination** (check one)☐ Before preparation ☐ Preparation ☐ Unknown
If 'before preparation': ☐ Pre-Harvest ☐ Processing ☐ Unknown**Reason suspected** (check all that apply)☐ Environmental evidence ☐ Laboratory evidence
☐ Epidemiologic evidence ☐ Prior experience makes this a likely source**Was food-worker implicated as the source of contamination?**☐ Yes ☐ No ☐ Unknown**If yes, please check only one of the following:**☐ Laboratory and epidemiologic evidence ☐ Epidemiologic evidence
☐ Laboratory evidence ☐ Prior experience makes this a likely source**School Questions**

(Complete this section only if "school" is checked in either sections "Location 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)☐ 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 schools☐ Public ☐ Private ☐ Unknown**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 (specify 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 for the school with the most cases.

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 for the school with the most cases.

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
☐ The state/school authority
☐ Other (specify in General Remarks)
☐ Unknown or undetermined

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?
☐ Yes ☐ No ☐ Unknown
(Case-ready ground beef is meat that comes from a manufacturer packaged for sale that is not altered or repackaged by the retailer.)
3. Was the beef ground or reground by the retailer?
☐ Yes ☐ No ☐ Unknown
If yes, was anything added to the beef during grinding (e.g., shop trim or any product to alter the fat content)?: _____

Eggs

- | | |
|--|--|
| <p>1. Were eggs (check all that apply)</p> <ul style="list-style-type: none">☐ in shell, unpasteurized☐ in shell, pasteurized☐ packaged liquid or dry☐ stored with inadequate refrigeration during or after sale☐ consumed raw☐ consumed undercooked☐ pooled | <p>2. Was <i>Salmonella</i> Enteritidis found on the farm?</p> <p>☐ Yes ☐ No ☐ Unknown</p> <p>Egg comment
(e.g., eggs and patients isolates matched by phage type):</p> |
|--|--|

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-->

CDC 52.13 (E), Revised May 2017, CDC Adobe Acrobat DC, S508 Electronic Version, May 2017

Outbreak: GII161RkeCoHepA0921 Case Definition:

Person with (a) discrete onset of symptoms and (b) jaundice or elevated serum aminotransferase levels and (c) tested positive for Hepatitis A (IgM anti-HAV-positive), and frequented any of the following Famous Anthony's locations: 6499 Williamson Road, Roanoke, VA 24019, 4913 Grandin Road, Roanoke, VA 24018, or 2221 Crystal Springs Avenue, Roanoke, VA 24014, or was a close contact to the index case-patient, during the dates of August 10 through August 27, 2021.

Part IV- Establishment observation: Conduct an establishment observation as soon as possible after an establishment is identified for an environmental assessment. These questions are based on the initial observation of the establishment and the food handling practices at the time of the initial environmental assessment and NOT those thought to have been in place at the time of the exposure. Data collection should occur during the establishment's hours of operation. Please answer the following questions by observation. If a question is not relevant to the establishment's operation, select 'Not applicable' (N/A).

1. How long was the observation(s)?	Number of minutes: 90
2. Date observations were initiated (MM/DD/YYYY):	9/23/2021, 10/08/2021
3. How many hand sinks are in or adjacent to the employee restrooms?	Number of sinks: 1
3a. If there is at least one hand sink in the employee restrooms: Is warm water (minimum 100°F) available at all employee restroom hand sinks?	☒ Yes ☐ No If no: How many without:
3b. If there is at least one hand sink in the employee restrooms: Is soap available at (or near) all employee restroom hand sinks?	☒ Yes ☐ No If no: How many without:
3c. If there is at least one hand sink in the employee restrooms: Are paper or cloth drying towels or electric hand dryers available at (or near) all employee restroom hand sinks?	☒ Yes ☐ No If no: How many without:
4. How many hand sinks are located in the work area?	Number of sinks: 2
4a. If there is at least one hand sink in the work area: Is warm water (minimum 100°F) available at all hand sinks in the work area?	☒ Yes ☐ No If no: How many without:
4b. If there is at least one hand sink in the work area: Is soap available at (or near) all hand sinks in the work area?	☒ Yes ☐ No If no: How many without:
4c. If there is at least one hand sink in the work area: Are paper or cloth drying towels or electric hand dryers available at (or near) all hand sinks in the work area?	☒ Yes ☐ No If no: How many without:
5. Are food workers observed washing their hands using water, soap, appropriate drying methods, and for the appropriate amount of time?	☒ Yes ☐ No
6. How many cold storage units are in the establishment?	Number of units: ☐ N/A
6a. If there is at least one cold storage unit: Which types of units do you observe? (Check all that apply)	☐ Reach-in ☐ Self-serve/Salad bar ☐ Walk-in ☐ Open-top units ☐ Other, Describe:
7. Are any foods observed in cold holding?	☐ Yes ☐ No ☐ N/A
7a. If cold holding is observed: Are the temperatures of all foods measured in cold holding at 41°F or below?	☐ Yes ☐ No
8. Which of the following practices, if any, are observed during this visit? (Check all that apply)	☐ Bare hands touch non-RTE food ☐ Bare hands touch RTE food ☐ Gloved hands touch non-RTE food ☒ Gloved hands touch RTE food ☐ Other method to prevent bare hands from touching RTE food (ex: tissue paper, tongs, utensil) ☐ No food handling was occurring
9. Is there a supply of disposable gloves available in the establishment?	☒ Yes ☐ No
10. Are there records to indicate that the temperatures of incoming ingredients are being taken and recorded?	☐ Yes ☐ No ☐ N/A

15. What were the environmental antecedent(s) of this outbreak? (Check all that apply)

- | | |
|--|--|
| ☐ Lack of training of employees on specific processes | ☐ Poor facility layout |
| ☐ Lack of oversight of employees/ enforcement of policies | ☐ Lack of sick leave or other financial incentives to adhere to good practices |
| ☐ High turnover of employees or management | ☐ Lack of needed supplies for the operation of the restaurant |
| ☒ Low/insufficient staffing | ☐ Insufficient process to mitigate the hazard |
| ☐ Lack of a food safety culture/ attitude towards food safety | ☒ Employees or managers are not following the facility's process |
| ☐ Language barrier between management and employees | ☐ Food not treated as TCS (may include non-TCS foods that have been contaminated) |
| ☐ Insufficient capacity of equipment (not enough equipment for the processes) | ☐ Other, Describe: |
| ☐ Equipment is improperly used | |