

NATIONAL OUTBREAK REPORTING SYSTEM

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@ - Indicates the full text or additional list/table items can be found in the appendix.

@@ - Indicates additional list/table items can be found in the NORS Interface.

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

269647

State ID

2016-07-013

Form 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

Boulder County Public Health performed an environmental inspection of the catering restaurant. Food specimen and stool of 3 ill individuals were tested by Colorado Department of Public Health.

Dates (mm/dd/yyyy)

Date first case became ill (required) 04/13/2016 Date last case became ill 04/14/2016
 Date of initial exposure 04/13/2016 Date of last exposure 04/13/2016
 Date of report to CDC (other than this form) _____
 Date of notification to State/Territory or Local/Tribal Health Authorities 04/14/2016

Geographic Location

Exposure state: Colorado
☐ 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: Boulder
☐ 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: City of Boulder
 (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	1	#		Male	3	#	50.00	%	
Probable primary cases	5	#		Female	3	#	50.00	%	
Estimated total primary cases	6	#		Unknown		#	0.00	%	
Primary case outcomes		# Cases	Total # of cases for whom info is available	Age (Number or percent of the primary cases)					
Died	0	#	6	<1 year		#	0.00	%	20–49 years 6 # 100.00 %
Hospitalized	0	#	6	1–4 years		#	0.00	%	50–74 years # 0.00 %
Visited Emergency Room	0	#	6	5–9 years		#	0.00	%	≥ 75 years # 0.00 %
Visited health care provider (excluding ER visits)	5	#	6	10–19 years		#	0.00	%	Unknown # 0.00 %

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	10	Min, Hours, Days	Shortest	22	Min, Hours, Days
Median	11	Min, Hours, Days	Median	36	Min, Hours, Days
Longest	12	Min, Hours, Days	Longest	55	Min, Hours, Days
Total # of cases for whom info is available	6		Total # of cases for whom info is available	4	
☐ 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	0		6		
Diarrhea	6		6		
Bloody stools	0		6		
Fever	0		6		
Abdominal cramps	4		6		
HUS	0		6		
* Asymptomatic	0		6		
*					
*					
*					
Secondary Cases					
Mode of secondary transmission <i>(Check all that apply)</i>			Number of secondary cases		
☐ Food ☐ Water ☐ Animal contact ☐ Person-to-person ☐ Environmental contamination other than food/water ☐ Other/unknown			Lab-confirmed secondary cases		#
			Probable secondary cases		#
			Estimated total secondary cases		#
			Estimated total cases (Primary + Secondary)		6 #
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>Colorado</u>		E-mail: <u>kerri.brown@state.co.us</u>			
Agency name: <u>Colorado Department of Public Health and Environ</u>		Phone #: <u>303-692-2393</u>			
Contact name: <u>Kerri Brown</u>		Fax #: <u>303-782-0338</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>					
Outbreak occurred at a student sponsored event at University of Colorado Boulder. Food items from 8 restaurants were catered to the event. Only one food sample was available for testing. Since the event, University of Colorado Boulder has strengthened food safety for special events run by student organizations.					

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	3
Animal specimen		
Food	Yes	1
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~
Clostridium	perfringens			Confirmed	2	1, 2

~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

Settings		Animal Contact	
Settings Section – complete for person-to-person, environmental contamination, and other/unknown primary mode of transmission			
Major Setting of Exposure <i>(choose one)</i>			
☐ 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 <i>(specify)</i> ☐ 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 <i>(based on setting)</i>	Estimated exposed in major setting*	Estimated ill in major setting	Crude attack rate <i>[(estimated ill / estimated exposed) x 100]</i>
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 <i>(choose all that apply)</i>			
☐ 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 <i>(specify)</i> ☐ Prison/jail	☐ Private home/residence ☐ Religious facility ☐ Restaurant ☐ School/college/university
☐ Shelter/group home/transitional housing ☐ Ship/boat ☐ Unknown			
Specify setting _____			
Additional Shigella Questions <i>(Complete this section for Shigella outbreaks)</i>			
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 <i>(enter all that apply from list in appendix E):</i> _____	
Animal	1	2	3
Animal Type <i>(select from list in appendix E)</i>			
Animal Type <i>(specify)</i>			
Confirmed or suspected vehicle			
Reason(s) confirmed or suspected <i>(enter all that apply from list in appendix E)</i>			
1. Settings of exposure <i>(check all that apply)</i> ☐ 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 <i>(specify*)</i> ☐ Unknown		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 <i>(specify*)</i> ☐ 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? <i>(check all that apply)</i> ☐ Handwashing ☐ Quarantine/stop movement ☐ Venue or event closure ☐ Removal of animals from setting ☐ None ☐ Other <i>(specify*)</i> ☐ 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 <i>(*If “Other” was chosen, specify here):</i>			

Food Section – complete for foodborne primary mode of transmission

☐ Food vehicle undetermined Reason(s) foodborne, but undetermined vehicle (enter all that apply from list in appendix E): _____

Food	1	2	3
Name of food (excluding any preparation)	Chicken Tikka Masala		
Confirmed or suspected vehicle			
Reason(s) confirmed or suspected (enter all that apply from list in appendix E)	2 - Laboratory;		
Ingredient(s) (enter all that apply)	chicken;		
Contaminated ingredient(s) (enter all that apply)	chicken;		
Total # of cases exposed to implicated food	6		
Method of processing (enter all that apply from list in appendix E)	11 - Unknown;		
Method of preparation (select one from list in appendix E)	7 - Advance preparation: Cook, cool, reheat, serve.;		
Level of preparation (select one from list in appendix E)	3 - Foods eaten heat processed.;		
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 (check all that apply)		Location of exposure (where food was eaten) (check all that apply)	
☐ Banquet facility (food prepared and served on-site)	☐ Other healthcare facility	☐ Banquet facility (food prepared and served on-site)	☐ Other healthcare facility
☐ Camp	☐ Prison/jail	☐ Camp	☐ Prison/jail
☐ Caterer (food prepared off-site from where served)	☐ Private home/residence	☐ Caterer (food prepared off-site from where served)	☐ 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’ (drive up service or pay at counter)	☐ Farm/dairy	☐ Restaurant – ‘Fast-food’ (drive up service or pay at counter)
☐ 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 (specify in ‘where prepared remarks’)		☐ Other (specify in ‘where eaten remarks’)	
Where prepared remarks: @ Prepared at Kathmandu, a sit down/buffet restaurant in Boulder. Chicken was marinated baked on bone and cooled using rapid cooling techniques. Once cooled the chicken is cut into bite size pieces and held cold in the walk in cooler. Sauces for menu item are cooked on stove top in large batches and cooled properly using rapid cooling techniques. Menu items ar		Where eaten remarks: @ Food catered to Asian Unity Fair at University of Colorado Boulder. Cate did remember delivering product to the CU event and picking up dishes after event. Facility states he observed all food sitting out on tables when he picked up the dishes with no temperature control on food. According to student organizers, food was out for 3-5 hours. Students were not given tra	
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: 32775 (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 <i>(check all that apply)</i></p> <p>☐ in shell, unpasteurized</p> <p>☐ in shell, pasteurized</p> <p>☐ packaged liquid or dry</p> <p>☐ stored with inadequate refrigeration during or after sale</p> <p>☐ consumed raw</p> <p>☐ consumed undercooked</p> <p>☐ pooled</p> | <p>2. Was <i>Salmonella</i> Enteritidis found on the farm?</p> <p>☐ Yes ☐ No ☐ Unknown</p> <p>Egg comment
 <i>(e.g., eggs and patients isolates matched by phage type):</i></p> <p>_____</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-->

Appendix

CDC Remarks

Archived Reasons Suspected - 1: 2;

Truncated Food Where Eaten Remarks

Food catered to Asian Unity Fair at University of Colorado Boulder. Caterer did remember delivering product to the CU event and picking up dishes after event. Facility states he observed all food sitting out on tables when he picked up the dishes with no temperature control on food. According to student organizers, food was out for 3-5 hours. Students were not given training on food safety.

Truncated Food Where Prepared Remarks

Prepared at Kathmandu, a sit down/buffet restaurant in Boulder. Chicken was marinated baked on bone and cooled using rapid cooling techniques. Once cooled the chicken is cut into bite size pieces and held cold in the walk in cooler. Sauces for menu item are cooked on stove top in large batches and cooled properly using rapid cooling techniques. Menu items are stored in walk in unit and mixed and cooked upon order or placed in steam buffet table. For catering, menu items from walk in cooler are mixed cooked and delivered fresh to events.