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 **General Section** – complete for all modes of transmission except Water Primary Mode of Transmission (check one) ☐ 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) ☐ Treated or untreated recreational water venue assessment □ Interviews only of ill persons ☐ Investigation at factory/production/treatment plant ☐ Case-control study □ Cohort study ☐ Investigation at original source (e.g., farm, water source, etc.) ☐ Food product or bottled water traceback ☐ Food preparation review ☐ 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 Exposure state: □ Exposure occurred in multiple states □ Exposure occurred in a single state, but cases resided in another state or multiple 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: (Do not include proprietary or private facility names) **Primary Cases** Number of primary cases Sex (number or percent of the primary cases) Male Lab-confirmed primary cases # % # % Probable primary cases # Female Estimated total primary cases # % Unknown Total # of cases for **Primary Case Outcomes** # Cases whom info is available **Age** (number or percent of the primary cases) # % # Died <1 year % 20-49 years Hospitalized # % 50-74 years 1-4 years # % #

#

#

Visited Emergency Room

Visited health care provider (excluding ER visits)

%

%

#

#

%

%

≥ 75 years

Unknown

5-9 years

10-19 years

General								
Incubation Period, Duration	on of Illness, Si	gns or S	ymptoms fo	•		•		
Incubation Period (circle ap	ppropriate units)			Duration of	illness (a	mong recovered case	es-circle app	ropriate units)
Shortest		Min,	, Hours, Days	Shortest			М	in, Hours, Days
Median	Min, Hours, Days			Median				in, Hours, Days
Longest			, Hours, Days	Longest			М	in, Hours, Days
Total # of cases for whom info i	s available			Total # of case	es for whon	n info is available		
\square Unknown incubation period				□ Unknown d				
Signs or Symptoms (*Refe	r to terms from app				common ch			
Feature		# 0	ases with sign	s or symptoms		Total # of cases for v	vnom into 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 cas	es		
□ Food				Lab-confirmed secondary cases			#	
□ Water				Probable secondary cases				#
□ Animal contact□ Person-to-person								
☐ Environmental contamination	on other than food	/water		Estimated total secondary cases				#
□ Other/Unknown				Estimated to	tal cases (F	Primary + Secondary))	#
Environmental Health Spe	ecialists Netwo	rk (if appl	licable)					
EHS-Net Evaluation ID: 1.) _		2.) _		3.) _		4.)		
Traceback (for food and bottle	ed water only, not p	oublic wate	er)					
☐ Please check if traceback c	onducted							
Source name	Source type		Locatio	n of source	Tracebac	ck Comments		
(if publicly available)	(e.g., poultry farm,		State	Country				
	processing plant, b water factory)	oottled						
	,							
Recall								
☐ Please check if any food or	bottled water prod	duct was r	ecalled					
Type of item recalled:								
Comments:								
Reporting Agency								
Reporting state:				E-mail:				
Agency name:								
Contact name:				Fax no.:				
Contact title:				<u>- </u>				
					Please indic	ate if any adverse outc	omes occurr	ed in special
—— роријано	ns (e.g., pregnant w	omen, imn	nanocompromi	sea persons.)				

		Etiolo	gy	Sett	ings	Animal	Conta	act		
Etiology Secti	on – complete for a	l modes (of transmiss	sion except	Water					
	ens collected and tes mens of each type we			□ Unkno	own (If n	o or unknown,	skip to	Q5.)		
Type of sample			Tested? (Ye	es/No/Unkno	own) N	o. specimens te	ested			
Human specimen										
Animal specimen										
Food										
Water										
Other environmental,	specify in general remark	(S								
□ Bacteria (or ba□ Viruses□ Parasites	□ Parasites □ Chemicals/Toxins									
4. Test types (select all test types used for clinical specimens) Culture DNA or RNA Amplication/Detection (e.g. PCR, RT-PCR) Microscopy (e.g. Fluorescent, EM) Serological/immunological test (e.g., EIA, ELISA) Chemical testing Tissue culture infectivity assay Other (describe in general remarks) Unknown										
5. Is there at least one confirmed* or suspected outbreak etiology(s)? ☐ Yes ☐ No (unknown etiology) (If no, skip to next section.)										
*See http://www.d	cdc.gov/foodsafety/ou	tbreaks/ir	nvestigating	-outbreaks/	confirming	g_diagnosis.htr	nl			
Etiology	(Name the bacterium such as phage type,					le, include the s	serotyp	e and other charac	teri	stics
Genus	Species	Serotype	/Genotype	Other characteri	istics	# Of Lab-Conf cases	irmed	Detected in~		Etiology confirmed or suspected
~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 pathog	ens, provi					viral pa	thogens, provide C	Calic	iNet key,
State Lab ID/ Accession ID/ CaliciNet Key	CDC PulseNet Cluster Code or CaliciNet Outbrea Number	C	DC PulseNet esignation for enzyme 1	Pattern		Net Pattern	Regio	Net Sequenced n/Other Molecular nation 1	Oth	liciNet Genotype/ ner Molecular signation 2

Settings Section – complete for person-to- Major setting of exposure (choose one)	person, environm	ental contar	mination, and	other/unknown	primary mo	ode of transmission
□ Camp □ Hospital □ Child day care □ Hotel/motel □ Event space □ Long-term care/nursing home □ Festival/fair □ Office/indoor workplace		☐ Ot cility ☐ Pri	her healthcare her, specify: _ son/jail vate home/res		= :	Religious facility Restaurant School/college/university Ship/boat
Attack rates for major setting of exposure	•					
Group (based on setting)		Estimated e major settin		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 reside		me or affecte	ed ward			
Other settings of exposure (choose all that a	pply)					
□ Camp □ Hospital □ Child day care □ Hotel/motel □ Event space □ Long-term care/nursing home □ Festival/fair □ Office/indoor workplace	/assisted living fac	☐ Ot cility ☐ Pri	her healthcare her, specify: _ ison/jail vate home/res			Religious facility Restaurant School/college/university Ship/boat
Animal Contact Section – complete for a	animal contact pri	mary mode	of transmission	on		
Setting of exposure	Type of animal	,	Animal Contac		_	
3 · · · · · · ·	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,					
Food Section – complete for foodborne prima	arv mode of trans	mission				
□ Food vehicle undetermined	ary mode or traine	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,				
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 that apply from list in appendix)						
Method of processing (enter all that apply from list in appendix)						
Method of preparation (select one from list in appendix)						
Level of preparation (select one from list in appendix)						
Contaminated food imported to US?	☐ Yes, Country.☐ Yes, Unknown☐ No☐ Unknown		☐ Yes, Coun ☐ Yes, Unkn ☐ No ☐ Unknown		☐ Yes, Co ☐ Yes, Ur ☐ No ☐ Unknow	ıknown
Was product both produced under domestic regulatory oversight and sold?	☐ Yes ☐ No ☐ Unknown		☐ Yes ☐ No ☐ Unknown		□ Yes □ No □ Unknow	vn

			Food				
Location where food was pro (check all that apply)	epared	Location of exposure (where (check all that apply)	food was eaten)				
□ 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 (describe in Where Prepai	red Remarks)	□ Other (describe in Where Eaten Remarks)					
Where Prepared Remarks:		Where Eaten Remarks:					
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 □ P5 □ P6 □ P7 □ P8 □ P9 □ 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)							
·	paration If 'Before Preparation		essing 🗆 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?							
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 sin)				

	Food					
2. School characteristics (for all involved students in all involved st	schools)					
a. Total approximate enrollment: (number of students)	☐ Unknown or undetermined					
b. Grade level(s)						
☐ Grade school (grades K-12)	3rd □ 4th □ 5th □ 6th □ 7th □ 8th □ 9th □ 10th □ 11th □12th					
□ College/university/technical school	310 - 1411 - 1-311 - 1-511 - 1-711 - 1-511 - 1-511 - 1-1011 - 1-1111 - 1-1211					
☐ Unknown or Undetermined						
c. Primary funding of involved schools☐ Public ☐ Private ☐ Unknown						
3. Describe the preparation of the implicated item: (check all that apply)	4. How many times has the state, county or local health department inspected this school cafeteria or kitchen in the 12 months					
☐ Heat and serve (item mostly prepared or cooked	before the outbreak?*					
off-site, reheated on-site) ☐ Served a-la-carte	☐ Once☐ Twice					
☐ Serve only (preheated or served cold) ☐ Cooked on-site using primary ingredients	☐ More than two times☐ Not inspected					
☐ Provided by a food service management company	☐ Unknown or Undetermined					
 □ Provided by a fast-food vendor □ Provided by a pre-plate company 	*If multiple schools are involved, please answer according to the most affected school.					
☐ Part of a club or fundraising event ☐ Made in the classroom	5. Does the school have a HACCP plan in place for the school feeding program?*					
☐ Brought by a student/teacher/parent	☐ Yes ☐ No					
☐ Other (describe in General Remarks) ☐ Unknown or Undetermined	☐ Unknown or Undetermined					
	*If multiple schools are involved, please answer according to the most affected school.					
6. Was implicated food item provided to the school through the lf yes, was the implicated food item donated/purchased by: National School Lunch/Breakfast Program?						
☐ Yes	☐ USDA through the Commodity Distribution Program					
□ No	☐ The state/school authority					
☐ Unknown or Undetermined	☐ Other (<i>describe in General Remarks</i>) ☐ Unknown or Undetermined					
Ground Beef						
1. What percentage of ill persons (for whom information is available	e) ate ground beef raw or undercooked? %					
2. Was ground beef case-ready? ☐ Yes ☐ No ☐ Unkn	nown urer packaged for sale that is not altered or repackaged by the retailer.)					
3. Was the beef ground or reground by the retailer?	and passages as said man one and out of sopastages by the retailer,					
□ Yes □ No □ Unknown						
If yes, was anything added to the beef during grinding (such as	s shop trim or any product to alter the fat content)?:					
Additional Salmonella Questions (Complete this section for Salmonella outbreaks)						
1. Phage type(s) of patient isolates:						
if RDNC* then include #	if RDNC* then include #					
if RDNC* then include #	if RDNC* then include #					
* Reacts, Does Not Conform						
Eggs						
1. Were eggs (check all that apply)						
☐ In shell, unpasteurized?	consumed raw?					
☐ In shell, pasteurized?	□ noolod?					
□ packaged liquid of dry?						
□ stored with inadequate refrigeration during or after sale?						
2. Was Salmonella enteritidis found on the farm? Yes Unknown						
Egg Comment (e.g., eggs and patients isolates matched by phage	ge type):					

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->

CS250162 **6**