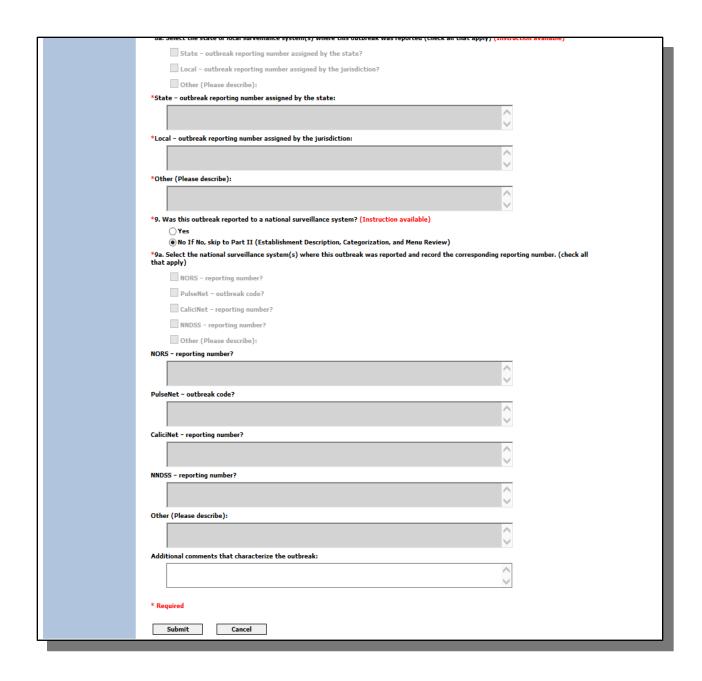
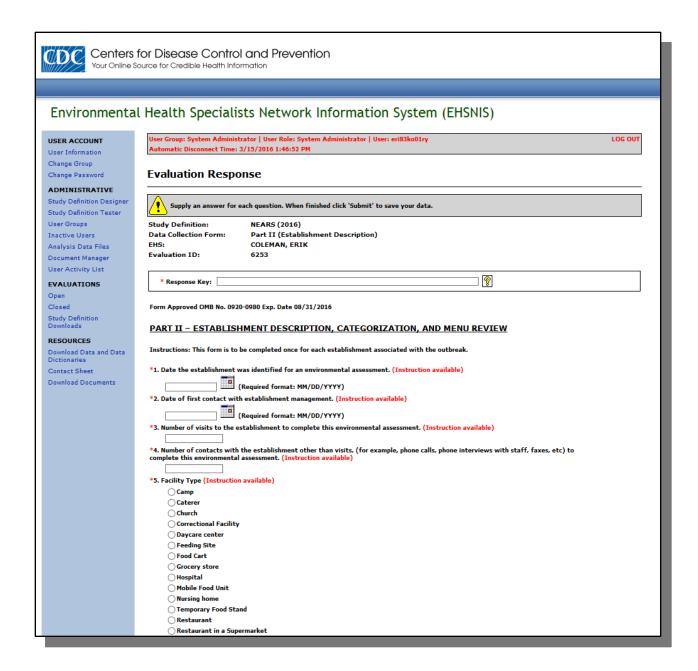


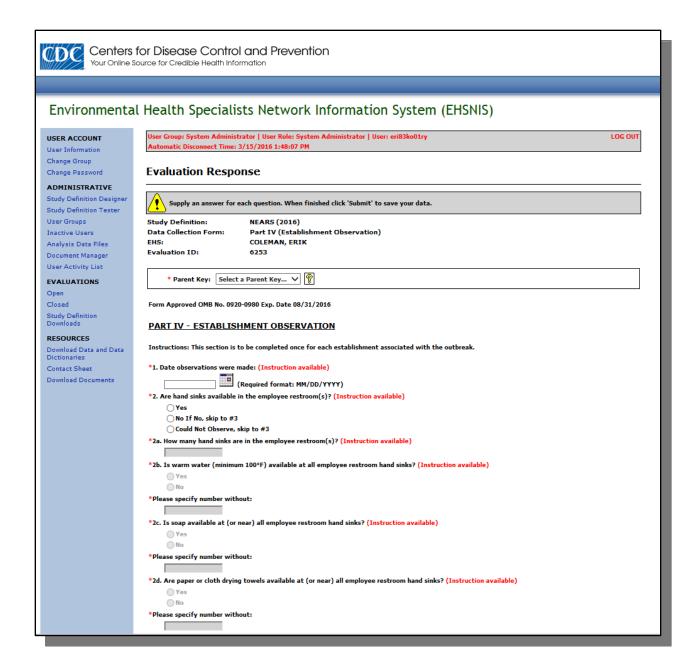
*5b. How many environmental assessments were conducted in food service establishments in your jurisdiction as a part of this outbreak?
(Instruction available)
1
*5c. Why were no environmental assessments conducted at food service establishments in your jurisdiction as a part of this outbreak?
Construction available)
*6. Were any non-food service establishment locations within your jurisdiction associated with this outbreak investigation? (Instruction
available)
○ Yes
⑥ No If No, skip to #7
*6a. How many non-food service establishments in your jurisdiction were associated with this outbreak? (Instruction available)
*6b. How many environmental assessments were conducted at non-food service establishments in your jurisdiction as part of this outbreak?
Ob. now inary environmental assessments were conducted at non-rood service establishments in your jurisdiction as part of this outbreak?  (Instruction available)
am and the first of the first o
7. Was a primary agent identified in this outbreak? (Instruction available)
<b>●</b> Yes
No, skip to #8
*7a. What was the identified agent? (Instruction available)
○ Hepatitis A
O Bacillus Cereus
○ Campylobacter
○ Clostridium Perfringens
Cryptosporidium
Cyclospora
○ E. coli 0157 :H7
E. coli STEC/VTEC
∩ Listeria
Norovirus
Salmonella
∫ Shigella
Staphylococcus Aureus
Vibrio Parahaemolyticus
Yersinia
Toxic agent (Please describe)
Other agent (Please describe)
Other agent (Please describe) Chemical hazard (Please describe)
OPhysical hazard (Please describe)
*Please describe:
^
V
*Was the agent identified suspected or confirmed? (Instruction available)
Suspected     Suspected of Committee: (Ansatz Committee)
Suspected Onfirmed
*7b. Was a serotype identified for this outbreak? (Instruction available)
Yes
No If No, skip to #8
*7c. What was the identified serotype? (Instruction available)
^
*8. Was this outbreak reported to a state or local Communicable Disease Surveillance Program? (Instruction available)
Yes
● No If No, skip to #9





School Food Service Workplace cafeteria Other (Please describe):  *Please describe:  *A How many critical violations were noted during the last routine inspection? (Instruction available)
Other (Please describe):  *Please describe:
*Please describe:
*6. How many critical violations were noted during the last routine inspection? (Instruction available)
*6. How many critical violations were noted during the last routine inspection? (Instruction available)
*6. How many critical violations were noted during the last routine inspection? (Instruction available)
*7. What is the establishment's source of potable water? (Instruction available)
○ Community water system
Transient, non-community water system
○ Non-transient, non-community water system
Other (Please describe):
*Other (Please describe):
*8. What is the establishment's sewage disposal method? (Instruction available)
Public sewage
On-site sewage disposal system
Other (Please describe):
*Other (Please describe):
*9. Was a translator needed to communicate with the kitchen manager during the environmental assessment? (Instruction available)
○Yes
○ No, skip to #10
*9a. Was a translator used to communicate with the kitchen manager? (Instruction available)
Yes
○ No
*10. Was a translator needed to communicate with the food workers during the environmental assessment? (Instruction available)
Yes
○ No, skip to #11
*10a. Was a translator used to communicate with the food workers? (Instruction available)
Yes
O No
*11. Establishment Type: (Instruction available)
( ) Prep Serve
Cook Serve
Complex
*12. Do customers have direct access to unpackaged food such as a buffet line or salad bar in this establishment? (Instruction available)
Yes
○ No
*13. Does the establishment serve raw or undercooked animal products (for example, oysters or shell eggs) in any menu item? (Instruction available)
· ·
○ Yes
○ No, skip to #14
*13a. Is a consumer advisory regarding the risk of consuming raw or undercooked animal products provided (for example, on the menu, on a sign)? (Instruction available)
Yes
No, skip to #14
*13b. Where is the consumer advisory located? (check all that apply) (Instruction available)
On the menu as a footnote

*13b. Where is the consumer advisory located? (check all that apply) (Instruction available)	
On the menu as a footnote	
On the menu in the menu item description	
On a sign	
Other (Please describe):	
*Other (Please describe):	
*14. Which one of the options below best describes the menu for this establishment? (Instruction available)  American (non-ethnic)	
Chinese	
() Thai	
Japanese	
○ French	
○ Italian	
○ Mexican ○ Other (Please describe):	
*Other (Please describe):	
Other (Prease describe).	
* Required	
Submit Cancel	



*3. Is a hand sink available in the work area(s)? (Instruction available)
○Yes
○ No If No, skip to #4
*3a. How many hand sinks are located in the work area(s)? (Instruction available)
*3b. Is warm water (minimum 100°F) available at all hand sinks in the work area? (Instruction available)
○ Yes
○ No
*Please specify number without:
*3c. Is soap available at (or near) all hand sinks in the work area? (Instruction available)
○ Yes ○ No
*Please specify number without:
Prease specify number without:
*3d. Are paper or cloth drying towels available at (or near) all hand sinks in the work area? (Instruction available)
Yes
No
*Please specify number without:
*4. Are there cold storage units in the establishment? (Instruction available)
Yes
○ No If No, skip to #6
*4a. How many cold storage units are in the establishment? (Instruction available)
*4b. Which types of units did you observe? (check all that apply) (Instruction available)
Reach in
Walk-in
Self Serve / Salad Bar
Open top units
*5. Are all cold storage areas maintained at a temperature of 41°F or below? (Instruction available)
Yes If Yes, skip to #6
○ No
*5a. How many cold storage units are above 41°F? (Instruction available)
*5b. Which types of units did you observe to be above 41°F? (Check all that apply) (Instruction available)
Reach in
Walk-in
Self Serve / Salad Bar
Open top units
*6. Are any food workers using gloves while handling food? (Instruction available)
○ Yes
ONO
*7. Is there a supply of disposable gloves available in the establishment? (Instruction available)
○ Yes ○ No
*8. Are any food workers handling ready-to-eat foods with bare hands? (Instruction available)
. Yes
∖ No
*9. Are there records to indicate that the temperatures of incoming ingredients are being taken and recorded? (Instruction available)

○Yes
O No
<ul> <li>Could Not Observe</li> <li>10. Are there records to indicate that the temperatures of foods, excluding incoming ingredients, are being taken and recorded? (Instruction)</li> </ul>
20. Ale tiere records to more actine temperatures of 100ds, excluding incoming ingredients, are being taxen and recorded: (Instruction available)
○Yes
○ No
Could Not Observe
*11. Is there any evidence of direct cross contamination of raw animal products with ready-to-eat foods? (Instruction available)  (Yes
○ No
○ No raw animal products used
*11a. Please describe the evidence of cross contamination observed.
$\smile$
*12. Is there cooling of hot foods in this establishment? (Instruction available)
() Yes
○ No If No, skip to #13 ○ Could Not Observe If Could Not Observe, skip to #13
*12a. What cooling method(s) are used? (Check all that apply) (Instruction available)
Portioning into smaller pans and cooled in regular cooler
Portioning into smaller pans and cooled in blast chiller
Using ice as an ingredient
Using ice bath for food container before cooling in regular cooler
Using ice bath for food container before cooling in blast chiller
Using ice wands before cooling in regular cooler
Using ice wands before cooling in blast chiller
Combination methods (ice, ice wand, portioning, etc.) with cooling in regular cooler
Combination of methods (ice, ice wand, portioning, etc.) and cooling in blast chiller
Other (Please describe)
*Other (Please describe):
ona (reas desense)
*13. Were any foods observed in hot holding? (Instruction available)
Yes
No If No, skip to #14
Could Not Observe If Could Not Observe, skip to #14
*13a. Were the temperatures of any foods in hot holding measured? (Instruction available)
○ Yes ○ No If No, skip to #14
*13b. Were the temperatures of all foods measured in hot holding at 135°F or above? (Instruction available)
Yes
○ No
*14. Were any foods observed in cold holding? (Instruction available)
○Yes
O No If No, skip to #15
*14a. Were the temperatures of any foods in cold holding measured? (Instruction available)  (Instruction available)
○ No 1f No, skip to #15

**15. Were any foods observed during cooking? (Instruction available)    Yes
*15. Were any foods observed during cooking? (Instruction available)  Yes  No, skip to #16  *15a. Were the temperatures of any foods being cooked measured? (Instruction available)  Yes  No If No, skip to #16  *15b. Were the temperatures of all foods measured during cooking at the recommended temperatures? (Instruction available)  Yes  No  *16. Are wiping cloths used in the establishment? (Instruction available)  Yes  No If No, skip #17  Could Not Observe If Could Not Observe, skip to #17  *16a. Are all wiping cloths stored in a sanitizer solution between uses? (Instruction available)  Yes  No  Could Not Observe  *17. Are there mechanical washing machines for dishes, utensils, or other equipment? (Instruction available)  Yes  No If No, skip to #18  *17a. Does the wash cycle reach the temperatures recommended for that washing machine? (Instruction available)  Yes  No  *10b. Does the sanitizing cycle reach the temperatures recommended for sanitization? (Instruction available)  Yes  No
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No  *17b. Does the sanitizing cycle reach the temperatures recommended for sanitization? (Instruction available)  Ores
*17b. Does the sanitizing cycle reach the temperatures recommended for sanitization? (Instruction available)  Ores
① Yes
○ No
Oculd Not Observe
*17c. Is chemical sanitizing used? (Instruction available)
Yes
No If No, skip to #18
*17d. Did the chemical sanitizing cycle have the required levels of chemical sanitizer recommended for the machine? (Instruction available)
() Yes
No
Could Not Observe
*18. Are there any hand washed dishes, utensils or other equipment? (Instruction available)
○ Yes
○ No If No, skip to #19
Could Not Observe If Could Not Observe, skip to #19
*18a. Are hand washed dishes, utensils or other equipment washed, rinsed and sanitized (either with heat or chemical)? (Instruction
available)
Yes
○ No If No, skip to#19
Could Not Observe, skip to #19
*18b. Is the sanitizing method (heat or chemical) properly implemented? (Instruction available)
● Yes
○ No
Could Not Observe
*19. Did you observe signs and instructions posted in the establishment? (Instruction available)
○Yes
○ No If No, skip to #20
*19a. Did any signs or posted instructions use pictures or symbols to communicate a message? (Instruction available)

