General

CDC USE ONLY



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 ID		State ID					OMB No. 0	pproved 0920-0004
Genera	al Section – complete for a	II modes of t	ransmission excen	t water					
	Mode of Transmission (Check		- штоттоогон охоор		_				
☐ Food ■ Wate	(complete General, Etiology, a r (complete CDC 52.12) al contact (complete General,	□ Envir es) (com	☐ 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)						
Investig	ation Methods (Check all that ap	ply)							
☐ Interviews only of ill persons ☐ Case-control study ☐ Cohort study ☐ Food preparation review ☐ Water system assessment: Drinking water ☐ Water system assessment: Nonpotable water Comments					☐ 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				
Dates (r									
•	t case became ill <i>(required)</i>			Date last cas	se became ill				
	nitial exposure								
Date of i	report to CDC (other than this for	rm)							
Date of ı	notification to State/Territory or	Local/Tribal H	ealth Authorities						
	ship Longtion								
□ Exp □ Exp Other (For m	re state: posure occurred in multiple state posure occurred in a single state states: pultistate exposure or multistate re pre county:	, but cases re							
☐ Exp ☐ Exp Other	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/Tov	vn/Place of exposure:	not include pr	oprietary or private fa	cility names)				_	
Primary									
Number	of primary cases			Sex (Number	or percent of th	e primary cases,)		
Lab-con	firmed primary cases		#	Male			#		%
Probable	e primary cases		#	Female			#		%
Estimate	ed total primary cases		#	Unknown			#		%
Primary	case outcomes	# Cases	Total # of cases for whom info is available	Age (Number	or percent of th	e primary cases)		
Died		#	#	<1 year	#	%	20–49 years	#	%
Hospital	ized	#	#	1–4 years	#	%	50–74 years	#	%
Visited E	Emergency Room	#	#	5–9 years	#	%	≥ 75 years	#	%
	nealth care provider	#	#	10–19 years	#	%	Unknown	#	%

General									
Incubation Period,	Duration of Illno	ess, Signs o	or Symptoi	ns for l	Primary Case	s Only			
Incubation Period (Select		, ,		_	on of Illness (An		cases-select ap	propriat	e units)
Shortest	, , , , , , , , , , , , , , , , , , , ,	Min,	Hours, Days	Shorte					Hours, Days
Median		Min,	Min, Hours, Days		Median			Min, I	lours, Days
Longest		Min,	Min, Hours, Days		Longest			Min, I	lours, Days
Total # of cases for whom	info is available			Total #	of cases for who	m info is availab	·		-
☐ Unknown incubation pe	 eriod			□ Unl	known duration of	f illness			
Signs or Symptoms (*Rei		endix E, if appro	opriate, to des	cribe othe	er common charac	cteristics of case	······································		
Sign or symptom					signs or sympton			vhom ii	nfo is available
Vomiting									
Diarrhea									
Bloody stools									
Fever									
Abdominal cramps									
HUS									
*									
*									
*									
*									
Secondary Cases									
Mode of secondary trans	mission (Check all th	hat apply)		Num	ber of secondary	y cases			
□ Food				Lab-confirmed secondary cases					#
□ Water□ Animal contact				Probable secondary cases					#
☐ Person-to-person				Estimated total secondary cases					#
☐ Environmental contami	ination other than fo	od/water							
☐ Other/unknown				Estir	nated total cases	(Primary + Sec	condary)		#
Other CDC System IDs (If	applicable)	0)			2)		4)		
NEARS ID: 1) OHHABS ID: 1)		2)			3)		4)		
Traceback (For food and b		2)							
		public water)							
☐ Please check if traceba Source name	Source type (e.g., p	aultmy farms tame	oto Long	tion of sc	NIKOO	Troophook or	mmonto		
(if publicly available)	processing plant, bott				1	Traceback comments			
			State		Country				
Recall									
☐ Please check if any foo	d or bottled water p	roduct was rec	alled						
Type of item recalled:									
Comments:									
Renorting Agency									
Reporting site: E-mail:									
Agency name:									_
Contact name:				Fax i	#:				
Contact title:	Contact title:								
	efly describe importa nulations (e.g., preg					indicate if any a	dverse outcom	ies occu	irred in special
μοι	ourations (c.g., prey	nant Wunten, N	mmunocompi	umseu p	GI SUIIS)				
· 									

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	Etiol	ogy							
Etiology Se	ction — complete	for all modes of t	ransmission	except wa	ter				
	Environmental Te					_			
1. Were any sa	imples collected and	tested?	□No	□ Unknow	n <i>(If no or</i>	unknown,	skip to Q6)		
2. How many	samples of each type	were tested?							
Type of sampl	е		Tested? (yes	s/no/unknov	vn)	Number o	of samples	tested	
Human specir	men								
Animal specir	nen								
Food							-		
Water									
Other environ	mental <i>(specify in g</i>	eneral remarks)							
	als/Toxins								
☐ Chemica ☐ Culture ☐ DNA or ☐ Microsc ☐ Serolog ☐ Tissue c	RNA Amplification/E opy (e.g., Fluoresce ical/immunological tulture infectivity assectivity in general rei	Detection (e.g., PC ent, EM) test (e.g., EIA, ELI say	R, RT-PCR)						
If yes, whe If yes, were	crobial susceptibility re was AST performe any antimicrobial re least one confirmed	ed? □ Clinical la esistant isolates a	ab □ Put ssociated wi	olic health la th the outbo	ab [□ Unknowi □ CDC-NA □ Yes [RMS □	I Other □ Unk I Unknown	nown
☐ Yes	☐ No (unknowr	n etiology) <i>If no, sk</i>	rip to next sec	ction					
*See http:	//www.cdc.gov/food	lsafety/outbreaks/	investigating	-outbreaks/	confirmir	ng_diagnos	sis.html		
Etiology		acterium, chemical				le, include	the serotyp	e and other charac	teristics
Genus	Species	Serotype/			Etiology confirmed or suspected		# of lab- confirmed cases	Detected in~	
~Detected in <i>(cha</i>	oose all that apply): 1 – pa	tient specimen; 2 – foc	od specimen; 3 -	- environmenta	ıl specimen;	4 – food-woi	ker specimer	ı; 5 – water sample; 6 ·	– animal specimen
Isolates/Stra	ains (For bacter)	ial pathogens, prov umber, sequenced i	ride a represe region, and ge	ntative for e enotype for e	ach distin	ct pattern. I oct strain.)	For noroviru	is outbreaks, provi	de CaliciNet key,
CDC system	State lab ID/ Accession ID/ CaliciNet key/ PulseNet Key	CDC PulseNet cluster code or CaliciNet outbreak numb	CDC Puls pattern d for enzyn	CDC PulseNet pattern designation for enzyme 1 CDC PulseNet pattern		seNet CaliciNet region/wh tion for sequencii		sequenced tole genome ng ID	CaliciNet genotype/ other molecular designation

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	Settin	gs		Animal Conta	ct				
Settings Section	– complete for person-to-po	erson, envir	onmenta	l contaminatio	n, ar	nd other/unknown	primary m	node of transmission	
Major Setting of E	xposure (choose one)								
☐ Camp ☐ Child day care ☐ Event space ☐ Festival/fair	☐ Hospital☐ Hotel/motel☐ Long-term care/nursing home/assisted living facil	□ Othe	er healthd er <i>(specit</i>	care facility [fy) [⊐ Re ⊐ Re	ivate home/resider eligious facility estaurant chool/college/unive		☐ Shelter/group home/ transitional housing ☐ Ship/boat ☐ Unknown	
Specify setting									
	ajor Setting of Exposure		=						
Group (based on setting				ted exposed in setting*		Estimated ill in major setting		ack rate [(estimated ill / exposed) x 100]	
	assengers, patients, etc.								
Staff, crew, etc.									
	n ship, number of residents in nursing	-	ted ward						
-	xposure (choose all that apply		, ,						
☐ Camp ☐ Child day care ☐ Event space ☐ Festival/fair	☐ Hospital☐ Hotel/motel☐ Long-term care/nursing home/assisted living facil	□ Othe	er healthd er <i>(specit</i>	care facility [fy) [⊐ Re ⊐ Re	ivate home/resider eligious facility estaurant chool/college/unive		☐ Shelter/group home/ transitional housing ☐ Ship/boat ☐ Unknown	
Specify setting									
Additional Shigell	a Questions (Complete this se	ection for Shi	gella <i>outb</i>	reaks)					
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 S	Section – complete for ani								
☐ Animal vehicle un	determined		Reason(s in append		but u	ındetermined vehicle	(enter all ti	hat apply from list	
Animal				1		2		3	
	one from list in appendix E)								
Animal Type (specify									
Confirmed or suspec									
Reason(s) confirme (enter all that apply fro	m list in appendix E)								
1. Settings of expos	ure (check all that apply)					r animal feed impl			
□ Agricultural feed store □ Long-term care/ residence □ School/college/ university □ Prepackaged pet food □ Animal shelter or sanctuary □ School/college/ university □ Pet store or other retail location □ Veterinary clinic □ Pet store or other retail location □ Zoo or animal exhibit □ Commercially prepared 'raw' pet food □ Commercially prepared 'raw' pet food □ Festival or fair □ Hospital □ Petting zoo □ Other (specify*) □ Blended feed □ Other (specify*) □ Laboratory □ Unknown □ 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) 									
4. Was the "Compendium of Measures to Prevent Disease Associated with Animals in Public Settings" used in the investigation?						Other (specify*)			
Animal contact remarks (*If "Other" was chosen, specify here):									

		Food	
Food Section – complete for fo	odborne primary mode of transmiss	ion	
☐ Food vehicle undetermined	Reason(s) foodborne, but undeterm	ined vehicle (enter all that apply from li	ist in appendix E):
Food	1	2	3
Name of food (excluding any preparation)			
Confirmed or suspected vehicle			
Reason(s) confirmed or suspected (enter all that apply from list in appendi	x E)		
Ingredient(s) (enter all that apply)			
Contaminated ingredient(s) (enter all that apply)			
Total # of cases exposed to implicated food			
Method of processing (enter all that apply from list in appendi	x E)		
Method of preparation (select one from list in appendix E)			
Level of preparation (select one from list in appendix E)			
Contaminated food imported to US?	☐ Yes, country ☐ Yes, unknown ☐ No	☐ Yes, country ☐ Yes, unknown ☐ No	☐ Yes, country ☐ Yes, unknown ☐ No
	□ Unknown	□ Unknown	□ Unknown
Was product <i>both</i> produced under domestic regulatory oversight <i>and</i> so	Id? ☐ Yes ☐ No ☐ Unknown	☐ Yes ☐ No ☐ Unknown	☐ Yes ☐ No ☐ Unknown
Location where food was prepa	red	Location of exposure (where for	nd was eaten)
(check all that apply)	100	(check all that apply)	
	□ Other healthcare facility		□ Other healthcare facility
(check all that apply) □ Banquet facility (food prepared		(check all that apply) □ Banquet facility (food prepared	,
(check all that apply) □ Banquet facility (food prepared and served on-site)	□ Other healthcare facility	(check all that apply) □ Banquet facility (food prepared and served on-site)	□ Other healthcare facility
(check all that apply) □ Banquet facility (food prepared and served on-site) □ Camp □ Caterer (food prepared off-site	□ Other healthcare facility □ Prison/jail	(check all that apply) □ Banquet facility (food prepared and served on-site) □ Camp □ Caterer (food prepared off-site	□ Other healthcare facility □ Prison/jail
(check all that apply) □ Banquet facility (food prepared and served on-site) □ Camp □ Caterer (food prepared off-site from where served)	□ Other healthcare facility □ Prison/jail □ Private home/residence	(check all that apply) □ Banquet facility (food prepared and served on-site) □ Camp □ Caterer (food prepared off-site from where served)	□ Other healthcare facility □ Prison/jail □ Private home/residence
(check all that apply) □ Banquet facility (food prepared and served on-site) □ Camp □ Caterer (food prepared off-site from where served) □ Child day care □ Fair, festival, other temporary	 □ Other healthcare facility □ Prison/jail □ Private home/residence □ Religious facility 	(check all that apply) □ Banquet facility (food prepared and served on-site) □ Camp □ Caterer (food prepared off-site from where served) □ Child day care □ Fair, festival, other temporary	 □ Other healthcare facility □ Prison/jail □ Private home/residence □ Religious facility
(check all that apply) □ Banquet facility (food prepared and served on-site) □ Camp □ Caterer (food prepared off-site from where served) □ Child day care □ Fair, festival, other temporary or mobile services	□ Other healthcare facility □ Prison/jail □ Private home/residence □ Religious facility □ Restaurant - 'Fast-food' (drive)	(check all that apply) □ Banquet facility (food prepared and served on-site) □ Camp □ Caterer (food prepared off-site from where served) □ Child day care □ Fair, festival, other temporary or mobile services	□ Other healthcare facility □ Prison/jail □ Private home/residence □ Religious facility □ Restaurant – Buffet □ Restaurant – 'Fast-food' (drive
(check all that apply) □ Banquet facility (food prepared and served on-site) □ Camp □ Caterer (food prepared off-site from where served) □ Child day care □ Fair, festival, other temporary or mobile services □ Farm/dairy	□ Other healthcare facility □ Prison/jail □ Private home/residence □ Religious facility □ Restaurant - 'Fast-food' (drive up service or pay at counter) □ Restaurant - Other or	(check all that apply) □ Banquet facility (food prepared and served on-site) □ Camp □ Caterer (food prepared off-site from where served) □ Child day care □ Fair, festival, other temporary or mobile services □ Farm/dairy	□ Other healthcare facility □ Prison/jail □ Private home/residence □ Religious facility □ Restaurant – Buffet □ Restaurant – 'Fast-food' (drive up service or pay at counter) □ Restaurant – Other or
(check all that apply) □ Banquet facility (food prepared and served on-site) □ Camp □ Caterer (food prepared off-site from where served) □ Child day care □ Fair, festival, other temporary or mobile services □ Farm/dairy □ Grocery store	□ Other healthcare facility □ Prison/jail □ Private home/residence □ Religious facility □ Restaurant - 'Fast-food' (drive up service or pay at counter) □ Restaurant - Other or unknown type	(check all that apply) □ Banquet facility (food prepared and served on-site) □ Camp □ Caterer (food prepared off-site from where served) □ Child day care □ Fair, festival, other temporary or mobile services □ Farm/dairy □ Grocery store	□ Other healthcare facility □ Prison/jail □ Private home/residence □ Religious facility □ Restaurant – Buffet □ Restaurant – 'Fast-food' (drive up service or pay at counter) □ Restaurant – Other or unknown type
(check all that apply) □ Banquet facility (food prepared and served on-site) □ Camp □ Caterer (food prepared off-site from where served) □ Child day care □ Fair, festival, other temporary or mobile services □ Farm/dairy □ Grocery store □ Hospital	□ Other healthcare facility □ Prison/jail □ Private home/residence □ Religious facility □ Restaurant - 'Fast-food' (drive up service or pay at counter) □ Restaurant - Other or unknown type □ Restaurant - Sit-down dining	(check all that apply) □ Banquet facility (food prepared and served on-site) □ Camp □ Caterer (food prepared off-site from where served) □ Child day care □ Fair, festival, other temporary or mobile services □ Farm/dairy □ Grocery store □ Hospital	 □ Other healthcare facility □ Prison/jail □ Private home/residence □ Religious facility □ Restaurant - Buffet □ Restaurant - 'Fast-food' (drive up service or pay at counter) □ Restaurant - Other or unknown type □ Restaurant - Sit-down dining
(check all that apply) Banquet facility (food prepared and served on-site) Camp Caterer (food prepared off-site from where served) Child day care Fair, festival, other temporary or mobile services Farm/dairy Grocery store Hospital Hotel/motel Long-term care/nursing home/	□ Other healthcare facility □ Prison/jail □ Private home/residence □ Religious facility □ Restaurant - 'Fast-food' (drive up service or pay at counter) □ Restaurant - Other or unknown type □ Restaurant - Sit-down dining □ School/college/university	(check all that apply) □ Banquet facility (food prepared and served on-site) □ Camp □ Caterer (food prepared off-site from where served) □ Child day care □ Fair, festival, other temporary or mobile services □ Farm/dairy □ Grocery store □ Hospital □ Hotel/motel □ Long-term care/nursing home/	 □ Other healthcare facility □ Prison/jail □ Private home/residence □ Religious facility □ Restaurant - Buffet □ Restaurant - 'Fast-food' (drive up service or pay at counter) □ Restaurant - Other or unknown type □ Restaurant - Sit-down dining □ School/college/university
(check all that apply) □ Banquet facility (food prepared and served on-site) □ Camp □ Caterer (food prepared off-site from where served) □ Child day care □ Fair, festival, other temporary or mobile services □ Farm/dairy □ Grocery store □ Hospital □ Hotel/motel □ Long-term care/nursing home/assisted living facility	□ Other healthcare facility □ Prison/jail □ Private home/residence □ Religious facility □ Restaurant - Buffet □ Restaurant - 'Fast-food' (drive up service or pay at counter) □ Restaurant - Other or unknown type □ Restaurant - Sit-down dining □ School/college/university □ Ship/boat □ Unknown	(check all that apply) □ Banquet facility (food prepared and served on-site) □ Camp □ Caterer (food prepared off-site from where served) □ Child day care □ Fair, festival, other temporary or mobile services □ Farm/dairy □ Grocery store □ Hospital □ Hotel/motel □ Long-term care/nursing home/assisted living facility	□ Other healthcare facility □ Prison/jail □ Private home/residence □ Religious facility □ Restaurant - Buffet □ Restaurant - 'Fast-food' (drive up service or pay at counter) □ Restaurant - Other or unknown type □ Restaurant - Sit-down dining □ School/college/university □ Ship/boat □ Unknown
Check all that apply Banquet facility (food prepared and served on-site) Camp Caterer (food prepared off-site from where served) Child day care Fair, festival, other temporary or mobile services Farm/dairy Grocery store Hospital Hotel/motel Long-term care/nursing home/assisted living facility Office/indoor workplace	□ Other healthcare facility □ Prison/jail □ Private home/residence □ Religious facility □ Restaurant - Buffet □ Restaurant - 'Fast-food' (drive up service or pay at counter) □ Restaurant - Other or unknown type □ Restaurant - Sit-down dining □ School/college/university □ Ship/boat □ Unknown	Check all that apply Banquet facility (food prepared and served on-site) Camp Caterer (food prepared off-site from where served) Child day care Fair, festival, other temporary or mobile services Farm/dairy Grocery store Hospital Hotel/motel Long-term care/nursing home/assisted living facility Office/indoor workplace	□ Other healthcare facility □ Prison/jail □ Private home/residence □ Religious facility □ Restaurant - Buffet □ Restaurant - 'Fast-food' (drive up service or pay at counter) □ Restaurant - Other or unknown type □ Restaurant - Sit-down dining □ School/college/university □ Ship/boat □ Unknown

	Food					
Contributing Factors (check all that contributed to this outbreak)						
☐ Contributing factors unknown						
Contamination factor □ C1 □ C2 □ C3 □ C4 □ C5 □ C6 □ C7 □ C8 □ C9						
Proliferation/amplification factor (bacterial outbreaks only) □ P1 □ P3 □ P4 □ P5 □ P6 □ P7 □ P8 □ P9	□ P10 □ P11 □ P12 □ P-N/A					
Survival factor						
Confirmed or Suspected Point of Contamination (check one)						
☐ Before preparation ☐ Preparation ☐ Unknown If 'before preparation': ☐ Pre-Harvest ☐ Processing ☐ Unkn	10WN					
Reason suspected (check all that apply)						
☐ Environmental evidence ☐ Laboratory evidence						
☐ Epidemiologic evidence ☐ Prior experience makes this a like	cely 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 □ Laboratory evidence □ Prior experience makes this a likely source						
School Questions (Complete this section only if "school" is checked in either sections "Location w	here 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 st	udents) 🗆 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)	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?*					
□ 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	☐ 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.					
☐ 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	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					

	Food
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 to	for sale that is not altered or renackaged by the retailer)
(base-ready ground beer is meat that comes from a manufacturer packaged to	of Sale that is not aftered of 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 o	r any product to alter the fat content)?:
-	
Eggs	
1. Were eggs (check all that apply)	2. Was Salmonella Enteritidis found on the farm?
□ in shell, unpasteurized	☐ Yes ☐ No ☐ Unknown
□ in shell, pasteurized □ packaged liquid or dry	Egg comment
☐ stored with inadequate refrigeration during or after sale	(e.g., eggs and patients isolates matched by phage type):
□ consumed raw	37 33 7
□ consumed undercooked	
□ pooled	
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

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-->