

# Foodborne Illness Investigation Field Checklist

Suspect Agent or Pathogen of Concern and Corresponding Field Focus	Risk Factors & Interventions	Remediation & Control Measures
<b>VIRUSES</b> → <b>FIELD FOCUS</b>	<b>Ill Food Workers (Ill FW)</b>	<i>Consider each item listed below and check each used.</i>
<input type="checkbox"/> Norovirus <input type="checkbox"/> Hepatitis A <div style="text-align: right;">BHC, HW, Ill FW</div>	<input type="checkbox"/> Exclude Ill FW <input type="checkbox"/> Check work schedules <input type="checkbox"/> Determine employee health status <input type="checkbox"/> Determine roles of food workers for suspected meals or ingredients	<b>Control Measures</b>
<b>BACTERIAL TOXINS</b> → <b>FIELD FOCUS</b>	<b>Bare Hand Contact (BHC)</b>	<input type="checkbox"/> Behavior Change <input type="checkbox"/> Procedure Change <input type="checkbox"/> Exclude Ill FW <input type="checkbox"/> Food Destruction <input type="checkbox"/> Hold Order <input type="checkbox"/> Cleaning & Sanitizing <input type="checkbox"/> Closure
<input type="checkbox"/> <i>Clostridium botulinum</i> <input type="checkbox"/> <i>Clostridium perfringens</i> <input type="checkbox"/> <i>Bacillus cereus</i> <input type="checkbox"/> <i>Staphylococcus aureus</i> <div style="text-align: right;">Cooling, HH, RH, RTS, ROP</div>	<input type="checkbox"/> Gloves/utensils available and signs of usage <input type="checkbox"/> History of BHC prevention in establishment <input type="checkbox"/> Discussion of food preparation steps	<b>Investigation Methods</b>
<b>BACTERIAL INFECTIONS</b> → <b>FIELD FOCUS</b>	<b>Handwashing (HW)</b>	<b>Moving Forward</b>
<input type="checkbox"/> <i>Escherichia coli</i> Enterohemorrhagic or Shiga toxin-producing <input type="checkbox"/> <i>Shigella spp</i> dysenteriae, flexneri, boydii, sonnei <input type="checkbox"/> <i>Campylobacter jejuni</i> <input type="checkbox"/> <i>Salmonella spp</i> typhi, paratyphi, typhimurium, enteritidis <input type="checkbox"/> <i>Listeria monocytogenes</i> <input type="checkbox"/> <i>Yersinia enterocolitica</i> <div style="text-align: right;">Cook, CH, HW, Ill FW, Egg, Meat, or Produce  Source, Produce  Wash, XC, CA</div>	<input type="checkbox"/> Handwash sinks available and have soap and towels <input type="checkbox"/> Observe proper HW	<input type="checkbox"/> Food Samples <input type="checkbox"/> Environmental Samples <input type="checkbox"/> Stool Samples <input type="checkbox"/> Photographs <input type="checkbox"/> Receipts, Inventory, Trace-back <input type="checkbox"/> Multiple FE's Investigated <input type="checkbox"/> Additional Case Finding
<b>PARASITES</b> → <b>FIELD FOCUS</b>	<b>Cold Holding (CH), Hot Holding (HH), Cooling, Reheating (RH), Room Temperature Storage (RTS), Reduced Oxygen Packaging (ROP)</b>	<b>Communication</b>
<input type="checkbox"/> <i>Cryptosporidium parvum</i> <input type="checkbox"/> <i>Giardia lamblia</i> <input type="checkbox"/> <i>Trichinella spiralis</i> <input type="checkbox"/> <i>Cyclospora cayetanensis</i> <input type="checkbox"/> <i>Toxoplasma gondii</i> <div style="text-align: right;">BHC, HW, Ill FW, Produce Washing, Source, Water</div>	<input type="checkbox"/> Proper CH and HH <input type="checkbox"/> Proper Cooling and RH practices <input type="checkbox"/> History of Cooling or RH practices in establishment <input type="checkbox"/> History of proper temperature control practices <input type="checkbox"/> Presence of RTS or advanced preparation <input type="checkbox"/> ROP products used in suspect menu	<input type="checkbox"/> Follow-Up Visit Scheduled <input type="checkbox"/> Follow-Up Visit with Interpreter <input type="checkbox"/> Increased Inspections <input type="checkbox"/> Menu Reduction <input type="checkbox"/> Required Ed/Training <input type="checkbox"/> Risk Control Plan <input type="checkbox"/> Office Conference
<b>SEAFOOD TOXINS &amp; INFECTIONS</b> → <b>FIELD FOCUS</b>	<b>Cross Contamination (XC), Cook, Consumer Advisory (CA)</b>	<b>Communication</b>
<input type="checkbox"/> Scombroid fish poisoning <input type="checkbox"/> Shellfish poisoning PSP, DSP, NSP, ASP <input type="checkbox"/> <i>Vibrio spp</i> <i>vulnificus, parahaemolyticus, cholera</i> <div style="text-align: right;">Shellfish Tags, Source,  Receiving, CH, Cook, CA</div>	<input type="checkbox"/> Proper storage of raw meats <input type="checkbox"/> Separation of utensils used for raw product <input type="checkbox"/> Cleaning and sanitizing of equipment and utensils <input type="checkbox"/> Menu with proper CA <input type="checkbox"/> Calibrated digital thermometer readily available <input type="checkbox"/> Cooking methods validated and logs checked	<input type="checkbox"/> Local Health CD-Epi <input type="checkbox"/> State Food Safety <input type="checkbox"/> State CD-Epi
	<b>Receiving/Source</b>	
	<input type="checkbox"/> Copy of receipts <input type="checkbox"/> Shellfish Tags	
	<b>Produce Washing</b>	
	<input type="checkbox"/> Clean, sanitized sink available <input type="checkbox"/> Proper process observed or discussed <input type="checkbox"/> Suspect products sources identified	