# Foodborne Illness Investigation Field Checklist

<table>
<thead>
<tr>
<th>Suspect Agent or Pathogen of Concern and Corresponding Field Focus</th>
<th>Risk Factors &amp; Interventions</th>
<th>Remediation &amp; Control Measures</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>VIRUSES</strong></td>
<td></td>
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<tr>
<td>Norovirus</td>
<td>Excluding III FW</td>
<td>Consider each item listed below and check each used.</td>
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<tr>
<td>Hepatitis A</td>
<td>Check work schedules</td>
<td>Control Measures</td>
</tr>
<tr>
<td><strong>BACTERIAL TOXINS</strong></td>
<td>Determine employee health status</td>
<td>Behavior Change</td>
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<tr>
<td><em>Clostridium botulinum</em></td>
<td>Determine roles of food workers for suspected meals or ingredients</td>
<td>Procedure Change</td>
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<tr>
<td><em>Clostridium perfringens</em></td>
<td></td>
<td>Exclude III FW</td>
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<tr>
<td><em>Bacillus cereus</em></td>
<td></td>
<td>Food Destruction</td>
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<tr>
<td><em>Staphylococcus aureus</em></td>
<td></td>
<td>Hold Order</td>
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<tr>
<td><strong>BACTERIAL INFECTIONS</strong></td>
<td></td>
<td>Cleaning &amp; Sanitizing</td>
</tr>
<tr>
<td>Escherichia coli</td>
<td></td>
<td>Closure</td>
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<tr>
<td>Enterohemorrhagic or Shiga toxin-producing</td>
<td></td>
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<tr>
<td>Shigella spp</td>
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<td></td>
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<tr>
<td>dysenteriae, flexneri, boydii, sonnei</td>
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<tr>
<td>Campylobacter jejuni</td>
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<tr>
<td><em>Salmonella spp</em></td>
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<tr>
<td>typhi, paratyphi, typhimurium, enteritidis</td>
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<tr>
<td>Listeria monocytogenes</td>
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<td></td>
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<tr>
<td>Yersinia enterocolitica</td>
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<td></td>
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<td>Giardia lamblia</td>
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<td>Trichinella spiralis</td>
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<tr>
<td>Cyclospora cayetanensis</td>
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<td>Toxoplasma gondii</td>
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<td>Scombroid fish poisoning</td>
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<tr>
<td>Shellfish poisoning</td>
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<tr>
<td>PSP, DSP, NSP, ASP</td>
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<td>Vibrio spp</td>
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<td>vulnificus, parahaemolyticus, cholera</td>
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## Field Focus

### VIRUSES
- Norovirus
- Hepatitis A

### BACTERIAL TOXINS
- *Clostridium botulinum*
- *Clostridium perfringens*
- *Bacillus cereus*
- *Staphylococcus aureus*

### BACTERIAL INFECTIONS
- *Escherichia coli*
- Enterohemorrhagic or Shiga toxin-producing
- *Shigella spp*
- dysenteriae, flexneri, boydii, sonnei
- *Campylobacter jejuni*
- *Salmonella spp*
- typhi, paratyphi, typhimurium, enteritidis
- *Listeria monocytogenes*
- *Yersinia enterocolitica*

### PARASITES
- *Cryptosporidium parvum*
- *Giardia lamblia*
- *Trichinella spiralis*
- *Cyclospora cayetanensis*
- *Toxoplasma gondii*

### SEAFOOD TOXINS & INFECTIONS
- Scombroid fish poisoning
- Shellfish poisoning
  - PSP, DSP, NSP, ASP
- Vibrio spp
  - vulnificus, parahaemolyticus, cholera

### Risk Factors & Interventions

#### Ill Food Workers (III FW)
- Exclude Ill FW
- Check work schedules
- Determine employee health status
- Determine roles of food workers for suspected meals or ingredients

#### Bare Hand Contact (BHC)
- Gloves/utensils available and signs of usage
- History of BHC prevention in establishment
- Discussion of food preparation steps

#### Handwashing (HW)
- Handwash sinks available and have soap and towels
- Observe proper HW

#### Cold Holding (CH), Hot Holding (HH), Cooking (RH), Reduced Oxygen Packaging (ROP)
- Proper CH and HH
- Proper Cooling and RH practices
- History of Cooling or RH practices in establishment
- History of proper temperature control practices
- Presence of RTS or advanced preparation
- ROP products used in suspect menu

#### Cross Contamination (XC), Cook, Consumer Advisory (CA)
- Proper storage of raw meats
- Separation of utensils used for raw product
- Cleaning and sanitizing of equipment and utensils
- Menu with proper CA
- Calibrated digital thermometer readily available
- Cooking methods validated and logs checked

#### Receiving/Source
- Copy of receipts
- Shellfish Tags

#### Produce Washing
- Clean, sanitized sink available
- Proper process observed or discussed
- Suspect products sources identified

## Remediation & Control Measures

- Behavior Change
- Procedure Change
- Exclude Ill FW
- Food Destruction
- Hold Order
- Cleaning & Sanitizing
- Closure

## Investigation Methods

- Food Samples
- Environmental Samples
- Stool Samples
- Photographs
- Receipts, Inventory, Trace-back
- Multiple FE’s Investigated
- Additional Case Finding

## Moving Forward

- Follow-Up Visit Scheduled
- Follow-Up Visit with Interpreter
- Increased Inspections
- Menu Reduction
- Required Ed/Training
- Risk Control Plan
- Office Conference

## Communication

- Local Health CD-Epi
- State Food Safety
- State CD-Epi