



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, Laboratory, Person to Person, Animal contact, and Food, as indicated by tabs at the top of each page. **Complete the General and Laboratory 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

Primary Mode of Transmission (check one)

- Food (Complete General, Lab, and Food tabs)
- Water (Complete CDC 52.12)
- Animal contact (Complete General, Lab, and Animal Contact tabs)
- Person-to-person (Complete General, Lab, and Person-to-Person tabs)
- Environmental contamination other than food/water (Complete General and Lab tabs)
- Indeterminate/Other/Unknown (Complete General and Lab tabs)

Investigation Methods (check all that apply)

- Interviews only of ill persons
- Case-control study
- Cohort study
- Food preparation review
- Water system assessment: Drinking water
- Water system assessment: Nonpotable water
- 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

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

Reporting state: _____

- Exposure occurred in multiple states
- Exposure occurred in a single state, but cases resided in multiple states

Other states: _____

Reporting county: _____

- Exposure occurred in multiple counties in reporting state
- Exposure occurred in a single county, but cases resided in multiple counties in reporting state

Other counties: _____

City/Town/Place of exposure: _____

Do not include proprietary or private facility names

Primary Cases

Number of Primary Cases		Sex (estimated percent of the primary cases)				
# Lab-confirmed cases	(A)	Male		%		
# Probable cases	(B)	Female		%		
# Estimated total primary ill						
	# Cases	Total # of cases for whom info is available	Approximate percent of primary cases in each age group			
# Died			<1 year	%	20–49 years	%
# Hospitalized			1–4 years	%	50–74 years	%
# Visited Emergency Room			5–9 years	%	≥ 75 years	%
# Visited health care provider (excluding ER visits)			10–19 years	%	Unknown	%

Incubation Period, Duration of Illness, Signs or Symptoms for Primary Cases only

Incubation Period <i>(circle appropriate units)</i>			Duration of Illness <i>(among recovered cases-circle appropriate units)</i>		
Shortest		Min, Hours, Days	Shortest		Min, Hours, Days
Median		Min, Hours, Days	Median		Min, Hours, Days
Longest		Min, Hours, Days	Longest		Min, Hours, Days
Total # of cases for whom info is available			Total # of cases for whom info is available		
<input type="checkbox"/> Unknown incubation period			<input type="checkbox"/> Unknown duration of illness		

Signs or Symptoms *(*refer to terms from appendix, if appropriate, to describe other common characteristics of cases)*

Feature	# Cases with signs or symptoms	Total # cases for whom info available
Vomiting		
Diarrhea		
Bloody stools		
Fever		
Abdominal cramps		
HUS		
Asymptomatic		
*		
*		
*		

Secondary Cases

Mode of Secondary Transmission <i>(check one)</i>	Number of Secondary Cases	
<input type="checkbox"/> Food <input type="checkbox"/> Water <input type="checkbox"/> Animal contact <input type="checkbox"/> Person-to-person <input type="checkbox"/> Environmental contamination other than food/water <input type="checkbox"/> Indeterminate/Other/Unknown	# Lab-confirmed secondary cases	(A)
	# Probable secondary cases	(B)
	Total # of secondary cases	
	Total # of cases (Primary + Secondary)	

Environmental Health Specialists Network *(if applicable)*

EHS-Net Evaluation ID: 1.) _____ 2.) _____ 3.) _____

Traceback *(for food and bottled water only, not public water)*

Please check if traceback conducted

Source name <i>(If publicly available)</i>	Source type <i>(e.g. poultry farm, tomato processing plant, bottled water factory)</i>	Location of source		Comments
		State	Country	

Recall

Please check if any food or bottled water product was recalled

Type of item recalled:

Comments:

Reporting Agency

Agency name: _____ E-mail: _____
 Contact name: _____ Contact title: _____
 Phone no.: _____ Fax no.: _____

Remarks *Briefly describe important aspects of the outbreak not covered above. Please indicate if any adverse outcomes occurred in special populations (e.g., pregnant women, immunocompromised persons)*

Laboratory SectionEtiology known? Yes NoIf etiology is *unknown*, were patient specimens collected? Yes No Unknown

If yes, how many specimens collected? (provide numeric value) _____

What were they tested for? (check all that apply) Bacteria Chemicals/Toxins Viruses Parasites**Etiology***(Name the bacterium, chemical/toxin, virus, or parasite. If available, include the serotype and other characteristics such as phage type, virulence factors, and metabolic profile. Confirmation criteria available at http://www.cdc.gov/foodborneoutbreaks/guide_fd.htm or MMWR2000/Vol. 49/SS-1/App. B)*

Genus	Species	Serotype	Confirmed outbreak etiology	Other Characteristics	Detected in*	# Lab-confirmed cases
			<input type="checkbox"/> yes			
			<input type="checkbox"/> yes			
			<input type="checkbox"/> yes			
			<input type="checkbox"/> yes			

*Detected in (choose all that apply): 1 - patient specimen 2 - food specimen 3 - environment specimen 4 - food worker specimen

Isolates*(For bacterial pathogens, provide a representative for each distinct pattern; provide lab ID for all specimens submitted for viral sequencing)*

State Lab ID	PulseNet Outbreak Code	CDC PulseNet Pattern Designation for Enzyme 1	CDC PulseNet Pattern Designation for Enzyme 2	Other Molecular Designation	Other Molecular Designation

Person to Person**Major setting of exposure (choose one)**

- Camp Hotel Private setting (residential home) School
 Child day care Nursing home Religious facility Ship
 Community-wide Prison or detention facility Restaurant Workplace
 Hospital Other, please specify: _____

Attack rates for major settings of exposure

Group (based on setting)	Estimated exposed in major setting*	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 residents in nursing home or affected ward

Other settings of exposure (choose all that apply)

- Camp Hotel Private setting (residential home) School
 Child day care Nursing home Religious facility Ship
 Community-wide Prison or detention facility Restaurant Workplace
 Hospital Other, please specify: _____

Animals and their environment

Setting of exposure	Type of animal	Remarks

Food-specific data
 Food vehicle undetermined Total # of cases exposed to implicated food _____

Food	1	2	3
Name of food (excluding any preparation)			
Ingredient(s) (enter all that apply)			
Contaminated ingredients (enter all that apply)			
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?	<input type="checkbox"/> Yes, Country _____ <input type="checkbox"/> Yes, Unknown <input type="checkbox"/> No	<input type="checkbox"/> Yes, Country _____ <input type="checkbox"/> Yes, Unknown <input type="checkbox"/> No	<input type="checkbox"/> Yes, Country _____ <input type="checkbox"/> Yes, Unknown <input type="checkbox"/> No
Was product <i>both</i> produced under domestic regulatory oversight <i>and</i> sold?	<input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Unknown	<input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Unknown	<input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Unknown

Location where food was prepared (Check all that apply)**Location of exposure (where food was eaten)**
(Check all that apply)

<input type="checkbox"/> Restaurant – ‘Fast-food’ (drive up service or pay at counter)	<input type="checkbox"/> Nursing home, assisted living facility, home care	<input type="checkbox"/> Restaurant – ‘Fast-food’ (drive up service or pay at counter)	<input type="checkbox"/> Nursing home, assisted living facility, home care
<input type="checkbox"/> Restaurant – Sit-down dining	<input type="checkbox"/> Hospital	<input type="checkbox"/> Restaurant – Sit-down dining	<input type="checkbox"/> Hospital
<input type="checkbox"/> Restaurant – Other or unknown type	<input type="checkbox"/> Child day care center	<input type="checkbox"/> Restaurant – Other or unknown type	<input type="checkbox"/> Child day care center
<input type="checkbox"/> Private home	<input type="checkbox"/> School	<input type="checkbox"/> Private home	<input type="checkbox"/> School
<input type="checkbox"/> Banquet Facility (food prepared and served on-site)	<input type="checkbox"/> Prison, jail	<input type="checkbox"/> Banquet Facility (food prepared and served on-site)	<input type="checkbox"/> Prison, jail
<input type="checkbox"/> Carterer (food prepared off-site from where served)	<input type="checkbox"/> Church, temple, religious location	<input type="checkbox"/> Carterer (food prepared off-site from where served)	<input type="checkbox"/> Church, temple, religious location
<input type="checkbox"/> Fair, festival, other temporary or mobile services	<input type="checkbox"/> Camp	<input type="checkbox"/> Fair, festival, other temporary or mobile services	<input type="checkbox"/> Camp
<input type="checkbox"/> Grocery store	<input type="checkbox"/> Picnic	<input type="checkbox"/> Grocery store	<input type="checkbox"/> Picnic
<input type="checkbox"/> Workplace, not cafeteria	<input type="checkbox"/> Other (describe in Prepared/Remarks)	<input type="checkbox"/> Workplace, not cafeteria	<input type="checkbox"/> Other (describe in Eaten/Remarks)
<input type="checkbox"/> Workplace cafeteria	<input type="checkbox"/> Unknown	<input type="checkbox"/> Workplace cafeteria	<input type="checkbox"/> Unknown

Remarks:

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 P4 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) Before preparation PreparationIf 'before preparation': Pre-Harvest Processing Unknown**Reason suspected** (Check all that apply) Environmental evidence Laboratory evidence Epidemiologic evidence Prior experience makes this a likely sourceWas food-worker implicated as the source of contamination? Yes No**If yes, please check only one of the following**

- Laboratory **and** epidemiologic evidence
- 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 where food was prepared" or "Location of exposure (where food eaten)")

1. Did the outbreak involve a single or multiple schools?

- Single
- Multiple (If yes, number of schools ____)

2. School characteristics (for all involved students in all involved schools)**a.** Total approximate enrollment
____ (number of students) Unknown or undetermined**b.** Grade level(s) Preschool 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)
- 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
- Part of a club or fundraising event
- Made in the classroom
- Brought by a student/teacher/parent
- Other (describe in General/Remarks)
- Unknown or Undetermined

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?*

- Once
- Twice
- More than two times
- Not inspected
- 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 according to the most affected school

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 (*describe in General/Remarks*)
 Unknown or Undetermined

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 for sale that is not altered or 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 (*such as 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?
 in shell, pasteurized?
 packaged liquid or dry?
 stored with inadequate refrigeration during or after sale?
 consumed raw?
 consumed undercooked?
 pooled?

2. Was Salmonella enteritidis found on the farm? Yes No Unknown

Comment (*e.g., eggs and patients isolates matched by phage type*): _____

National Outbreak Reporting System (NORS) Appendix

Signs and Symptoms: Choose all that apply. NORS users may enter new signs and symptoms if it is not listed below.

Abdominal Cramps	Facial weakness	Paresthesia
Alopecia (absence of hair)	Faintness	Periorbital edema
Anaphylaxis	Fasciculations (bundling nerve/muscle fibers)	Pharyngitis
Anorexia	Fatigue	Photophobia
Appendicitis	Fever	Prostration
Arthralgia	Flushing	Ptosis
Asymptomatic	Gas	Quadriplegia
Ataxia	Hallucinations	Rapid pulse
Backache	Headache	Rash
Bedridden	Heartburn	Redness
Bloating	Hemorrhage	Respiratory arrest
Blood pressure flux	Histamine reaction	Rhinitis
Bloody Stools	Hives	Seizures
Bloody vomitus	Hoarse	Septicemia
Blurred vision	Hot flash/flush	Shakes
Body ache	HUS (Hemolytic Uremic Syndrome)	Shock
Bradycardia	Hypotension	Shortness of breath
Bullous skin lesions	Insomnia	Sore throat
Burning	Itching	Speech difficulty
Burns in mouth	Jaundice	Stiff neck
Chest pain	Joint pain	Stiffness
Chills	Lethargy	Stomach ache
Coma	Light-headed	Sweating
Congestion	Liver necrosis	Swelling
Cough	Loss of appetite	Swollen glands
Dark Urine	Loss of consciousness	Swollen tongue
Dehydration	Lymphadenopathy	Tachycardia
Descending paralysis	Malaise	Taste Disturbance
Diarrhea	Memory loss	Temperature reversal
Difficulty breathing	Meningitis	Temperature variant
Difficulty swallowing	Mucus	Thick tongue
Dilated pupils	Mucus in stool	Thirst
Diplopia (double vision)	Muscle breakdown	Thrombocytopenia
Disoriented	Muscle fatigue	Tingling
Dizziness	Muscle spasm	Trembling
Dry mouth	Myalgia	TTP (Thrombotic thrombocytopenic purpura)
Dysconjugate gaze	Nausea	Urinary problems
Dysesthesia (impairment of a sense, esp. touch)	Neurological symptoms	Urticaria
Ear ache	Nightmares	Vomiting
Ears ringing	Numbness	Weak pulse
Edema	Oral Swelling	Weakness
Eosinophil	Pain	Weight loss
Erythema	Palpitations	Wheezing
Excess saliva	Paralysis	
Eye problems		

Reason(s) suspected: Choose all that apply.

- 1 – Statistical evidence from epidemiological investigation
- 2 – Laboratory evidence (e.g., identification of agent in food)
- 3 – Compelling supportive information
- 4 – Other data (e.g., same phage type found on farm that supplied eggs)
- 5 – Specific evidence lacking but prior experience makes it likely source

Method of processing (Prior to point-of-service: Processor): Choose all that apply.

- P1 – Pasteurized (e.g., liquid milk, cheese, and juice etc)
- P2 – Unpasteurized (e.g., liquid milk, cheese, and juice etc)
- P3 – Shredded or diced produce
- P4 – Pre-packaged (e.g., bagged lettuce or other produce)
- P5 – Irradiation
- P6 – Pre-washed
- P7 – Frozen
- P8 – Canned
- P9 – Acid treatment (e.g., commercial potato salad with vinegar, etc)
- P10 – Pressure treated (e.g., oysters, etc)
- P11 – None or Unknown

Method of Preparation (At point-of-service: Retail: restaurant, food store): Select only one

- R1 – Prepared in the home
- R2 – Ready to eat food- No manual preparation, No cook step. (e.g., sliced cheese, pre-packaged deli meats; whole raw fruits; raw oysters, etc)
- R3 – Ready to eat food – Manual preparation, No cook step. (e.g., fresh vegetables, cut fresh fruits, chicken salad made from canned chicken, ect)
- R4 – Cook and Serve Foods: Immediate service. (e.g., soft-cooked eggs, hamburgers, etc)
- R5 – Cook and hot hold prior to service. (e.g., fried chicken, soups, hot vegetables, hot dogs, mashed potatoes, etc)
- R6 – Advance preparation: Cook, cool, serve (e.g., sliced roast beef from a whole cooked roast, etc)
- R7 – Advance preparation: Cook, cool, reheat, serve (e.g., lasagna, casseroles, soups, gravies, sauces, chili, etc)
- R8 – Advance preparation: Cook, cool, reheat, hot hold, serve (e.g., chili, refried beans, etc)
- R9 – Advance preparation: Cook-chill and Reduced Oxygen Packaging (ROP) (e.g., sauces, gravies, cheeses, etc packaged under ROP)
- R10 – None/ Unknown

Level of preparation: Select only one

- 1 – Foods eaten raw with minimal or no processing. (e.g., washing, cooling)
- 2 – Foods eaten raw with some processing. (e.g., no cooking, fresh cut and/or packaged raw)
- 3 – Foods eaten heat processed. (e.g., cooked: a microbiological kill step was involved in processing)

Contributing Factors: Choose all that apply.

Contamination Factors:

- C1** – Toxic substance part of the tissue
- C2** – Poisonous substance intentionally/deliberately added
- C3** – Poisonous substance accidentally/inadvertently added
- C4** – Addition of excessive quantities of ingredients that are toxic in large amounts
- C5** – Toxic container
- C6** – Contaminated raw product – food was intended to be consumed after a kill step
- C7** – Contaminated raw product – food was intended to be consumed raw or undercooked/under-processed
- C8** – Foods originating from sources shown to be contaminated or polluted (such as a growing field or harvest area)
- C9** – Cross-contamination of ingredients (cross-contamination does not include ill food workers)
- C10** – Bare-hand contact by a food handler/worker/preparer who is suspected to be infectious
- C11** – Glove-hand contact by a food handler/worker/preparer who is suspected to be infectious
- C12** – Other mode of contamination (excluding cross-contamination) by a food handler/worker/preparer who is suspected to be infectious
- C13** – Foods contaminated by non-food handler/worker/preparer who is suspected to be infectious
- C14** – Storage in contaminated environment
- C15** – Other source of contamination
- C-N/A** – Contamination Factors - Not Applicable

Proliferation/Amplification Factors:

- P1** – Food preparation practices that support proliferation of pathogens (during food preparation)
- P2** – No attempt was made to control the temperature of implicated food or the length of time food was out of temperature control (during food service or display of food)
- P3** – Improper adherence of approved plan to use Time as a Public Health Control
- P4** – Improper cold holding due to malfunctioning refrigeration equipment
- P5** – Improper cold holding due to an improper procedure or protocol
- P6** – Improper hot holding due to malfunctioning equipment
- P7** – Improper hot holding due to improper procedure or protocol
- P8** – Improper/slow cooling
- P9** – Prolonged cold storage
- P10** – Inadequate modified atmosphere packaging
- P11** – Inadequate processing (acidification, water activity, fermentation)
- P12** – Other situations that promoted or allowed microbial growth or toxic production
- P-N/A** – Proliferation/Amplification Factors - Not Applicable

Survival Factors:

- S1** – Insufficient time and/or temperature control during initial cooking/heat processing
- S2** – Insufficient time and/or temperature during reheating
- S3** – Insufficient time and/or temperature control during freezing
- S4** – Insufficient or improper use of chemical processes designed for pathogen destruction
- S5** – Other process failures that permit pathogen survival
- S-N/A** – Survival Factors - Not Applicable