

# FOODBORNE ILLNESS INFORMATION FORM

Information received from \_\_\_\_\_

Address \_\_\_\_\_

Phone (\_\_\_\_\_) \_\_\_\_\_ (H) (\_\_\_\_\_) \_\_\_\_\_ (W)

What is the best way to contact you? \_\_\_\_\_

Name of person with illness \_\_\_\_\_

Address \_\_\_\_\_

Phone (\_\_\_\_\_) \_\_\_\_\_ (H) (\_\_\_\_\_) \_\_\_\_\_ (W)

What is the best way to contact this person? \_\_\_\_\_

Complaint: \_\_\_\_\_

Place food was eaten \_\_\_\_\_

Date/Time food was eaten \_\_\_\_\_

Date/Time food was saved \_\_\_\_\_

Suspect food \_\_\_\_\_

Waitress/waiter \_\_\_\_\_

Where did customer sit? \_\_\_\_\_

Is customer taking medication? \_\_\_\_\_

What type? \_\_\_\_\_

Was medical care sought? \_\_\_\_\_  
(doctor/hospital/address)

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

## Food items consumed

Appetizer \_\_\_\_\_

Salad (bar \_\_\_\_\_

Dressing \_\_\_\_\_

Main course \_\_\_\_\_

Side dish \_\_\_\_\_

Beverage during meal (including water) \_\_\_\_\_

Bread & butter \_\_\_\_\_

Dessert \_\_\_\_\_

Names of other persons in the party.

1. \_\_\_\_\_

3. \_\_\_\_\_

5. \_\_\_\_\_

7. \_\_\_\_\_

2. \_\_\_\_\_

4. \_\_\_\_\_

6. \_\_\_\_\_

8. \_\_\_\_\_

## ANALYSIS OF AN ALLEGED FOODBORNE ILLNESS

Completed by: \_\_\_\_\_

1. Date \_\_\_\_\_; time \_\_\_\_\_ food was produced

2. Who was involved in making and serving the food?

Ordering: \_\_\_\_\_

Storage: \_\_\_\_\_

Pre-preparation: \_\_\_\_\_

Preparation: \_\_\_\_\_

Serving, leftovers: \_\_\_\_\_

3. What ingredients were used, how much, from what source?

<i>Ingredients</i>	<b>Amount</b>	<b>Source</b>

4. What was the preparation procedure? Do a flow chart from preparation to consumption.

START



1. Procedure
Ti      To      t

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_



2. Procedure
Ti      To      t

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_



3. Procedure
Ti      To      t

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_



4. Served- consumed
Ti      To      t

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_



5. Leftovers
Ti      To      t

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_



Explain any deviations and corrective action.

## USUAL INCUBATION / ONSET PERIOD RANGES FOR SELECT FOODBORNE DISEASES

ILLNESS AGENT	ONSET TIME																							
	HOURS						DAYS																	
	1	2	3	4	8	16	1	2	3	4	6	8	10	12	14	16	18	20	25	30	35	40	45	50
Allergen, chemical poison, minutes to a few hours																								
<i>Bacillus cereus</i> , vomit 30 minutes to 5 hours; diarrhea 8 to 16 hours, mean 12 hours																								
<i>Staphylococcus aureus</i> 1 to 8 hours; mean 2 to 4 hours																								
<i>Vibrio parahaemolyticus</i> 4 to 96 hours																								
<i>Salmonella</i> , non-typhoidal, 6 to 72 hours; mean 18-36 hours																								
<i>Clostridium perfringens</i> , 8-24 hours; mean 10 hours																								
Norwalk-like viruses, 16 to 48 hours																								
<i>Yersinia enterocolitica</i> , 1 to 3 days																								
<i>Shigella</i> , 1 to 7 days																								
<i>Campylobacter</i> , 2 to 7 days mean 3 to 5 days																								
<i>Cyclospora cayentanensis</i> , 2 to 8 days; mean 7 days																								
<i>E. coli</i> O157:H7, 3 to 7 days																								
<i>Listeria monocytogenes</i> , 4 to 21 days																								
Hepatitis A, 10 to 50 days, mean 25 days																								

Sources:  
 Data on the "usual" incubation period obtained from the CDC, "Surveillance for Foodborne-Disease Outbreaks—United States, 1988-1992." MMWR 45, SS-5 (October 25, 1996):58-66.  
 Economic Research Service / USDA. Product Liability and Microbial Foodborne Illness / AER-799.

## FOODBORNE ILLNESS SYMPTOMS TABLE

### Clinical Differentiation of Foodborne Illness or Disease Outbreaks

Agent or Cause of Illness or Disease	Median Incubation or Latent Period (Onset) (hours)				Median Duration (days)		Fever	Other Differentiating Features
	< 2	2-7	8-14	>14	< 1	>1		
<i>Staphylococcus aureus</i>		√			√			Nausea, vomiting, retching, abdominal pain, diarrhea, prostration
<i>Bacillus cereus</i> (emetic)	√				√			Nausea, vomiting, occasionally diarrhea. May resemble <i>S. aureus</i> intoxication.
Heavy metals (copper, tin, lead, zinc)	√							Metallic taste, nausea, vomiting. Duration of illness dependent on retention of amount consumed.
Fish toxins (PSP, ciguatera and others)	√ min.	- hr.				√		Both gastrointestinal and neurologic symptoms
Poisonous mushrooms	√ min.	- hr.				√		Both gastrointestinal and neurologic symptoms
Monosodium glutamate (MSG)	√ min.	- hr.			√			Alleged burning sensation in back of neck, forearms, chest; feeling of tightness; tingling; flushing; dizziness; headache; nausea.
Allergens in food (sensitized individuals)	√ min.	- hr.						Sensitized persons have life-threatening allergic reactions to nuts, eggs, fish, milk, wheat, etc. Reactions include respiratory failure, hives, rashes, nausea, vomiting, etc. Anaphylactic reactions are severe and require immediate medical attention.
<i>Clostridium perfringens</i>			√		√			Abdominal pain, watery diarrhea.
<i>Bacillus cereus</i> (diarrheal)			√		√			(Simulates <i>C. perfringens</i> gastroenteritis). Abdominal pain, nausea, watery diarrhea.
<i>Campylobacter jejuni</i>				1-7 da.		√	√	Abdominal pain, diarrhea, headache, fever, nausea, vomiting, feeling of ill health, loss of appetite.
<i>Salmonella</i> spp.				6 hr. to 2 da.		√	±	Abdominal pain, diarrhea, chills, fever, nausea, vomiting, feeling of ill health, loss of appetite.
<i>Shigella</i> spp.				1-7 da.		√	√	Abdominal pain, diarrhea, stools may contain mucous and blood.
<i>Escherichia coli</i> (various types - general)				1-7 da.		√	±	(Simulates shigellosis or cholera.) Abdominal pain, diarrhea, stools may contain mucous and blood. Fever may or may not be present.
<i>Streptococcus</i> (Group A)				1-2 da.		√	√	Sore throat, fever, nausea, vomiting, rhinorrhea, tonsilitis, sometimes a rash.
<i>Clostridium botulinum</i>				12-36 hr.		√		Gastrointestinal symptoms precede initial neurologic symptoms of vertigo, double or blurred vision, difficulty in speech and swallowing, progressive nervous system involvement and paralysis.
<i>Listeria monocytogenes</i>				4 da. - wks.		√	√	Fever, headache, nausea, vomiting, diarrhea precede complications of stillbirths, meningitis, encephalitis, sepsis.
<i>Vibrio cholerae</i>				1-3 da.		√	√	May cause profuse watery diarrhea and dehydration.
<i>Vibrio parahaemolyticus</i>				1-3 da.		√	√	Abdominal pain, nausea, vomiting, diarrhea, fever, chills, and headache.
<i>Yersinia enterocolitica</i>				1-3 da.		√	±	Gastroenteritis with diarrhea, and/or vomiting; fever and abdominal pain are common symptoms. May mimic appendicitis.
Hepatitis A virus				15-50 days (28 days)		weeks	√	Malaise, lassitude, anorexia, nausea, abdominal pain, jaundice, dark urine, light-colored stools.
Norwalk-like viruses				½ to days (~36 hr.)		36 hr.	±	Nausea, vomiting, diarrhea, abdominal pain, myalgia, headache, malaise.