

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>	Amount	Source

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

<p>START</p> <p style="text-align: center;">↓</p> <div style="border: 1px solid black; padding: 5px; margin-bottom: 5px;"> <p>1. Procedure</p> <p>Ti To t</p> </div> <p style="text-align: center;">↓</p> <div style="border: 1px solid black; padding: 5px; margin-bottom: 5px;"> <p>2. Procedure</p> <p>Ti To t</p> </div> <p style="text-align: center;">↓</p> <div style="border: 1px solid black; padding: 5px; margin-bottom: 5px;"> <p>3. Procedure</p> <p>Ti To t</p> </div> <p style="text-align: center;">↓</p> <div style="border: 1px solid black; padding: 5px; margin-bottom: 5px;"> <p>4. Served- consumed</p> <p>Ti To t</p> </div> <p style="text-align: center;">↓</p> <div style="border: 1px solid black; padding: 5px; margin-bottom: 5px;"> <p>5. Leftovers</p> <p>Ti To t</p> </div> <p style="text-align: center;">↓</p>	<p style="text-align: center;">Explain any deviations and corrective action.</p> <hr/> <hr/> <hr/> <hr/> <hr/> <hr/> <hr/> <hr/> <hr/> <hr/> <hr/> <hr/> <hr/> <hr/> <hr/> <hr/>
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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 cayetanenus</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.