

# Environmental Assessment Field Guide

Suspect Agent or Pathogen of Concern and Corresponding Field Focus	Risk Factors & Interventions	Remediation & Control Measures
<b>VIRUSES</b> → <b>FIELD FOCUS</b>		
<input type="checkbox"/> Norovirus* <input type="checkbox"/> Hepatitis A	<b>III Food Workers (III FW)</b> <input type="checkbox"/> Exclude III 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	<i>Consider each item listed below and check each used.</i> <b>Control Measures</b> <input type="checkbox"/> Behavior Change <input type="checkbox"/> Procedure Change <input type="checkbox"/> Exclude III FW <input type="checkbox"/> Food Destruction <input type="checkbox"/> Hold Order <input type="checkbox"/> Cleaning & Sanitizing <input type="checkbox"/> Closure
<b>BACTERIAL TOXINS</b> → <b>FIELD FOCUS</b>		
<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>	<b>Bare Hand Contact (BHC)</b> <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	<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>BACTERIAL INFECTIONS</b> → <b>FIELD FOCUS</b>		
<input type="checkbox"/> <i>Escherichia coli</i> Enterohemorrhagic or Shiga toxin-producing <input type="checkbox"/> <i>Shigella spp</i> <input type="checkbox"/> <i>Campylobacter jejuni</i> <input type="checkbox"/> <i>Salmonella spp</i> <input type="checkbox"/> <i>Listeria monocytogenes</i> <input type="checkbox"/> <i>Yersinia enterocolitica</i>	<b>Handwashing (HW)</b> <input type="checkbox"/> Handwash sinks available and have soap and towels <input type="checkbox"/> Observe proper HW  <b>Cold Holding (CH), Hot Holding (HH), Cooling, Reheating (RH), Room Temperature Storage (RTS), Reduced Oxygen Packaging (ROP)</b> <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	<b>Investigation Methods</b> <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>		
<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>	<b>Cross Contamination (XC), Cook, Consumer Advisory (CA)</b> <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	<b>Moving Forward</b> <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>		
<input type="checkbox"/> Scombroid fish poisoning <input type="checkbox"/> Shellfish poisoning* PSP, DSP, NSP, ASP <input type="checkbox"/> <i>Vibrio spp</i> *	<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	<b>Communication</b> <input type="checkbox"/> Local Health CD-Epi <input type="checkbox"/> State Food Safety <input type="checkbox"/> State CD-Epi
<i>*See Environmental Assessment Field Guide for Molluscan Shellfish Illness when shellfish is implicated. (Page 2)</i>		

## Environmental Assessment Field Guide for Molluscan Shellfish Illness

Suspect Agent or Pathogen of Concern and Corresponding Field Focus		Risk Factors & Interventions	Remediation & Control Measures
<b>VIRUSES</b> → <b>FIELD FOCUS</b>			
<input type="checkbox"/> Norovirus	III FW, BHC, HW, Source, CA	<p><b>Ill Food Workers (III FW)</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Exclusion policy</li> <li><input type="checkbox"/> Check work schedules</li> <li><input type="checkbox"/> Determine employee health status</li> <li><input type="checkbox"/> Determine roles of food workers for implicated meals or ingredients</li> </ul> <p><b>Bare Hand Contact (BHC)</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Gloves/utensils available and signs of usage</li> <li><input type="checkbox"/> History of BHC prevention in establishment</li> <li><input type="checkbox"/> Observations of BHC during the investigation</li> <li><input type="checkbox"/> Discussion of BHC prevention for implicated meal</li> <li><input type="checkbox"/> Discussion of food preparation steps</li> </ul> <p><b>Handwashing (HW)</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Handwash sinks available and have soap and towels</li> <li><input type="checkbox"/> Observe proper HW</li> </ul> <p><b>Cold Holding (CH)</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Proper CH at Receiving, Storage, Prep, Service</li> <li><input type="checkbox"/> History of proper temperature control practices</li> <li><input type="checkbox"/> Advanced preparation</li> </ul> <p><b>Cross Contamination (XC)</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Proper storage of other foods</li> <li><input type="checkbox"/> Separation of utensils used for raw product</li> <li><input type="checkbox"/> Cleaning and sanitizing of equipment and utensils</li> <li><input type="checkbox"/> Discuss XC prevention during implicated meal</li> </ul> <p><b>Source</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Copies of relevant tags/receipts/invoices</li> </ul> <p><b>Consumer Advisory (CA)</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Disclosure</li> <li><input type="checkbox"/> Reminder</li> </ul>	<p style="text-align: center;"><i>Consider each item listed below and check each used.</i></p> <p><b>Control Measures</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Behavior Change</li> <li><input type="checkbox"/> Procedure Change</li> <li><input type="checkbox"/> Exclude Ill FW</li> <li><input type="checkbox"/> Food Destruction</li> <li><input type="checkbox"/> Hold Order</li> <li><input type="checkbox"/> Cleaning &amp; Sanitizing</li> <li><input type="checkbox"/> Closure</li> </ul> <p><b>Investigation Methods</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Food Samples</li> <li><input type="checkbox"/> Environmental Samples</li> <li><input type="checkbox"/> Stool Samples</li> <li><input type="checkbox"/> Photographs</li> <li><input type="checkbox"/> Receipts, Inventory, Trace-back</li> <li><input type="checkbox"/> Multiple FEs Investigated</li> <li><input type="checkbox"/> Additional Case Finding</li> </ul> <p><b>Moving Forward</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Follow-Up Visit Scheduled</li> <li><input type="checkbox"/> Follow-Up Visit with Interpreter</li> <li><input type="checkbox"/> Increased Inspections</li> <li><input type="checkbox"/> Menu Reduction</li> <li><input type="checkbox"/> Required Ed/Training</li> <li><input type="checkbox"/> Risk Control Plan</li> <li><input type="checkbox"/> Office Conference</li> </ul> <p><b>Communication</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> State Shellfish Program</li> <li><input type="checkbox"/> Local Health CD-Epi</li> <li><input type="checkbox"/> State Food Safety</li> <li><input type="checkbox"/> State CD-Epi</li> </ul>
<b>BACTERIAL INFECTIONS</b> → <b>FIELD FOCUS</b>			
<input type="checkbox"/> <i>Vibrio</i> species	CH, XC, Source, CA		
<b>SHELLFISH TOXINS</b> → <b>FIELD FOCUS</b>			
<input type="checkbox"/> Shellfish Poisoning PSP, DSP, ASP	Source		