

Environmental Assessment Field Guide

Suspect Agent or Pathogen of Concern and Corresponding Field Focus		Risk Factors & Interventions	Remediation & Control Measures
VIRUSES → FIELD FOCUS			
<input type="checkbox"/> Norovirus <input type="checkbox"/> Hepatitis A	BHC, HW, III FW	III Food Workers (III FW) <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> Control Measures <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
BACTERIAL TOXINS → FIELD FOCUS			
<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>	Cooling, HH, RH, RTS, ROP	Bare Hand Contact (BHC) <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 Destruction <input type="checkbox"/> Hold Order <input type="checkbox"/> Cleaning & Sanitizing <input type="checkbox"/> Closure
BACTERIAL INFECTIONS → FIELD FOCUS			
<input type="checkbox"/> <i>Escherichia coli</i> Enterohemorrhagic or Shiga toxin-producing <input type="checkbox"/> <i>Shigella spp</i> dysenteriae, flexneri, boydii, sonnei <input type="checkbox"/> <i>Campylobacter jejuni</i> <input type="checkbox"/> <i>Salmonella spp</i> typhi, paratyphi, typhimurium, enteritidis <input type="checkbox"/> <i>Listeria monocytogenes</i> <input type="checkbox"/> <i>Yersinia enterocolitica</i>	Cook, CH, HW, III FW, Source, XC, CA, Produce Washing	Handwashing (HW) <input type="checkbox"/> Handwash sinks available and have soap and towels <input type="checkbox"/> Observe proper HW Cold Holding (CH), Hot Holding (HH), Cooling, Reheating (RH), Room Temperature Storage (RTS), Reduced Oxygen Packaging (ROP) <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	Investigation Methods <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
PARASITES → FIELD FOCUS			
<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>	BHC, HW, III FW, Produce Washing, Source, Water	Cross Contamination (XC), Cook, Consumer Advisory (CA) <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	<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
SEAFOOD TOXINS & INFECTIONS → FIELD FOCUS			
<input type="checkbox"/> Scombroid fish poisoning <input type="checkbox"/> Shellfish poisoning PSP, DSP, NSP, ASP <input type="checkbox"/> <i>Vibrio spp</i> <i>vulnificus, parahaemolyticus, cholera</i>	Shellfish Tags, Source, Receiving, CH, Cook, XC, CA	Receiving/Source <input type="checkbox"/> Copy of receipts <input type="checkbox"/> Shellfish Tags Produce Washing <input type="checkbox"/> Clean, sanitized sink available <input type="checkbox"/> Proper process observed or discussed <input type="checkbox"/> Suspect products sources identified	Moving Forward <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 Communication <input type="checkbox"/> Local Health CD-Epi <input type="checkbox"/> State Food Safety <input type="checkbox"/> State CD-Epi