

SCENARIO AND DISCUSSION

Foodborne Illness Outbreak Investigation



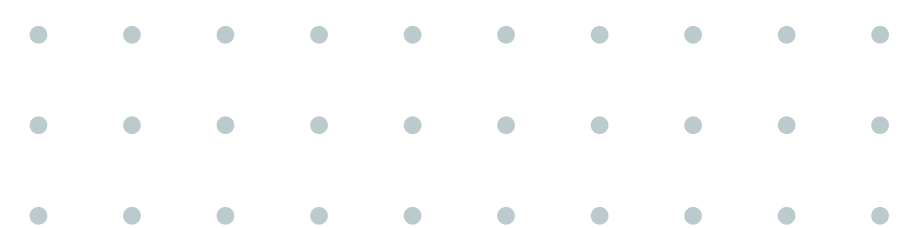
01. SECTION OF EPIDEMIOLOGY

02. LABORATORY

03. SCHOOL STAFF – HEALTHCARE/NURSES, CAFETERIA

04. INDUSTRY

05. FOOD SAFETY AND SANITATION





MODULE 1

Onset of Illness



SECTION OF EPIDEMIOLOGY

QUESTION 1

If the Emergency Room calls about multiple patients with the same symptoms, what actions would you take?

Would they call you?

What if it is on the weekend and you are not at work?

QUESTION 2

Do medical providers in the community call you when they see something unusual or an increase in patients with these symptoms or connections?

QUESTION 3

If you were aware of the scenario described, what actions would you take?

LABORATORY

QUESTION 1

Do private laboratories have processes to forward confirmed isolates to the State lab for serotyping and PFGE analysis?

Is this routine procedure for foodborne pathogens?

What influences this decision?

QUESTION 2

Who is responsible for monitoring significant increases in the number of samples submitted or specific tests ordered, as a possible early detection system?

What happens if this type of increase is observed?

Who is alerted?

QUESTION 3

If the number of specimens submitted exceeds the capacity of the laboratory, what actions are taken to ensure timely testing?

SCHOOL STAFF

QUESTION 1

If you suspect foodborne illness or an infectious disease is affecting students or staff, what is your standard process for follow up?

QUESTION 2

What are your procedures for establishing the threshold levels of affected individuals in a possible communicable disease situation when a school would contact the local health authorities?

Would your processes have generated a notification in this case?

QUESTION 3

Do you have a standard operating procedure or a crisis management plan to handle a foodborne illness outbreak in your school?

INDUSTRY

QUESTION 1

In a situation like this, it may be necessary to identify ill employees during the previous two-week period. In your establishment, how would you review the schedule to identify ill employees and dates they worked?

QUESTION 2

How would you determine which product or ingredients may be available and what to sample from your food products and ingredient lists to be tested at a laboratory?

QUESTION 3

Do you have a standard operating procedure or a crisis management plan for a potential foodborne illness outbreak associated with your establishment?

FOOD SAFETY AND SANITATION

QUESTION 1

What would you do in the early stages of this scenario, when there are clinical cases of a foodborne pathogen but no implicated food?

QUESTION 2

What would you do if a parent of one of the sick dancers brought you some of the left over food from the restaurant to test for foodborne pathogens?

QUESTION 3

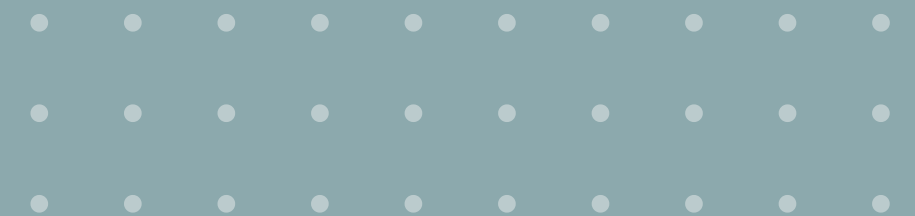
Are there multiple routes of dialogue for more information about possible outbreaks between the constituent groups?

Do the existing mechanisms serve your needs?



MODULE 2

Identification of Common Exposure



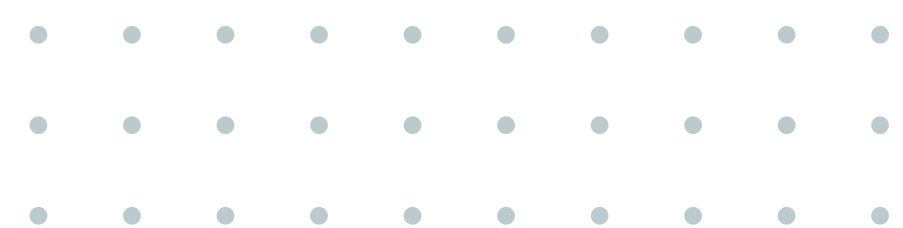
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SECTION OF EPIDEMIOLOGY

QUESTION 1

If you are aware of the increase in Salmonella cases within the community, what type of surveillance are you performing within your facility?

Are you performing chart audits?

QUESTION 2

What policies, procedures, or quality assurance plans are in place to address outbreaks in the community or in the hospital?

QUESTION 3

How do you communicate to the other hospital employees or physicians on staff about Salmonella?

Do most employees have access to a work email?

Do you post information in break rooms?

LABORATORY

QUESTION 1

As the lab may be handling an increased workload with some possibly related cases, how are the priorities assigned?

QUESTION 2

Does your organization have a plan to address surge and workload fluctuations?

QUESTION 3

In this scenario, the management at the private clinical lab contacted the local public health lab. Is this typical procedure? Are there formal relationships between public and private labs?

SCHOOL STAFF

QUESTION 1

At this point, a common pathogen associated with this outbreak has been identified. What would you communicate to the following groups?

School officials in neighboring communities
Superintendent of schools
Faculty, staff, administration
Parents/students

QUESTION 2

If you were informed that the food in your cafeteria may be linked to an outbreak, would you put food on hold and not served, close cafeteria, or serve only pre-packaged food from a trusted source?

Who would make that decision?

QUESTION 3

Do you have a “continuity of operations” plan to see that your students are fed in the event that you shut down your cafeteria due to a foodborne illness incident?

INDUSTRY

QUESTION 1

If you represent the college foodservice operation, what systems do you have in place to communicate when the college health center has made you aware there may be a problem associated with students who consumed food in your facility?

QUESTION 2

For commercial foodservice operators, what systems do you have in place to address the situation here, when you have just been informed that your facility may be implicated in a foodborne illness, but you do not yet know the food vehicle or cause?

QUESTION 3

What are your next steps?

FOOD SAFETY AND SANITATION

QUESTION 1

What resources do you have to research the most common food sources of salmonella?

QUESTION 2

What is your action plan once you receive word that there is a Salmonella outbreak, but the source of the Salmonella is not yet identified?

QUESTION 3

What, if anything, would you communicate to the following groups at this time?

Public Health Officials
Other local/State regulatory agencies
CDC, FDA and USDA
Consumer groups, schools, hospitality community
Food industry