Foodborne and Waterborne Diseases

West Virginia Electronic Disease Surveillance System

Division of Surveillance and Disease Control

Infectious Disease Epidemiology Program Phone: 304-558-5358 or 800-423-1271 in West Virginia

Fax: 304-558-8736

			Disc	ease Unde	r In	vestigati	on			
* indicates required fields										
O <i>Amebiasis</i>				O <i>Ca</i>	mpylo	bacteriosis				
O Cholera					O Cryptosporidiosis					
O Cyclosporiasis				OShi	O Shiga toxin producing Escherichia Coli (STEC) Serogroup 0157:H7					
OShiga toxin producing E 0157:H7	Scherio	chia Coli (S'	TEC) Serogroi							
OHemolytic Uremic Synd	rome, l	Postdiarrhed	al	OLis	terios	is				
O Salmonellosis				\bigcirc Shi	O Shigellosis					
O Trichinosis			OTy_I	O Typhoid Fever						
O Yersiniosis										
Investigation Status*										
OClosed OOpen OR	egiona	l Review C	State Review	O Supercea	led () Unassign	ed			
Case Status*	_		_							
OConfirmed ONot a Co	ise C	Probable	OSuspect C) Unknown						
				Patient In	ıforr	nation				
indicates required fields										
Last Name*			First Nam	e*				Middle Init	ial	
Street Address										
City			County			State				Zip
			Councy			West Virgi	inia			-
Is the patient's residence a							(5	,		
Correctional Facility (S		C)				are Facility	(Specify	?)		
Shelter or Group Home		(y)		$_{\perp}$ O None of		bove				
Home Phone ###-###-###	Ext.			Other Phoi			Ext.			Report Date mm/dd/yyyy
			Parei	nt / Guard	ian]	Informat	tion		_	
Last Name			First Name			Middle 1	nitial		Relatio	nship to Patient
OCheck if address is same guardian contact inform	e as ab ation b	ove; otherwi velow	ise complete							
Guardian Street Address										
City			County			State				Zip
						West Virg	inia			
Home Phone ###-####		Ext.				er Phone -##-###		E	xt.	
					1			I		

First Name	Last Name	Foodborne and W	Foodborne and Waterborne Diseases 11/12/04		Page 3
	Antibiotic Sus	Antibiotic Susceptibility Testing			
Antimicrobial Agent	Susceptibility Method	po	S/I/R/U Result	Sign**	MIC Value
	A=Agar dilution method B=Broth dilution D=Disk diffusion (Kirby Bauer) S=Strip: Antimicrobial gradient strip (E-test)		Result indicates microorganism's susceptibility to the antimicrobial being tested	Select Sign	(e.g., 0.06 ug/ml)
Ampicillin					
Cefotaxime					
Ceftriaxone					
Ceftizoxime					
Chloramphenicol					
Ciprofloxacin					
Levofloxacin					
Nalidixic Acid					
Trimethoprim/Sulfamethoxazole					
Other 1 (Specify Below)					
Other 2 (Specify Below)					
Record Other Antimicrobial Agent 1		Record Other Antimicrobial Agent 2	ıl Agent 2		
Laboratory Name	Phone	Ext.	Fax Number	mber #-###	
Address			State: West Virginia	Zip:	
	Report	Reporting Source	-		
Last Name	First Name	Phone ###-###	Ext.	Fax ###	'##"-###
Facility		Address			
City	State West Virginia	Zip	E-mail		

 $\square Cramps$

 \square Nausea

 \square Fever (How High-Specify F or C)(Specify)

Symptoms

 \square *Headache*

Elaborate

(Check all that apply)

Bloody Stool

☐ Diarrhea (How Many Times)(Specify)

☐ Vomiting (How Many Times)(Specify)

First Name	Last Name		Foodborne and Waterborn	e Diseases 11/12/04 Page 5		
		E	xposures			
Within () hours/days* prior to o	nset of illness, did you:		1			
1. Handle raw meat?		. Hav	e contact with a daycare or a dayo	care attendee?		
OYes ONo OUnknown			ONo OUnknown			
3. Have a household member	or sexual partner with similar	4	4. Hike, camp, fish or swim?	5. Drink from a spring or stream?		
symptoms?	•					
O Yes ONo O Unknown			OYes ONo OUnknown	OYes ONo OUnknown		
6. Travel to another state or c	ountry?	7. H	ave contact with birds or poultry,	pets, farm animals, or reptiles?		
OYes ONo OUnknown		O	Yes ONo OUnknown			
If you answered YES to any qu	uestions dealing with the above	e, pleas	se explain:			
Clostridium botulinum (Botuli E. coli O157:H7 (2-8 days, mec (9-48 hours), Non-typhoidal Sa	ism)-(12-36 hours), Cyclospora dian 3-4 days), Entaemoeba his almonella gastroenteritis 6-72 l	cayet stolytic hours,	ca (Amebiasis)-(2-3 days to 1-4 Wousually 12-36 hours), Norwalk-lik	cter (1-10 days, usually 2-5 days), ium parvum (1-12 days, average 7 days), eeks), Giardiasis (1-4 Weeks), Listeriosis te virus (24-48 hours), Salmonella typhii cholerae (few hours-5 days, usually 2-3		
	C	Occup	oational Risk			
Is this patient a:		-				
(Check all that apply)		_				
	'are Worker Day Care Work	er 🗀				
Employer/School Name:			Address:			
Elaborate:						
		Acti	vity History			
List all group activities, parties of panquets, festivals, or fairs)attend				ol events, athletic events, office parties or		
Date		Ac	tivity	Location		
mm/dd/yyyy						
	R	Resta	urant History			
List all restaurants patronized in			·			
Date	Restaurant Name		Street Address	City, State		
mm/dd/yyyy						
(44) 1111						

List an restaurants patronized in the last (_) nours/days · prior to onset.					
Date	Restaurant Name	Street Address	City, State		
mm/dd/yyyy					

Contact Information

If any household member is symptomatic, the member is epi-linked, and therefore is a probable case and should be investigated further. A stool culture, yellow card and disease case report follow-up form should be completed.

			,			
Name	Age	Relationship to Case	Symptoms (Y/N)	Date of Onset	Lab Testing	Occupation
			N=No Y=Yes	mm/dd/yyyy		
			Food History			
Did the patient eat any of	the followi	ng within (_) hours/days* 1	prior to the onset of syn	nptoms?		
1. Fresh shell eggs:						
OYes ONo OUnkr	nown					
If yes, were the eggs coo						
O Yes O No O Unkn		lad hallandaisa sauca m	oringua hoornaisa sau	uga raw gookia day	ah homomado ma	vonnaiso tiramisu
homemade ice-cream, or	caesai sa r other	lad, hollandaise sauce, m	eringue, bearnaise sau	ice, raw cookie dou	gn, nomemade ma	yonnaise, urannsu,
OYes ONo OUnkn	nown 00	Other				
3. Raw or undercooked	chicken,	turkey, or other fowl				
OYes ONo OUnkr	iown					
4. Raw or undercooked	wild gam	e				
OYes ONo OUnkr	iown					
5. Raw or undercooked	hamburg	er, red meat, pork or por	k products			
OYes ONo OUnkn	iown					
6. Luncheon meats or w	vieners					
OYes ONo OUnkr	iown					
7. Raw or unpasteurize	d milk or	cheese				
OYes ONo OUnkr	nown					
8. Raw or undercooked	fish or sh	ellfish, including raw oys	ters			
OYes ONo OUnkn	nown					
9. Unpasteurized juice						
OYes ONo OUnkn	iown					
10. Raw fruits or vegeta	ables (incl	udes slaw, salad, sprouts,	cantaloupes, tomatoes	s, etc.)		
OYes ONo OUnkr	iown					
Source of Home Water S						
	O Cisterr	OSpring OOther				
Elaborate						

Food Purchased					
Date	Name	Location	Food Purchased		
mm/dd/yyyy					

Open-ended Food History

Within (_)* hours/days prior to onset

Date mm/dd/yyyy

Day 1

Meal	Food/Beverage Consumed	Location
Breakfast		
Dinner		
Lunch		
Other/Snacks		

Date

mm/dd/yyyy

Day 2						
Meal	Food/Beverage Consumed	Location				
Breakfast						
Dinner						
Lunch						
Other/Snacks						

$\underset{\text{mm/dd/yyyy}}{\textbf{Date}}$

Day 3					
Meal	Food/Beverage Consumed	Location			
Breakfast					
Dinner					
Lunch					
Other/Snacks					

Open-ended Food History cont.

Date

Date mm/dd/yyyy

Day 4						
Meal	Food/Beverage Consumed	Location				
Breakfast						
Dinner						
Lunch						
Other/Snacks						

Date mm/dd/yyyy

D---- 5

Day 5						
Meal	Food/Beverage Consumed	Location				
Breakfast						
Dinner						
Lunch						
Other/Snacks						

Public Health Laboratory Investigation (OLS)

Date Collected	Date Reported	Specimen Source	Serotype	PFGE State Code
mm/dd/yyyy	mm/dd/yyyy	(select one)		

Public Health Action Taken

Describe public health action taken