

## Environmental Assessment Field Guide for Molluscan Shellfish Illness

Suspect Agent or Pathogen of Concern & Corresponding Field Focus	Risk Factors & Interventions	Remediation & Control Measures
<b>VIRUSES</b>	<b>FIELD FOCUS</b>	
<input type="checkbox"/> Norovirus	<input type="checkbox"/> Ill FW <input type="checkbox"/> BHC <input type="checkbox"/> HW <input type="checkbox"/> Source <input type="checkbox"/> CA	<p><b>Ill Food Workers (Ill FW)</b></p> <input type="checkbox"/> Determine employee health status <input type="checkbox"/> Exclude Ill food workers <input type="checkbox"/> Check work schedules <input type="checkbox"/> Determine food workers' role with suspected meals or ingredients <p><b>Bare Hand Contact (BHC)</b></p> <input type="checkbox"/> Gloves/utensils available and signs of usage <input type="checkbox"/> History of BHC prevention in establishment <input type="checkbox"/> Observations of BHC during the investigation <input type="checkbox"/> Discussion of BHC prevention for implicated meal <input type="checkbox"/> Discussion of food preparation steps
<b>BACTERIAL INFECTIONS</b>	<b>FIELD FOCUS</b>	
<input type="checkbox"/> <i>Vibrio</i> species	<input type="checkbox"/> CH <input type="checkbox"/> XC <input type="checkbox"/> Source <input type="checkbox"/> CA	<p><b>Handwashing (HW)</b></p> <input type="checkbox"/> Handwash sinks available and have soap and towels <input type="checkbox"/> Observe proper HW <p><b>Cold Holding (CH)</b></p> <input type="checkbox"/> Proper CH at Receiving, Storage, Prep, Service <input type="checkbox"/> History of proper temperature control practices <input type="checkbox"/> Advanced preparation <p><b>Cross Contamination (XC)</b></p> <input type="checkbox"/> Proper storage of other foods <input type="checkbox"/> Separation of utensils used for raw product <input type="checkbox"/> Cleaning and sanitizing of equipment and utensils <input type="checkbox"/> Discuss XC prevention during implicated meal
<b>SHELLFISH TOXINS</b>	<b>FIELD FOCUS</b>	
<input type="checkbox"/> Shellfish Poisoning <a href="#"><u>ASP, DSP, PSP</u></a>	<input type="checkbox"/> Source	<p><b>Consumer Advisory (CA)</b></p> <input type="checkbox"/> Disclosure <input type="checkbox"/> Reminder <p><b>Source</b></p> <input type="checkbox"/> Copies of relevant tags, receipts, invoices <i>(See Additional Resources: <a href="#"><u>Anatomy of Shellstock Tags</u></a> and <a href="#"><u>Interstate Certified Shellfish Shippers List</u></a>)</i>
<b>Additional Resources</b>	<a href="http://www.foodprotect.org/issues/packets/2023packet/attachments/I_001_content_h.pdf">www.foodprotect.org/issues/packets/2023packet/attachments/I_001_content_h.pdf</a> <a href="http://www.fda.gov/food/federalstate-food-programs/interstate-certified-shellfish-shippers-list">www.fda.gov/food/federalstate-food-programs/interstate-certified-shellfish-shippers-list</a>	
		<p><b>Who did you contact about the outbreak?</b></p> <input type="checkbox"/> Local Health CD-Epi <input type="checkbox"/> State Food Safety <input type="checkbox"/> State CD-Epi <input type="checkbox"/> State Shellfish Program <hr/> <p style="text-align: center;"><i>Consider each item listed below and check each used.</i></p> <p><b>Control Measures</b></p> <input type="checkbox"/> Behavior Change <input type="checkbox"/> Procedure Change <input type="checkbox"/> Exclude Ill FW <input type="checkbox"/> Food Destruction <input type="checkbox"/> Hold Order <input type="checkbox"/> Cleaning & Sanitizing <input type="checkbox"/> Closure <p><b>Investigation Methods</b></p> <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 FEs Investigated <input type="checkbox"/> Additional Case Finding <p><b>Moving Forward</b></p> <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