

# 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>		<i>Consider each item listed below and check each used.</i>
<input type="checkbox"/> Norovirus	<b>III Food Workers (III FW)</b> <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> <b>Bare Hand Contact (BHC)</b> <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> <b>Handwashing (HW)</b> <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> <b>Cold Holding (CH)</b> <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> <b>Cross Contamination (XC)</b> <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> <b>Source</b> <ul style="list-style-type: none"> <li><input type="checkbox"/> Copies of relevant tags/receipts/invoices</li> </ul> <b>Consumer Advisory (CA)</b> <ul style="list-style-type: none"> <li><input type="checkbox"/> Disclosure</li> <li><input type="checkbox"/> Reminder</li> </ul>	<b>Control Measures</b> <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 III 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> <b>Investigation Methods</b> <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> <b>Moving Forward</b> <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> <b>Communication</b> <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	III FW, BHC, HW, Source, CA	
<b>SHELLFISH TOXINS</b> → <b>FIELD FOCUS</b>		
<input type="checkbox"/> Shellfish Poisoning PSP, DSP, ASP	CH, XC, Source, CA	
<input type="checkbox"/> Shellfish Poisoning PSP, DSP, ASP	Source	