Prioritization Guidance for Seafood Investigations

Centers for Disease Control and Prevention, Enteric Diseases Epidemiology Branch

This guidance document is intended to help state and local health departments prioritize seafood investigations in cases of vibriosis in which multiple seafood exposures are reported. CDC recommends that all reported seafood exposures are investigated when possible. If investigation of all seafood consumption is beyond the capacity or resources of the investigating agency, the following chart should be used to help determine which seafood investigations to prioritize. Seafood investigations for culture-confirmed cases of vibriosis should be prioritized over probable cases.

This guidance takes into account single seafood exposure data from Cholera and Other *Vibrio* Illness Surveillance (COVIS) system and likelihood of successful traceback to identify sources of seafood. The table below lists the CDC’s recommendation for priority of seafood investigations, with examples of each seafood category. The categories are based upon the type of seafood and the preparation method.

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| **Prioritization Guidance for Seafood Investigations** |
| **Priority ranking** | **Type of seafood and method of****preparation** | **Examples of seafood** |
| First | Raw bivalve molluscan shellfish | Raw oysters, raw mussels, raw clams, raw scallops |
| Second | Cooked bivalve molluscan shellfish | Cooked oysters, cooked mussels, cooked clams, cooked scallops |
| Third | Other raw seafood, excluding bivalve molluscan shellfish | Raw tuna, raw salmon, raw shrimp, raw crab, raw octopus |
| Fourth | Cooked fish, excluding shellfish and crustaceans | Cooked tuna, cooked salmon, cooked octopus |
| Fifth | Cooked crustaceans | Cooked shrimp, cooked crab, cooked lobster, cookedcrayfish/crawfish |