

## **FoodNet Case Report Form**

The FoodNet Case Report Form should be used for **Campylobacter, Cryptosporidium, Cyclospora, Listeria, Shigella, STEC, Vibrio and Yersinia**. Please fill this form out as complete as possible.

<u>Do no forget to complete the appropriate disease-specific supplemental form.</u>

Last Name:	First:	Middle:	DOB:				
PSN1TN01 CAS1_	T	N01 State Lab Access	ion #:				
FOR ADMINISTRATIVE USE							
FoodNet Case?	□ Yes □ No	□ Unknown					
Was the case found during an audit?*	□ Yes □ No	□ Unknown	*FoodNet hospital visits constitutes an au	udit.*			
Was the case interviewed by public health?	□ Yes □ No	□ Unknown	Date of first attempt:				
If no, was an attempt made?	□ Yes □ No	□ Unknown	Date of Interview:				
Interviewer's Name:							
Was an exposure history obtained?	□ Yes □ No	□ Unknown					
DEMOGRAPHICS							
Reported Age:   □ Days □ Months □ Y	rears S	ex: □ Male □ Female □ Unkr	nown				
Street Address:				-			
City: County: _				=			
Home Phone:							
Did patient immigrate to the US within 7 days of	•						
In the past 7 days, has the patient lived/stayed o	•	,					
□ Dormitory □ Long-term Care Facility/Rehabilitation			ucture not intended for housing				
□ Correctional Facility □ Other Communal Living: _							
	nerican Indian / Alaskan	□ Asian	□ Black / African American □ White				
'	awaiian / Pacific Islander	□ Refused	□ Other:				
Employer/School:	2 - Vaa - Na			-			
Is this patient associated with a daycare facility  If yes, specify association:   Attend dayc			ttandaa				
If yes, name of daycare:		dayoare blive with dayoare a	menuee				
Is this patient a food handler?   Yes   No			_				
If yes, name of restaurant/facility:			_				
LAB REPORT							
Reporting Facility:		Ordering Facility:					
Ordering Provider:				•			
Jurisdiction:   East Tennessee   Mid-C	<u> </u>						
□ West Tennessee □ Uppe	r Cumberland	□ Nashville/Davidson	□ Chattanooga/Hamilton □ Knox/Knox				
□ Jackson/Madison □ Mem	phis/Shelby	□ Sullivan	□ Out of Tennessee □ Unassig	ned			
Specimen Source:   Blood   CSF		□ Stool					
□ Urine □ Unkn	own	□ Other					
Lab Report Date:		ORGANISM IDENTIFIED	□ Culture □ □ Cor	nfirmed			
Date Received by Public Health:	—— □ Campyloba		PCR Pro	bable			
Date Specimen Collected:	Cyclospora	• • •	Shigella EIA Sus	pect			
	□ STEC		Shigella Yersinia  Substitute Sub				
	2 3 . 2 3						
OUTBREAK/CLUSTER							
Is this case part of an outbreak?   Yes   No  Unknown   CDC Cluster Code:							
Type of Outbreak:	Type of Outbreak: CDC EFORS/NORS Number:						
□ Animal Contact □ Environmental Conta	□ Animal Contact □ Environmental Contamination Other than Food/Water □ Foodborne						
□ Indeterminate □ Person-to-Person		□ Waterb	porne				
□ Other:							

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Investigation									
Investigation Start Date: Investigator:									
Investigation Status:   □ Open	□ Closed Date Assigned to Investigation:								
SYMPTOM HISTORY									
Date of Illness Onset:		First Symptom:							
Symptoms:   Diarrhea	□ Bloody Diarrhea	□ Constipation							
Check all □ Vomiting	□ Nausea	□ Weight Loss							
that apply □ Fatigue	□ Chills	□ Fever (Max Temp:°F)							
□ Headache	□ Abdominal Cramps	□ Muscle Aches							
□ Other:									
If yes to diarrhea, date of diarrhea of	onset:								
If yes to vomiting, date of vomiting	onset:								
As of today, are you still experienci	ing symptoms? □ Yes □ N	No 🗆 Unknown							
If recovered, date of recovery:	<del></del>								
Duration of Illness:   Minu	ıtes □ Hours □ Days								
CLINICAL INFORMATION/HOSPITAL	LIZATION								
Was the patient hospitalized for this	s illness?	If yes, Hospital Name:							
□ Yes □ No □ Unknown		Admission Date:							
		Discharge Date:							
Was the patient transferred from or	ne hospital to another?	If yes, specify the hospital to which the	patient was transferred:						
□ Yes □ No □ Unknown									
Was there a second hospitalization	ı?	If yes, Hospital Name:							
□ Yes □ No □ Unknown		Admission Date:							
		Discharge Date:							
During any part of the hospitalization	on, did the patient stay in and	Intensive Care Unit (ICU) or a Critical Ca	re Unit (CCU)?						
□ Yes □ No □ Unknown									
Is the patient pregnant?	□ Yes □ No □ Unkno	own							
Did the patient die from this illness	? □ Yes □ No □ Unkno	own							
TRAVEL HISTORY									
Did the patient travel prior to the or	nset of illness? 🗆 Yes 🗆 🗆 N	lo 🗆 Unknown							
Туре	Destination	Date of Arrival	Date of Departure						
□ Domestic □ International									
□ Domestic □ International									
□ Domestic □ International									
Notes:									
RELATED CASES									
Does the patient know of any similarly ill persons (with diarrhea)? □ Yes □ No □ Unknown									
Are there any other cases related to this one?   Yes, household  Yes, outbreak  No, sporadic  Unknown									
If yes, did the health department collect contact information about other similarly ill persons to investigate further?									
□ Yes □ No □ Unknown									
Provide names, onset dates, contact information and any other details for similarly ill persons or related cases:									

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Revised 01/2019

	Yersiniosis Case Report Form				
TN	Last Name:	: /	1		
	PSN1TN01 CAS1TN01 State Lab Acc				
Possible	Source(s) of Infection During Exposure Period				
animals, ill p	ions are about exposures you may have had in the 14 days before you got sick. There are que ersons, water, special diets, special events, and various foods you may have come into conta er yes, no, or may have.	estions abo act with. Fo	ut vario r each	ous iten of the q	ns, includi uestions,
ANIMAL CO	NTACT — In the 14 days before illness	Yes	No	May Have	Did No Ask/Ansv
1. Did you w	ork at, live on, or visit a farm, ranch, fair or petting zoo with animals? (circle which setting) e?  When?				
	one of your household members work with animals or animal products (research, farming, veterinar, animal slaughter, etc.)?	у 🗆			
2A. Wher					
2. Did you co	ome into contact with any Yes No May Did Not Have Ask/Answer	Yes	No	May Have	Did Not Ask/Ansv
	Cats?	? 🗆			
	Dogs?   Reptile/amphibian?				
	Chicken/turkey?				
	Birds (non-poultry)?				
	Other:				
2A. Where	e did you come into contact with the animal(s)?When?	Yes	No	May Have	Did No Ask/Ansv
3. Did you co	ome into any contact with animal feces or manure?				
4. Did you co	ome into contact with a pet that had diarrhea?				
•	ave any contact with dry, canned, or frozen animal feed? e describe:				
PERSON-TO	D-PERSON				
	your household members or another person you spend a lot of time with have diarrhea in the 14 day	/s 📗			
-	became ill?  Where?				
	ork at, live in, or visit a residential facility or institution? (jail, nursing home, daycare, etc.)			П	
2A. Where	e? When?			ш	Ш
WATER		'			
1. Do you us	e water from a private well as your primary source of drinking water?				
2. Did you dr	ink any water directly from a natural spring, lake, pond, stream, or river in the 14 days before illness	? 🔲			
3. Did you sv	vim or wade in water from a natural setting (lake, river, pond, ocean, etc.) in the 14 days before illnes	ss?			
3A. When					
•	vim or wade in treated/chlorinated water (pool, hot tub, waterpark, etc.) 14 days before illness?				
<b>4A.</b> When					
•	vegetarian or vegan?		Ш		
-	ι became ill, were you on a special diet for medical, weight loss, religious, allergies or any other reaso e describe:	on'?   🗆			
	ESTAURANTS — In the 14 days before illness				

1. Did you attend any special events/group meals? (concerts, festivals, sporting events, religious gatherings, etc.)

Foods eaten:

2. Did you eat food prepared outside the home (restaurants, catered events, etc.)?

2A. If yes or maybe ate out, which setting? (check all that apply)

 $\square$  Sit-down restaurant (order taken at table)  $\square$  Catered event

Where?

☐ Take-out or delivery food

 $\square$  School or other institutional setting

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1A. What event(s)?

☐ Self-serve buffet

2B. Name(s) and Address(es):

☐ Fast-food (order at counter)

Revised 3/2020

☐ Other:

When?

When?

□ Bakery

☐ Ice cream or dessert shop

☐ Coffee or tea shop

These next questions are about where your food at home came from in the 14 days before you became ill.								
SOURCES OF FOOD AT HOME								
Did your food come from	Yes	No	May Have	Did Not Ask/Answer	Name(s) and Location(s)			
1. Grocery stores/supermarkets?								
2. Warehouse stores?								
3. Small markets/mini-marts?								
4. Health food, "whole food" stores, co-ops?								
5. Farmer's markets, roadside stands, farm? (including farm shares, etc.)								
6. Other?								
The next section is about specific foods you may have eaten, grouped by category. For each food item, please answer yes, no, or may have eaten. The first category is meats, which includes whole meats or meats on a salad, sandwich, or in a prepared dish, etc.								
In the 14 days before illness did you eat	Yes	No	May Have	Did Not Ask/Answer	Variety, Type, or Brand	Location Purchased or Restaurant		
MEAT								
1. Any beef or foods containing beef? (including ground beef, steak, beef roast, etc.)								
2. Any <b>pork</b> or foods containing pork? (including deli meat, sausage, bacon, etc.)								
2A. Chitlins / chitterlings (pork intestines)								
2B. Undercooked or raw pork at home or outside the home								
2C. Whole roasted pig								
3. Did you or anyone in your household handle raw pork? (including chitlins)								
4. Any lamb or mutton?								
5. Any liver paté?								
6. Any wild game? (venison, elk, boar, etc.)								
7. Any dried meats? (jerky, pepperoni, salami, etc.)								
8. Any other meats? (processed meats, hotdogs, etc.)								
These next questions are about dairy product	ts.							
In the 14 days before illness did you eat	Yes	No	May Have	Did Not Ask/Answer	Variety, Type, or Brand	Location Purchased or Restaurant		
DAIRY								
1. Pasteurized ("regular") milk? (including goat)								
2. Raw or unpasteurized milk? (including goat)								
3. Yogurt?								
4. Ice cream?								
Cheese?     (block, shredded, sliced, string cheese, cottage cheese, feta, parmesan, etc)								
<b>5A.</b> Artisanal or gourmet cheeses?								
<b>5B.</b> Soft cheese? (queso fresco, brie, etc.)								
<b>5C.</b> Soft cheese made from raw milk?								
5D. Other raw milk cheeses?								
6. Other unpasteurized dairy products? (yogurt, ice cream, etc. made from raw milk)								
7. Other dairy products?								

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These next questions are about <u>fresh</u> , <u>raw</u> vegetables unless otherwise specified. This includes vegetables that are whole, cut/chopped, or a component of another food item.							
In the 14 days before illness did you eat	Yes	No	May Have	Did Not Ask/Answer	Variety, Type, or Brand	Location Purchased or Restaurant	
VEGETABLES							
1. Lettuce? (in a salad, on a sandwich, etc.)							
1A. Iceberg lettuce at home?							
<b>1B</b> . Bagged or prepackaged?							
1C. Iceberg lettuce outside the home?							
<b>1D.</b> Romaine lettuce <b>at home</b> ?							
<b>1E</b> . Bagged or prepackaged?							
<b>1F</b> . Romaine lettuce <b>outside the home</b> ?							
2. Spinach? (in a salad, on a sandwich, etc.)							
2A. Spinach at home?							
2B. Bagged or prepackaged?							
2C. Spinach outside the home?							
3. Other greens? (arugula, kale, mesclun, etc.)							
4. Sprouts?							
<b>4A.</b> Did you handle any sprouts, even if you didn't eat them?							
5. Green onion / Scallions?							
6. Fresh (not dried) herbs? (basil, cilantro, parsley, etc.)							
7. Mushrooms?							
8. Cabbage?							
9. Celery?							
10. Carrots?							
These next questions are about additional food exposures.							
In the 7 days before illness did you eat	Yes	No	May Have	Did Not Ask/Answer	Variety, Type, or Brand	Location Purchased or Restaurant	
OTHER FOODS							
1. Any tofu or other vegetable proteins?							
Other foods that feel relevant that have not already been covered?							
This is the end of the food and exposure specific questions.							
	Yes	No	May Have	Did Not Ask/Answer	Comr	nents/Notes	
OTHER COMMENTS							
Is there anything else you feel may be relevant that has not already been asked?							

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## FOR INTERVIEWER USE At the conclusion of the interview please... Answer any questions • Notify the appropriate staff of potential outbreaks, events, or unusual information • Thank the patient for their time • Exclude persons from sensitive populations until 48 hours symptom free (health/day care, food handler) • Provide hygiene and prevention education • FoodCORE staff: contact regional/ local health department for exclusions **INTERVIEWER COMMENTS**

Revised 3/2020