

Form 52.13

National Outbreak Reporting System (NORS) Appendix

Signs and Symptoms: Choose all that apply. NORS users may enter new signs and symptoms if it is not listed below.

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| Abdominal Cramps | Facial weakness | Paresthesia |
| Alopecia (absence of hair) | Faintness | Periorbital edema |
| Anaphylaxis | Fasciculations (bundling nerve/muscle fibers) | Pharyngitis |
| Anorexia | Fatigue | Photophobia |
| Appendicitis | Fever | Prostration |
| Arthralgia | Flushing | Ptosis |
| Asymptomatic | Gas | Quadriplegia |
| Ataxia | Hallucinations | Rapid pulse |
| Backache | Headache | Rash |
| Bedridden | Heartburn | Redness |
| Bloating | Hemorrhage | Respiratory arrest |
| Blood pressure flux | Histamine reaction | Rhinitis |
| Bloody Stools | Hives | Seizures |
| Bloody vomitus | Hoarse | Septicemia |
| Blurred vision | Hot flash/flush | Shakes |
| Body ache | HUS (Hemolytic Uremic Syndrome) | Shock |
| Bradycardia | Hypotension | Shortness of breath |
| Bullous skin lesions | Insomnia | Sore throat |
| Burning | Itching | Speech difficulty |
| Burns in mouth | Jaundice | Stiff neck |
| Chest pain | Joint pain | Stiffness |
| Chills | Lethargy | Stomach ache |
| Coma | Light-headed | Sweating |
| Congestion | Liver necrosis | Swelling |
| Cough | Loss of appetite | Swollen glands |
| Dark Urine | Loss of consciousness | Swollen tongue |
| Dehydration | Lymphadenopathy | Tachycardia |
| Descending paralysis | Malaise | Taste Disturbance |
| Diarrhea | Memory loss | Temperature reversal |
| Difficulty breathing | Meningitis | Temperature variant |
| Difficulty swallowing | Mucus | Thick tongue |
| Dilated pupils | Mucus in stool | Thirst |
| Diplopia (double vision) | Muscle breakdown | Thrombocytopenia |
| Disoriented | Muscle fatigue | Tingling |
| Dizziness | Muscle spasm | Trembling |
| Dry mouth | Myalgia | TTP (Thrombotic thrombocytopenic purpura) |
| Dysconjugate gaze | Nausea | Urinary problems |
| Dysesthesia (impairment of a sense, esp. touch) | Neurological symptoms | Urticaria |
| Ear ache | Nightmares | Vomiting |
| Ears ringing | Numbness | Weak pulse |
| Edema | Oral Swelling | Weakness |
| Eosinophil | Pain | Weight loss |
| Erythema | Palpitations | Wheezing |
| Excess saliva | Paralysis | |
| Eye problems | | |

Reason(s) suspected: Choose all that apply.

- 1 – Statistical evidence from epidemiological investigation
- 2 – Laboratory evidence (e.g., identification of agent in food)
- 3 – Compelling supportive information
- 4 – Other data (e.g., same phage type found on farm that supplied eggs)
- 5 – Specific evidence lacking but prior experience makes it likely source

Method of processing (Prior to point-of-service: Processor): Choose all that apply.

- 1 – **Pasteurized** (e.g., liquid milk, cheese, and juice etc)
- 2 – **Unpasteurized** (e.g., liquid milk, cheese, and juice etc)
- 3 – **Shredded or diced**
- 4 – **Pre-packaged** (e.g., bagged lettuce or other produce)
- 5 – **Irradiation**
- 6 – **Pre-washed**
- 7 – **Frozen**
- 8 – **Canned**
- 9 – **Acid treatment** (e.g., commercial potato salad with vinegar, etc)
- 10 – **Pressure treated** (e.g., oysters, etc)
- 11 – **None or Unknown**

Method of Preparation (At point-of-service: Retail: restaurant, grocery store): Select only one

- 1 – **Prepared in the home**
- 2 – **Ready to eat food: No manual preparation, No cook step.** (e.g., sliced cheese, pre-packaged deli meats; whole raw fruits; pre-shucked raw oysters, etc)
- 3 – **Ready to eat food: Manual preparation, No cook step.** (e.g., cut fresh fruits and vegetables, chicken salad made from canned chicken, etc)
- 4 – **Cook and Serve Foods: Immediate service.** (e.g., soft-cooked eggs, hamburgers, etc)
- 5 – **Cook and hot hold prior to service.** (e.g., soups, hot vegetables, mashed potatoes, etc)
- 6 – **Advance preparation: Cook, cool, serve** (e.g., sliced roast beef from a whole cooked roast, etc)
- 7 – **Advance preparation: Cook, cool, reheat, serve** (e.g., casseroles, soups, sauces, chili, etc)
- 8 – **Advance preparation: Cook, cool, reheat, hot hold, serve** (e.g., chili, refried beans, etc)
- 9 – **Advance preparation: Cook-chill and Reduced Oxygen Packaging (ROP)** (e.g., sauces, gravies, cheeses, etc packaged under ROP)
- 10 – **None or Unknown**

Level of preparation: Select only one

- 1 – Foods eaten raw with minimal or no processing. (e.g., washing, cooling)
- 2 – Foods eaten raw with some processing. (e.g., no cooking, fresh cut and/or packaged raw)
- 3 – Foods eaten heat processed. (e.g., cooked: a microbiological kill step was involved in processing)

Contributing Factors: Choose all that apply.

Contamination Factors:

- C1** – Toxic substance part of the tissue
- C2** – Poisonous substance intentionally/deliberately added
- C3** – Poisonous substance accidentally/inadvertently added
- C4** – Addition of excessive quantities of ingredients that are toxic in large amounts
- C5** – Toxic container
- C6** – Contaminated raw product – food was intended to be consumed after a kill step
- C7** – Contaminated raw product – food was intended to be consumed raw or undercooked/under-processed
- C8** – Foods originating from sources shown to be contaminated or polluted (such as a growing field or harvest area)
- C9** – Cross-contamination of ingredients (cross-contamination does not include ill food workers)
- C10** – Bare-hand contact by a food handler/worker/preparer who is suspected to be infectious
- C11** – Glove-hand contact by a food handler/worker/preparer who is suspected to be infectious
- C12** – Other mode of contamination (excluding cross-contamination) by a food handler/worker/preparer who is suspected to be infectious
- C13** – Foods contaminated by non-food handler/worker/preparer who is suspected to be infectious
- C14** – Storage in contaminated environment
- C15** – Other source of contamination
- C-N/A** – Contamination Factors - Not Applicable

Proliferation/Amplification Factors:

- P1** – Food preparation practices that support proliferation of pathogens (during food preparation)
- P2** – No attempt was made to control the temperature of implicated food or the length of time food was out of temperature control (during food service or display of food)
- P3** – Improper adherence of approved plan to use Time as a Public Health Control
- P4** – Improper cold holding due to malfunctioning refrigeration equipment
- P5** – Improper cold holding due to an improper procedure or protocol
- P6** – Improper hot holding due to malfunctioning equipment
- P7** – Improper hot holding due to improper procedure or protocol
- P8** – Improper/slow cooling
- P9** – Prolonged cold storage
- P10** – Inadequate modified atmosphere packaging
- P11** – Inadequate processing (acidification, water activity, fermentation)
- P12** – Other situations that promoted or allowed microbial growth or toxic production
- P-N/A** – Proliferation/Amplification Factors - Not Applicable

Survival Factors:

- S1** – Insufficient time and/or temperature control during initial cooking/heat processing
- S2** – Insufficient time and/or temperature during reheating
- S3** – Insufficient time and/or temperature control during freezing
- S4** – Insufficient or improper use of chemical processes designed for pathogen destruction
- S5** – Other process failures that permit pathogen survival
- S-N/A** – Survival Factors - Not Applicable