

MOLLUSCAN SHELLFISH RETAIL & FOOD SERVICE INVESTIGATION FIELD CHECKLIST

SUSPECT AGENT/PATHOGEN OF CONCERN & CORRESPONDING FIELD FOCUS	RISK FACTORS & INTERVENTIONS FIELD FOCUS	METHODS, REMEDIATION & CONTROL MEASURES
<p>TOXINS → FIELD FOCUS</p> <ul style="list-style-type: none"> <input type="checkbox"/> Paralytic shellfish poisoning <input type="checkbox"/> Diarrhetic shellfish poisoning <input type="checkbox"/> Neurotoxic shellfish poisoning <input type="checkbox"/> Amnesic shellfish poisoning 	<p>SOURCE (S)</p> <ul style="list-style-type: none"> <input type="checkbox"/> Copies of delivery receipts/invoices <input type="checkbox"/> Shellfish tags, ICSSL (Interstate Certified Shellfish Shippers List) <p>ILL FOOD WORKERS (ILL FW)</p> <ul style="list-style-type: none"> <input type="checkbox"/> Exclusion policy <input type="checkbox"/> Check work schedules (employee list) <input type="checkbox"/> Determine employee health status <input type="checkbox"/> Determine roles of food workers for suspected meals and ingredients 	<p style="text-align: center;"><i>Consider items and check each used.</i></p> <p>INVESTIGATION METHODS</p> <ul style="list-style-type: none"> <input type="checkbox"/> Food, Environmental Samples <input type="checkbox"/> Stool Samples <input type="checkbox"/> Photographs <input type="checkbox"/> Suspect Meal Menu <input type="checkbox"/> Reservation Lists, Receipts <input type="checkbox"/> Special Events, Parties <input type="checkbox"/> Invoices, Inventory, Traceback <input type="checkbox"/> Multiple Establishments Investigated <input type="checkbox"/> Additional Case Finding
<p>BACTERIAL INFECTIONS → FIELD FOCUS</p> <ul style="list-style-type: none"> <input type="checkbox"/> <i>Vibrio cholerae O1</i> <input type="checkbox"/> <i>Vibrio cholerae non-O1</i> 	<p>BARE HAND CONTACT (BHC)</p> <ul style="list-style-type: none"> <input type="checkbox"/> Gloves/utensils available & indications of usage <input type="checkbox"/> History of BHC control in facility <p>HANDWASHING (HW)</p> <ul style="list-style-type: none"> <input type="checkbox"/> Handwash sinks available & have soap/towels <input type="checkbox"/> Observe proper HW <p>COLD HOLDING (CH)</p> <ul style="list-style-type: none"> <input type="checkbox"/> Proper CH <input type="checkbox"/> History of proper temperature control practices <input type="checkbox"/> Discussion of food prep steps <input type="checkbox"/> Advanced preparation 	<p>CONTROL MEASURES</p> <ul style="list-style-type: none"> <input type="checkbox"/> Behavior Change <input type="checkbox"/> Procedure Change <input type="checkbox"/> Exclude Ill FW <input type="checkbox"/> Food Destruction <input type="checkbox"/> Detention Order <input type="checkbox"/> Cleaning & Sanitizing <input type="checkbox"/> Suspension/Closure
<p>BACTERIAL INFECTIONS* → FIELD FOCUS</p> <ul style="list-style-type: none"> <input type="checkbox"/> <i>Vibrio parahaemolyticus</i> <input type="checkbox"/> <i>Vibrio vulnificus</i> <p><small>*Not typically transmitted person to person</small></p>	<p>CROSS-CONTAMINATION (XC)</p> <ul style="list-style-type: none"> <input type="checkbox"/> Proper storage during cold-holding, display <input type="checkbox"/> Separation of utensils used for raw product <input type="checkbox"/> Cleaning/sanitizing of equipment/utensils <input type="checkbox"/> Shells used for other entrees <input type="checkbox"/> Shucking gloves, towels, sanitizer buckets <p>CONSUMER ADVISORY (CA)</p> <ul style="list-style-type: none"> <input type="checkbox"/> Menu disclosure and reminder 	<p>MOVING FORWARD</p> <ul style="list-style-type: none"> <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 Education/Training <input type="checkbox"/> Office Conference <p>COMMUNICATION</p> <ul style="list-style-type: none"> <input type="checkbox"/> State Shellfish Authority