APPENDIX D

FOODBORNE ILLNESS RATING FORM (updated____11/4/03__)

Number of persons ill	1-2 persons	Score is 0
	3 or more	Score is 1
Separate households		Score is 2
Symptom	Diarrhea between 2 and 72hours(and associated symptoms)	Score is 2
First symptom	Nausea, vomiting, allergic reaction within 5-15 minutes	Score is 2
First symptom	<i>If less than 2 hours and greater than 72 hours</i>	Score is 0
Facility foodborne history	Within 4 weeks	Score is 4
High risk foods associated with illness	Ground beef, poultry, refried beans, rice, egg products	Score is 3
	Foods of animal origin that may be handled in processing or preparation (such as deli sandwiches,salads,etc.)	Score is 3
	Foods of animal origin that are served either raw or with minimum heat processing. Includes seafoods, oysters, clams, mussels, etc.	Score is 3
	Foods of animal origin that are held with heat treatment for periods of time (buffet items, gravies, roast beef, etc.)	Score is 3
Other associated foods	Unpastuerized juices, recalled listed foods	Score is 3

Scores of 6 or greater EH will advise Communicable Disease (x83406). CD nurse may call complainant with results of investigation. District EH will coordinate with CD. A summary report of the EH's investigation will be compiled with the complaint.

Cluster reporting of illnesses from childcare facilities, (large events such as weddings, company events) shall be reported directly to Communicable Disease (x83406) for the development of an action plan if warranted. The Environmental Health outbreak team member will be alerted.

Occupations involving foodservice, childcare, medical, or dental worker will be referred to CD. Hospitalizations will be referred to CD for follow-up. Reports with confirmed or suspect reportable conditions will be referred to CD for follow-up.