

Environmental health checklist when responding to *Vibrio* infection

1. Ask management if they have received any illness complaints. If they have, and the complaints were not reported to EH, inform them that this is a violation of the food code and that all future complaints need to be reported.
2. Identify which oysters were served on the meal date(s) in question.
3. If the case gives us permission to share their name with the establishment, request their receipt from the establishment.
4. Obtain tags and invoices for all raw oysters that would have been served on the meal date(s) in question. Make sure to cross-reference the tags and invoices to ensure they match up and correspond to the oysters that would have been served on those date(s).
5. Obtain oyster/raw seafood menu and ask if the establishment had any specials on the date in question. Provide the menu to Epi.
6. Conduct an environmental assessment and focus on oyster handling from receiving to service:
 - How are the oysters received? Any receiving temperatures taken?
 - Review storage practices: Any temperature issues observed during storage? Any comingling issues observed? Are oysters kept in live tanks?
 - Are they maintaining temperature logs for cold-holding?
 - Any bare-hand contact observed? Adequate handwashing observed?
 - Are tags and invoices kept for at least 90 days?
7. Are any oysters remaining from the same lot that would have been served on the meal date in question? If yes, set aside-do not serve. Notify Epi and discuss if sampling would be appropriate. If yes, Epi can help coordinate the collection of food samples by MDA.
8. After appropriate sampling has occurred, or if Epi determines sampling would not be appropriate, ensure the remaining oysters (from the meal date in question) are discarded.
9. Ask management about any recent illness among employees, as employees may eat oysters. If recently ill staff are identified, find out if they ate oysters and what type.
10. Provide factsheets and education materials to management on *Vibrio*:
 - a. [VIBRIO INFECTION \(Vibrio\) \(PDF\)](https://www.health.state.mn.us/diseases/vibrio/vibrio.pdf)
(<https://www.health.state.mn.us/diseases/vibrio/vibrio.pdf>)
 - b. [Vibrio and Oysters](https://www.cdc.gov/vibrio/prevention/vibrio-and-oysters.html) (<https://www.cdc.gov/vibrio/prevention/vibrio-and-oysters.html>)


VIBRIO CHECKLIST

Additional follow-up during outbreaks:


11. If Epi feels employee interviews are warranted, interview all employees with the provided interview form. Ensure ill employees are properly excluded.
12. Ask management if they are able to provide itemized receipts for the patrons who ate the suspected food item (e.g. Any receipt with oysters). This will help focus patron calling and help us better understand how many may have consumed the item.
13. If the restaurant is unable to provide itemized receipts for patrons, then obtain credit card receipts, reservation lists, online reservation lists (e.g. Open Table) and/or takeout orders for the meal date in question. Provide these to Epi as soon as possible so additional patrons can be contacted.

Example of a receipt with matching oyster tags and invoices:

Check #: 3725	6/23/18
Server: Monika H	8:34 PM
TABLE: 92/1	Guest Count: 2
1 r11 GL- Chinon, Trinch	11.00
1 [REDACTED] Manhattan	12.00
1 Oysters [REDACTED] - unknown type	13.50
1 Crab Louie	16.00
1 Glacier Point	3.75
1 Hama Hama	3.75
1 Bay View	3.65
1 Beau Soleil	3.95
1 With seafood	
1 Moules Frites	26.00
1 Burger	16.00
1 Bearnaise	2.50
1 *r7 6oz. Cahors, Clos Siguier 2015	12.00
1 GL - Bordeaux Superior	9.00
Sub-total	133.10
Sales Tax	11.59
TOTAL	144.69

HAMA  HAMA*		SHELLFISH Lilliwap, WA 98555	
Original Shipper's Cert # if different than above: WA-0259-SP		PO	
For customer use:		Harvest Date: 6/14/2018 Harvest Location: WA-Hamma Hama River HC #5	
First shucking:		SHIP TO: [REDACTED] 3/1	
Last shucking:		Product Wet-Stored at HH - Hood Canal 5	
Type of Shellfish: Hama Hama Oysters X-small		From: w- 6/14/2018	
Quantity of Shellfish: 10 doz. Oysters		To: w- 6/18/2018	
ALL PRODUCT FROM SAME GROWING AREA		THIS TAG REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY AND THEREAFTER KEPT ON FILE FOR 90 DAYS	
Perishable Keep Refrigerated			

VIBRIO CHECKLIST



HamaHamaCo.
35846 N US HWY 101
Lilliwaup, WA 98555

Tel: 360-877-5811 Fax: 360-877-6942
accounting@hamahamaoysters.com
www.hamahamaoysters.com

Invoice
71386

Harvest Time:

To Cooler:

Product Temp. at Shipping:

All product was adequately iced at time of shipment and if not iced product was maintained under temperature control at:

Ship Date

Iced

6/21/2018

Quantity	Item	Price Ea.	Amount
10	dz Hama Hama oysters - Xsm	14.00	140.00
10	dz Sea Nymph oysters - Xsm	14.00	140.00
7	dz Hammersley oysters - Xsm	13.00	91.00
3	dz Hammersley oysters - Xsm	13.00	39.00
10	dz Eld Inlet oysters - Xsm	13.00	130.00

PERISHABLE
KEEP
REFRIGERATED

ALASKA SHELLFISH FARMERS ASSN
 P.O. Box 1401, Homer, AK 99603
 (907) 299-2451

CERT#
AK-5547-SS

ORIGINAL SHIPPER'S CERT. No. IF OTHER THAN ABOVE

HARVEST DATE: JUN 18 2018

SHIPPING DATE: JUN 19 2018

HARVEST LOCATION: HALIBUT COVE, KACHEMAK BAY, AK

TYPE OF SHELLFISH: GLACIER POINT OYSTERS

PRODUCT OF USA: FARM RAISED

QUANTITY OF SHELLFISH: 300 DOZ COUNT

THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY OR IS RETAGGED AND THEREAFTER KEPT ON FILE FOR 90 DAYS.

TO: [Redacted]

RESHIPPER'S
 DATE RESHIPPED

Quantity	Description	Rate	Amount
25	25 dozen Glacier Point Oysters	6.00	150
1	Shipping charges Fedex overnight and packaging shipped 6/19/18 9am at 35 degrees F Fedex overnight	150.00	150