

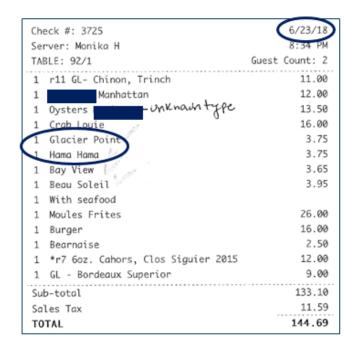
Environmental health checklist when responding to *Vibrio* infection

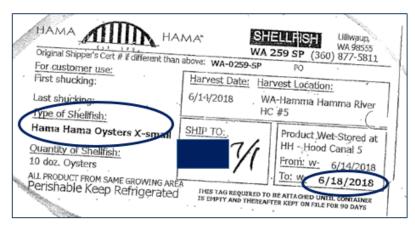
- 1. Ask management if they have received any illness complaints. If they have, and the complaints were not reported to EH, inform them that this is a violation of the food code and that all future complaints need to be reported.
- 2. Identify which oysters were served on the meal date(s) in question.
- 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 are oysters and what type.
- 10. Provide factsheets and education materials to management on *Vibrio*:
 - a. <u>VIBRIO INFECTION (Vibrio) (PDF)</u> (https://www.health.state.mn.us/diseases/vibrio/vibrio.pdf)
 - b. Vibrio and Oysters (https://www.cdc.gov/vibrio/prevention/vibrio-and-oysters.html)

Additional follow-up during outbreaks:

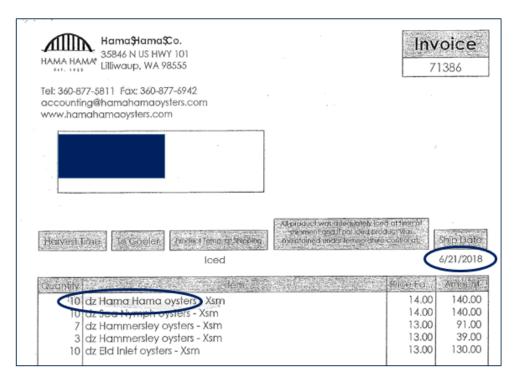
- 11. If Epi feels employee interviews are warranted, interview all employees with the provided interview form. Ensure ill employees are properly excluded.
- 12. Ask management if they are able to provide itemized receipts for the patrons who ate the suspected food item (e.g. Any receipt with oysters). 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:





VIBRIO CHECKLIST



	LASKA SHELLESH FASUS: PO. Bax 1407 Heppe 24 St (907) 299-2481	CERTIF AK-4547-SS
ORIGINAL SHIPPER'S	ERT, No. IF OTHER THUS ASC	(E
HARVEST DATE, IN	1.8 2018 SHUTING	1 Q 2018
HARVEST LOCATION: 1	MALIBUT COVE KACHELU BA	2010
TYPE OF SHELLING	GLACIER POINT OYSTER	
PRODUCT OF USA	FARM RAISED	
QUANTITY OF SHELLFI	Ca COUNT	
THIS TAG IS REQUIRE OR IS RETAGGED AN	THEREAFTER KED	CONTAINER IS EMPTY
io:	S SHOPE IN	B POR 90 DAYS

Constitution of the contract o	dae	- Amount -
25 dozen Glacier Point Oysters 1 Shipping charges Fedex overnight and packaging shipped 6/19/18 9am at 35 degrees F Fedex overnight	6.00 150.00	150 150