

CDC's National Environmental Assessment

2016 Summary Report

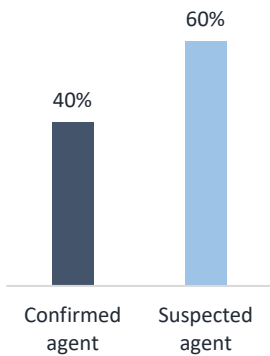
Reporting System (NEARS)

In 2016, 5 foodborne illness outbreaks were reported to NEARS by Rhode Island. This summary provides information on characteristics of those outbreaks and the establishments where the outbreaks occurred.

Rhode Island

Outbreak Characteristics

Foodborne Illness Outbreaks (N = 5)⁺



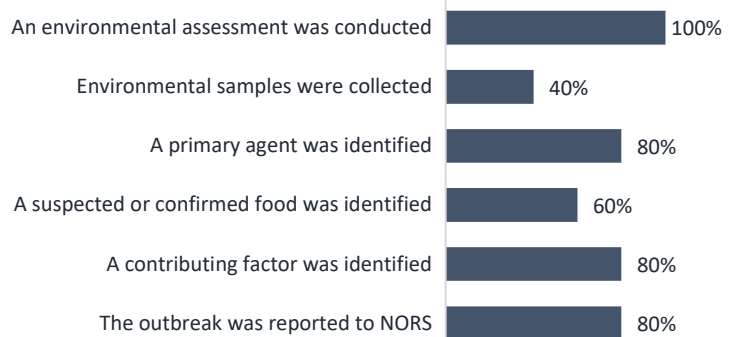
Outbreak Response

The average number of days between the date the outbreak establishment was identified for an environmental assessment and the date of the following activities with the outbreak establishment:

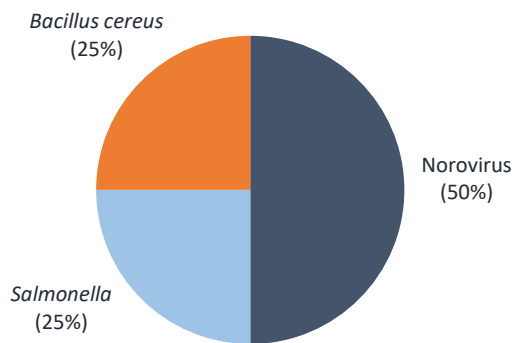
- 1st contact = 0 days (min = 0, median = 0, max = 1)
- Establishment observation = 2 days (min = 0, median = 1, max = 5)
- Manager interview = 2 days (min = 0, median = 2, max = 5)

The average number of visits to the outbreak establishment needed to complete an environmental assessment = 2 visits (min = 1, median = 2, max = 3).

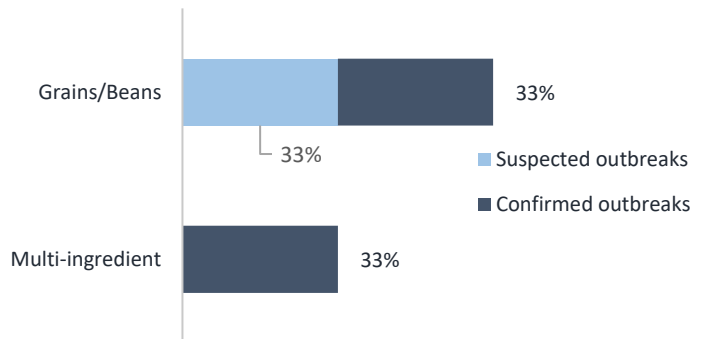
Characteristics of the Outbreak Investigations (N = 5)



Outbreak Primary Agents (N = 4)

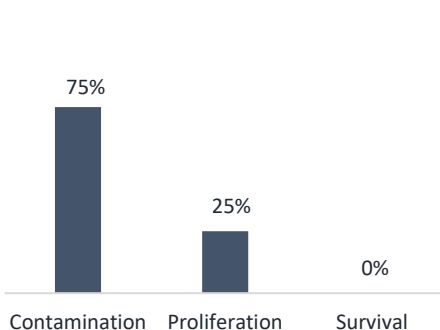


Most Common Confirmed/Suspected Food Vehicles (N = 3)⁺

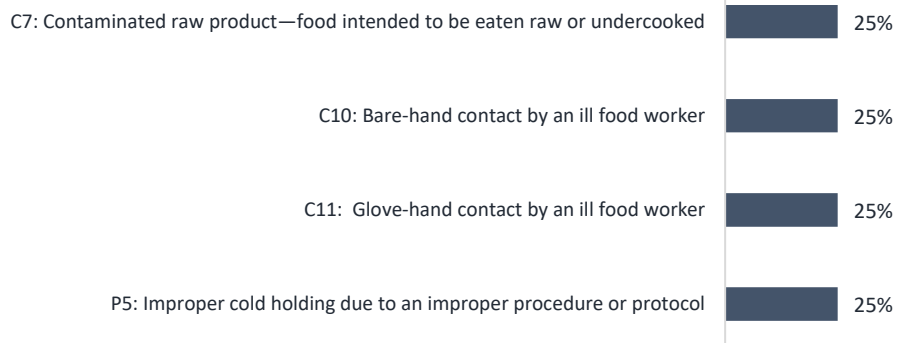


* Each outbreak may have more than 1 identified food vehicle, so percentages may equal more than 100%.

Identified Contributing Factors by Category (N = 4)⁺



Most Common Outbreak Contributing Factors (N = 4)⁺



* Each outbreak may have more than 1 identified contributing factor, so percentages may equal more than 100%.

+ Denotes data that can be used toward meeting Standard 5 in FDA's Voluntary National Retail Food Regulatory Program Standards.

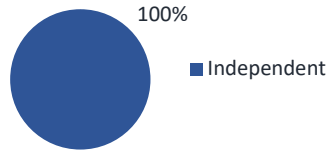
Outbreak Establishment Characteristics

Establishment Description

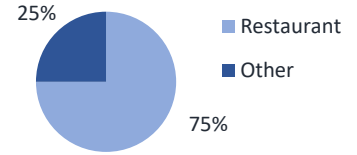
100% (4) of the establishments were independently owned.

75% (6) of the outbreaks occurred in restaurants; the remaining 25% (2) occurred in other establishment types such as a bakery and a wholesale location.

Establishment Ownership (N = 4)



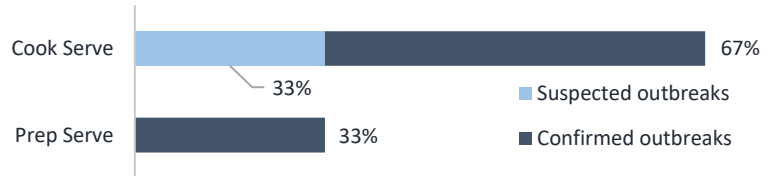
Establishment Type (N = 8)



Food Preparation Processes

In outbreaks in which there was a suspected or confirmed food vehicle, the food preparation processes used for those food vehicles were best described as Cook Serve (100%, 3) and Prep Serve (33%, 1).

Food Preparation Processes (N = 3)**



* Each outbreak may have more than 1 identified food vehicle and food preparation process, so percentages may equal more than 100%.

Hand Hygiene Characteristics

Glove Use

75% (3) of the establishments had a policy concerning the use of disposable gloves.

25% (1) of the establishments had food workers observed handling ready-to-eat foods with bare hands.

Hand Sinks

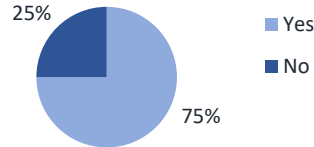
100% (4) of the establishments had hand sinks in the employee restrooms.

- In 100% (4) of these establishments, all employee restroom hand sinks were appropriately equipped (warm water, hand soap, and paper or cloth towels).

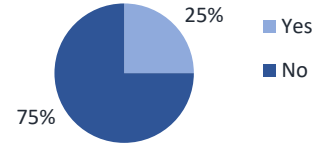
100% (4) of the establishments had hand sinks in the employee work areas.

- In 100% (4) of these establishments, all employee work area hand sinks were appropriately equipped (warm water, hand soap, and paper or cloth towels).

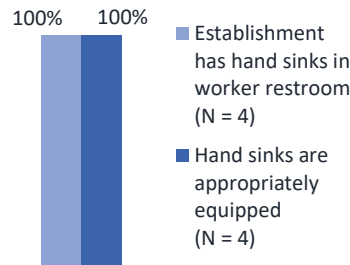
The Establishment Has a Disposable Glove-Use Policy (N = 4)



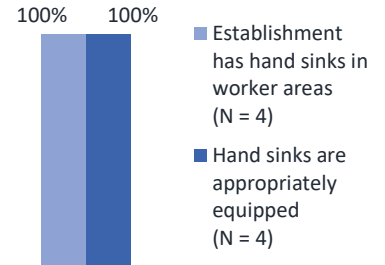
Food Workers Handle Ready-To-Eat Food with Bare Hands (N = 4)



Employee Restroom Hand Sinks



Employee Area Hand Sinks

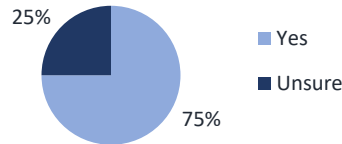


Ill Worker Policies

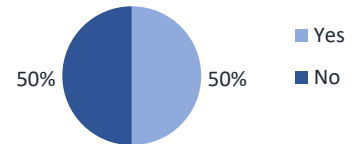
75% (3) of the establishments had a policy to restrict or exclude ill workers.

50% (2) of the establishments had paid sick leave for their workers.

The Establishment Has a Policy to Restrict or Exclude Ill Workers (N = 4)



The Establishment Has Paid Sick Leave for Ill Workers (N = 4)

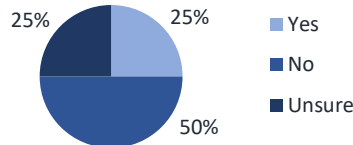


Kitchen Manager Certification

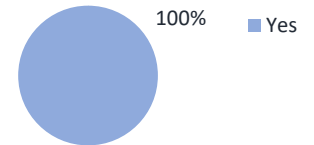
25% (1) of the establishments require kitchen managers to be food safety certified.

100% (4) of the establishments had kitchen managers that were food safety certified.

Kitchen Managers Are Required to Be Certified in Food Safety (N = 4)



Kitchen Managers Are Certified in Food Safety (N = 4)



+ Denotes data that can be used toward meeting Standard 5 in FDA's Voluntary National Retail Food Regulatory Program Standards.