In 2015, Rhode Island reported 4 outbreaks to NEARS. This summary provides information on characteristics of those outbreaks and the establishments where the outbreaks occurred.

### Outbreak Characteristics

<table>
<thead>
<tr>
<th>Foodborne Illness Outbreaks +</th>
<th>Outbreak Response</th>
<th>Outbreak Investigation Characteristics</th>
</tr>
</thead>
<tbody>
<tr>
<td># of confirmed outbreaks</td>
<td>The average number of days between the date the establishment was identified for an environmental assessment and the date of the following activities:</td>
<td>Investigation included an environmental assessment</td>
</tr>
<tr>
<td># of suspected outbreaks</td>
<td>1st contact = 0 days (min = 0, max = 1)</td>
<td>Investigation identified a primary agent</td>
</tr>
<tr>
<td></td>
<td>Establishment observation = 5 days (min = 0, max = 11)</td>
<td>Investigation identified a suspected or confirmed food vehicle</td>
</tr>
<tr>
<td></td>
<td>Manager interview = 5 days (min = 0, max = 11)</td>
<td>Investigation identified a contributing factor</td>
</tr>
<tr>
<td></td>
<td>The average number of visits needed to complete an environmental assessment = 2 visits (min = 1, max = 2).</td>
<td>Outbreak reported to NORS</td>
</tr>
</tbody>
</table>

### Outbreak Primary Agents

- **Norovirus**: 50%
- **Staphylococcus aureus**: 50%

### Confirmed/Suspected Food Vehicle +

- **Pork**: 50% confirmed outbreaks, 50% suspected outbreaks
- **Poultry**: 50% confirmed outbreaks, 50% suspected outbreaks

### Outbreak Contributing Factors +

- **C9: Cross-contamination of ingredients**: 50%
- **C15: Other source of contamination**: 50%
- **P4: Improper cold holding due to malfunctioning refrigeration equipment**: 50%
- **P5: Improper cold holding due to an improper procedure or protocol**: 50%

### Outbreak Contributing Factors Identified +

- **Contamination**: 100%
- **Proliferation**: 50%
- **Survival**: 0%

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

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

* Each outbreak may identify more than 1 contributing factor, so percentages may equal more than 100%.
100% (4) of the establishments had a policy to restrict or exclude ill workers.

Outbreak Establishment Characteristics

Establishment Description
50% (2) of the menu types were best described as American, followed by Japanese (25%, 1), and Chinese (25%, 1).

75% (3) of the establishments had at least one critical violation noted during their last routine inspection.

Food Preparation Processes
The establishment types were best described as Cook Serve (25%, 1) and Complex (75%, 3).

Of the outbreaks that identified a suspected or confirmed food vehicle (N = 2), the food preparation processes used for the food vehicles were best described as Prep Serve (50%, 1) and Complex (50%, 1).*

Hand Hygiene Policy Characteristics
100% (4) of the establishments had a policy concerning the use of disposable gloves.

Of those that had a glove-use policy, 75% (3) had a policy requiring glove use at all times when in the kitchen.

Of those that had a glove-use policy, 25% (1) had a policy requiring glove use specifically when handling ready-to-eat foods.

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

In 75% (3) of these establishments, all employee restrooms hand sinks were appropriately equipped (warm water, hand soap, and drying paper towel or cloth towels).

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

In 50% (2) of these establishments, all employee work area hand sinks were appropriately equipped (warm water, hand soap, and drying paper towel or cloth towels).

Ill Worker Policy Characteristics
100% (4) of the establishments had a policy to restrict or exclude ill workers.

100% (4) of the establishments had a policy requiring food workers to tell their manager when they are ill.

In 100% (4) of the establishments with this policy, the policy also required ill food workers to tell their manager what their symptoms are.

Kitchen Manager Characteristics
50% (2) of the establishments require kitchen managers to have food safety certification.

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

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