

CDC's National Environmental Assessment Reporting System (NEARS)

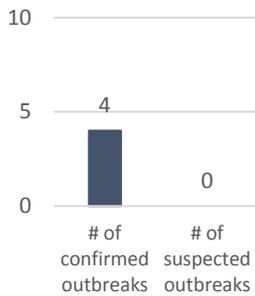
Summary Report 2015

Rhode Island

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

Foodborne Illness Outbreaks⁺



Outbreak Response

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

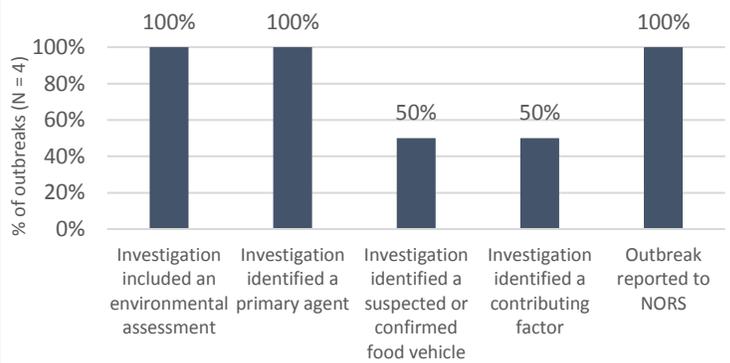
1st contact = 0 days (min = 0, max = 1)

Establishment observation = 5 days (min = 0, max = 11)

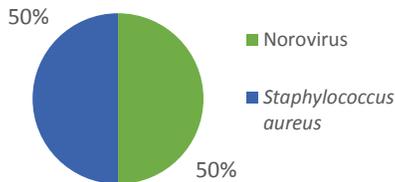
Manager interview = 5 days (min = 0, max = 11)

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

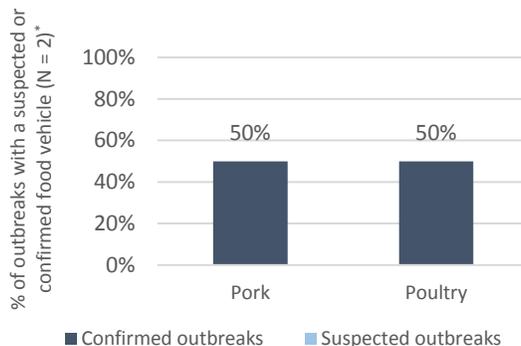
Outbreak Investigation Characteristics



Outbreak Primary Agents

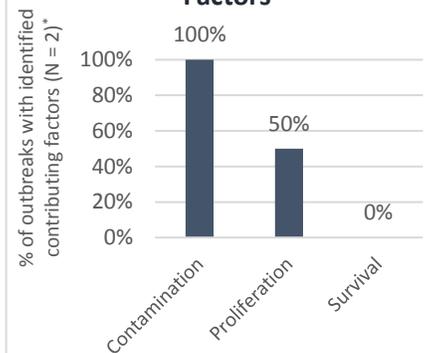


Confirmed/Suspected Food Vehicle⁺



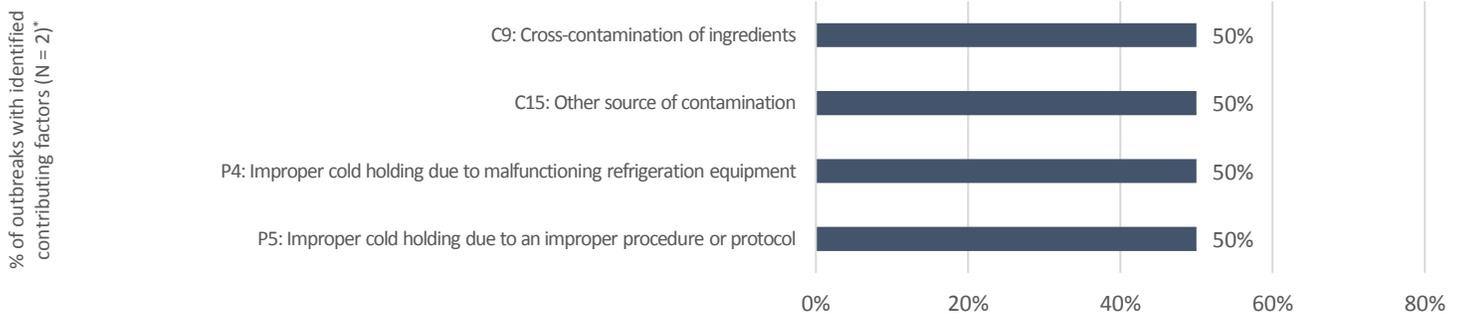
* Each outbreak may identify more than 1 food vehicle, so percentages may equal more than 100%.

Outbreak Contributing Factors⁺



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

Outbreak Contributing Factors Identified⁺



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

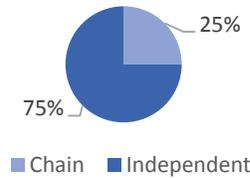
Outbreak Establishment Characteristics

Establishment Description

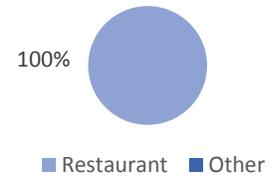
50% (2) of the menu types were best described as American, followed by Japanese (25%, 1), and Chinese (25%, 1).

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

Establishment Ownership



Establishment Type

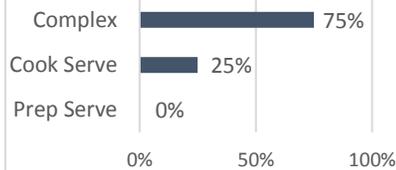


Food Preparation Processes

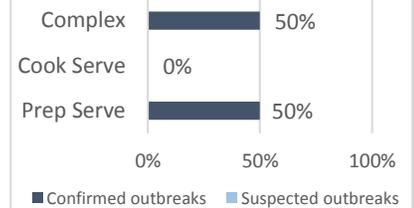
The establishment types were best described as Cook Serve (25%, 1) and Complex (75%, 3).

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).*

Establishment Types



Food Preparation Processes**



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

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.

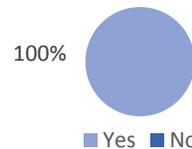
100% (4) of the establishments had hand sinks in the employee restrooms.

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).

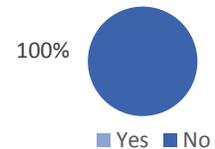
100% (4) of the establishments had hand sinks in the employee work areas.

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).

Does the establishment have a disposable glove-use policy?



Do food workers handle ready-to-eat food with bare hands?



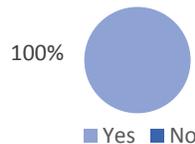
Ill Worker Policy Characteristics

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

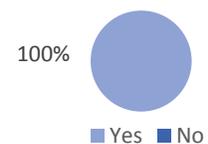
100% (4) of the establishments had a policy requiring food workers to tell their manager when they are ill.

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

Does the establishment have a policy to restrict or exclude ill workers?



Does the establishment have a policy that requires workers to tell a manager when ill?

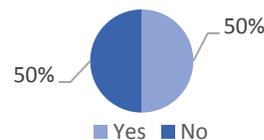


Kitchen Manager Characteristics

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.

Does the establishment require kitchen managers to be certified in food safety?



Are kitchen managers certified in food safety?

