

# CDC's National Environmental Assessment

## 2016 Summary Report

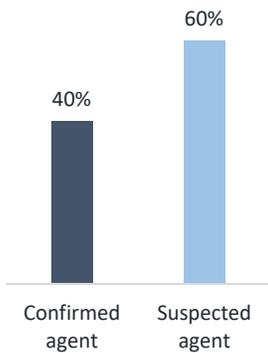
## Reporting System (NEARS)

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)<sup>+</sup>



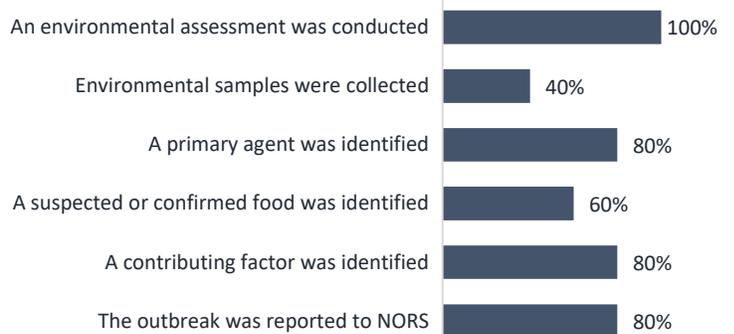
### Outbreak Response

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:

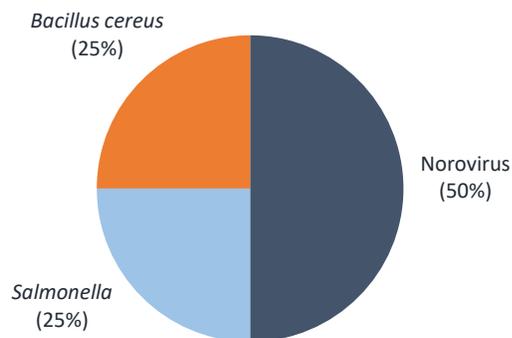
- 1st contact = 0 days (min = 0, median = 0, max = 1)
- Establishment observation = 2 days (min = 0, median = 1, max = 5)
- Manager interview = 2 days (min = 0, median = 2, max = 5)

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

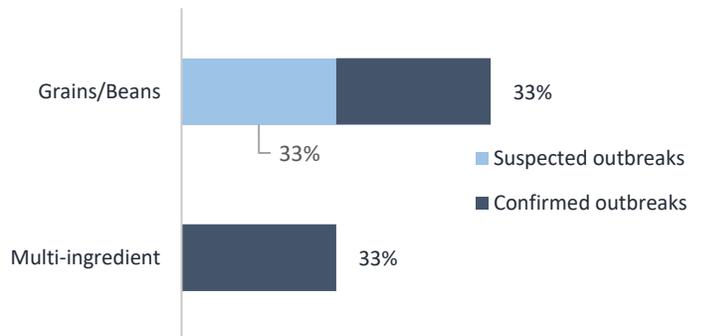
### Characteristics of the Outbreak Investigations (N = 5)



### Outbreak Primary Agents (N = 4)

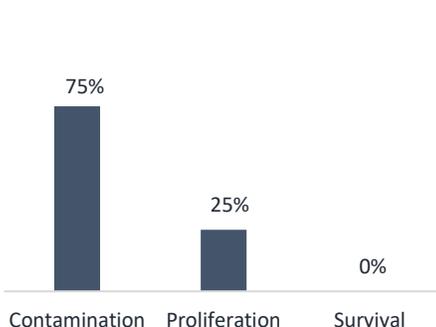


### Most Common Confirmed/Suspected Food Vehicles (N = 3)<sup>+</sup>

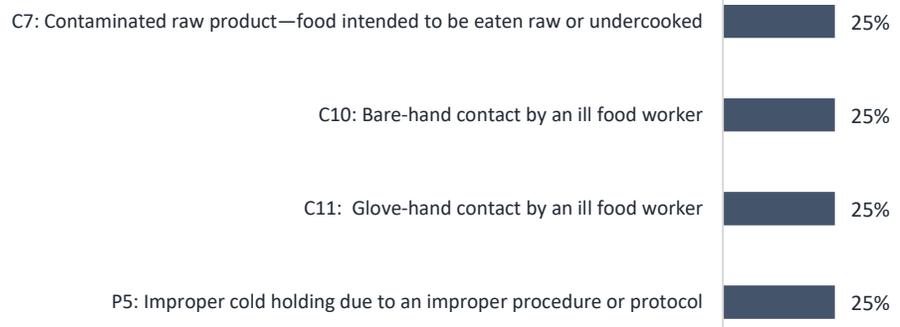


\* Each outbreak may have more than 1 identified food vehicle, so percentages may equal more than 100%.

### Identified Contributing Factors by Category (N = 4)<sup>+</sup>



### Most Common Outbreak Contributing Factors (N = 4)<sup>+</sup>



\* 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.

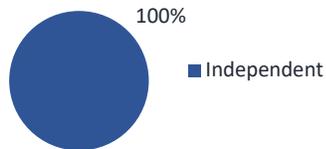
# Outbreak Establishment Characteristics

## Establishment Description

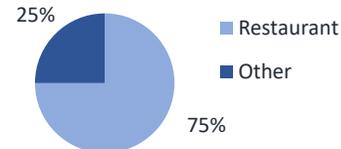
100% (4) of the establishments were independently owned.

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)



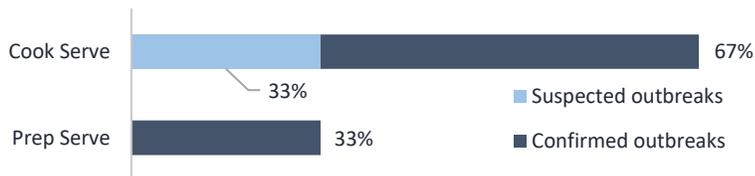
Establishment Type (N = 8)



## 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

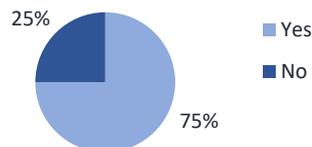
100% (4) of the establishments had hand sinks in the employee restrooms.

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

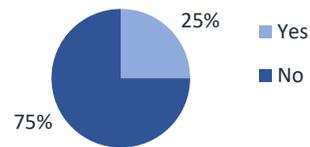
100% (4) of the establishments had hand sinks in the employee work areas.

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

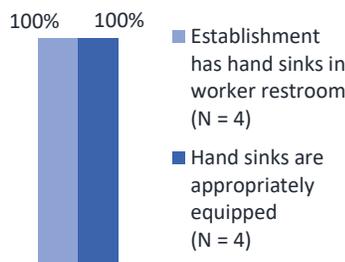
The Establishment Has a Disposable Glove-Use Policy (N = 4)



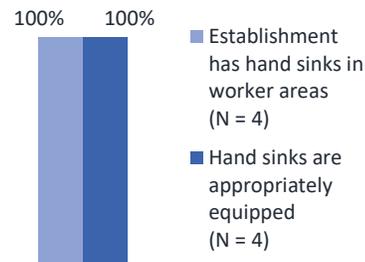
Food Workers Handle Ready-To-Eat Food with Bare Hands (N = 4)



Employee Restroom Hand Sinks



Employee Area Hand Sinks

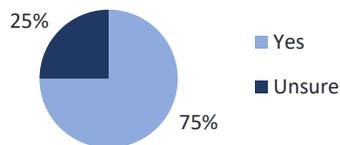


## Ill Worker Policies

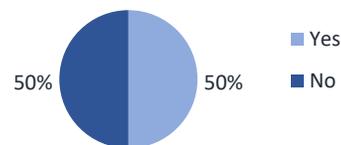
75% (3) of the establishments had a policy to restrict or exclude ill workers.

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)

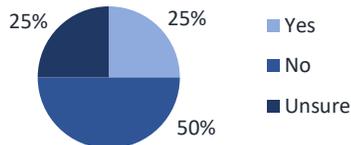


## Kitchen Manager Certification

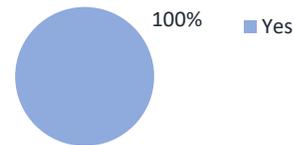
25% (1) of the establishments require kitchen managers to be food safety certified.

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.

For more information on CDC's National Environmental Assessment Reporting System (NEARS), visit [www.cdc.gov/nceh/ehs/nears/](http://www.cdc.gov/nceh/ehs/nears/)