

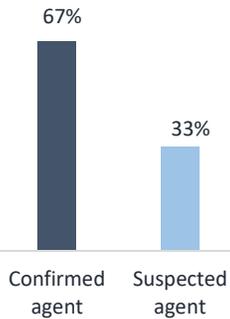
CDC's National Environmental Assessment Reporting System (NEARS)

2018 Summary Report Rhode Island

In 2018, Rhode Island reported 9 foodborne illness outbreaks to NEARS. This summary provides information on characteristics of those outbreaks and the establishments where the outbreaks occurred.

Outbreak Characteristics

Foodborne Illness Outbreaks (N = 9)⁺



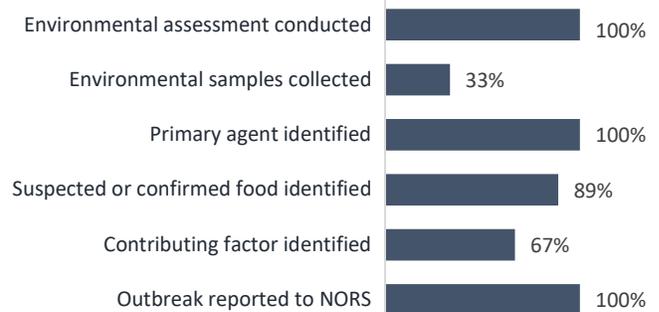
Outbreak Response

Average number of days between the date the outbreak establishment was identified for an environmental assessment and the date of:

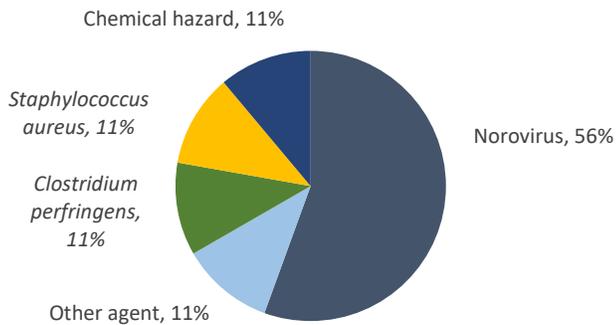
- 1st contact with establishment = 0 days (min = 0, median = 0, max = 0)
- Establishment observation = 0 days (min = 0, median = 0, max = 3)
- Manager interview = 5 days (min = 0, median = 5, max = 14)

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 Investigation (N = 9)

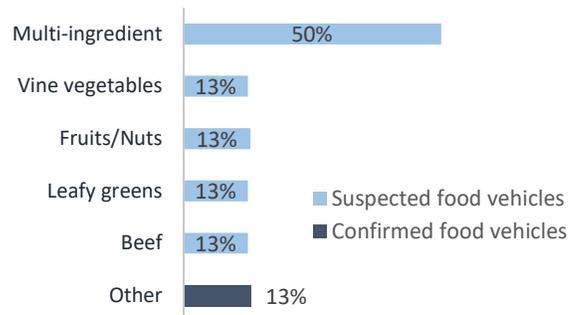


Outbreak Primary Agents (N = 9)



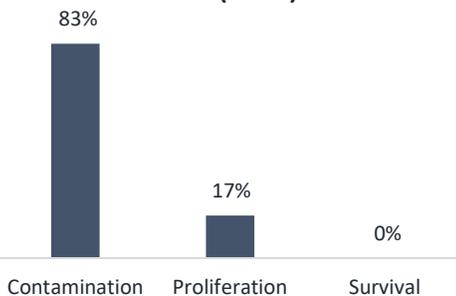
Note: Percentages may not add up to 100% due to rounding.

Most Common Confirmed/Suspected Food Vehicles (N = 8)**



Note: Summary reports prior to 2017 categorized the food as confirmed or suspected based on the categorization of the outbreak agent. This report uses the categorization of the food.

Identified Contributing Factors by Category (N = 6)**



Most Common Outbreak Contributing Factors (N = 6)**



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

^{**} Each outbreak may have more than 1 identified contributing factor and food vehicle, so percentages may equal more than 100%.

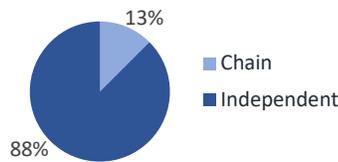
Outbreak Establishment Characteristics

Establishment Description

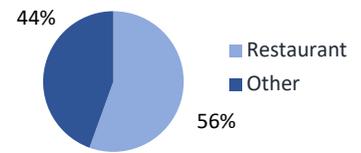
88% (7) of the establishments were independently owned; the remaining 13% (1) were chains.

56% (5) of the establishments were restaurants; the remaining 44% (4) were other establishment types such as correctional facilities and grocery stores.

Establishment Ownership (N = 8)



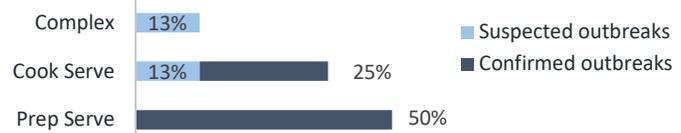
Establishment Type (N = 9)



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 Complex (13%, 1), Cook Serve (38%, 3), and Prep Serve (50%, 4).

Food Preparation Processes (N = 8)**



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

* 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

100% (8) of the establishments had a policy concerning the use of disposable gloves.

33% (3) of the establishments had food workers observed handling ready-to-eat foods with bare hands.

Hand Sinks for Workers

78% (7) of the establishments had hand sinks in the employee restrooms.

- In 100% (7) of these establishments, all employee restroom hand sinks were appropriately equipped (warm water, hand soap, and paper or cloth towels).

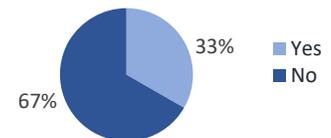
78% (7) of the establishments had hand sinks in the employee work areas.

- In 86% (6) of these establishments, all employee work area hand sinks were appropriately equipped (warm water, hand soap, and paper or cloth towels).

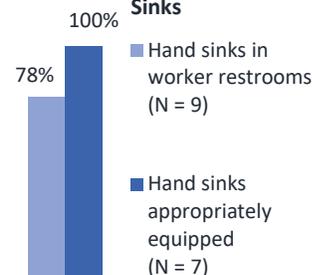
Establishment Has a Disposable Glove Use Policy (N = 8)



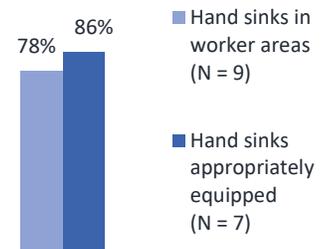
Food Workers Handle Ready-To-Eat Food with Bare Hands (N = 9)



Employee Restroom Hand Sinks (N = 9)



Employee Area Hand Sinks (N = 7)

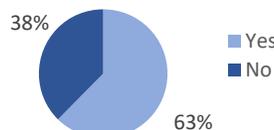


Ill Worker Policies

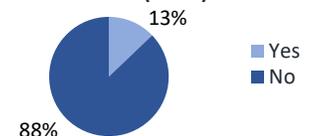
63% (5) of the establishments had a policy to restrict or exclude ill workers.

13% (1) of the establishments had paid sick leave for their workers.

Establishment Has a Policy to Restrict or Exclude Ill Workers (N = 8)



Establishment Has Paid Sick Leave for Ill Workers (N = 8)

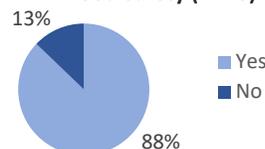


Kitchen Manager Certification

88% (7) of the establishments required kitchen managers to be food safety certified.

100% (8) of the establishments had kitchen managers that were food safety certified.

Kitchen Managers Are Required to Be Certified in Food Safety (N = 8)



Kitchen Managers Are Certified in Food Safety (N = 8)



Note: Some outbreaks may involve more than one establishment. For calculations related to establishments, the denominator (N) is the number of establishments. Percentages in the pie charts may not add up to 100% due to rounding.

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