

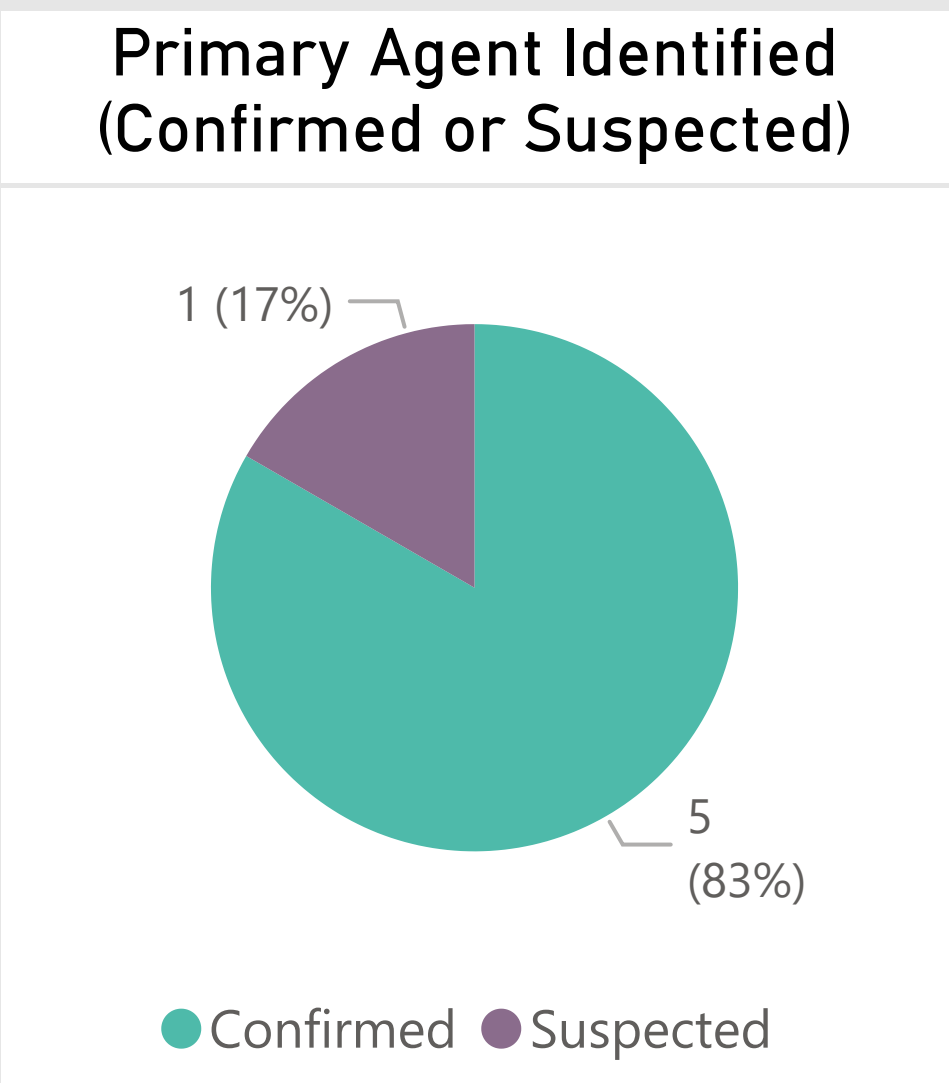
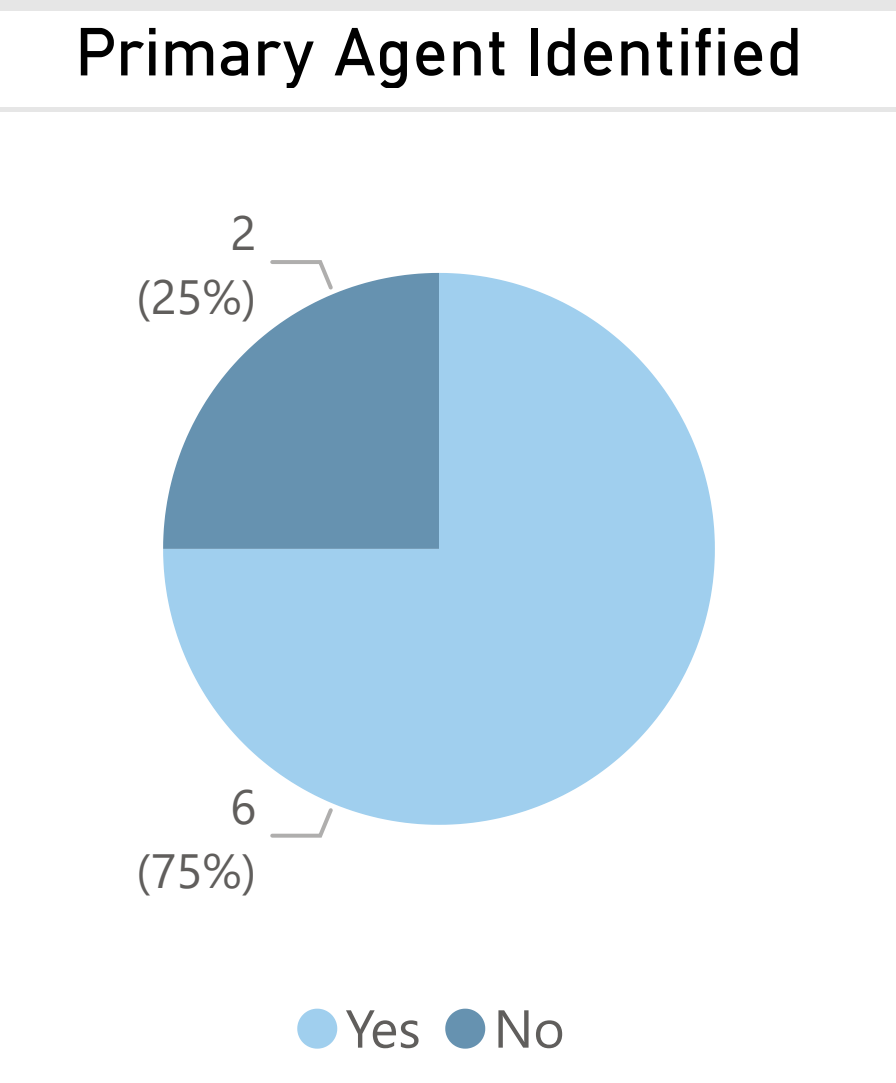
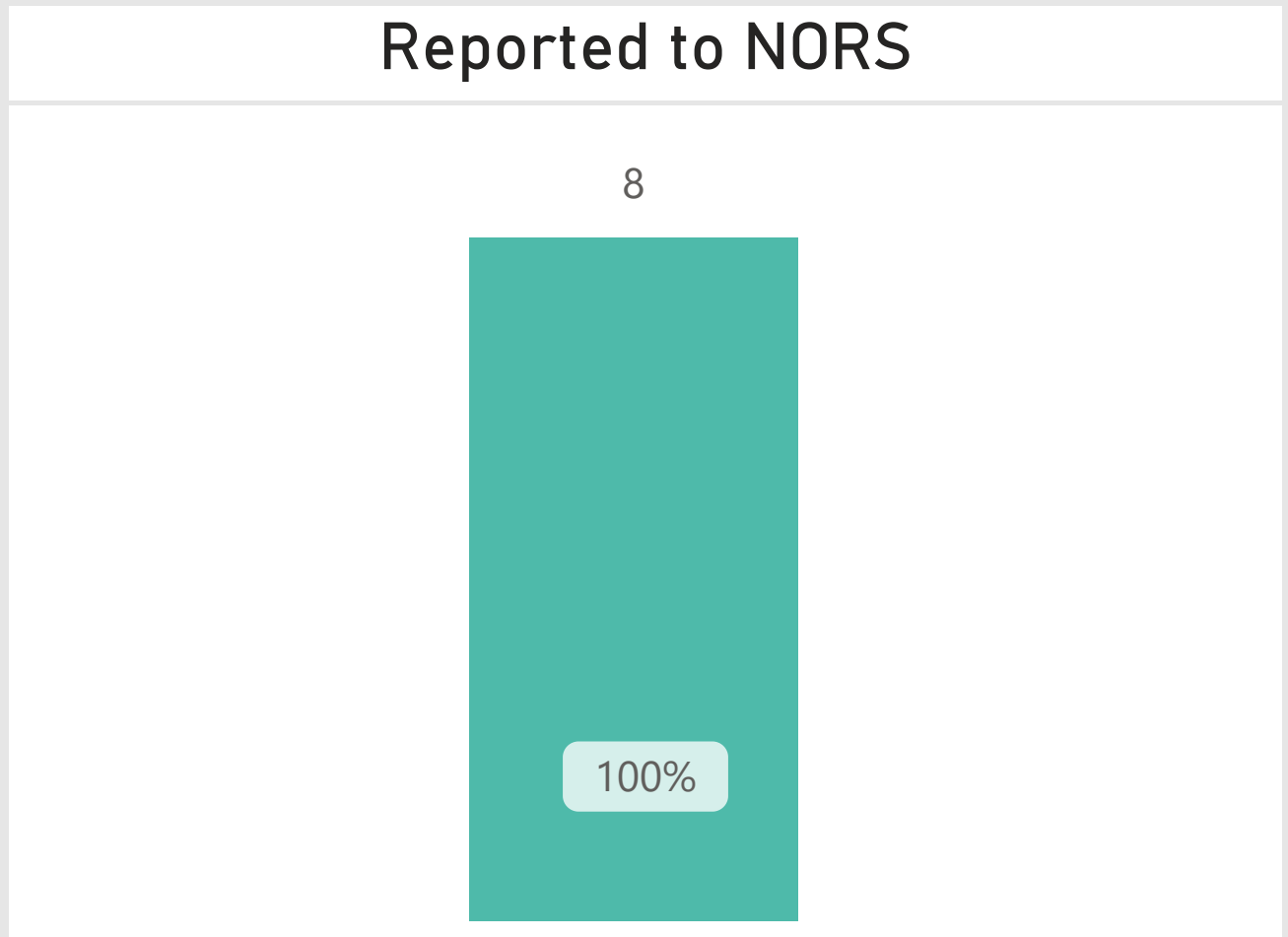
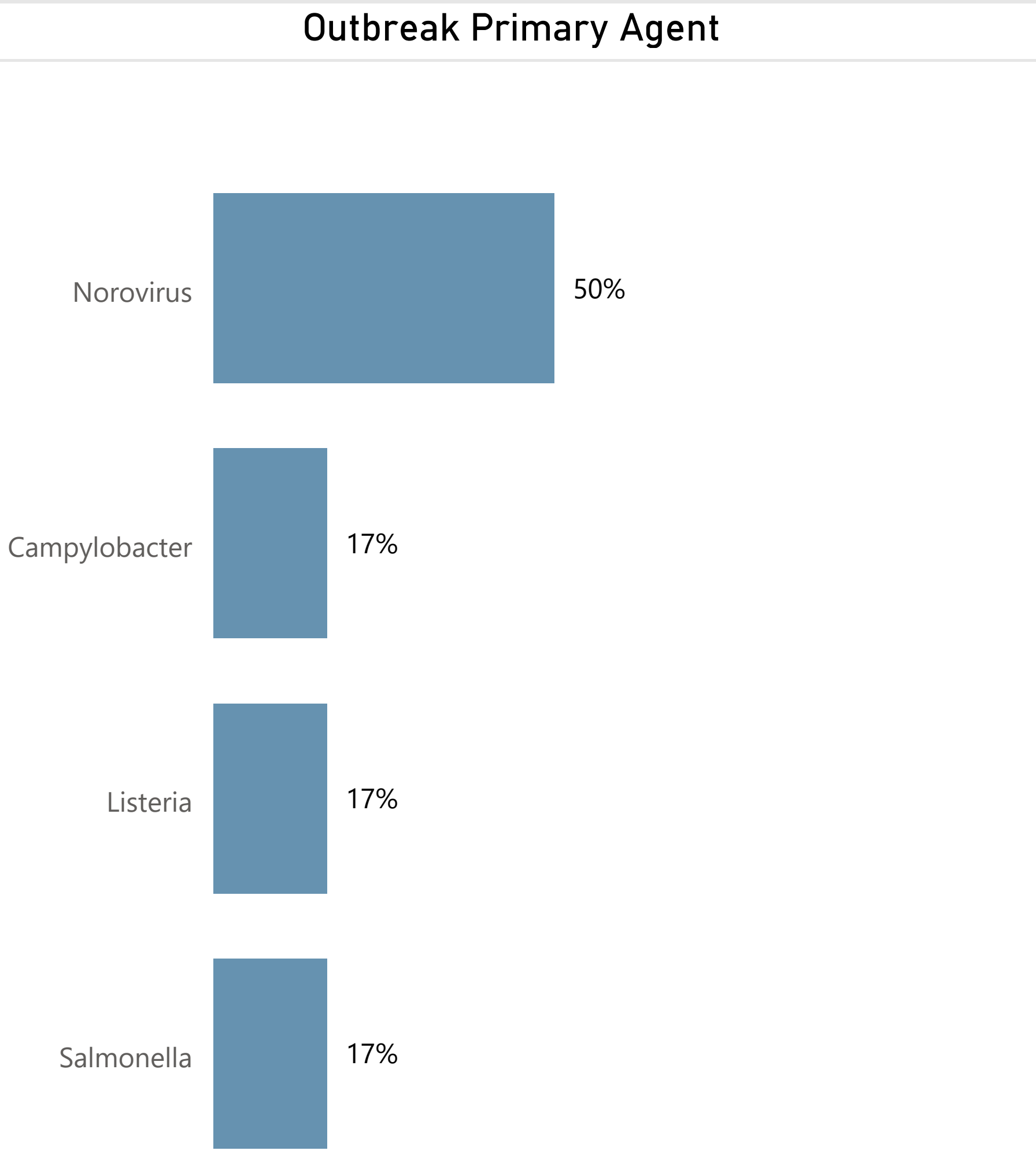
NEARS Summary Report - Page 1 (Outbreak Characteristics)

NEARS Group

Rhode Island



Outbreak Year	Number of Outbreaks	Number of NEARS Groups	Number of Establishments
2022	8	1	8



Average number of days between the date establishment identified and the date of:

- First Contact with Establishment: 0
- Manager Interview: 6
- Observation: 5

Average number of visits to the establishment to complete the environmental assessment: 2

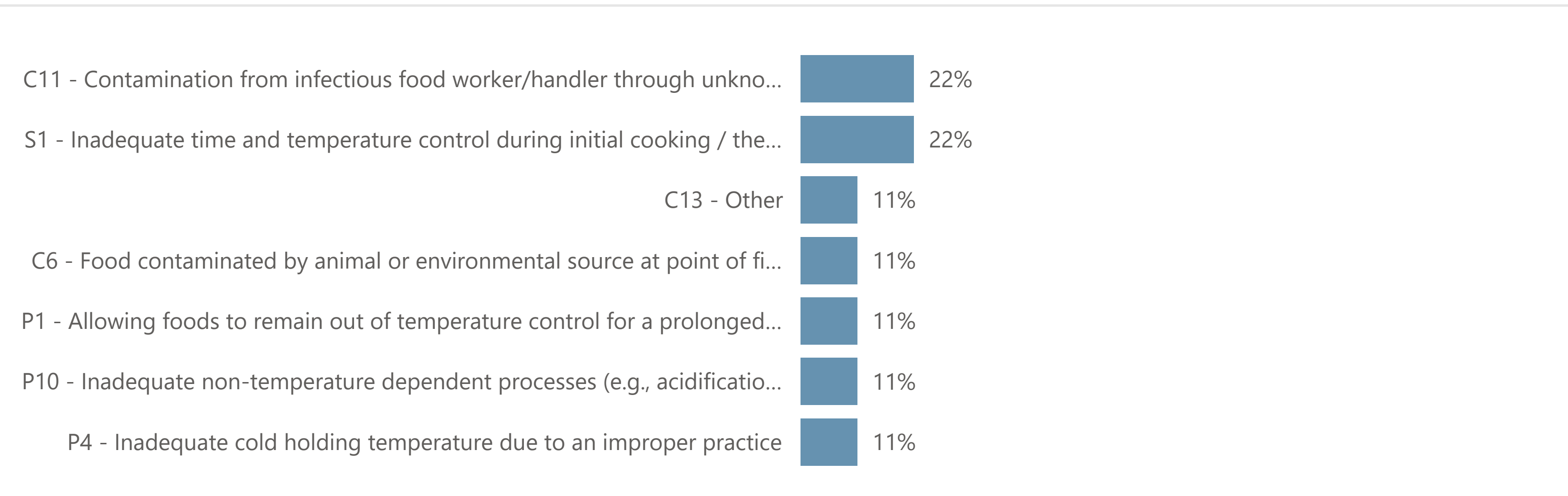
NEARS Summary Report - Page 2 (Outbreak Characteristics)

NEARS Group

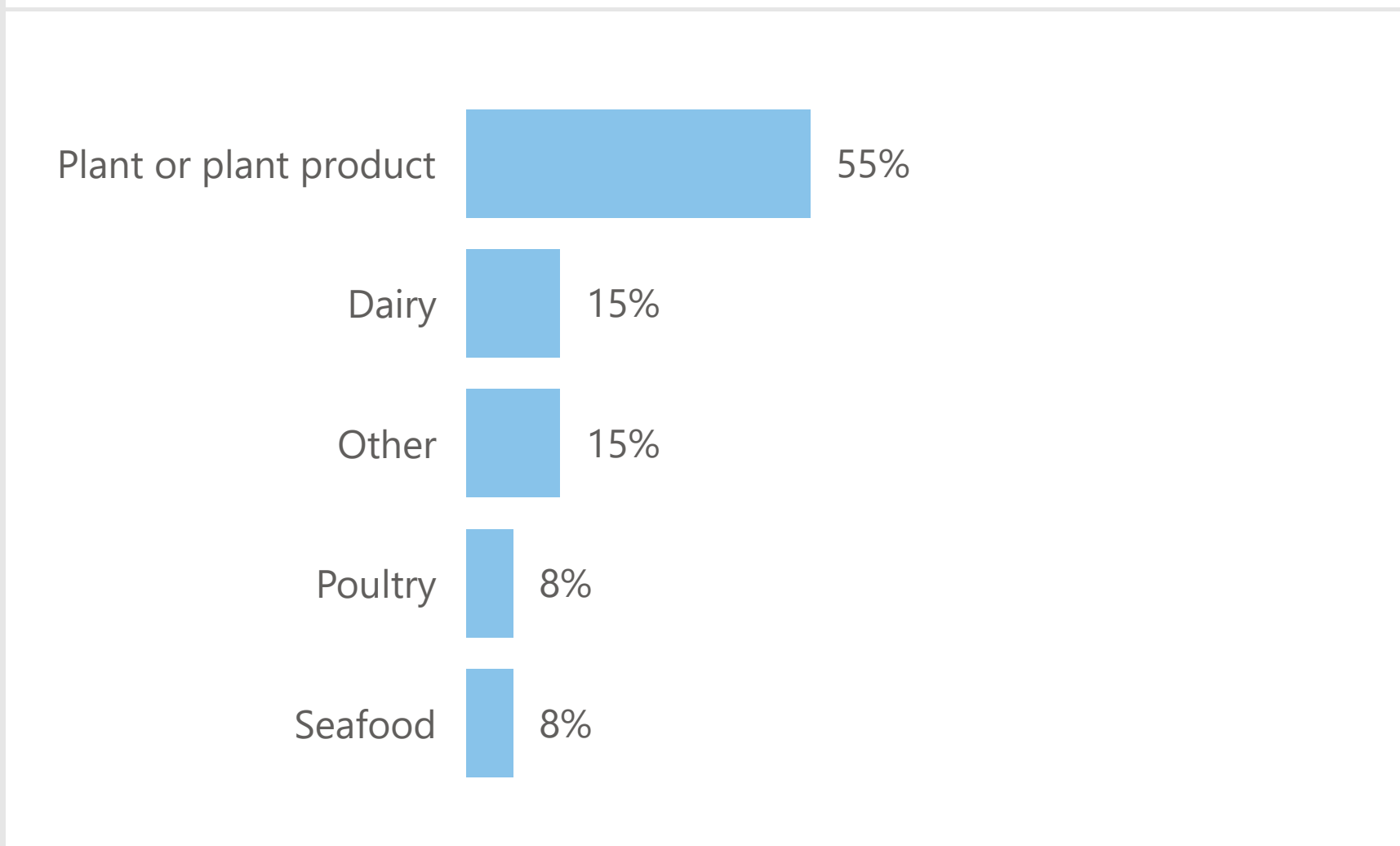
Rhode Island

Outbreak Year	Number of Outbreaks	Number of NEARS Groups	Number of Establishments
2022	8	1	8

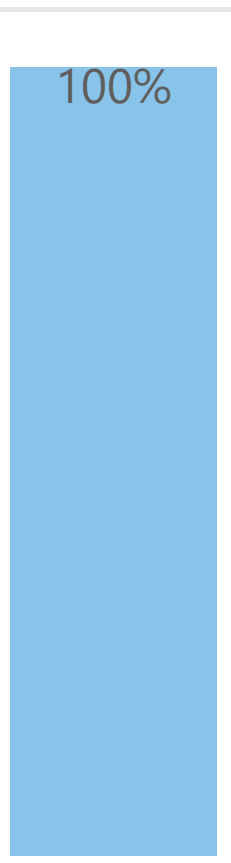
Most Common Contributing Factors



Most Common Food Vehicles



Conducted Manager Interview



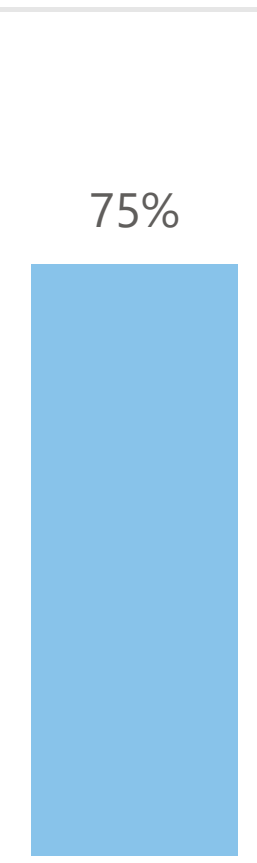
Conducted Observation



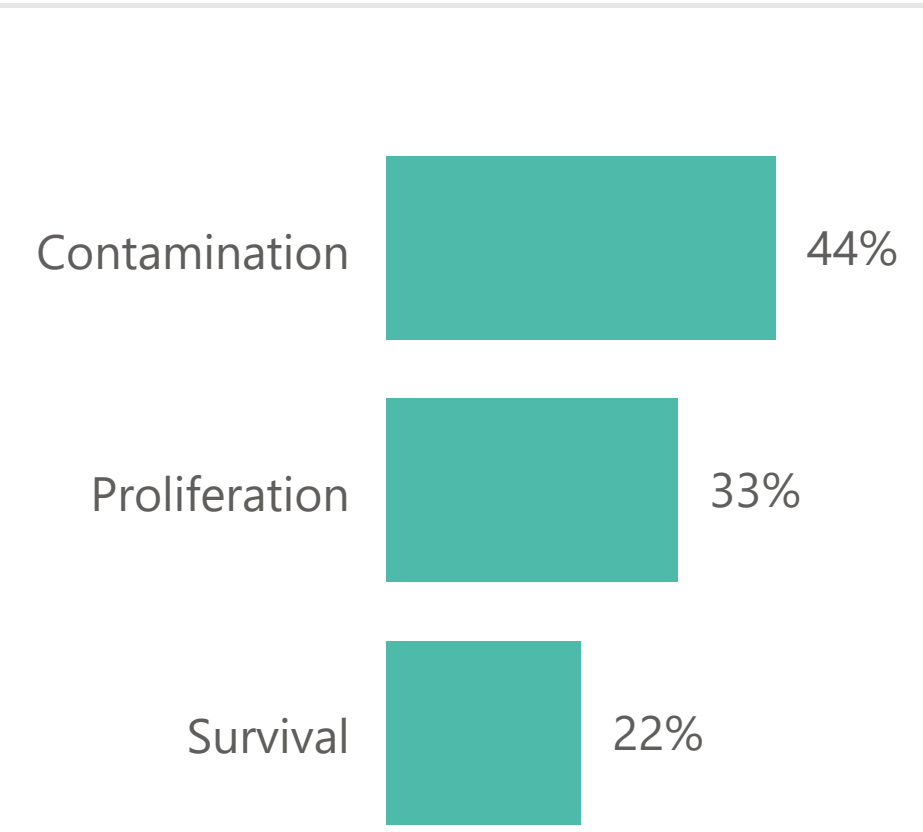
Taken Environmental or Food Samples



Identified Contributing Factors



Identified Contributing Factors by Category



NEARS Summary Report - Page 3 (Establishment Characteristics)

NEARS Group

Rhode Island

Outbreak Year

Number of Outbreaks

Number of NEARS Groups

Number of Establishments

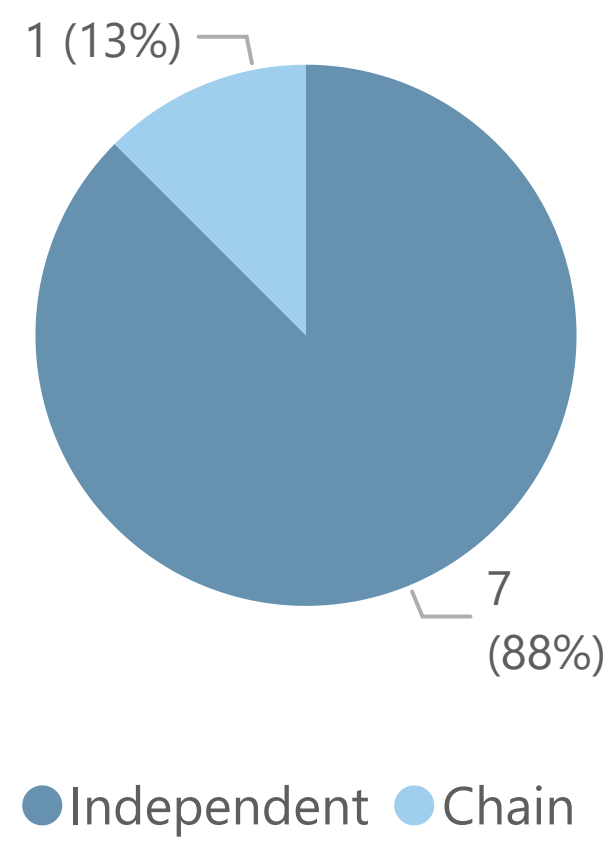
2022

8

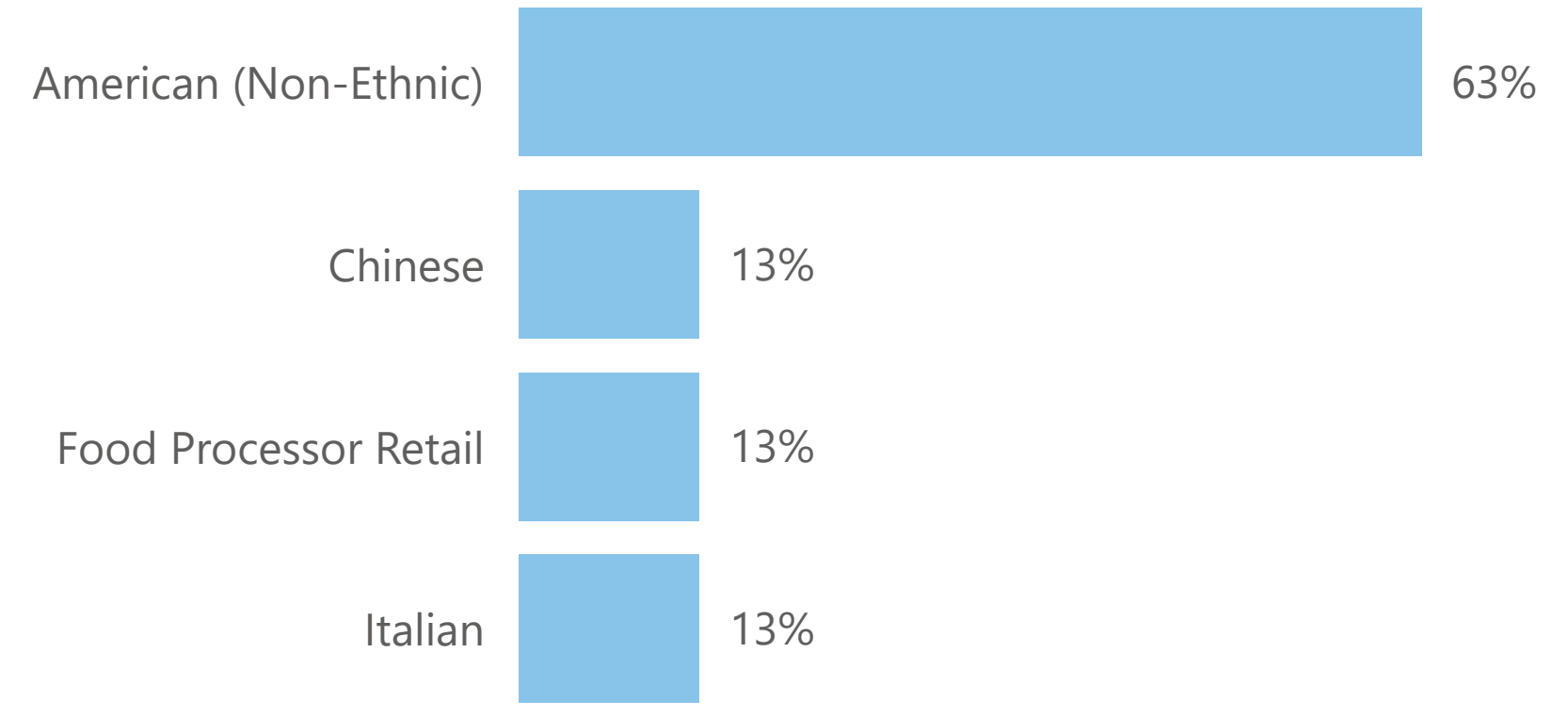
1

8

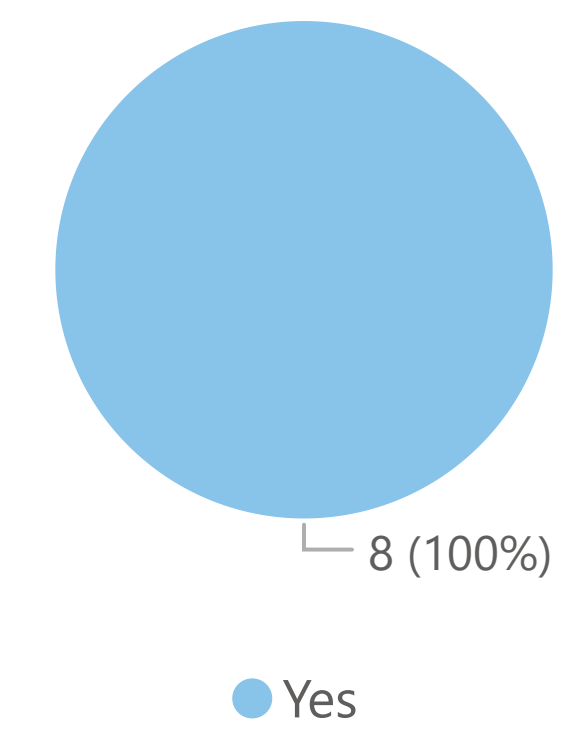
Establishment Ownership



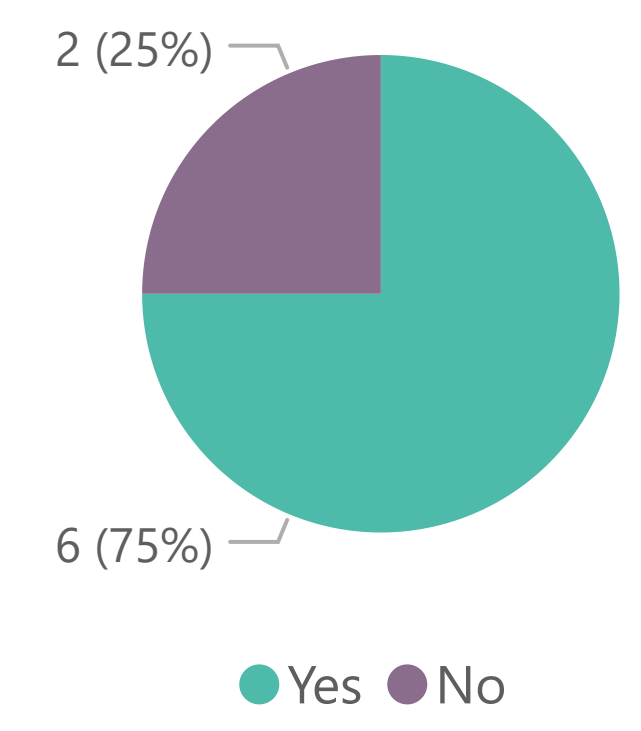
Menu Type



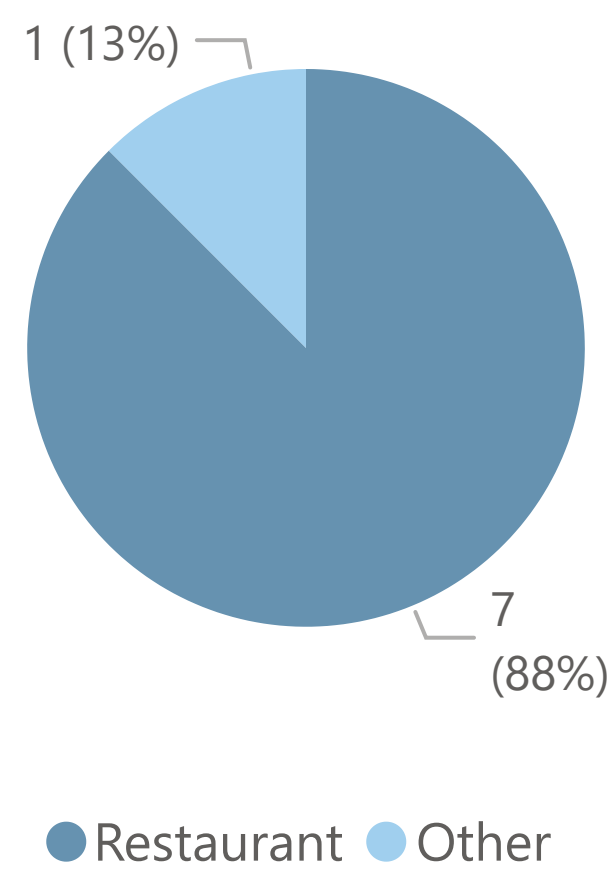
Hand Sinks Exist in Employee Restrooms



Hand Sinks in Employee Restrooms Equipped with Warm Water, Soap, and Towel



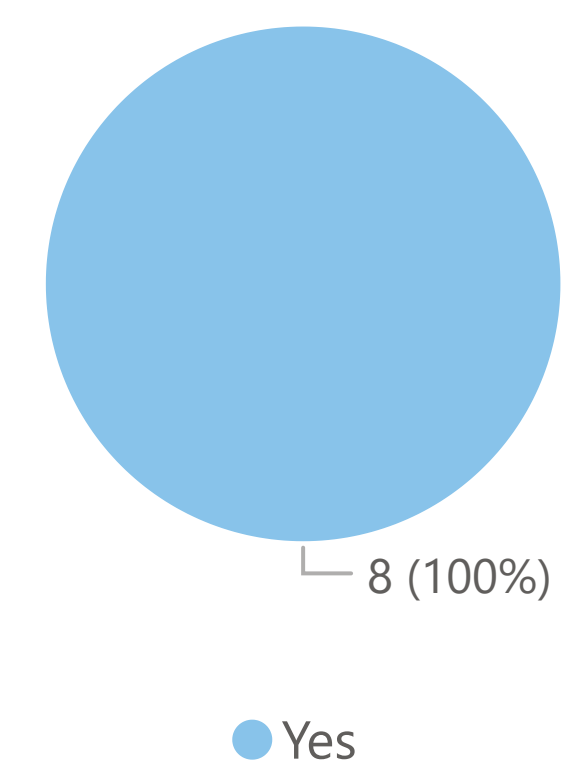
Establishment Type



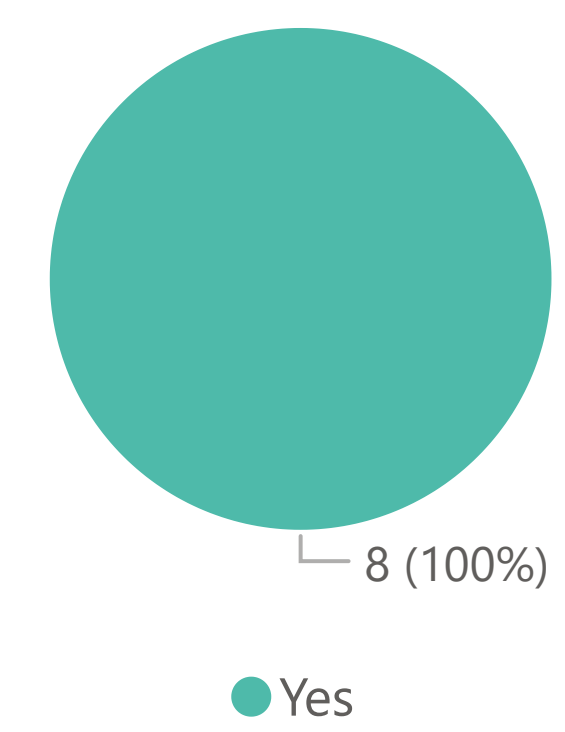
Food Preparation Processes



Hand Sinks Exist in Employee Work Area



Hand Sinks in Employee Work Area Equipped with Warm Water, Soap, and Towel

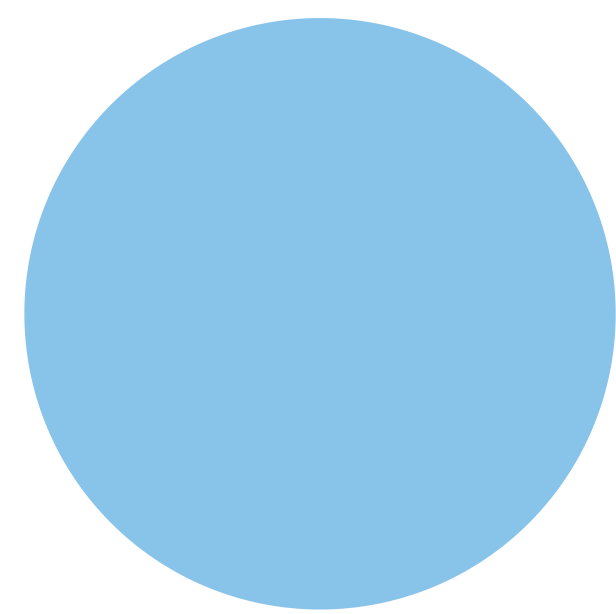


NEARS Summary Report - Page 4 (Establishment Characteristics)

NEARS Group
 Rhode Island

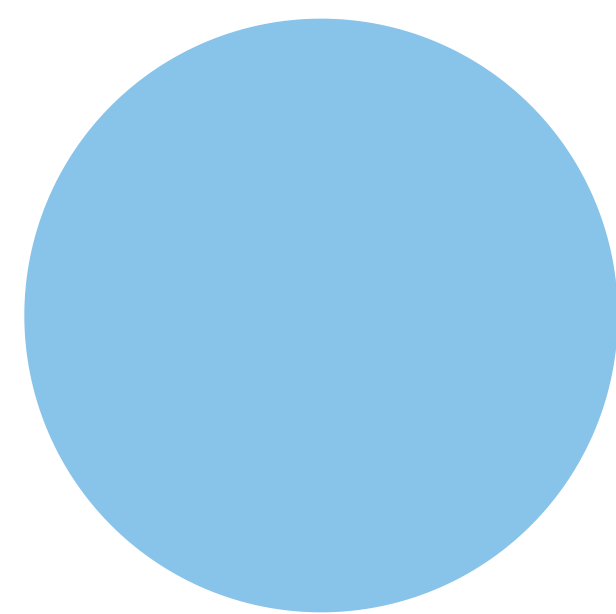
Outbreak Year	Number of Outbreaks	Number of NEARS Groups	Number of Establishments
2022	8	1	8

Kitchen Managers Required to be Food-Safety Certified



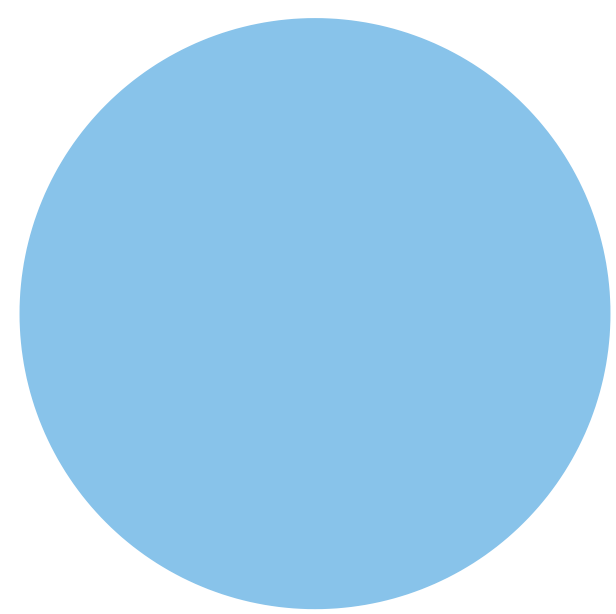
8 (100%)
 ● Yes

At Least One Kitchen Manager is Food-Safety Certified



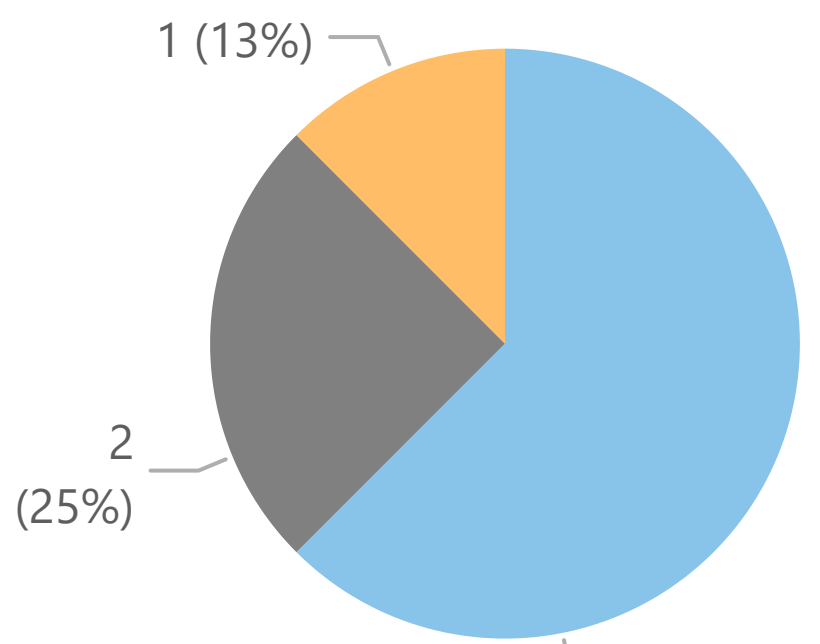
8 (100%)
 ● Yes

Establishment Has Paid Sick Leave for Ill Food Workers



8 (100%)
 ● Yes

Establishment Has a Policy to Restrict or Exclude Ill Food Workers



5 (63%)
 2 (25%)
 1 (13%)
 ● Yes ● No ● Unsure

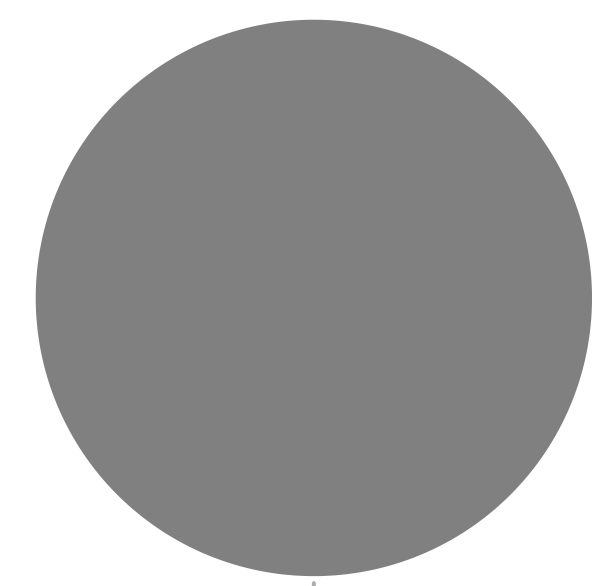
Notes for all pages:

- [National Environmental Assessment Reporting System \(NEARS\) Home | EHS | CDC](#)
- This summary provides information on the characteristics of foodborne illness outbreaks and the establishments where the outbreaks occurred, as reported by the above NEARS Group for the specified year.
- Pie charts: Percentages may not add up to 100% due to rounding.
- Bar graphs: Percentages may not add up to 100% due to rounding or the exclusion of smaller categories.
- Outbreaks may involve one or more establishments, or no establishments at all.
- Calculations on pages 1-2 are at the outbreak level, while the calculations on pages 3-4 are at the establishment level.
- Blank charts indicate that no data were reported.

Report generated on:

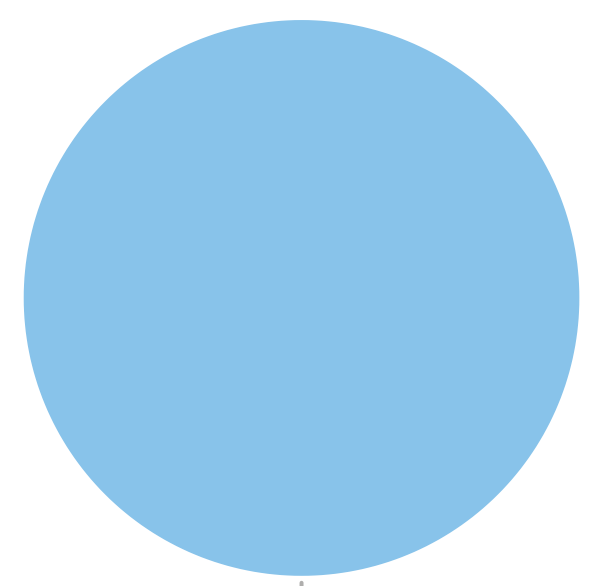
January 21, 2025

Food Workers Handle Ready-To-Eat Food with Bare Hands



8 (100%)
 ● No

Establishment Has a Disposable Glove Use Policy



8 (100%)
 ● Yes