

National Environmental Assessment Reporting System (NEARS)

2014 Summary Report, Rhode Island

In 2014, Rhode Island reported 10 outbreaks to NEARS. This report provides information on characteristics of

- those outbreaks (pages 1 and 3) and
- outbreak establishments (pages 2 and 3).



Outbreak Characteristics

<p>General</p>	<ul style="list-style-type: none"> • 100% were also reported to the National Outbreak Reporting System (NORS) • 100% included an environmental assessment • 80% (8) occurred in a single setting and 20% (2) occurred in multiple settings • Average time between the date the outbreak establishment was identified for an environmental assessment and specific actions <ul style="list-style-type: none"> ○ Date of first contact = 1 day (min = same day, max = 1 day) ○ Date of establishment observation = 29.88 days (min = same day, max = 103 days) ○ Date of manager interview = 27.56 days (min = 1 day, max = 103 days)
<p>Primary agents</p>	<ul style="list-style-type: none"> • Identified in 50% (5) of outbreaks <ul style="list-style-type: none"> ○ 20% (1) identified norovirus as the primary agent ○ 20% (1) identified <i>Salmonella</i> as the primary agent ○ 20% (1) identified <i>Listeria</i> as the primary agent
<p>Contributing factors</p>	<ul style="list-style-type: none"> • Identified in 40% (4) of outbreaks <ul style="list-style-type: none"> ○ 33% (3) contamination contributing factors ○ 45% (4) proliferation contributing factors ○ 22% (2) survival contributing factors • Most-commonly reported contributing factors <ul style="list-style-type: none"> ○ C7: Contaminated raw product—food was intended to be consumed raw or undercooked (22%, 2) ○ P4: Improper cold holding due to malfunctioning refrigeration equipment (22%, 2)

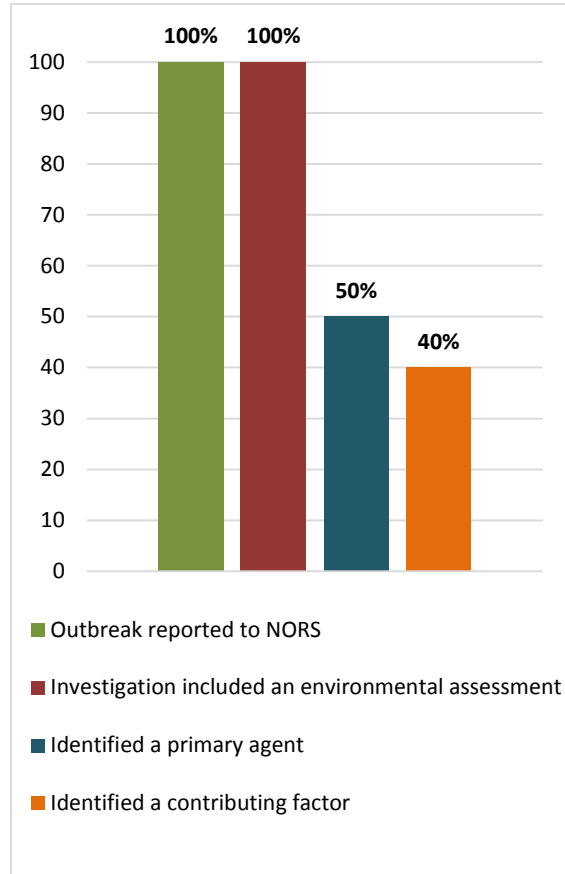
Outbreak Establishment Characteristics

<p>General</p>	<ul style="list-style-type: none"> • 92% (12 of 13) were restaurants • 67% (6 of 9) were independently owned and 33% (3) were chains • 23% (3 of 13) of the menu types were best described as American, followed by Japanese (15%, 2), and other types such as Thai, Italian, Asian, South American, or Vietnamese (62%, 8) • Establishment types were described as <ul style="list-style-type: none"> ○ Cook serve (8%, 1 of 13); at least one food item is prepared for same day service and involves a kill step ○ Complex (92%, 12); at least one food item requires a kill step and holding beyond same-day service or a kill step and some combination of holding, cooling, reheating, and freezing • 100% (13) had critical violations noted during their last routine inspection
<p>Hand hygiene</p>	<ul style="list-style-type: none"> • 88% (7 of 8) had hand sinks in the employee restrooms <ul style="list-style-type: none"> ○ In 86% (6), the employee restroom hand sinks were appropriately equipped (warm water, hand soap, and drying paper or cloth towels) • 100% (8) had hand sinks in the work areas <ul style="list-style-type: none"> ○ In 63% (5), the work area hand sinks were appropriately equipped • 100% (9) had a policy concerning the use of disposable gloves <ul style="list-style-type: none"> ○ In 44% (4), the policy concerned the use of gloves at all times when in the kitchen ○ In 56% (5), the policy specified the use of gloves when handling ready-to-eat foods • 25% (2 of 8) had food workers who were observed handling ready-to-eat foods with bare hands
<p>Ill worker</p>	<ul style="list-style-type: none"> • 89% (8 of 9) had a policy to restrict ill workers from working while ill • 67% (6) had a policy requiring food workers to tell their manager when they are ill <ul style="list-style-type: none"> ○ In 83% (5), the policy required ill food workers to report specific symptoms to their manager ○ In 17% (1), the policy did not require ill food workers to report specific symptoms to their manager
<p>Kitchen manager certification</p>	<ul style="list-style-type: none"> • 89% (8 of 9) required kitchen managers to have food safety certification • 100% had kitchen managers certified in food safety

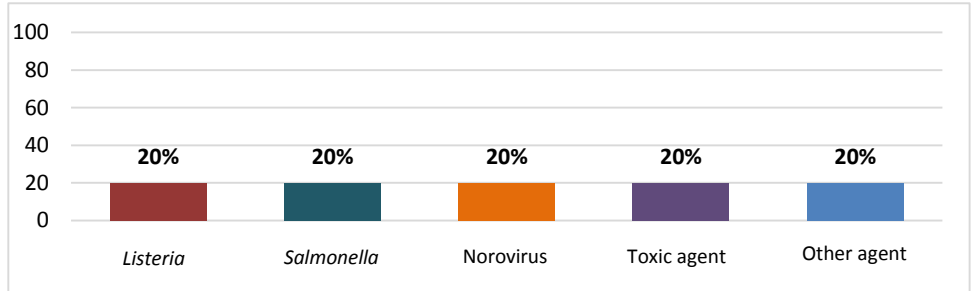
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Outbreak Characteristics

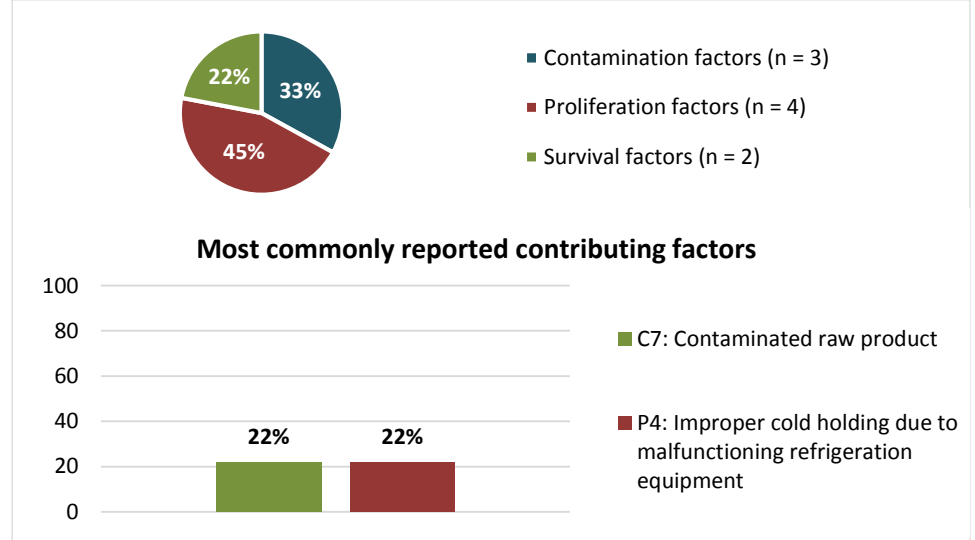
Outbreak investigation



Outbreak primary agents

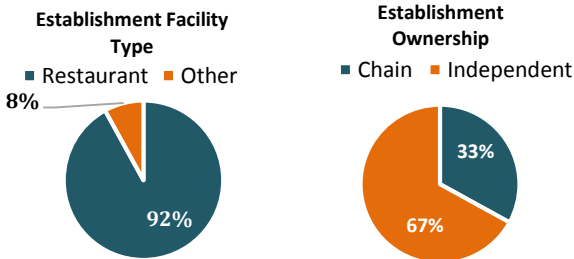


Outbreak contributing factors



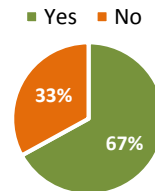
Outbreak Establishment Characteristics

General characteristics

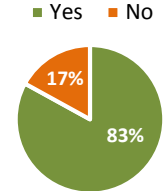


Ill worker characteristics

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



Does this policy require ill workers to tell managers what their symptoms are?

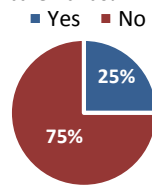


Hand hygiene characteristics

Does the establishment have a disposable glove use policy?

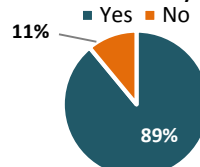


Do food workers handle ready-to-eat foods with bare-hands?



Kitchen manager characteristics

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



Are the kitchen managers certified in food safety?

