

March 17, 2000 / Vol. 49 / No. SS-1

CDC Surveillance Summaries

Surveillance for Foodborne-Disease Outbreaks — United States, 1993–1997

U.S. DEPARTMENT OF HEALTH & HUMAN SERVICES Centers for Disease Control and Prevention (CDC) Atlanta, GA 30333



The *MMWR* series of publications is published by the Epidemiology Program Office, Centers for Disease Control and Prevention (CDC), U.S. Department of Health and Human Services, Atlanta, GA 30333.

SUGGESTED CITATION

General: Centers for Disease Control and Prevention.*CDC Surveillance Summaries*, March 17, 2000. MMWR 2000;49(No. SS-1).

Specific:[Author(s)]. [Title of particular article]. In: *CDC Surveillance Summaries*, March 17, 2000. MMWR 2000;49(No. SS-1):[inclusive page numbers].

Centers for Disease Control and Prevention Jeffrey P. Koplan, M.D., M.P.H. Director

The production of this report as an <i>MMWR</i> serial publication was coordinated in Epidemiology Program Office Barbara R. Holloway, M.P.H. <i>Acting Director</i>
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Cholera	NCID	1993, Vol. 42, No. 33-3
Chronic Fatigue Syndrome	NCID	1997; Vol. 46, No. SS-2
Contraception Practices	NCCDPHP	1992; Vol. 41, No. SS-4
Cytomegalovirus Disease, Congenital	NCID	1992; Vol. 41, No. SS-2
Dengue	NCID	1994; Vol. 43, No. SS-2
Developmental Disabilities	NCEH	1996; Vol. 45, No. SS-2
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*Abbreviations

ATSDR	Agency for Toxic Substances and Disease Registry
CIO	Centers/Institute/Offices
EPO	Epidemiology Program Office
IHPO	International Health Program Office
NCCDPHP	National Center for Chronic Disease Prevention and Health Promotion
NCEH	National Center for Environmental Health
NCEHIC	National Center for Environmental Health and Injury Control
NCHSTP	National Center for HIV, STD, and TB Prevention
NCID	National Center for Infectious Diseases
NCIPC	National Center for Injury Prevention and Control
NCPS	National Center for Prevention Services
NIOSH	National Institute for Occupational Safety and Health
NIP	National Immunization Program
	-

	Responsible	
Subject	CIO/Agency*	Most Recent Report
Homicide	NCEHIC	1992; Vol. 41, No. SS-3
Hysterectomy	NCCDPHP	1997; Vol. 46, No. SS-4
Infant Mortality (see also National Infant Mortality;		
Birth Defects; Postneonatal Mortality)	NCEHIC	1990; Vol. 39, No. SS-3
Influenza	NCID	1997; Vol. 46, No. SS-1
Injury		
Head and Neck	NCIPC	1993; Vol. 42, No. SS-5
In Developing Countries	NCEHIC	1992; Vol. 41, No. SS-1
Lead Poisoning, Childhood	NCEHIC	1990; Vol. 39, No. SS-4
Low Birth Weight	NCCDPHP	1990; Vol. 39, No. SS-3
Malaria	NCID	1999; Vol. 48, No. SS-1
Measles	NCPS	1992; Vol. 41, No. SS-6
Meningococcal Disease	NCID	1993; Vol. 42, No. SS-2
Mumps	NIP	1995; Vol. 44, No. SS-3
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Occupational Injuries/Disease		
Asthma	NIOSH	1999; Vol. 48, No. SS-3
Silicosis	NIOSH	1997; Vol. 46, No. SS-1
Parasites, Intestinal	NCID	1991; Vol. 40, No. SS-4
Pediatric Nutrition	NCCDPHP	1992; Vol. 41, No. SS-7
Pertussis	NCPS	1992; Vol. 41, No. SS-8
Poliomyelitis	NCPS	1992; Vol. 41, No. SS-1
Postneonatal Mortality	NCCDPHP	1998; Vol. 47, No. SS-2
Pregnancy		
Pregnancy Nutrition	NCCDPHP	1992; Vol. 41, No. SS-7
Pregnancy-Related Mortality	NCCDPHP	1997; Vol. 46, No. SS-4
Pregnancy Risk Assessment		
Monitoring System (PRAMS)	NCCDPHP	1999; Vol. 48, No. SS-5
Pregnancy, Teenage	NCCDPHP	1993; Vol. 42, No. SS-6
Racial/Ethnic Minority Groups	Various	1990; Vol. 39, No. SS-3
Respiratory Disease	NCEHIC	1992; Vol. 41, No. SS-4
Rotavirus	NCID	1992; Vol. 41, No. SS-3
School Health Education Profiles	NCCDPHP	1998; Vol. 47, No. SS-4
Sexually Transmitted Diseases in Italy	NCPS	1992; Vol. 41, No. SS-1
Smoking Smoking-Attributable Mortality	NCCDPHP	1990; Vol. 39, No. SS-3
	NCCDPHP NCCDPHP	1994; Vol. 43, No. SS-1
Tobacco-Control Laws, State Tobacco-Use Behaviors	NCCDPHP	1999; Vol. 48, No. SS-3
		1994; Vol. 43, No. SS-3 1996; Vol. 45, No. SS-2
Spina Bifida Streptococcal Disease (Group B)	NCEH NCID	1996, Vol. 45, No. 55-2 1992; Vol. 41, No. SS-6
Syphilis, Congenital	NCPS	1993; Vol. 42, No. SS-6
Syphilis, Primary and Secondary	NCPS	1993; Vol. 42, No. SS-3
Tetanus	NIP	1993; Vol. 42, No. 55-5 1998; Vol. 47, No. SS-2
Trichinosis	NCID	1990, Vol. 47, No. 33-2 1991; Vol. 40, No. SS-3
Tuberculosis	NCPS	1991; Vol. 40, No. SS-3
Waterborne-Disease Outbreaks	NCID	1998; Vol. 47, No. SS-5
Years of Potential Life Lost	EPO	1992; Vol. 41, No. SS-6
Youth Risk Behaviors	NCCDPHP	1998; Vol. 47, No. SS-3
College Students	NCCDPHP	1997; Vol. 46, No. SS-6
National Alternative High Schools	NCCDPHP	1999; Vol. 48, No. SS-7
National Alternative migh Schools		1999, vol. 40, NO. 33-7

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Surveillance for Foodborne-Disease Outbreaks — United States, 1993–1997

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Abstract

Problem/Condition: Since 1973, CDC has maintained a collaborative surveillance program for collection and periodic reporting of data on the occurrence and causes of foodborne-disease outbreaks (FBDOs) in the United States.

Reporting Period Covered: This summary reviews data from January 1993 through December 1997.

Description of System: The Foodborne-Disease Outbreak Surveillance System reviews data concerning FBDOs, defined as the occurrence of two or more cases of a similar illness resulting from the ingestion of a common food. State and local public health departments have primary responsibility for identifying and investigating FBDOs. State, local, and territorial health departments use a standard form to report these outbreaks to CDC.

Results: During 1993–1997, a total of 2,751 outbreaks of foodborne disease were reported (489 in 1993, 653 in 1994, 628 in 1995, 477 in 1996, and 504 in 1997). These outbreaks caused a reported 86,058 persons to become ill. Among outbreaks for which the etiology was determined, bacterial pathogens caused the largest percentage of outbreaks (75%) and the largest percentage of cases (86%). *Salmonella* serotype Enteritidis accounted for the largest number of outbreaks, cases, and deaths; most of these outbreaks were attributed to eating eggs. Chemical agents caused 17% of outbreaks and 1% of cases; viruses, 6% of outbreaks and 8% of cases; and parasites, 2% of outbreaks and 5% of cases.

Interpretation: The annual number of FBDOs reported to CDC did not change substantially during this period or from previous years. During this reporting period, *S*. Enteritidis continued to be a major cause of illness and death. In addition, multistate outbreaks caused by contaminated produce and outbreaks caused by *Escherichia coli* O157:H7 remained prominent.

Actions Taken: Current methods to detect FBDOs are improving, and several changes to improve the ease and timeliness of reporting FBDO data are occurring (e.g., a revised form to simplify FBDO reporting by state health departments and electronic reporting methods). State and local health departments continue to investigate and report FBDOs as part of efforts to better understand and define the epidemiology of foodborne disease in the United States. At the regional and national levels, surveillance data provide an indication of the etiologic agents, vehicles of transmission, and contributing factors associated with FBDOs and help direct public health actions to reduce illness and death caused by FBDOs.

INTRODUCTION

The reporting of foodborne and waterborne diseases in the United States began >60 years ago when state and territorial health officers, concerned about the high morbidity and mortality caused by typhoid fever and infantile diarrhea, recommended that cases of "enteric fever" be investigated and reported. The purpose of investigating and reporting these cases was to obtain information regarding the role of food, milk, and water in outbreaks of intestinal illness as the basis for public health action. Beginning in 1925, the Public Health Service published summaries of outbreaks of gastrointestinal illness attributed to milk (1). In 1938, it added summaries of outbreaks caused by all foods. These early surveillance efforts led to the enactment of important public health measures (e.g., the Pasteurized Milk Ordinance) that led to decreased incidence of enteric diseases, particularly those transmitted by milk and water (2).

From 1951 through 1960, the National Office of Vital Statistics reviewed reports of outbreaks of foodborne illness and published annual summaries in *Public Health Reports*. In 1961, CDC — then the Communicable Disease Center — assumed responsibility for publishing reports concerning foodborne illness. During 1961–1965, CDC stopped publishing annual reviews but reported pertinent statistics and detailed individual investigations in the *MMWR*.

The present system of surveillance for foodborne and waterborne diseases began in 1966 when reports of enteric-disease outbreaks attributed to microbial or chemical contamination of food or water were incorporated into an annual summary. Since 1966, the quality of investigative reports has improved greatly, with more active participation by state and federal epidemiologists in outbreak investigations. Outbreaks of waterborne diseases and foodborne diseases have been reported in separate annual summaries since 1978 because of increased interest and activity in surveillance for waterborne diseases. Previous summaries of data reported to the Foodborne-Disease Outbreak Surveillance System were published for 1983–1987 *(3)* and 1988–1992 *(4)*. Surveillance has served three purposes:

- Disease prevention and control. The investigation of foodborne-disease outbreaks leads to prevention and control measures in the food industry. Public health officials identify critical control points in the path from farm to table that can be monitored to reduce contamination by foodborne pathogens. Changes at all levels of food production — including the farm, slaughterhouse, and production plant — have contributed to a cleaner food supply.
- Knowledge of disease causation. Outbreak investigations are a critical means of identifying new and emerging pathogens as well as maintaining awareness about ongoing problems. However, the pathogen is not identified in many outbreaks because of delayed or incomplete laboratory investigation, inadequate laboratory capacity, or inability to recognize a pathogen as a cause of foodborne disease. Prompt and thorough investigations of foodborne outbreaks aid in the timely identification of etiologic agents and lead to appropriate prevention and control measures.
- Administrative guidance. By analyzing several years of data on foodbornedisease outbreaks, epidemiologists can monitor trends over time in the prevalence of outbreaks caused by specific etiologic agents, food vehicles, and common errors in food handling. This information provides the basis for regulatory and other changes to improve food safety.

The objective of this report is to summarize epidemiologic data on foodborne-disease outbreaks (FBDOs) reported to CDC from 1993 through 1997.

METHODS

Sources of Data for the Foodborne-Disease Outbreak Surveillance System

Agencies use a standard form (CDC Form 52.13, Investigation of a Foodborne Outbreak) to report FBDOs to CDC. A revised form became effective October 1999; this report summarizes data collected with the old form (Appendix A). Most reports are submitted by state, local, and territorial health departments; however, they also can be submitted by federal agencies and other sources. CDC reviews data on the forms to determine whether a specific food vehicle and etiologic agent have been confirmed for an outbreak (Appendix B). In some instances, questions concerning etiology are referred back to the reporting agencies.

Definition of Terms

An FBDO is defined as the occurrence of two or more cases of a similar illness resulting from the ingestion of a common food.* Laboratory or clinical guidelines for confirming an FBDO outbreak vary for bacterial, chemical, parasitic, and viral agents (Appendix B, Table B). Outbreaks of unknown etiology are divided into four subgroups according to incubation period of the illness: <1 hour (probable chemical poisoning); 1–7 hours (probable *Staphylococcus aureus* or *Bacillus cereus* food poisoning); 8–14 hours (other agents); and \geq 15 hours (other agents).

Limitations of the Surveillance System

Several types of outbreaks are excluded from the Foodborne-Disease Outbreak Surveillance System such as outbreaks that occur on cruise ships (these are summarized and published periodically in scientific publications) (5); outbreaks in which the food was eaten outside the United States, even if the illness occurred within the United States; and outbreaks that are traced to water intended for drinking (these are reported to the Waterborne-Disease Outbreak Reporting System). A second limitation is the classification of food vehicles in the surveillance system. Food vehicles can be classified as individual food items (e.g., milk or eggs) or as food categories (e.g., ice cream or multiple vehicles). Therefore, the number of outbreaks attributed to a particular food item might fall under several food vehicle categories. For example, homemade ice cream containing milk and eggs is listed under "ice cream" rather than "milk" or "eggs." The category "Mexican-style food" includes vehicles containing beef, cheese, lettuce, and other ingredients. However, only one food vehicle is identified for each outbreak on the basis of the available epidemiologic and laboratory data. A third limitation is that FBDOs are not included in the surveillance system if the route of transmission from the contaminated food to the infected persons is indirect. For example, in 1988, chitterlings

^{*}Before 1992, three exceptions existed to this definition; only one case of botulism, marine-toxin intoxication, or chemical intoxication was required to constitute an FBDO if the etiology was confirmed. The definition was changed in 1992 to require two or more cases to constitute an outbreak.

(pig intestines) were the ultimate source of a cluster of *Yersinia enterocolitica* infections among several infants; however, this outbreak was not included because the infants did not eat the chitterlings (6). A fourth limitation is that no standard criteria exist for classifying a death as being FBDO-related. This determination is made by the reporting agency.

How Data Are Presented

In this report, 1993–1997 data on foodborne-disease outbreaks are presented as follows:

- Outbreaks, by state, for each of the 5 years (Figures 1–5).
- Outbreaks, cases, and deaths, by etiology, for the 5-year period (Table 1) and for each of the 5 years (Tables 2–6).
- Outbreaks, by etiology and month of occurrence, for each of the 5 years (Tables 7–11).
- Outbreaks, by etiology and place where food was eaten, for each of the 5 years (Tables 12–16).
- Outbreaks, cases, and deaths, by vehicle of transmission, for each of the 5 years (Tables 17–21).
- Outbreaks, by etiology and vehicle of transmission, for each of the 5 years (Tables 22–26).
- Outbreaks, by etiology and contributing factors, for each of the 5 years (Tables 27–31).

RESULTS

From 1993 through 1997, 878 (32%) of the 2,751 outbreaks reported to CDC had a known etiology; these outbreaks accounted for 50,788 (59%) of 86,058 infections (Table 1). Of the 878 outbreaks with a known etiology, 75% (86% of infections) were caused by bacterial pathogens, 17% (1% of infections) by chemical agents, 6% (8% of infections) by viruses, and 2% (5% of infections) by parasites. In most (68%) outbreaks, the etiology was not determined. The incubation period was reported for 1,406 (75%) of the 1,873 outbreaks that had an unknown etiology; in 44 (3%) outbreaks, the incubation period was <1 hour; in 428 (30%) outbreaks, 1–7 hours; in 285 (20%) outbreaks, 8–14 hours; and in 649 outbreaks (46%), \geq 15 hours.

Local investigators may report factors they believe contributed to the outbreak. For each of the years from 1993 through 1997, the most commonly reported food-preparation practice that contributed to foodborne disease was improper holding temperature; the second most commonly reported practice was inadequate cooking of food (Tables 27–31). Food obtained from an unsafe source was the least commonly reported factor for the 5 years combined. In most outbreaks caused by bacterial pathogens, the food was stored at improper holding temperatures.

The annual number of outbreaks reported during 1993–1997 ranged from 477 to 653 (Tables 2–6). These numbers are comparable with those in previous years (3,4). During this period, multistate outbreaks caused by ground beef contaminated with *Escherichia*

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coli O157:H7 (7,8) and fresh produce contaminated with *Salmonella* or *E. coli* O157:H7 (9) were frequently reported (Tables 22–26). A massive outbreak of *Salmonella* sero-type Enteritidis infections was linked to commercially distributed ice cream made from a liquid premix that had been transported in tanker trucks used previously to haul liquid raw eggs (10). Unexpected vehicles of transmission (e.g., alfalfa sprouts [11], apple cider [12], and orange juice [13]) were also reported. Several outbreaks involved imported food items.

Salmonella caused 357 (55%) of the 655 bacterial FBDOs with a known etiology during 1993–1997; 55% of these 357 outbreaks were caused by *S*. Enteritidis. *S*. Enteritidis was the most frequently reported cause of FBDOs, accounting for 7% of all outbreaks and 22% of outbreaks for which an etiology was determined. *S*. Enteritidis also resulted in more deaths than any other pathogen; of the 10 persons who died as a result of *S*. Enteritidis, four (40%) were residents of nursing homes.

DISCUSSION

Foodborne–Disease Outbreaks During 1993–1997

As in previous years, bacterial pathogens caused most outbreaks and infections with a known etiology (3,4). However, 68% of reported FBDOs were of unknown etiology, a finding that highlights the need for improved epidemiologic and laboratory investigations. Approximately 50% of these outbreaks had an incubation period of \geq 15 hours, indicating that many were of viral etiology. Viruses (e.g., Norwalk and Norwalk-like viruses) are probably a much more important cause of foodborne disease outbreaks than is currently recognized. Although local and state public health laboratories have often lacked the resources and expertise to diagnose viral pathogens, methods to diagnose these agents are now increasingly available in some state laboratories. Thus, outbreaks of viral etiology might be more likely to be identified and reported in the future.

Of the FBDOs with a known etiology, multistate outbreaks caused by contaminated produce and outbreaks caused by *E. coli* O157:H7 remained prominent. *S.* Enteritidis continued to be a major cause of illness and death. Approximately 40% of persons who died as a result of *S.* Enteritidis were residents of nursing homes — a finding that reflects the seriousness of *S.* Enteritidis infections in elderly persons, many of whom might be immunocompromised. Persons can decrease their risk for egg-associated infections caused by *S.* Enteritidis by not eating raw or undercooked eggs. Nursing homes, hospitals, and commercial kitchens should use pasteurized egg products for all recipes requiring pooled or lightly cooked eggs (14).

Several outbreaks reported during 1993–1997 involved imported food items. This finding demonstrates the role of food production and distribution in FBDOs.

Interpretation of Data from the Foodborne-Disease Outbreak Surveillance System

Foodborne diseases cause an estimated 76 million illnesses and 5,000 deaths in the United States each year (15). Although foodborne diseases are common, only a fraction of these illnesses are routinely reported to CDC because a complex chain of events must occur before a foodborne infection is reported; a break at any point in the chain

will result in a case not being reported. In addition, most reported foodborne illnesses are sporadic in nature; only a small number are identified as being part of an outbreak and thus are reported through the Foodborne-Disease Outbreak Surveillance System. For example, *Salmonella* infection causes an estimated 1.4 million foodborne illnesses annually (*15*). However, from 1993 through 1997, a total of 189,304 *Salmonella* infections (approximately 38,000 annually) were reported through the National *Salmonella* Surveillance System (*16–20*), which is a passive, laboratory-based system. In contrast, during the same period, 357 recognized outbreaks of *Salmonella* infection resulting in 32,610 illnesses were reported through the Foodborne-Disease Outbreak Surveillance System.

Moreover, the number of outbreaks summarized in this report represents a small proportion of the outbreaks that actually occurred during the period under surveillance. Most outbreaks are never recognized, and those that are recognized frequently go unreported. The likelihood that an outbreak is brought to the attention of public health authorities depends on many factors, including consumer and physician awareness, interest, and motivation to report the incident as well as the resources and disease-surveillance activities of state and local public health and environmental agencies. Outbreaks that are most likely to be brought to the attention of public health authorities include those that are large, interstate, or restaurant-associated or that can cause serious illness, hospitalization, or death. Therefore, this report should not be used to draw conclusions about the absolute or relative incidence of foodborne-disease outbreaks related to specific causes. For example, foodborne diseases characterized by short incubation periods (e.g., those caused by a chemical agent or staphylococcal enterotoxin) are more likely to be recognized as common-source FBDOs than are diseases with longer incubation periods (e.g., hepatitis A). Outbreaks involving less commonly identified pathogens (e.g., B. cereus, enterotoxigenic E. coli, or Giardia lamblia) are less likely to have a confirmed etiology because these organisms are not always considered in clinical, epidemiologic, and laboratory investigations of FBDOs.

FUTURE DIRECTIONS

Current methods to detect FBDOs are improving. For example, two new tools that enhance detection of FBDOs are the *Salmonella* Outbreak Detection Algorithm (SODA) and PulseNet. SODA applies a statistical algorithm to data reported through CDC's National *Salmonella* Surveillance System to identify significant increases over a historical baseline for any given serotype (*21*). This technology, now employed at state health departments, can be used to help identify clusters or outbreaks. PulseNet is a national network of public health laboratories that perform pulsed-field gel electrophoresis (PFGE) on bacteria that might be foodborne (*22*). The network permits rapid comparison of PFGE patterns through an electronic database at CDC; closely related PFGE patterns suggest a common source. PulseNet is helpful in epidemiologic investigations, particularly those that involve many states.

Several changes to improve the ease and timeliness of reporting are occurring. In October 1999, CDC issued a revised FBDO reporting form to simplify reporting by state health departments. In addition, electronic reporting methods such as fax, e-mail, and the Internet are being increasingly used to make reporting more timely.

The investigation and reporting of FBDOs by state and local health departments are important steps in efforts to better understand and define the epidemiology of

foodborne disease in the United States. At the regional and national levels, surveillance data provide an indication of the etiologic agents, vehicles of transmission, and contributing factors associated with FBDOs and help direct public health actions.

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FIGURE 1. Number of reported foodborne-disease outbreaks, by state — United States,* 1993

* Includes Guam, Puerto Rico, and the U.S. Virgin Islands.





* Includes Guam, Puerto Rico, and the U.S. Virgin Islands.



FIGURE 3. Number of reported foodborne-disease outbreaks, by state — United States,* 1995

* Includes Guam, Puerto Rico, and the U.S. Virgin Islands.



FIGURE 4. Number of reported foodborne-disease outbreaks, by state — United States,* 1996

* Includes Guam, Puerto Rico, and the U.S. Virgin Islands.



FIGURE 5. Number of reported foodborne-disease outbreaks, by state — United States,* 1997

* Includes Guam, Puerto Rico, and the U.S. Virgin Islands.

	<u> </u>	Outbreaks		ses	Deaths		
Etiology	No.	(%)	No.	(%)	No.	(%)	
Bacterial							
Bacillus cereus	14	(0.5)	691	(0.8)	0	(0.0)	
Brucella	1	(0.0)	19	(0.0)	0	(0.0)	
Campylobacter	25	(0.9)	539	(0.6)	1	(3.4)	
Clostridium botulinum	13	(0.5)	56	(0.1)	1	(3.4)	
Clostridium perfringens	57	(2.1)	2,772	(3.2)	0	(0.0)	
Escherichia coli	84	(3.1)	3,260	(3.8)	8	(27.6)	
Listeria monocytogenes	3	(0.1)	100	(0.1)	2	(6.9)	
Salmonella	357	(13.0)	32,610	(37.9)	13	(44.8)	
Shigella	43	(1.6)	1,555	(1.8)	0	(0.0)	
Staphylococcus aureus	42	(1.5)	1,413	(1.6)	1	(3.4)	
<i>Streptococcus</i> , group A	1	(0.0)	122	(0.1)	0	(0.0)	
<i>Streptococcus</i> , other	1	(0.0)	6	(0.0)	0	(0.0)	
Vibrio cholerae	1	(0.0)	2	(0.0)	0	(0.0)	
Vibrio parahaemolyticus	5	(0.2)	40	(0.0)	0	(0.0)	
Yersinia enterocolitica	2	(0.1)	27	(0.0)	1	(3.4)	
Other bacterial	6	(0.2)	609	(0.7)	1	(3.4)	
Total bacterial	655	(23.8)	43,821	(50.9)	28	(96.6)	
Chemical							
Ciguatoxin	60	(2.2)	205	(0.2)	0	(0.0)	
Heavy metals	4	(0.1)	17	(0.0)	0	(0.0)	
Monosodium glutamate	1	(0.0)	2	(0.0)	0	(0.0)	
Mushroom poisoning	7	(0.3)	21	(0.0)	0	(0.0)	
Scombrotoxin	69	(2.5)	297	(0.3)	0	(0.0)	
Shellfish	1	(0.0)	3	(0.0)	0	(0.0)	
Other chemical	6	(0.2)	31	(0.0)	0	(0.0)	
Total chemical	148	(5.4)	576	(0.7)	0	(0.0)	
Parasitic							
Giardia lamblia	4	(0.1)	45	(0.1)	0	(0.0)	
Trichinella spiralis	2	(0.1)	19	(0.0)	0	(0.0)	
Other parasitic	13	(0.5)	2,261	(2.6)	0	(0.0)	
Total parasitic	19	(0.7)	2,325	(2.7)	0	(0.0)	
Viral							
Hepatitis A	23	(0.8)	729	(0.8)	0	(0.0)	
Norwalk	9	(0.3)	1,233	(1.4)	0	(0.0)	
Other viral	24	(0.9)	2,104	(2.4)	0	(0.0)	
Total viral	56	(2.0)	4,066	(4.7)	0	(0.0)	
Confirmed etiology	878	(31.9)	50,788	(59.0)	28	(96.6)	
Unknown etiology	1,873	(68.1)	35,270	(41.0)	1	(3.4)	
Total 1993–1997	2,751	(100.0)	86,058	(100.0)	29	(100.0)	

TABLE 1. Number of reported foodborne-disease outbreaks, cases, and deaths,by etiology — United States,* 1993–1997[†]

	Ou	tbre	eaks	Ca	ses	Deaths		
Etiology	No.		(%)	No.	(%)	No.	(%)	
Bacterial								
Bacillus cereus	4	(0.8)	188	(1.1)	0	(0.0)	
Campylobacter	6	(1.2)	110	(0.6)	0	(0.0)	
Clostridium botulinum	5	(1.0)	17	(0.1)	1	(11.1)	
Clostridium perfringens	15	(3.1)	534	(3.1)	0	(0.0)	
Escherichia coli	15	(3.1)	1,340	(7.7)	5	(55.6)	
Salmonella	68	(13.9)	7,122	(40.8)	1	(11.1)	
Shigella	9	(1.8)	338	(1.9)	0	(0.0)	
Staphylococcus aureus	7	(1.4)	355	(2.0)	1	(11.1)	
Streptococcus, other	1	(0.2)	6	(0.0)	0	(0.0)	
Vibrio parahaemolyticus	1	(0.2)	4	(0.0)	0	(0.0)	
Other bacterial	4	(0.8)	388	(2.2)	1	(11.1)	
Total bacterial	135	(27.6)	10,402	(59.5)	9	(100.0)	
Chemical								
Ciguatoxin	13	(2.7)	44	(0.3)	0	(0.0)	
Heavy metals	1	(0.2)	6	(0.0)	0	(0.0)	
Mushroom poisoning	1	(0.2)	2	(0.0)	0	(0.0)	
Scombrotoxin	5	(1.0)	21	(0.1)	0	(0.0)	
Other chemical	1	(0.2)	2	(0.0)	0	(0.0)	
Total chemical	21	(4.3)	75	(0.4)	0	(0.0)	
Parasitic								
Trichinella spiralis	1	(0.2)	10	(0.1)	0	(0.0)	
Other parasitic	1	(0.2)	6	(0.0)	0	(0.0)	
Total parasitic	2	(0.4)	16	(0.1)	0	(0.0)	
Viral								
Hepatitis A	5	(1.0)	81	(0.5)	0	(0.0)	
Norwalk	1	(0.2)	45	(0.3)	0	(0.0)	
Other viral	4	(0.8)	631	(3.6)	0	(0.0)	
Total viral	10	Ì	2.0)	757	(4.3)	0	(0.0)	
Confirmed etiology	168	(34.4)	11,250	(64.4)	9	(100.0)	
Unknown etiology	321	(65.6)	6,227	(35.6)	0	(0.0)	
Total 1993	489	(*	100.0)	17,477	(100.0)	9	(100.0)	

TABLE 2. Number of reported foodborne-disease outbreaks, cases, and deaths,by etiology — United States,* 1993[†]

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	Ou	Outbreaks		ses	Deaths		
Etiology	No.	(%)	No.	(%)	No.	(%)	
Bacterial							
Bacillus cereus	3	(0.5)	19	(0.1)	0	(0.0)	
Campylobacter	6	(0.9)	97	(0.6)	0	(0.0)	
Clostridium botulinum	3	(0.5)	27	(0.2)	0	(0.0)	
Clostridium perfringens	12	(1.8)	517	(3.2)	0	(0.0)	
Escherichia coli	25	(3.8)	902	(5.6)	0	(0.0)	
Listeria monocytogenes	3	(0.5)	100	(0.6)	2	(66.7)	
Salmonella	70	(10.7)	2,858	(17.6)	1	(33.3)	
Shigella	11	(1.7)	534	(3.3)	0	(0.0)	
Staphylococcus aureus	13	(2.0)	421	(2.6)	0	(0.0)	
Vibrio cholerae	1	(0.2)	2	(0.0)	0	(0.0)	
Yersinia enterocolitica	1	(0.2)	10	(0.0)	0	(0.0)	
Total bacterial	148	(22.7)	5,487	(33.8)	3	(100.0)	
Chemical							
Ciguatoxin	11	(1.7)	54	(0.3)	0	(0.0)	
Heavy metals	2	(0.3)	8	(0.0)	0	(0.0)	
Monosodium glutamate	1	(0.2)	2	(0.0)	0	(0.0)	
Scombrotoxin	21	(3.2)	83	(0.5)	0	(0.0)	
Other chemical	2	(0.3)	14	(0.1)	0	(0.0)	
Total chemical	37	(5.7)	161	(1.0)	0	(0.0)	
Parasitic							
Giardia lamblia	2	(0.3)	22	(0.1)	0	(0.0)	
Viral							
Hepatitis A	6	(0.9)	310	(1.9)	0	(0.0)	
Norwalk	1	(0.2)	34	(0.2)	0	(0.0)	
Other viral	3	(0.5)	268	(1.7)	0	(0.0)	
Total viral	10	(1.6)	612	(3.8)	0	(0.0)	
Confirmed etiology	197	(30.2)	6,282	(38.7)	3	(100.0)	
Unknown etiology	456	(69.8)	9,952	(61.3)	0	(0.0)	
Total 1994	653	(100.0)	16,234	(100.0)	3	(100.0)	

TABLE 3. Number of reported foodborne-disease outbreaks, cases, and deaths, by etiology — United States,* 1994^{\dagger}

	Ou	tbreaks	Ca	ses	Deaths		
Etiology	No.	(%)	No.	(%)	No.	(%)	
Bacterial							
Bacillus cereus	2	(0.3)	24	(0.1)	0	(0.0)	
Campylobacter	6	(1.0)	127	(0.7)	0	(0.0)	
Clostridium botulinum	2	(0.3)	6	(0.0)	0	(0.0)	
Clostridium perfringens	14	(2.2)	455	(2.6)	0	(0.0)	
Escherichia coli	25	(4.0)	393	(2.2)	1	(9.1)	
Salmonella	90	(14.3)	8,449	(47.5)	9	(81.8)	
Shigella	7	(1.1)	259	(1.5)	0	(0.0)	
Staphylococcus aureus	6	(1.0)	66	(0.4)	0	(0.0)	
Yersina enterocolitica	1	(0.2)	17	(0.1)	1	(9.1)	
Other bacterial	2	(0.3)	221	(1.2)	0	(0.0)	
Total bacterial	155	(24.7)	10,017	(56.3)	11	(100.0)	
Chemical							
Ciguatoxin	10	(1.6)	27	(0.2)	0	(0.0)	
Heavy metals	1	(0.2)	3	(0.0)	0	(0.0)	
Scombrotoxin	16	(2.5)	91	(0.5)	0	(0.0)	
Other chemical	2	(0.3)	12	(0.1)	0	(0.0)	
Total chemical	29	(4.6)	133	(0.7)	0	(0.0)	
Parasitic							
Trichinella spiralis	1	(0.2)	9	(0.1)	0	(0.0)	
Viral							
Hepatitis A	4	(0.6)	38	(0.2)	0	(0.0)	
Norwalk	4	(0.6)	433	(2.4)	0	(0.0)	
Other viral	1	(0.2)	41	(0.2)	0	(0.0)	
Total viral	9	(1.4)	512	(2.9)	0	(0.0)	
Confirmed etiology	194	(30.9)	10,671	(59.9)	11	(100.0)	
Unknown etiology	434	(69.1)	7,129	(40.1)	0	(0.0)	
Total 1995	628	(100.0)	17,800	(100.0)	11	(100.0)	

TABLE 4. Number of reported foodborne-disease outbreaks, cases, and deaths, by etiology — United States,* 1995^{\dagger}

	Ou	tbreaks	Ca	ses	Deaths		
Etiology	No.	(%)	No.	(%)	No.	(%)	
Bacterial							
Bacillus cereus	1	(0.2)	22	(0.1)	0	(0.0)	
Brucella	1	(0.2)	19	(0.1)	0	(0.0)	
Campylobacter	5	(1.0)	101	(0.4)	0	(0.0)	
Clostridium botulinum	2	(0.4)	4	(0.0)	0	(0.0)	
Clostridium perfringens	10	(2.1)	1,011	(4.5)	0	(0.0)	
Escherichia coli	11	(2.3)	325	(1.4)	1	(25.0)	
Salmonella	69	(14.5)	12,450	(55.1)	2	(50.0)	
Shigella	6	(1.3)	109	(0.5)	0	(0.0)	
Staphylococcus aureus	7	(1.5)	178	(0.8)	0	(0.0)	
Total bacterial	112	(23.5)	14,219	(62.9)	3	(75.0)	
Chemical							
Ciguatoxin	9	(1.9)	32	(0.1)	0	(0.0)	
Mushroom poisoning	3	(0.6)	10	(0.0)	0	(0.0)	
Scombrotoxin	12	(2.5)	37	(0.2)	0	(0.0)	
Shellfish	1	(0.2)	3	(0.0)	0	(0.0)	
Other chemical	1	(0.2)	3	(0.0)	0	(0.0)	
Total chemical	26	(5.5)	85	(0.4)	0	(0.0)	
Parasitic							
Giardia lamblia	1	(0.2)	6	(0.0)	0	(0.0)	
Other parasitic	2	(0.4)	1,582	(7.0)	0	(0.0)	
Total parasitic	3	(0.6)	1,588	(7.0)	0	(0.0)	
Viral							
Hepatitis A	5	(1.0)	126	(0.6)	0	(0.0)	
Norwalk	3	(0.6)	721	(3.2)	0	(0.0)	
Other viral	2	(0.4)	573	(2.5)	0	(0.0)	
Total viral	10	(2.1)	1,420	(6.3)	0	(0.0)	
Confirmed etiology	151	(31.7)	17,312	(76.6)	3	(75.0)	
Unknown etiology	326	(68.3)	5,295	(23.4)	1	(25.0)	
Total 1996	477	(100.0)	22,607	(100.0)	4	(100.0)	

TABLE 5. Number of reported foodborne-disease outbreaks, cases, and deaths, by etiology — United States,* 1996⁺

	Ou	tbreaks	Ca	ses	Deaths		
Etiology	No.	(%)	No.	(%)	No.	(%)	
Bacterial							
Bacillus cereus	4	(0.8)	438	(3.7)	0	(0.0)	
Campylobacter	2	(0.4)	104	(0.9)	1	(50.0)	
Clostridium botulinum	1	(0.2)	2	(0.0)	0	(0.0)	
Clostridium perfringens	6	(1.2)	255	(2.1)	0	(0.0)	
Escherichia coli	8	(1.6)	300	(2.5)	1	(50.0)	
Salmonella	60	(11.9)	1,731	(14.5)	0	(0.0)	
Shigella	10	(2.0)	315	(2.6)	0	(0.0)	
Staphylococcus aureus	9	(1.8)	393	(3.3)	0	(0.0)	
<i>Streptococcus</i> , group A	1	(0.2)	122	(1.0)	0	(0.0)	
Vibrio parahaemolyticus	4	(0.8)	36	(0.3)	0	(0.0)	
Total bacterial	105	(20.8)	3,696	(31.0)	2	(100.0)	
Chemical							
Ciguatoxin	17	(3.4)	48	(0.4)	0	(0.0)	
Mushroom poisoning	3	(0.6)	9	(0.1)	0	(0.0)	
Scombrotoxin	15	(3.0)	65	(0.5)	0	(0.0)	
Total chemical	35	(6.9)	122	(1.0)	0	(0.0)	
Parasitic							
Giardia lamblia	1	(0.2)	17	(0.1)	0	(0.0)	
Other parasitic	10	(2.0)	673	(5.6)	0	(0.0)	
Total parasitic	11	(2.2)	690	(5.8)	0	(0.0)	
Viral							
Hepatitis A	3	(0.6)	174	(1.5)	0	(0.0)	
Other viral	14	(2.8)	591	(4.9)	0	(0.0)	
Total viral	17	(3.4)	765	(6.4)	0	(0.0)	
Confirmed etiology	168	(33.3)	5,273	(44.2)	2	(100.0)	
Unknown etiology	336	(66.7)	6,667	(55.8)	0	(0.0)	
Total 1997	504	(100.0)	11,940	(100.0)	2	(100.0)	

TABLE 6. Number of reported foodborne-disease outbreaks, cases, and deaths, by etiology — United States,* 1997[†]

TABLE 7. Number of	reported	foodborne-disease	outbreaks,	by etiology	and	month	of oc	currence —	- United
States,* 1993	-								

						Month o	of occurre	ence					
Etiology	Jan	Feb	Mar	Apr	Мау	Jun	Jul	Aug	Sep	Oct	Nov	Dec	Tota
Bacterial													
Bacillus cereus	_	_	—	1	—	_	2	1	_	_	_	_	4
Campylobacter	—	_	—	—	—	_	—	1	2	1	2	—	6
Clostridium botulinum	_	_	—	_	1	_	1	_	1	1	1	_	5
Clostridium perfringens	—	1	4	3	—	1	1	1	_	2	1	1	15
Escherichia coli	1	_	2	2	—	_	4	1	3	1	1	—	15
Salmonella	5	4	7	4	7	4	8	3	15	5	4	2	68
Shigella	1	_	_	2	1	1	_	1	3	_	_	_	9
Staphylococcus aureus	1	_	1	_	1	2	_	_	1	_	1	_	7
Streptococcus, other	_	_	_		_	_	1	_	_	_	_	_	1
Vibrio parahaemolyticus	_	_	_		1	_	_	_	_	_	_	_	1
Other bacterial	_	_	1	1	_	_	1	1	_	_	_	_	4
Total bacterial	8	5	15	13	11	8	18	9	25	10	10	3	135
Chemical													
Ciguatoxin	_	1		1	3	1	1	3	2	_	1	_	13
Heavy metals	_	_	1	_	_	_	_	_		_	_	_	1
Mushroom poisoning	_	_		_	_	_	_	_	1	_	_	_	1
Scombrotoxin	_	2		_	_	_	2	_	1	_	_	_	5
Other chemical	_	_	_	_	1	_	_	_	_	_	_	—	1
Total chemical	_	3	1	1	4	1	3	3	4	_	1	_	21
Parasitic													
Trichinella spiralis	_	_		_	_	_	_	_		1	_	_	1
Other parasitic	_	_		1	_	_	_	_		_	_	_	1
Total parasitic	—	_	_	1	_	_		_	_	1	_	—	2
Viral													
Hepatitis A	_	1	_	_	_	_	1	1	_	_	2	_	5
Norwalk	_	_	_	_	_	_	_	_	_	_	1	_	1
Other viral	1	_	_	_	_	_		_		_	2	1	4
Total viral	1	1	_	_	_	_	1	1	_	_	5	1	10
Confirmed etiology	9	9	16	15	15	9	22	13	29	11	16	4	168
Unknown etiology	20	13	28	27	39	33	26	23	22	22	30	38	321
Total 1993	29	22	44	42	54	42	48	36	51	33	46	42	489

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TABLE 8. Number of reported foodborne-disease	outbreaks, by etiology and m	onth of occurrence — United 🛛 👼
States,* 1994		

						Month o	of occurre	ence					
Etiology	Jan	Feb	Mar	Apr	Мау	Jun	Jul	Aug	Sep	Oct	Nov	Dec	Total
Bacterial													
Bacillus cereus	_	_	_	_	1	_	_	1	1	_	_	_	3
Campylobacter	_	_	_	_	_	3	1	1	_	_	1	_	6
Clostridium botulinum	_	_	_	1	_	1	_	1	_	_	_	_	3
Clostridium perfringens	1	_	1	1	_	4	_	_	_	1	1	3	12
Escherichia coli	1	2	_	1	1	7	4	_	5	1	3	_	25
Listeria monocytogenes	_	_	—	_	—	1	—	_	—	2	_	—	3
Salmonella	1	_	1	4	8	6	11	13	6	9	6	5	70
Shigella	_	_	2	_	—	4	2	_	—	—	3	—	11
Staphylococcus aureus	_	_	—	_	2	3	_	2	1	_	2	3	13
Vibrio cholera	—	—	_	—	—	—	—	—	—	—	—	1	1
Yersinia enterocolitica	—	—	—	—	—	—	—	—	—	1	—	—	1
Total bacterial	3	2	4	7	12	29	18	18	13	14	16	12	148
Chemical													
Ciguatoxin	_	_	_	1	4	3	_	2	_	1	_	_	11
Heavy metals	_	_	_	_	_	_	_	1	_	_	_	1	2
Monosodium glutamate	_	_	_	_	1	_	_	_	_	_	_	_	1
Scombrotoxin	2	2	1	1	2	_	_	3	3	4	2	1	21
Other chemical	_	_	2	_	—	_	—	_	—	—	_	—	2
Total chemical	2	2	3	2	7	3	_	6	3	5	2	2	37
Parasitic													
Giardia Iamblia	_	_	_	_	_	_	2	_	_	_	_	_	2
Viral													
Hepatitis A	_	_	_	1	1	1	_	1	1	1	_		6
Norwalk	_	1	_	_	_	_	_	_	_	_	_	_	1
Other viral	_	1	_	_	_	_	_	_	_	_	_	2	3
Total viral	_	2	_	1	1	1	_	1	1	1	_	2	10
Confirmed etiology	5	6	7	10	20	33	20	25	17	20	18	 16	197
Unknown etiology	17	32	33	46	55	33	35	34	31	38	36	66	456
Total 1994	22	38	40	56	75	66	55	59	48	58	54	82	653

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TABLE 9. Number of reported foodborne-disease	outbreaks, b	y etiology	and month	of occurrence —	United
States,* 1995					

						Month o	of occurre	ence					
Etiology	Jan	Feb	Mar	Apr	Мау	Jun	Jul	Aug	Sep	Oct	Nov	Dec	Total
Bacterial													
Bacillus cereus	—	_	_	—	_	_	_	1	_	1	_	—	2
Campylobacter	—	—	—	—	—	1	2	—	1	2	—	—	6
Clostridium botulinum	—	—	—	—	—	—	—	1	1	—	—	—	2
Clostridium perfringens	1	1	1	2	2	_	—	—	1	1	4	1	14
Escherichia coli	—	—		1	2	4	6	4	2	2	3	1	25
Salmonella	7	3	4	6	7	9	12	19	9	8	3	3	90
Shigella	1	1	2	2	—	_	1	—	—	_	—	—	7
Staphylococcus aureus	—	—		_	_	_	2	_	_	2	—	2	6
Yersinia enterocolitica	—	—	_	—	—	—	—	_	_	—	1	—	1
Other bacterial	—	—	_	—	1	—	—	1	_	—	—	—	2
Total bacterial	9	5	7	11	12	14	23	26	14	16	11	7	155
Chemical													
Ciguatoxin	1	_	2	—	_	1	1	2	2	—	—	1	10
Heavy metals	_	_		_	_	_	_	_	1	_	_	_	1
Scombrotoxin	1	1	2	1	2	—	1	1	1	2	4	_	16
Other chemical	_	—	—	_	_	—	1	_	_	_	_	1	2
Total chemical	2	1	4	1	2	1	3	3	4	2	4	2	29
Parasitic													
Trichinella spiralis	1	_		_	_	_	_	_	_	_	_	_	1
Viral													
Hepatitis A	_	_	_	1	1	_	_	_	1	1	_	_	4
Norwalk	1	_	_	1	_	_	_	_	1	_	_	1	4
Other viral	_	_	_	1	_	_	_	_	_	_	_	_	1
Total viral	1	_		3	1	—	_	_	2	1	—	1	9
Confirmed etiology	13	6	11	15	15	15	26	29	20	19	15	10	194
Unknown etiology	34	30	41	44	49	36	36	30	18	34	45	37	434
Total 1995	47	36	52	59	64	51	62	59	38	53	60	47	628

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						Month o	of occurre	ence					
Etiology	Jan	Feb	Mar	Apr	Мау	Jun	Jul	Aug	Sep	Oct	Nov	Dec	Tota
Bacterial													
Bacillus cereus	_	_	1	_	_	_	_	_	—	_	_	_	1
Brucella	—	_	—	—	—	_	_	_	—	—	1	—	1
Campylobacter	_	_	1	_	_	2	_	1	_	_	1	_	5
Clostridium botulinum	—	_	—	—	1	1	_	_	—	—	_	—	2
Clostridium perfringens	—	1	—	2	1	_	1	_	—	—	3	2	10
Escherichia coli	—	_	—	—	3	3	_	_	2	3	_	—	11
Salmonella	3	4	4	2	5	12	12	10	4	4	4	5	69
Shigella	1	_	—	—	2	_	1	2	—	—	_	—	6
Staphylococcus aureus	_	2	_	_	_	_	_	1	1	2	1	_	7
Total bacterial	4	7	6	4	12	18	14	14	7	9	10	7	112
Chemical													
Ciguatoxin	_	3	_	1	1	_	1	1	1	1	_	_	9
Mushroom poisoning	_	1	_	_	_	_	_	_	_		_	2	3
Scombotoxin	1	1	_	1	_	1	1	3	1	2	_	1	12
Shellfish	—	_	—	—	—	_	_	1	—	—	_	—	1
Other chemical	_	_	_	1	_	_	_	_	—	_	_	_	1
Total chemical	1	5	_	3	1	1	2	5	2	3	_	3	26
Parasitic													
Giardia lamblia	_	_	_	_	_	_	_	_	1	_	_	_	1
Other parasitic	_	_	_	_	1	_	_	_	1		_	_	2
Total parasitic	_	_	_	_	1	_	_	_	2	_	_	_	3
Viral													
Hepatitis A	2	_	_	_	_	_	_	_	_	_	3	_	5
Norwalk	_	1	2	_	_	_	_	_	_	_	_	_	3
Other viral	_	_		_	1	_	_	_	_	_	_	1	2
Total viral	2	1	2	_	1	_	_	_	_	_	3	1	10
Confirmed etiology	7	13	8	7	15	19	16	19	11	12	13	11	151
Unknown etiology	27	21	27	33	36	37	27	29	24	14	30	21	326
Total 1996	34	34	35	40	51	56	43	48	35	26	43	32	477

TABLE 10. Number of reported foodborne-disease outbreaks, by etiology and month of occurrence — United States,* 1996

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TABLE 11. Number	of reported	foodborne-disease	outbreaks,	by etiology	and	month	of occurrence	e — United
States,* 1997	-							

						Month o	of occurre	ence					
Etiology	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec	Tota
Bacterial													
Bacillus cereus		_	1	_	_	_	—	—	1	_	_	2	4
Campylobacter		—	1	—	—	—	—	1	—	—	_	—	2
Clostridium botulinum		1		_	_	_	—	—	_	_	_	_	1
Clostridium perfringens	1	—	1	3	—	1	—	—	—	—	—	—	6
Escherichia coli		—	1	2	—	4	—	—	—	—	—	1	8
Salmonella	5	5	3	2	5	6	5	10	6	2	11	—	60
Shigella		_		1	_	_	1	3	2	_	2	1	10
Staphylococcus aureus		—	_	—	1	—	—	3	2	—	2	1	9
Streptococcus, group A	_	_		_	—	_	—	_	_	1	_	_	1
Vibrio parahaemolyticus		—	—	—	_	—	1	1	2	—	_	—	4
Total bacterial	6	6	7	8	6	11	7	18	13	3	15	5	105
Chemical													
Ciguatoxin	2	1		_	2	1	1	1	6	_	3	_	17
Mushroom poisoning	1	_	_	_	_	_	_	1	_	_	1	—	3
Scombrotoxin		_	1	_	3	3	_	1	3	2	_	2	15
Total chemical	3	1	1	_	5	4	1	3	9	2	4	2	35
Parasitic													
Giardia lamblia		_	1	_	_	_	_	_	_	_	_	_	1
Other parasitic		_	1	2	4	_	1	_	_	1	_	1	10
Total parasitic	_	_	2	2	4	—	1	_	_	1	_	1	11
Viral													
Hepatitis A	_	_	1	_	_	1	1	_	_	_	_	_	3
Other viral	3	1	2	1	_	1	2	_	_	1	2	1	14
Total viral	3	1	3	1	_	2	3	_	_	1	2	1	17
Confirmed etiology	12	8	13	11	15	17	12	21	22	7	21	9	168
Unknown etiology	29	23	37	38	33	32	12	30	14	, 31	26	27	336
Fotal 1997	41	31	50	49	48	49	28	51	36	38	47	36	504

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TABLE 12. Number of reported foodborne-disease outbreaks, by etiology and place where food was eaten — United	22
States,* 1993	

			Place w	here food w	vas eaten					
Etiology	Private residence	Delicatessen, cafeteria, or restaurant	School	Picnic	Church	Camp	Other	Known place	Unknown place	Total
Bacterial										
Bacillus cereus		1	_	_	_	_	3	4	_	4
Campylobacter		4	_	_	_	_	2	6	_	6
Clostridium botulinum	4	_	_	_	_	_	_	4	1	5
Clostridium perfringens	2	6	_	1	1	_	5	15	_	15
Escherichia coli	1	4	_	1	1	_	8	15		15
Salmonella	9	26	2	_	4	2	24	67	1	68
Shigella	2	4	_	_	_	_	3	9	_	9
Staphylococcus aureus	_	1	2	_	_	_	4	7	_	7
<i>Streptococcus</i> , other	1	_	_	_	_	_	_	1	_	1
Vibrio parahaemolyticus	_	_	_	_	_	_	_	_	1	1
Other bacterial	1	2	_	_	_	_	1	4	_	4
Total bacterial	20	48	4	2	6	2	50	132	3	135
Chemical										
Ciguatoxin	11	1	_	_	_	_	_	12	1	13
Heavy metals		_	_	_	_	_	1	1	_	1
Mushroom poisoning	1	_	_	_	_	_	_	1	_	1
Scombrotoxin	1	4	_	_	_	_	_	5	_	5
Other chemical	_	1	_	_	_	_	_	1	_	1
Total chemical	13	6	_	_	_	_	1	20	1	21
Parasitic										
Trichinella spiralis		_	_	_	_	_	1	1	_	1
Other parasitic	1	_	_	_	_	_	_	1	_	1
Total parasitic	1	_	_	_	_	_	1	2	_	2
Viral										
Hepatitis A		2	_	1	_	_	2	5		5
Norwalk	_	_	_	_	_	_	1	1	_	1
Other viral		_	1	_	_	_	3	4		4
Total viral	_	2	1	1	_	_	6	10	_	10
Confirmed etiology	34	56	5	3	6	2	58	164	4	168
Unknown etiology	53	168	9	7	8	3	68	316	5	321
Total 1993	87	224	14	10	14	5	126	480	9	489

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TABLE 13. Number of reported foodborne-disease outbreaks, by etiology and place where food was eaten — United
States,* 1994

			Place w	here food w	as eaten					
Etiology	Private residence	Delicatessen, cafeteria, or restaurant	School	Picnic	Church	Camp	Other	Known place	Unknown place	Total
Bacterial										
Bacillus cereus	_	1	_	_	_	_	2	3	_	3
Campylobacter	1	3	1	1	_	_	_	6	_	6
Clostridium botulinum	1	1	_	_	_	_	1	2	_	3
Clostridium perfringens	_	4	2	1	_	_	5	12	_	12
Escherichia coli	8	2	1	_	_	2	9	22	3	25
Listeria monocytogenes	_	_	_	_	_	_	2	2	1	3
Salmonella	8	26	2	_	4	2	26	68	2	70
Shigella	3	4	2	_	_	_	2	11	_	11
Staphylococcus aureus	2	3	1	_	_	_	7	13	_	13
Vibrio cholera	1	_	_	_	_	_	_	1	_	1
Yersinia enterocolitica	1	_	_	_	_	_	_	1	_	1
Total bacterial	25	44	9	2	4	4	54	141	6	148
Chemical										
Ciguatoxin	8	2	_	_	1	_	_	11	_	11
Heavy metals	1	_	_	_	_	_	1	2	_	2
Monosodium gluatamate	_	1	_	_	_		_	1	_	1
Scombrotoxin	6	11	_	_	_	_	4	21	_	21
Other chemical	1	_	_	_	_		1	2	_	2
Total chemical	16	14	_	_	1	_	6	37	_	37
Parasitic										
Giardia lamblia	1	1	_	_	_	_	_	2	_	2
Viral										
Hepatitis A	_	2	_	_	_	_	4	6	_	6
Norwalk	1	_	_	_	_	_	_	1	_	1
Other viral	1	_	_	_	_	_	2	3	_	3
Total viral	2	2	_	—	_	_	6	10	_	10
Confirmed etiology	44	61	9	2	5	4	66	191	6	197
Unknown etiology	86	198	20	5	9	4	119	441	15	456
Fotal 1994	130	259	29	7	14	8	185	632	21	653

TABLE 14. Number of reported foodborne-disease outbreaks, by etiology and place where food was eaten — United	2
States,* 1995	

Etiology	Private residence	Delicatessen, cafeteria, or restaurant	School	Picnic	Church	Camp	Other	Known place	Unknown place	Total
Bacterial										
Bacillus cereus	1	1		_	_	_	_	2	_	2
Campylobacter	2	_	_	_	1	1	2	6	_	6
Clostridium botulinum	2	_		_	_	_	_	2	_	2
Clostridium perfringens	1	8		_	1	_	4	14	_	14
Escherichia coli	8	3	_	_	4	3	6	24	1	25
Salmonella	21	35	_	1	2	_	29	88	2	90
Shigella	_	4	_	_	1	_	2	7	_	7
Staphylococcus aureus	1	2	1	_	_	_	2	6	_	6
Yersinia enterocolitica	1	_	_	_	_	_	_	1	_	1
Other bacterial	_	_	_	_	_	_	2	2	_	2
Total bacterial	37	53	1	1	9	4	47	152	3	155
Chemical										
Ciguatoxin	10	_	_	_	_	_	_	10	_	10
Heavy metals	_	1	_	_	_	_	_	1	_	1
Scombrotoxin	5	9	_	_	_	_	2	16	_	16
Other chemical	_	1	_	_	_	_	1	2	_	2
Total chemical	15	11	_	_	_	_	3	29	_	29
Parasitic										
Trichinella spiralis	1	_	_	_	_	_	_	1	_	1
Viral										
Hepatitis A	1	2	_	_	_	_	1	4	_	4
Norwalk	_	_	_	_		_	3	3	1	4
Other viral	_	_	_	_		_	1	1	_	1
Total viral	1	2	_	_	_	_	5	8	1	9
Confirmed etiology	54	66	1	1	9	4	55	190	4	194
Unknown etiology	93	222	7	2	7	6	74	411	23	434
Total 1995	147	288	8	3	16	10	129	600	27	628

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TABLE 15. Number of reported foodborne-disease outbreaks, by etiology and place where food was eaten — United
States,* 1996

			Place w	here food w	as eaten					
Etiology	Private residence	Delicatessen, cafeteria, or restaurant	School	Picnic	Church	Camp	Other	Knwon place	Unknown place	Total
Bacterial										
Bacillus cereus	_	_	1	_	_	_	_	1	_	1
Brucella	_	_	_	_	_	_	1	1	_	1
Campylobacter	—	2	1	—	1	—	1	5	—	5
Clostridium botulinum	2		—	—	—	—	—	2	—	2
Clostridium perfringens	_	3	3	_	_	_	4	10	_	10
Escherichia coli	3	3	—	1	—	—	2	9	2	11
Salmonella	11	26	4	4	3	—	17	65	4	69
Shigella	—	4	—	—	—	—	2	6	—	6
Staphylococcus aureus	2	1	3	—	—	—	1	7	—	7
Total bacterial	18	39	12	5	4	_	28	106	6	112
Chemical										
Ciguatoxin	8	_	_	_	_	1	_	9	_	9
Mushroom poisoning	2	_	_	_	_	_	1	3	_	3
Scombrotoxin	2	8	_	_	_	_	2	12	_	12
Shellfish	1	_	_	_	_	_	_	1	_	1
Other chemical	_	_	_	_	_	_	1	1	_	1
Total chemical	13	8	_	_	_	1	4	26	_	26
Parasitic										
Giardia lamblia	_	_	_		_		1	1	_	1
Other parasitic	_	_	_	_	_	_	1	1	1	2
Total parasitic	_	_	_	_	_	—	2	2	1	3
Viral										
Hepatitis A	1	1	_	_	_	_	2	4	1	5
Norwalk	_	1	_	_			2	3	_	3
Other viral	_	_	_	_	_	_	2	2	_	2
Total viral	1	2	_	_	_	_	6	9	1	10
Confirmed etiology	32	49	12	5	4	1	40	143	8	151
Unknown etiology	76	149	11	3	5	2	69	315	11	326
Fotal 1996	108	198	23	8	9	3	109	458	19	477

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			Place w							
Etiology	Private residence	Delicatessen, cafeteria, or restaurant	School	Picnic	Church	Camp	Other	Known place	Unknown place	Total
Bacterial										
Bacillus cereus	2	_	_	_	1	_	1	4	_	4
Campylobacter	—	—	—	—	—	—	1	1	1	2
Clostridium botulinum	1	—	—	—	—	—	—	1	—	1
Clostridium perfringens	—	2	—	_	_	_	4	6	—	6
Escherichia coli	—	2	—	—	—	—	5	7	1	8
Salmonella	18	24	2	1	3	1	10	59	1	60
Shigella	3	5	—	_	_	_	2	10	—	10
Staphylococcus aureus	2	—	2	1	—	—	4	9	—	9
<i>Streptococcus</i> , group A	—	—	1	—	—	—	—	1	—	1
Vibrio parahaemolyticus	1	2	—	—	—	—	1	4	—	4
Total bacterial	27	35	5	2	4	1	28	102	3	105
Chemical										
Ciguatoxin	13	3	_	_	_	_	1	17	_	17
Mushroom poisoning	_	1	_	_	_	_	1	2	1	3
Scombrotoxin	5	8	_	_	_	_	2	15	_	15
Total chemical	18	12	_	—	—	—	4	34	1	35
Parasitic										
Giardia lamblia	_	1	_	_	_	_	_	1	_	1
Other parasitic	_	2	_	_	_	_	8	10	_	10
Total parasitic	—	3	_	_	—	_	8	11	—	11
Viral										
Hepatitis A	1	1	1	_	_		_	3	_	3
Other viral	3	4	_	_	2	_	5	14	_	14
Total viral	4	5	1	_	2	_	5	17	_	17
Confirmed etiology	49	55	6	2	6	1	45	164	4	168
Jnknown etiology	64	161	11	4	4	3	70	317	19	336
Total 1997	113	216	17	6	10	4	115	481	23	504

TABLE 16. Number of reported foodborne-disease outbreaks, by etiology and place where food was eaten — United States,* 1997

*Includes Guam, Puerto Rico, and the U.S. Virgin Islands.

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	Out	Outbreaks C		ses	De	eaths
Vehicle of transmission	No. (%)		No.	(%)	No.	(%)
Beef	16	(3.3)	1,368	(7.8)	4	(44.4)
Pork	3	(0.6)	95	(0.5)	0	(0.0)
Chicken	5	(1.0)	157	(0.9)	0	(0.0)
Turkey	1	(0.2)	10	(0.1)	0	(0.0)
Other/unknown meat	3	(0.6)	167	(1.0)	1	(11.1)
Shellfish	7	(1.4)	657	(3.8)	0	(0.0)
Other fish	24	(4.9)	187	(1.1)	0	(0.0)
Milk	2	(0.4)	28	(0.2)	0	(0.0)
Cheese	2	(0.4)	20	(0.1)	1	(11.1)
Eggs	4	(0.8)	71	(0.4)	0	(0.0)
lce cream	3	(0.6)	32	(0.2)	0	(0.0)
Other/unknown dairy	2	(0.4)	41	(0.2)	0	(0.0)
Baked foods	4	(0.8)	182	(1.0)	0	(0.0)
Fruits and vegetables	12	(2.5)	4,213	(24.1)	0	(0.0)
Mushrooms	1	(0.2)	2	(0.0)	0	(0.0)
Potato salad	1	(0.2)	24	(0.1)	0	(0.0)
Poultry, fish, and egg salads	4	(0.8)	287	(1.6)	0	(0.0)
Other salad	18	(3.7)	1,060	(6.1)	0	(0.0)
Chinese food	4	(0.8)	52	(0.3)	0	(0.0)
Mexican food	7	(1.4)	192	(1.1)	0	(0.0)
Carbonated drink	2	(0.4)	31	(0.2)	0	(0.0)
Multiple vehicles	51	(10.4)	3,363	(19.2)	1	(11.1)
Known vehicle	176	(36.0)	12,239	(70.0)	7	(77.8)
Unknown vehicle	313	(64.0)	5,238	(30.0)	2	(22.2)
Total 1993	489	(100.0)	17,477	(100.0)	9	(100.0)

TABLE 17. Number of reported foodborne-disease outbreaks, cases, and deaths,by vehicle of transmission — United States,* 1993[†]

	Out	breaks	Ca	ses	Deaths		
Vehicle of transmission	No.	(%)	No.	(%)	No.	(%)	
Beef	22	(3.4)	871	(5.4)	0	(0.0)	
Ham	4	(0.6)	119	(0.7)	0	(0.0)	
Pork	3	(0.5)	56	(0.3)	0	(0.0)	
Chicken	4	(0.6)	165	(1.0)	0	(0.0)	
Turkey	12	(1.8)	418	(2.6)	0	(0.0)	
Other/unknown meat	6	(0.9)	175	(1.1)	1	(33.3)	
Shellfish	12	(1.8)	220	(1.4)	0	(0.0)	
Other fish	35	(5.4)	150	(0.9)	0	(0.0)	
Milk	3	(0.5)	105	(0.6)	0	(0.0)	
Cheese	1	(0.2)	5	(0.0)	0	(0.0)	
Eggs	3	(0.5)	36	(0.2)	0	(0.0)	
lce cream	5	(0.8)	919	(5.7)	0	(0.0)	
Baked foods	12	(1.8)	328	(2.0)	0	(0.0)	
Fruits and vegetables	17	(2.6)	1,311	(8.1)	0	(0.0)	
Potato salad	8	(1.2)	266	(1.6)	2	(66.7)	
Other salad	19	(2.9)	1,093	(6.7)	0	(0.0)	
Chinese food	2	(0.3)	42	(0.3)	0	(0.0)	
Mexican food	6	(0.9)	309	(1.9)	0	(0.0)	
Carbonated drink	1	(0.2)	11	(0.1)	0	(0.0)	
Nondairy beverage	5	(0.8)	101	(0.6)	0	(0.0)	
Multiple vehicles	74	(11.3)	3,224	(19.9)	0	(0.0)	
Known vehicle	254	(38.9)	9,924	(61.1)	3	(100.0)	
Unknown vehicle	399	(61.1)	6,310	(38.9)	0	(0.0)	
Total 1994	653	(100.0)	16,234	(100.0)	3	(100.0)	

TABLE 18. Number of reported foodborne-disease outbreaks, cases, and deaths,by vehicle of transmission — United States,* 1994[†]

*Includes Guam, Puerto Rico, and the U.S. Virgin Islands.

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	Outbreaks			Ca	ses		Deaths		
Vehicle of transmission	No.	(%)		No.	(%)		No.	(%)	
Beef	14	(2.2)	437	(2.5)	0	(0.0)	
Pork	4	(0.6)	322	(1.8)	1	(9.1)	
Sausage	1	(0.2)	12	(0.1)	0	(0.0)	
Chicken	6	(1.0)	220	(1.2)	0	(0.0)	
Turkey	3	(0.5)	46	(0.3)	0	(0.0)	
Other/unknown meat	7	(1.1)	107	(0.6)	0	(0.0)	
Shellfish	12	(1.9)	428	(2.4)	0	(0.0)	
Other fish	31	(4.9)	146	(0.8)	0	(0.0)	
Milk	1	(0.2)	3	(0.0)	0	(0.0)	
Cheese	1	(0.2)	9	(0.1)	0	(0.0)	
Eggs	6	(1.0)	103	(0.6)	3	(27.3)	
lce cream	1	(0.2)	60	(0.3)	0	(0.0)	
Baked foods	9	(1.4)	193	(1.1)	0	(0.0)	
Fruits and vegetables	9	(1.4)	4,307	(24.2)	0	(0.0)	
Potato salad	1	(0.2)	11	(0.1)	0	(0.0)	
Poultry, fish, and egg salads	4	(0.6)	162	(0.9)	0	(0.0)	
Other salad	21	(3.3)	662	(3.7)	0	(0.0)	
Chinese food	3	(0.5)	53	(0.3)	0	(0.0)	
Mexican food	7	(1.1)	216	(1.2)	0	(0.0)	
Carbonated drink	1	(0.2)	3	(0.0)	0	(0.0)	
Nondairy beverage	6	(1.0)	302	(1.7)	0	(0.0)	
Multiple vehicles	60	(9.6)	3,642	(20.5)	0	(0.0)	
Known vehicle	208	(33.1)	11,444	(64.3)	4	(36.4)	
Unknown vehicle	420	•	66.9)	6,356	(35.7)	7	(63.6)	
Total 1995	628	(1	00.0)	17,800	('	100.0)	11	(100.0)	

TABLE 19. Number of reported foodborne-disease outbreaks, cases, and deaths,by vehicle of transmission — United States,* 1995[†]

*Includes Guam, Puerto Rico, and the U.S. Virgin Islands.

	Out	ks	Ca	ses		Deaths			
Vehicle of transmission	No.	(%)		No.	(%)		No.	(%)	
Beef	7	(1.5)	227	(1.0)	0	(0.0)	
Ham	4	(0.8)	89	(0.4)	0	(0.0)	
Pork	2	(0.4)	115	(0.5)	0	(0.0)	
Chicken	6	(1.3)	315	(1.4)	0	(0.0)	
Turkey	3	(0.6)	187	(0.8)	0	(0.0)	
Other/unknown meat	1	(0.2)	59	(0.3)	0	(0.0)	
Shellfish	5	(1.0)	514	(2.3)	0	(0.0)	
Other fish	24	(5.0)	105	(0.5)	0	(0.0)	
Milk	2	(0.4)	48	(0.2)	0	(0.0)	
Eggs	3	(0.6)	66	(0.3)	0	(0.0)	
Ice cream	6	(1.3)	183	(0.8)	0	(0.0)	
Other/unknown dairy	2	(0.4)	31	(0.1)	0	(0.0)	
Baked foods	6	(1.3)	81	(0.4)	0	(0.0)	
Fruits and vegetables	13	(2.7)	1,807	(8.0)	1	(25.0)	
Mushrooms	3	(0.6)	10	(0.0)	0	(0.0)	
Potato salad	1	(0.2)	12	(0.1)	0	(0.0)	
Poultry, fish, and egg salads	7	(1.5)	789	(3.5)	0	(0.0)	
Other salad	18	(3.8)	628	(2.8)	0	(0.0)	
Mexican food	3	(0.6)	196	(0.9)	0	(0.0)	
Nondairy beverage	6	(1.3)	140	(0.6)	0	(0.0)	
Multiple vehicles	38	(8.0)	12,692	(56.1)	0	(0.0)	
Known vehicle	160	(33.5)	18,294	(80.9)	1	(25.0)	
Unknown vehicle	317	(66.5)	4,313	(19.1)	3	(75.0)	
Total 1996	477	(1	00.0)	22,607	(1	100.0)	4	(100.0)	

TABLE 20. Number of reported foodborne-disease outbreaks, cases, and deaths, by vehicle of transmission — United States,* 1996[†]

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	Out	breaks	Са	ses	De	eaths
Vehicle of transmission	No.	(%)	No.	(%)	No.	(%)
Beef	7	(1.4)	302	(2.5)	0	(0.0)
Ham	4	(0.8)	85	(0.7)	0	(0.0)
Pork	2	(0.4)	50	(0.4)	0	(0.0)
Sausage	1	(0.2)	45	(0.4)	0	(0.0)
Chicken	9	(1.8)	256	(2.1)	0	(0.0)
Turkey	3	(0.6)	97	(0.8)	0	(0.0)
Other/unknown meat	5	(1.0)	137	(1.1)	0	(0.0)
Shellfish	11	(2.2)	49	(0.4)	0	(0.0)
Other fish	26	(5.2)	108	(0.9)	0	(0.0)
Milk	2	(0.4)	23	(0.2)	0	(0.0)
Eggs	3	(0.6)	91	(0.8)	0	(0.0)
Baked foods	4	(0.8)	69	(0.6)	0	(0.0)
Fruits and vegetables	15	(3.0)	719	(6.0)	1	(50.0)
Potato salad	3	(0.6)	242	(2.0)	0	(0.0)
Poultry, fish, and egg salads	1	(0.2)	143	(1.2)	0	(0.0)
Other salad	21	(4.2)	1,104	(9.2)	0	(0.0)
Chinese food	1	(0.2)	16	(0.1)	0	(0.0)
Mexican food	9	(1.8)	701	(5.9)	0	(0.0)
Nondairy beverage	3	(0.6)	63	(0.5)	0	(0.0)
Multiple vehicles	39	(7.7)	2,707	(22.7)	0	(0.0)
Known vehicle	169	(33.5)	7,007	(58.7)	1	(50.0)
Unknown vehicle	335	(66.5)	4,933	(41.3)	1	(50.0)
Total 1997	504	(100.0)	11,940	(100.0)	2	(100.0)

TABLE 21. Number of reported foodborne-disease outbreaks, cases, and deaths, by vehicle of transmission — United States,* 1997[†]

*Includes Guam, Puerto Rico, and the U.S. Virgin Islands. †Totals might vary by <1% from summed components because of rounding.

	Vehicle of transmission										
					Other/ unknown		Othe				
Etiology	Beef	Pork	Chicken	Turkey	meat	Shellfish	fish				
Bacterial											
Bacillus cereus	_	_	_	_	_	_	_				
Campylobacter	_	_	_	_	_	_	_				
Clostridium botulinum	_	_	_	_	_	_	1				
Clostridium perfringens	5	_	_	_	_	_	_				
Escherichia coli	5	_	_	_	_	_	_				
Salmonella	_	1	1	_	_	1	_				
Shigella	_	_	_	_	_	1	_				
Staphylococcus aureus	1	_	_	_	_	_	_				
Streptococcus, other	_	_	_	_	_	_	_				
Vibrio parahaemolyticus	_	_	_	_	_	_	_				
Other bacterial	2	_	_	_	1	_	_				
Total bacterial	13	1	1	—	1	2	1				
Chemical											
Ciguatoxin	_	_	_	—		—	13				
Heavy metals	_	_	_	_	_	_	_				
Mushroom poisoning	_	_	_	_	_	_	_				
Scombrotoxin	_	_	_	_	_	_	5				
Other chemical	_	_	_	_	_	_	_				
Total chemical	_	_	_	_	_	_	18				
Parasitic											
Trichinella spiralis	_	_	_	—		—	_				
Other parasitic	_	_	_	—		—	_				
Total parasitic	_	_	_	_	_	_	_				
/iral											
Hepatitis A	_	_	_	_	_	_	_				
Norwalk	_	_	_	_	_	1	_				
Other viral	_	_	_	_	_	2	1				
Total viral	_	_	_	_	_	3	1				
Confirmed etiology	13	1	1	_	1	5	20				
Jnknown etiology	3	2	4	1	2	2	20				
Fotal 1993	16	3	5	1	3	7	24				

TABLE 22. Number of reported foodborne-disease outbreaks, by etiology and vehicle of transmission — United States,* 1993

*Includes Guam, Puerto Rico, and the U.S. Virgin Islands.

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TABLE 22. (Continued) Number of reported foodborne-disease outbreaks, by etiology and vehicle of transmission — United States,* 1993

	Vehicle of transmission										
Etiology	Milk	Cheese	Eggs	lce cream	Other/ unknown dairy	Baked foods	Fruits and vegetables	Mushrooms	Potato salad	Poultry, fish, and egg salads	Other salad
Bacterial											
Bacillus cereus	_	_	_	_	_	_	_	_	_	1	_
Campylobacter	_	_	_	_	_		1	_	_	_	_
Clostridium botulinum	_	1	_	_	_	_	1	_	_	_	_
Clostridium perfringens	_	—	_	_	_		—	_	—	_	_
Escherichia coli	_	—	_	_	_		—	_	—	_	5
Salmonella	1	_	3	3	—	2	4	—	—	2	3
Shigella	_	—	—	—	1	—	—	—	—	—	1
Staphylococcus aureus	—	—	—		—	—	—	—	1	—	1
Streptococcus, other	_		—		_			—	—	_	—
Vibrio parahaemolyticus	_		—		_			—	—	_	—
Other bacterial	_	—	—	—	—	—	—	—	—	—	—
Total bacterial	1	1	3	3	1	2	6		1	3	10
Chemical											
Ciguatoxin	_	_	_	_	_		_	_	_	_	_
Heavy metals	_	_	_				_	_	_	_	_
Mushroom poisoning			_					1	_	_	_
Scombrotoxin	_	_	_	_	_	_	_	_	_	_	_
Other chemical	_	_	_		_	_	_	_	_	_	_
Total chemical	_	_	_	_	_	_	_	1	_	_	_
Parasitic											
Trichinella spiralis	_	_	_	_	_		_	_	_	_	_
Other parasitic	_						_	_	_		_
Total parasitic	_	_	_	_	_	_	_	_	_	_	_
/iral											
Hepatitis A							1				
Norwalk	_	_	_	—			1	_	_		_
Other viral	_	_	_	_	_	_	_	_	_	_	_
	_	_		—		_			_		_
Total viral	—	—	—	—	—	_	1	—	_	—	_
Confirmed etiology	1	1	3	3	1	2	7	1	1	3	10
Jnknown etiology	1	1	1	—	1	2	5	—	—	1	8
Total 1993	2	2	4	3	2	4	12	1	1	4	18

*Includes Guam, Puerto Rico, and the U.S. Virgin Islands.

	V	ehicle of transmis	sion				
	Chinese	Mexican	Carbonated	Multiple	Known	Unknown	
Etiology	food	food	drink	vehicles	vehicle	vehicle	Tota
Bacterial							
Bacillus cereus	2	1	_	_	4	_	4
Campylobacter	_	_	_	1	2	4	6
Clostridium botulinum	_	_	_	1	4	1	5
Clostridium perfringens	_	3	_	2	10	5	15
Escherichia coli	—	_	_	—	10	5	15
Salmonella	1	_	_	17	39	29	68
Shigella	—	1	—	—	4	5	9
Staphylococcus aureus	—	—	—	4	7	—	7
Streptococcus, other	—	—	—	—	—	1	1
Vibrio parahaemolyticus	—	—	—	—	—	1	1
Other bacterial	—	_	—	—	3	1	4
Total bacterial	3	5	—	25	83	52	135
Chemical							
Ciguatoxin	_	_	_	_	13	_	13
Heavy metals	_	_	_	1	1	_	1
Mushroom poisoning	—	—	—	—	1	—	1
Scombrotoxin	—	—	—	—	5	—	5
Other chemical	—	—	1	—	1	—	1
Total chemical	—	—	1	1	21	—	21
Parasitic							
Trichinella spiralis	_	_	_	_	_	1	1
Other parasitic	_	_	_	_	_	1	1
Total parasitic	_	_	—	_	_	2	2
Viral							
Hepatitis A	_		_	_	1	4	5
Norwalk	_	_	_	_	1	_	1
Other viral	_	_	_	1	4	_	4
Total viral	_	_	_	1	6	4	10
Confirmed etiology	3	5	1	27	110	58	168
Unknown etiology	1	2	1	24	66	255	321
Total 1993	4	7	2	51	176	313	489

TABLE 22. (<i>Continued</i>) Number of reported foodborne-disease outbreaks, by etiology and vehicle of transmission	
— United States,* 1993	

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Etiology Beef Ham Pork Chicken Turkey meat Shellfish Bacterial Bacillus cereus –					Vehicle of tra	ansmission			
Campylobacter - <	Etiology	Beef	Ham	Pork	Chicken	Turkey		Shellfish	Othe fish
Campylobacter - <	Bacterial								
Clostridium botulinum - - - - 1 - Clostridium perfringens 1 - - - 1 1 - Escherichia coli 7 - - - - - - - - Listeria monocytogenes -		—	—	—	—	—	—	—	—
Clostridium perfringens 1 - - 1 1 - Escherichia coli 7 - - - 1 - Listeria monocytogenes - - - - - - Salmonella 7 - 1 - 4 2 - Shigella - - - - - - - - Staphylococcus aureus - 4 - - 2 - - Vibrio cholera - - 1 - - - - - Yersinia enterocoliticus - - 1 - - - - - Total bacterial 15 4 2 - 7 5 - Chemical -		—	—	_	—	—	—	—	_
Escherichia coli 7 - - - - 1 - Listeria monocytogenes - - 1 - 4 2 - Salmonella 7 - 1 - 4 2 - - Shigela - - - - - - - - Staphylococcus aureus - 4 - - 2 - - Vibrio cholera - - 1 - - - - Yersinia enterocoliticus - - 1 - - - - Total bacterial 15 4 2 - 7 5 - Chemical -	Clostridium botulinum	—	—	_	—	—	1	—	_
Listeria monocytogenes - <td>Clostridium perfringens</td> <td>1</td> <td>—</td> <td>_</td> <td>—</td> <td>1</td> <td>1</td> <td>—</td> <td>—</td>	Clostridium perfringens	1	—	_	—	1	1	—	—
Salmonella 7 - 1 - 4 2 - Shigella -	Escherichia coli	7	—	_	—	_	1	—	—
Salmonella 7 - 1 - 4 2 - Shigella -	Listeria monocytogenes	_	_	_	_	_	_	_	_
Staphylococcus aureus - 4 - - 2 - - Vibrio cholera - - - - - - - Yersinia enterocoliticus - - 1 - - - - Total bacterial 15 4 2 - 7 5 - Chemical - - - - - - - - Ciguatoxin - - - - - - - - Monosodium glutamate -	Salmonella	7	—	1	—	4	2	—	_
Vibrio cholera -		—	—	—	—	—	—	—	—
Yersinia enterocoliticus - - 1 - </td <td>Staphylococcus aureus</td> <td>—</td> <td>4</td> <td>—</td> <td>—</td> <td>2</td> <td>—</td> <td>—</td> <td>—</td>	Staphylococcus aureus	—	4	—	—	2	—	—	—
Total bacterial1542-75-ChemicalCiguatoxinHeavy metalsMonosodium glutamateScombrotoxinOther chemicalTotal chemicalParasiticGiardia lambliaNorwalk1-Other viral12Total viral2Total viral33	Vibrio cholera	—	—	_	—	—	—	—	_
Chemical	Yersinia enterocoliticus	—	—	1	—	—	—	—	—
Ciguatoxin -	Total bacterial	15	4	2	—	7	5	—	_
Heavy metals - <t< td=""><td>Chemical</td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td></t<>	Chemical								
Heavy metals - <t< td=""><td>Ciguatoxin</td><td>_</td><td>_</td><td>_</td><td>_</td><td>_</td><td>_</td><td>_</td><td>11</td></t<>	Ciguatoxin	_	_	_	_	_	_	_	11
Monosodium glutamate -		_	_	_	_	_	_	_	_
Scombrotoxin - <t< td=""><td></td><td>_</td><td>_</td><td>_</td><td>_</td><td>_</td><td>_</td><td>_</td><td>_</td></t<>		_	_	_	_	_	_	_	_
Total chemicalParasitic Giardia lambliaViralHepatitis ANorwalk1Other viral22Total viral3Confirmed etiology1542-753		_	_	_	_	_	_	_	21
Parasitic Giardia lamblia — … <td>Other chemical</td> <td>_</td> <td>_</td> <td>_</td> <td>_</td> <td>_</td> <td>_</td> <td>_</td> <td>_</td>	Other chemical	_	_	_	_	_	_	_	_
Giardia lamblia -	Total chemical	_	_	_	_	_	_	_	32
Giardia lamblia — …	Parasitic								
Viral Hepatitis A - 1 - - 1 - - - - 1 - - - - - 1 - - 1 - - - - - - - 1 -		_	_	_	_	_	_	_	_
Hepatitis A - 1 0 0 0 0 1 0 0 0 1 0 0 0 1 0 0 0 1 0 0 0 1 0 <th0< th=""> <th0< td=""><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td></th0<></th0<>									
Norwalk - - - - 1 Other viral - - - - 2 Total viral - - - - - 2 Confirmed etiology 15 4 2 - 7 5 3		—	—	_	_	_	_	_	_
Other viral - - - - 2 Total viral - - - - - 3 Confirmed etiology 15 4 2 - 7 5 3		—	—	_	_	_	_	1	_
Total viral - - - - - 3 Confirmed etiology 15 4 2 - 7 5 3		_	_	_	_	_	_	2	_
Confirmed etiology 15 4 2 — 7 5 3	Total viral	_	_	_	_	_	_		_
		15	4	2		7	5		32
									3
Total 1994 22 4 3 4 12 6 12							-		35

TABLE 23. Number of reported foodborne-disease outbreaks, by etiology and vehicle of transmission — United States,* 1994

*Includes Guam, Puerto Rico, and the U.S. Virgin Islands.

TABLE 23. (<i>Continued</i>) Number of reported foodborne-disease outbreaks, by etiology and vehicle of transmission —
United States,* 1994

				Vehicle of	transmission			
Etiology	Milk	Cheese	Eggs	lce cream	Baked foods	Fruits and vegetables	Potato salad	Other salad
Bacillus cereus								_
Campylobacter	_	_	_	_	_	1	_	_
Clostridium botulinum	_	_	_	_	_	1	_	_
Clostridium perfringens	_	_	_		_	_	_	_
Escherichia coli	2	_	_	_	_	1	1	1
Listeria monocytogenes	1	_	_		_	_	2	_
Salmonella	_	1	2	3	5	2	_	_
Shigella	_	_	_		1	2	_	1
Staphylococcus aureus	_	_	_	_	1	_	_	_
Vibrio cholera	_	_	_	_	_	_	_	_
Yersinia enterocolitica	_	_	_	_	_	_	_	_
Total bacterial	3	1	2	3	7	7	3	2
Chemical								
Ciguatoxin	_	_	_	_	_	_	_	_
Heavy metals	_	_	_	1	_	_	_	_
Monosodium glutamate	_	_	_	_	_	_	_	_
Scombrotoxin	_	_	_	_	_	_	_	_
Other chemical	_	_	_	_	_	_	_	_
Total chemical	—	_	_	1	_	—	_	_
Parasitic								
Giardia lamblia	_	_	_	_	_	_	_	_
/iral								
Hepatitis A	_	_	_		1	_	_	1
Norwalk	_	_	_		_	_	_	_
Other viral	_	_	_		_	1	_	—
Total viral	_	_	_		1	1	_	1
Confirmed etiology	3	1	2	4	8	8	3	3
Jnknown etiology	_	_	1	1	4	9	5	16
Fotal 1994	3	1	3	5	12	17	8	19

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TABLE 23. (Continued) Number of reported foodborne-disease outbreaks, by etiology and vehicle of transmission -
United States,* 1994

		Vehicle of	transmission						
Etiology	Chinese food	Mexican food	Carbonated drink	Nondairy beverage	Multiple vehicles	Known vehicle	Unknown vehicle	Total	
Bacterial									
Bacillus cereus	1	_	_	1	_	2	1	3	
Campylobacter	_	_	_	_	_	1	5	6	
Clostridium botulinum	_	_	_	_	1	3	_	3	
Clostridium perfringens	_	1	_	_	5	9	3	12	
Escherichia coli	_	_	_	_	1	14	11	25	
Listeria monocytogenes	_	_	_	_	_	3	_	3	
Salmonella	_	_	_	_	13	40	30	70	
Shigella	_	_	_	_	2	6	5	11	
Staphylococcus aureus	_	2	_	_	3	12	1	13	
Vibrio cholera	_	_	_	_	_	_	1	1	
Yersinia enterocolitica	—	—	—		—	1		1	
Total bacterial	1	3	—	1	25	91	57	148	
Chemical									
Ciguatoxin	_	_	_	_	_	11	_	11	
Heavy metals	_	_	_	1	_	2	_	2	
Monosodium glutamate	_	_	_	_	_	_	1	1	
Scombrotoxin	_	_	_	_	_	21	_	21	
Other chemical	_	_	_	2	_	2	_	2	
Total chemical	_	—	—	3	—	36	1	37	
Parasitic									
Giardia lamblia	_	_	_	_	_	_	2	2	
Viral									
Hepatitis A	_	_	_	_	_	2	4	6	
Norwalk	_	_	_	_	_	1	_	1	
Other viral	—	_	—	_	_	3	_	3	
Total viral	_	_	_	_	_	6	4	10	
Confirmed etiology	1	3	_	4	25	133	64	197	
Unknown etiology	1	3	1	1	49	121	335	456	
Total 1994	2	6	1	5	74	254	399	653	

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				Vehicle of t	ransmission			
						Other/		
						unknown		Othe
Etiology	Beef	Pork	Sausage	Chicken	Turkey	meat	Shellfish	fish
Bacterial								
Bacillus cereus	_	_	_	_	_	_	_	
Campylobacter	_	1	_	_	_	_	_	_
Clostridium botulinum	_	_	_	_	_	1	_	_
Clostridium perfringens	2	1	_	_	_	1	1	_
Escherichia coli	8	_	_	_	_	1	_	
Salmonella	4	1	_	2	_	2	_	_
Shigella	_	_	_	1	_	_	_	_
Staphylococcus aureus	_	_	_	_	2	_	_	
Yersinia enterocolitica	_	1	_	_	_	_	_	_
Other bacterial	—	—	_	—	_	—	_	_
Total bacterial	14	4	_	3	2	5	1	_
Chemical								
Ciguatoxin	—	—	_	—	_	—	_	10
Heavy metals	—	—		—	—	—	—	
Scombrotoxin	—	—	—	—	—	—	—	16
Other chemical	—	—	—	—	—	—	—	—
Total chemical	—	—	—	—	—	—	—	26
Parasitic								
Trichinella spiralis	_	_	_	_	_	1	_	_
Viral								
Hepatitis A	_	_	_	_	_	_	_	_
Norwalk	_	_	_	_	_	_	1	
Other viral	_	_	_	_	_	_	_	_
Total viral	_	_	_	_	_	—	1	_
Confirmed etiology	14	4	_	3	2	6	2	26
Unknown etiology		_	1	3	-	1	10	5
Total 1995	14	4	1	6	3	7	12	31

TABLE 24. Number of reported foodborne-disease outbreaks, by etiology and vehicle of transmission — United States,* 1995

*Includes Guam, Puerto Rico, and the U.S. Virgin Islands.

TABLE 24. (*Continued*) Number of reported foodborne-disease outbreaks, by etiology and vehicle of transmission — United States,* 1995

	Vehicle of transmission										
		0 1	_	lce	Baked	Fruits and	Potato	Poultry, fish, and egg	Other		
Etiology	Milk	Cheese	Eggs	cream	foods	vegetables	salad	salads	salad		
Bacterial											
Bacillus cereus	—	—	—		_	—	—	—	_		
Campylobacter	—	_	_	_	_	_	_	1	_		
Clostridium botulinum	—	_	_	_	_	1	_	_	_		
Clostridium perfringens	_	1	_	_	_	_	_	_	_		
Escherichia coli	_	_	_	_	_	2	_	_	2		
Salmonella	1	_	6	_	2	3	1	_	5		
Shigella	_	_	_	_	_	_	_	_	1		
Staphylococcus aureus	_	_	_	_	1	1	_	_	_		
Yersinia enterocolitica	_	_	_	_	_	_	_	_	_		
Other bacterial	_	_	_	_	_	_	_	_	_		
Total bacterial	1	1	6	_	3	7	1	1	8		
Chemical											
Ciguatoxin	_	_	_		_	_	_	_	_		
Heavy metals	_	_	_		_	_	_	_	_		
Scombrotoxin	_	_	_		_	_	_	_	_		
Other chemical	_	_	_		_	_	_	_	_		
Total chemical	_	_	_	_	_	_	_	_	_		
Parasitic											
Trichinella spiralis	_	_	_	_	_	_	_	_	_		
Viral											
Hepatitis A	_	_	_		_	_	_	_	_		
Norwalk	_	_	_		1	1	_	_	_		
Other viral	_	_	_		_	_	_	_	_		
Total viral	_	_	_	_	1	1	_	_	_		
Confirmed etiology	1	1	6		4	8	1	1	8		
Unknown etiology	_		_	1	5	1	_	3	13		
Total 1995	1	1	6	1	9	9	1	4	21		

*Includes Guam, Puerto Rico, and the U.S. Virgin Islands.

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TABLE 24. (<i>Continued</i>) Number of reported foodborne-disease outbreaks, by etiology and vehicle of transmission —
United States,* 1995

		Vehicle o	of transmission					
Etiology	Chinese food	Mexican food	Carbonated drink	Nondairy beverage	Multiple vehicles	Known vehicle	Unknown vehicle	Total
Bacterial								
Bacillus cereus	1	_	_	_	_	1	1	2
Campylobacter	_	_	_	_	2	4	2	6
Clostridium botulinum	_	_	_	_	_	2	—	2
Clostridium perfringens	_	1	_	_	4	11	3	14
Escherichia coli	_	_	_	1	1	15	10	25
Salmonella	_	1	_	2	14	44	46	90
Shigella	_	1	_	_	1	4	3	7
Staphylococcus aureus	_	_	_	_	1	5	1	6
Yersinia enterocolitica	_	_	_	_	_	1	_	1
Other bacterial	_	_	_	_	2	2	_	2
Total bacterial	1	3	—	3	25	89	66	155
Chemical								
Ciguatoxin	_	_	_	_	_	10	_	10
Heavy metals	_	_	1	_	_	1	—	1
Scombrotoxin	_	_	_	_	_	16	—	16
Other chemical		—	—	1	1	2	—	2
Total chemical	_	—	1	1	1	29	—	29
Parasitic								
Trichinella spiralis	_	—	_	—	—	1	_	1
Viral								
Hepatitis A	_	_	_	_	_	_	4	4
Norwalk	_	_	_	_	1	4	_	4
Other viral	_	_	_	_	_	_	1	1
Total viral	_	_	_	_	1	4	5	9
Confirmed etiology	1	3	1	4	27	123	71	194
Unknown etiology	2	4	_	2	33	85	349	434
Total 1995	3	7	1	6	60	208	420	628

TABLE 25. Number of reported foodborne-disease outbreaks, by etiology and vehicle of transmission — United	L
States,* 1996	

				Vehicle of	transmission			
						Other/ unknown		Other
Etiology	Beef	Ham	Pork	Chicken	Turkey	meat	Shellfish	fish
Bacterial								
Bacillus cereus	_	_	_	_	_	_	_	_
Brucella	—	—	_	—	—	_	—	_
Campylobacter	_	_		_	_	_	_	_
Clostridium botulinum	_	_	_	_	_	_	_	_
Clostridium perfringens	2	_	_	_	1	_	_	_
Escherichia coli	_	_	_	_	_	_	_	_
Salmonella	1	1	1	1	1	_	_	_
Shigella	_	_		_	_	_	1	_
Staphylococcus aureus	3	_	1	_	_	_	_	_
Total bacterial	6	1	2	1	2	_	1	_
Chemical								
Ciguatoxin	_	_	_	_	_	_	_	9
Mushroom poisoning	_	_	_	_	_	_	_	_
Scombrotoxin	_	_		_	_	_	_	12
Shellfish	_	_		_	_	_	1	_
Other chemical	_	_		_	_	_	_	1
Total chemical	_	_	_	_	_	_	1	22
Parasitic								
Giardia lamblia	_	_	_	_	_	_	_	_
Other parasitic	_	_	_	_	_	_	_	_
Total parasitic	_	_	_	_	_	_	_	_
Viral								
Hepatitis A		_		_	_		_	_
Norwalk			_	_	_		1	_
Other viral	_	_	_	_	_	_	1	_
Total viral	_	_	_	_	_	_	2	_
Confirmed etiology	6	1	2	1	2		4	22
Unknown etiology	0 1	3	<u> </u>	5	2	1	4 1	22
	•		—		-		I	
Total 1996	7	4	2	6	3	1	5	24

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TABLE 25. (<i>Continued</i>) Number of reported foodborne-disease outbreaks, by etiology and vehicle of transmission —
United States,* 1996

					Vehicle	of transmissior	า			
Etiology	Milk	Eggs	lce cream	Other/ unknown dairy	Baked foods	Fruits and vegetables		Potato salad	Poultry, fish, and egg salads	Other salad
Bacterial										
Bacillus cereus	_	_	_	_	_		_	_	_	_
Brucella	—		—	—	_	—	_		_	—
Campylobacter	1		—	—	_	1	_		_	—
Clostridium botulinum	—		—	—	_	2	_		_	—
Clostridium perfringens	_	_	_	_	_	_	_	_	1	_
Escherichia coli	_	_	_	_	_	2	_	_	_	1
Salmonella	1	3	5	1	2	2	_		3	2
Shigella	_			_					—	—
Staphylococcus aureus	—	—	—		1	—	—		—	—
Total bacterial	2	3	5	1	3	7	—	—	4	3
Chemical										
Ciguatoxin	_	_	_	_	_	_	_	_	_	_
Mushroom poisoning		_	_	_			3		_	_
Scombrotoxin	_		_	_	_	_			—	_
Shellfish	_		_	_	_	_	—	_	_	_
Other chemical	_		_	_	_	_	—	_	_	_
Total chemical	_	_	_	_	—	_	3	_	_	_
Parasitic										
Giardia lamblia	_	_	1	_	_				_	_
Other parasitic	_	_	<u> </u>	_	_	1			_	_
Total parasitic	_	_	1	_	_	1	_	_	_	_
Viral										
Hepatitis A	_	_		_	_				_	_
Norwalk	_	_		_	_	_	_		_	_
Other viral	_	_		_	_	_	_		_	_
Total viral	_	_	_	_	_	_	_	_	_	_
Confirmed etiology	2	3	6	1	3	8	3		4	3
Unknown etiology	<u> </u>	<u>з</u>	0	1	3	8 5	ъ —	1	4 3	3 15
Total 1996	2	3	6	2	6	13	3	1	7	18

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	Vehicle of t	ransmission				
	Mexican	Nondairy	Multiple	Known	Unknown	
Etiology	food	beverage	vehicles	vehicle	vehicle	Total
Bacterial						
Bacillus cereus	—	—	1	1	—	1
Brucella	—	—	—	—	1	1
Campylobacter	—	—	—	2	3	5
Clostridium botulinum	—	—	—	2	—	2
Clostridium perfringens	—	—	5	9	1	10
Escherichia coli	—	4	—	7	4	11
Salmonella	2	—	10	36	33	69
Shigella	—	—	1	2	4	6
Staphylococcus aureus	—	—	1	6	1	7
Total bacterial	2	4	18	65	47	112
Chemical						
Ciguatoxin	—	_	_	9	_	9
Mushroom poisoning	—	—	—	3	—	3
Scombrotoxin	—	—	—	12	—	12
Shellfish	—	—	—	1	—	1
Other chemical	—	—	—	1	—	1
Total chemical	—	—	—	26	—	26
Parasitic						
Giardia lamblia	_	_	_	1	_	1
Other parasitic	_	1	_	2	_	2
Total parasitic	_	1	_	3	_	3
Viral						
Hepatitis A	1	_	_	1	4	5
Norwalk	_	_	_	1	2	3
Other viral	_	_	_	1	1	2
Total viral	1	_	_	3	7	10
Confirmed etiology	3	5	18	97	54	151
Unknown etiology	_	1	20	63	263	326
Total 1996	3	6	38	160	317	477

TABLE 25. (*Continued*) Number of reported foodborne-disease outbreaks, by etiology and vehicle of transmission — United States,* 1996

*Includes Guam, Puerto Rico, and the U.S. Virgin Islands.

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				Vel	nicle of transm	nission			
Etiology	Beef	Ham	Pork	Sausage	Chicken	Turkey	Other/ unknown meat	Shellfish	Other fish
Bacterial									
Bacillus cereus	_		1	_	1	_	1	_	_
Campylobacter	—	_	—	_	_	_		—	_
Clostridium botulinum	—	_	—	_	_	_		—	_
Clostridium perfringens	1	_	—	_	_	_		—	_
Escherichia coli	1	_	_	_	_	_	_	_	_
Salmonella	2	_	_	_	2	1	2	_	_
Shigella	—	_	—	_	_	_		—	_
Staphylococcus aureus	_	3	_	_	1	_	_	_	1
<i>Streptococcus</i> , group A	—	_	—	_	_	_		—	_
Vibrio parahaemolyticus	—	_	_	_	_	_		1	_
Total bacterial	4	3	1	—	4	1	3	1	1
Chemical									
Ciguatoxin	_	_	_	_	_	_	_	2	11
Mushroom poisoning	_	_	_		_	_	_		_
Scombrotoxin	_	_	_	_	_	_	_	2	12
Total chemical	_	_	_	_	_	_	_	4	23
Parasitic									
Giardia lamblia	_	_	_				_		_
Other parasitic	_	_	_		_	_	_		_
Total parasitic	_	_	_	_	_	_	_	_	_
Viral									
Hepatitis A	_	_	_	_	_	_	_	_	
Other viral	_	_		_	1	_	_	2	_
Total viral	_	_	_	_	1	_	_	2	_
Confirmed etiology	4	3	1	_	5	1	3	7	24
Unknown etiology	3	1	1	1	4	2	2	4	24
Total 1997	7	4	2	1	9	3	5	11	26

TABLE 26. Number of reported foodborne-disease outbreaks, by etiology and vehicle of transmission — United States,* 1997

*Includes Guam, Puerto Rico, and the U.S. Virgin Islands.

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TABLE 26. (*Continued*) Number of reported foodborne-disease outbreaks, by etiology and vehicle of transmission — United States,* 1997

			١	ehicle of transmissio	on		
						Poultry, fish,	
Etiology	Milk	Eggs	Baked foods	Fruits and vegetables	Potato salad	and egg salads	Other salad
Bacterial							
Bacillus cereus	_	_	_	_	_	_	_
Campylobacter	_	_	_	1	_	_	_
Clostridium botulinum	_		_	1	_	_	_
Clostridium perfringens	_	_	_	_	_	_	1
Escherichia coli	_	_	_	2	_	_	2
Salmonella	_	3	1	2	_	_	3
Shigella	_		_	_	1	_	1
Staphylococcus aureus	_	_	_	_	_	_	1
Streptococcus, group A	_	_	_	_	_	_	_
Vibrio parahaemolyticus	_	_	_	_	_	_	_
Total bacterial	_	3	1	6	1	_	8
Chemical							
Ciguatoxin	_				_	_	_
Mushroom poisoning	_				_	_	_
Scombrotoxin	_				_	_	_
Total chemical	_	_	_	_	_	_	_
Parasitic							
Giardia lamblia	_		_	_	_	_	
Other parasitic	_	_	_	3	_	_	_
Total parasitic	_	_	_	3	_	_	_
Viral							
Hepatitis A	_	_	_	1	_	_	_
Other viral	_	_	_		_	_	1
Total viral	_	_	_	1	_	_	1
Confirmed etiology		3	1	10	1		9
Jnknown etiology	2		3	5	2	1	9 12
	2		3		2	I	
Total 1997	2	3	4	15	3	1	21

*Includes Guam, Puerto Rico, and the U.S. Virgin Islands.

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	Ve	ehicle of transmiss	ion					
	Chinese	Mexican	Nondairy	Multiple	Known	Unknown		
Etiology	food	food	beverage	vehicles	vehicle	vehicle	Total	
Bacterial								
Bacillus cereus	_	_	_	1	4	_	4	
Campylobacter	_	_	_	_	1	1	2	
Clostridium botulinum	_	_	_	_	1	_	1	
Clostridium perfringens	—	1	—	2	5	1	6	
Escherichia coli	_	1	_	_	6	2	8	
Salmonella	_	2	_	7	25	35	60	
Shigella	_	_	_	_	2	8	10	
Staphylococcus aureus	—		—	2	8	1	9	
<i>Streptococcus</i> , group A	_	_	_	1	1	_	1	
Vibrio parahaemolyticus	1	_	_	1	3	1	4	
Total bacterial	1	4	—	14	56	49	105	
Chemical								
Ciguatoxin	_		_		13	4	17	
Mushroom poisoning	_	_	_	—	_	3	3	
Scombrotoxin	_	_	_	_	14	1	15	
Total chemical	—	—	—	—	27	8	35	
Parasitic								
Giardia lamblia	_	_	_	_	_	1	1	
Other parasitic	_		_	2	5	5	10	
Total parasitic	_	_	_	2	5	6	11	
Viral								
Hepatitis A	_	_	_	_	1	2	3	
Other viral	_	_	1	2	7	7	14	
Total viral	_	_	1	2	8	9	17	
Confirmed etiology	1	4	1	18	96	72	168	
Unknown etiology		5	2	21	73	263	336	
			_					
Total 1997	1	9	3	39	169	335	504	

TABLE 26. (<i>Continued</i>) Number of reported foodborne-disease outbreaks, by etiology and vehicle of transmission —
United States,* 1997

		Outbreaks						
Etiology	Improper holding temperatures	Inadequate cooking	Contaminated equipment	Food from unsafe source	Poor personal hygiene	Other	in which factors reported	Total
Bacterial								
Bacillus cereus	3	1	1	_	_	1	4	4
Campylobacter	2	—	3	—	—	1	3	6
Clostridium botulinum	3	—	—	—	—	2	4	5
Clostridium perfringens	12	2	—	—	2	3	12	15
Escherichia coli	2	5	1	3	1	4	9	15
Salmonella	35	22	15	10	11	5	52	68
Shigella	—	—	—	—	5		5	9
Staphylococcus aureus	5	1	2	2	3	1	6	7
Streptococcus, other	1		_	—	—		1	1
Vibrio parahaemolyticus	—		_	—	—		—	1
Other bacterial	4	1	1	_	—		4	4
Total bacterial	67	32	23	15	22	17	100	135
Chemical								
Ciguatoxin	_	_	_	4	_	2	6	13
Heavy metals	_	_	_	_	_	_	_	1
Mushroom poisoning	_	_	_	1	_	_	1	1
Scombrotoxin	4	1	1	1	—		4	5
Other chemical	_	_	1	_	_	1	1	1
Total chemical	4	1	2	6	—	3	12	21
Parasitic								
Trichinella spiralis	_	_	_		_		_	1
Other parasitic	_		_	_	_		—	1
Total parasitic	_	_	_	_	_	_	_	2
Viral								
Hepatitis A	1		_	_	4	1	5	5
Norwalk	_	1	_	1	_		1	1
Other viral	1	1	1	2	1	_	4	4
Total viral	2	2	1	3	5	1	10	10
Confirmed etiology	73	35	26	24	27	21	122	168
Unknown etiology	135	24	54	9	55	46	187	321
Total 1993	208	59	80	33	82	67	309	489

TABLE 27. Number	of reported	foodborne-disease	outbreaks,	by etiology	and contributing	factors — United
States,* 1993						

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			Contributing	actors			Outbreaks	
Etiology	Improper holding temperatures	Inadequate cooking	Contaminated equipment	Food from unsafe source	Poor personal hygiene	Other	in which factors reported	Total
Bacterial								
Bacillus cereus	3	1	_	_	_	_	3	3
Campylobacter	3	1	5	_	5	3	6	6
Clostridium botulinum	2	—	—	1	—	_	3	3
Clostridium perfringens	11	1	1	_	_	2	11	12
Escherichia coli	2	3	4	4	1	3	12	25
Listeria monocytogenes	1	_	1	_	_	1	2	3
Salmonella	23	24	18	6	16	8	50	70
Shigella	_	_	_	2	5		7	11
Staphylococcus aureus	10	_	2	1	2	2	11	13
Vibrio cholera	_	_	_	_	_	_	0	1
Yersinia enterocolitica	_	_	1	_	1		1	1
Total bacterial	55	30	32	14	30	19	106	148
Chemical								
Ciguatoxin	1	_	_	5	_	1	6	11
Heavy metals	_	_	1		_	1	2	2
Monosodium glutamate	_	_	—	_	_	1	1	1
Scombrotoxin	12	_	—	5	_	1	15	21
Other chemical	_	_	—	2	_	_	2	2
Total chemical	13	_	1	12	_	4	26	37
Parasitic								
Giardia lamblia	_		_		_	_	0	2
Viral								
Hepatitis A	_		—		6		6	6
Norwalk	_	_	_	_	_	_	0	1
Other viral	_	2	_	1	1	_	3	3
Total viral	_	2	—	1	7	_	9	10
Confirmed etiology	68	32	33	27	37	23	141	197
Unknown etiology	149	28	66	15	87	42	237	456
Total 1994	217	60	99	42	124	65	378	653

TABLE 28. Number of reported foodborne-disease	outbreaks, by etio	ology and contributing fac	tors — United
States,* 1994	-		

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			Contributing f	actors			Outbreaks	
Etiology	Improper holding temperatures	Inadequate cooking	Contaminated equipment	Food from unsafe source	Poor personal hygiene	Other	in which factors reported	Total
Bacterial								
Bacillus cereus	1	_	1	_	1		1	2
Campylobacter	2	3	1	1	1	1	4	6
Clostridium botulinum	—		_	1	—	—	1	2
Clostridium perfringens	12	4	3	—	3	2	12	14
Escherichia coli	3	8	2	1	2	4	11	25
Salmonella	40	26	18	11	16	17	66	90
Shigella	1	—	—	1	2	—	3	7
Staphylococcus aureus	5	1	1	_	3	—	5	6
Yersinia enterocolitica	—		1		—	—	1	1
Other bacterial	1	—	—	_	1	_	1	2
Total bacterial	65	42	27	15	29	24	105	155
Chemical								
Ciguatoxin	_	_	_	7	_	2	8	10
Heavy metals	_	_	_	_	_	1	1	1
Scombrotoxin	11	_	_	4	_	_	13	16
Other chemical	—		_	_	—	1	1	2
Total chemical	11		—	11	—	4	23	29
Parasitic								
Trichinella spiralis	_	1	_	_	_		1	1
Viral								
Hepatitis A	_	_	_	_	2		2	4
Norwalk	_		_	1	2		3	4
Other viral	_		_	_	_		0	1
Total viral	_	_	_	1	4	_	5	9
Confirmed etiology	76	43	27	27	33	28	134	194
Unknown etiology	134	20	48	8	61	34	211	434
Total 1995	210	63	75	35	94	62	345	628

TABLE 29. Number of reported foodborne-disease	outbreaks,	by etiology	and contributing	factors — United
States,* 1995			_	

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			Contributing f	actors			Outbreaks	
Etiology	Improper holding temperatures	Inadequate cooking	Contaminated equipment	Food from unsafe source	Poor personal hygiene	Other	in which factors reported	Total
Bacterial								
Bacillus cereus	_	_	_	_	_		—	1
Brucella	_	_	_	_	_		—	1
Campylobacter	—	1	_	1	1	_	3	5
Clostridium botulinum	1	_	_	_	_	_	1	2
Clostridium perfringens	6	4	1	—	_	3	6	10
Escherichia coli	_	1	1	3	2	—	5	11
Salmonella	23	17	11	4	10	16	41	69
Shigella	_	1	—	_	3	—	3	6
Staphylococcus aureus	2	—	1		2	—	3	7
Total bacterial	32	24	14	8	18	19	62	112
Chemical								
Ciguatoxin	1	_	_	6	_	3	6	9
Mushroom poisoning	_	_	—	1	_		1	3
Scombrotoxin	7	1	—	1	_	_	8	12
Shellfish	_	_	_	1	_	1	1	1
Other chemical	_	_	—	_	_	_	_	1
Total chemical	8	1	_	9	_	4	16	26
Parasitic								
Giardia lamblia	_	_	—		1	1	1	1
Other parasitic	_	_	—	1	_	_	1	2
Total parasitic	_	_	_	1	1	1	2	3
Viral								
Hepatitis A		1	_	1	2		3	5
Norwalk	_	1	_	1	2		3	3
Other viral	_		_	1	—		1	2
Total viral	_	2	_	3	4	_	7	10
Confirmed etiology	40	27	14	21	23	24	87	151
Unknown etiology	109	17	46	3	67	24	173	326
Total 1996	149	44	60	24	90	45	260	477

TABLE 30. Number of reported foodborne-disease outbreaks, by etiology and contributing factors — United States,* 1996

*Includes Guam, Puerto Rico, and the U.S. Virgin Islands.

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			Contributing f	actors			Outbreaks	
Etiology	Improper holding temperatures	Inadequate cooking	Contaminated equipment	Food from unsafe source	Poor personal hygiene	Other	in which factors reported	Total
Bacterial								
Bacillus cereus	4	1	_	_	1	_	4	4
Campylobacter	_	—	2	_	1	_	2	2
Clostridium botulinum	_	1	_	1	_	_	1	1
Clostridium perfringens	5	2	_	_	_	1	5	6
Escherichia coli	1	2	_	_	_	_	2	8
Salmonella	32	23	16	2	17	7	46	60
Shigella	3	_	1	_	4	1	6	10
Staphylococcus aureus	3	1	_	1	2	1	5	9
Streptococcus, group A	1	_	_	_	1	_	1	1
Vibrio parahaemolyticus	1	1	1	1	_	_	2	4
Total bacterial	50	31	20	5	26	10	74	105
Chemical								
Ciguatoxin	_	_	_	3	_	8	9	17
Mushroom poisoning	_	_	_	1	_	1	2	3
Scombrotoxin	4	_	1	_	1	1	6	15
Total chemical	4	—	1	4	1	10	17	35
Parasitic								
Giardia lamblia	_	_	1	_	1	_	1	1
Other parasitic	_	_	_	3	_	2	4	10
Total parasitic	—	—	1	3	1	2	5	11
Viral								
Hepatitis A	_	_	_	_	1	_	1	3
Other viral	1	_	1	1	5	2	6	14
Total viral	1	_	1	1	6	2	7	17
Confirmed etiology	55	31	23	13	34	24	103	168
Unknown etiology	99	17	63	6	66	19	163	336
Total 1997	154	48	86	19	100	43	266	504

TABLE 31. Number of reported foodborne-disease outbreaks, by etiology and contributing factors — United States,* 1997

Appendix A

CDC Form 52.13, Investigation of a Foodborne Outbreak*

ATLANTA, GEORGIA 30333					;				RM APPR		- -
1	INV	ESTIGATION	OF A F	00	DDBO	RNE O	UTBREA	К			
1. Where did the outbreak occ	ur ?					1		2. Date of	f outbreak	: (Date of	onset 1st ca
State	(5-6) City	or Town		c	County _				MO / DA	/YR	(7-12)
3. Indicate actual(a) or estima	ted (e) numbers:	4. History of Expo	sed Perso	ns;				5. Incuba	tion perio	d (hours):	
Persons exposed	(13-17)	No. histories ob	tained				(32-35)	Shorte	st(80-{		it(84-8
		No. persons with	n symptor	ms _			(36-39)	Appro	x. for maj		
Persons ill	(18-22)	Nausea	(40-4	3) C	Diarrhea .		(44-47)		on of illne		
Hospitalized	(23-27)	Vomiting	(48-5)	L) F	ever		(52-55)	Shorte		Longes	
		Cramps	(56-59	•) C)ther, spe	cify			(92-		(96-9
Fatal case							(60-79)	Appro	x, for maje	ority	(101-10
	d Items Served			lum		ersons whe	D ATE	٩	lumber wi spe	no did NO cified food	
					Not III	Total	Percent III	ш	Not III	Total	Percent II
						<u> </u> .			+		<u> </u>
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<u>.</u>									1		
											-
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						1	<u> </u>				
8. Vehicle responsible (food ite 9. Manner in which incriminate				105-		Place of P	reparation of	[1	1. Place w	bara aatan	(172)
Yes 1	No 2		Yes No 1 2				ited Item : (;		1.11000 1	nere eaten	. (172)
(a) Food Industry Raw	(c) No	ot Wrapped dinary Wrapping	HH				······			nt	
Processed	(108) Ca	nned									
Home Produced	Ca Ca	nned – Vacuum Seale				ivate Horr	ne	4	Private H	lome	
Raw	□(109) Ot	her (specify)						5		• • • • • • • • •	🔲 5
(b) Vending Machine				7-12		stitution:			Institutio	n:	— -
(b) vending Machine L		om Temperature									
		ozen				amp		8			
		ated					fy 🗋	9		pecify	
If a commerical product, ind	icate brand name				_						
			(13	4-1	50)	_	(1	52-171)			(173-192)
This qu asked is burden burden	estionnaire is authors s voluntary, cooper for this collection of estimate or any oth	rized by law (Public He ation of the patient is information is estimate er aspect of this colled ficer; Rm 721-H, Hump formation and Regulato	alth Servi necessary d to avera-	ce A for ge 1	ct, 42 US the study 5 minutes	C §241). A and contr per respor	lithough resp of of the dise use. Send cor estions for re	onse to the ase. Publi nments re- ducing this	e questions ic reporting garding this s burden to		

* This is the form that was used to collect data in this report. A revised form became effective October 1999. To obtain additional copies of the revised form, contact CDC's Foodborne and Diarrheal Diseases Branch at (404) 639-2206.

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2. Food specimens examined: Specify by *X" whether f		uned war	riginal leater at time of	13. Enviromental sp	ecimens ex	amined: (194)
outbreak) or <u>check-up</u> (pro outbreak).				Item		Findings
		Check	Findings	Example: meat g	grinder	C. perfringens, Hobbs Type
ltem	Orig.	up	Findings Qualitative Quantita	tive		
Example: beef	×	L	C. perfringens. Hobbs type 10 2 x 10 ⁶	/gm		
•			11			
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· · ·		· ·				J
				14. Specimens from	patients exa	mined (stool, vomitus, etc.): (195)
				ltem	No.	Findings
· · · · · · · · · · · · · · · · · · ·				Example: stool	Persons 11	C. perfringens, Hobbs Type 10
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Example; lesion	· · · · · ·	C. perfri	ngens, Hobbs Type 10	2. Inadequate cook 3. Contaminated eq 4. Food obtained f 5. Poor personal hy	ing uipment or rom unsafe ygiene of fo	g temperature
			·			
7. Etiology: (203-204)			······	Suspected		
Pathogen						
				Unknown		······ 22
Pathogen Chemical Other	aspects of , water , ep	the invest	igation not covered above ve; etc. (Attach additiona	e, such as unusual age or se	•••••	·····□,
Pathogen Chemical Other I8. Remarks : Briefly describe	aspects of	the invest	igation not covered above ve; etc. (Attach additiona	e, such as unusual age or se	•••••	3
Pathogen Chemical Other 18. Remarks : Briefly describe to contamination of food,	aspects of	f the invest	igation not covered above ve; etc. (Attach additiona	e, such as unusual age or se	•••••	3
Pathogen Chemical Other 18. Remarks : Briefly describe to contamination of food,	aspects of water, ep	f the invest	igation not covered above ve; etc. (Attach additiona	e, such as unusual age or se	•••••	3
Pathogen Chemical Other 18. Remarks: Briefly describe to contamination of food, to contamination of food, (206-225) Name of reporting agency: Investigating offical:	, water , ep (226)	idemic cu	ve; etc. (Attach additiona	Unknown	x distributi	on: unusal circumstances leading
Pathogen Chemical Other 18. Remarks : Briefly describe to contamination of food, (206-225) Name of reporting agency: Investigating offical: NOTE : Epidemic and Labora	(226) tory Assis for Diseas	tance for te control,	ve; etc. (Attach additiona he investigation of a food Atlanta, Georgia 30333 by of this report to: Ena Baa Cer Cer	Unknown », such as unusual age or se I page if necessary) borne outbreak is available	x distributio	on: unusal circumstances leading

Appendix B

Guidelines for Confirmation of Foodborne-Disease Outbreaks

A foodborne-disease outbreak (FBDO) is defined as an incident in which two or more persons experience a similar illness resulting from the ingestion of a common food.* The following table provides information about incubation periods, clinical syndromes, and criteria for confirming the etiology once an FBDO has been identified. The information on incubation periods and clinical syndromes is provided as a guideline and should not be included in the confirmation criteria. These guidelines might not include all etiologic agents and diagnostic tests.

FBDOs should be reported to the Foodborne and Diarrheal Diseases Branch at CDC on Form 52.13, Investigation of a Foodborne Outbreak, which was updated in October 1999. Provision of other documents describing the outbreak investigation also is encouraged. For information regarding collection of laboratory specimens and for additional information on viral agents, refer to other CDC publications (i.e., "Recommendations for Collection of Laboratory Specimens Associated with Outbreaks of Gastroenteritis," *MMWR* 1990:39[No. RR-14] and "Viral Agents of Gastroenteritis: Public Health Importance and Outbreak Management," *MMWR* 1990;39[No. RR-5]).

^{*}Before 1992, three exceptions existed to this definition; only one case of botulism, marine-toxin intoxication, or chemical intoxication was required to constitute an FBDO if the etiology was confirmed. The definition was changed in 1992 to require two or more cases to constitute an outbreak.

Etiologic agent	Incubation period	Clinical syndrome	Confirmation
Bacterial 1. <i>Bacillus cereus</i> a. Vomiting toxin	1–6 hrs	Vomiting; some patients with diarrhea; fever uncommon	lsolation of organism from stool of two or more ill persons and not from stool of control patients
			OR Isolation of 10 ⁵ organisms/g from epidemiologically implicated food, provided specimen is properly handled
b. Diarrheal toxin	6–24 hrs	Diarrhea, abdominal cramps, and vomiting in some patients; fever uncommon	lsolation of organism from stool of two or more ill persons and not from stool of control patients OR
			lsolation of 10⁵organisms/g from epidemiologically implicated food, provided specimen is properly handled
2. Brucella	Several days to several mos; usually >30 days	Weakness, fever, headache, sweats, chills, arthralgia, weight loss, splenomegaly	Two or more ill persons and isolation of organism in culture of blood or bone marrow; greater than fourfold increase in standard agglutination titer (SAT) over several wks, or single SAT 1:160 in person who has compatible clinical symptoms and history of exposure
3. Campylobacter jejuni/coli	2–10 days; usually 2–5 days	Diarrhea (often bloody), abdominal pain, fever	Isolation of organism from clinical specimens from two or more ill persons OR Isolation of organism from epidemiologically implicated food

Etiologic agent	Incubation period	Clinical syndrome	Confirmation
4. Clostridium botulinum	2 hrs–8 days; usually 12–48 hrs	Illness of variable severity; common symptoms are diplopia, blurred vision, and bulbar weakness; paralysis, which is usually descending and bilateral, might progress rapidly	Detection of botulinal toxin in serum, stool, gastric contents, or implicated food OR Isolation or organism from stool or intestine
 Clostridium perfringens 6. Escherichia coli 	6–24 hrs	Diarrhea, abdominal cramps; vomiting and fever uncommon	Isolation of 10 ⁵ organisms/g from stool of two or more ill persons, provided specimen is properly handled. OR Demonstration of enterotoxin in the stool of two or more ill persons OR Isolation of 10 ⁵ organisms/g from epidemiologically implicated food, provided specimen is properly handled
a. Enterohemorrhagic (<i>E. coli</i> O157:H7 and others)	1–10 days; usually 3–4 days	Diarrhea (often bloody), abdominal cramps (often severe), little or no fever	Isolation of <i>E. coli</i> O157:H7 or other Shiga-like toxin-producing <i>E. coli</i> from clinical specimen from two or more ill persons OR Isolation of <i>E. coli</i> O157:H7 or other Shiga-like toxin-producing <i>E. coli</i> from epidemiologically implicated food
b. Enterotoxigenic (ETEC)	6–48 hrs	Diarrhea, abdominal cramps, nausea; vomiting and fever less common	Isolation of organism of same serotype, demonstrated to produce heat-stable (ST) and/or heat-labile (LT) enterotoxin, from stool of two or more ill persons
c. Enteropathogenic (EPEC)	Variable	Diarrhea, fever, abdominal cramps	lsolation of organism of same enteropathogenic serotype from stool of two or more ill persons

Etiologic agent	Incubation period	Clinical syndrome	Confirmation
d. Enteroinvasive (EIEC)	Variable	Diarrhea (might be bloody), fever, abdominal cramps	Isolation of same enteroinvasive serotype from stool of two or more ill persons
7. Listeria			
monocytogenes			
a. Invasive disease	2–6 wks	Meningitis, neonatal sepsis, fever	lsolation of organism from normally sterile site
b. Diarrheal disease	Unknown	Diarrhea, abdominal cramps, fever	Isolation of organism of same serotype from stool of two or more ill persons exposed to food that is epidemiologically implicated or from which organism of same serotype has been isolated
8. Nontyphoidal Salmonella	6 hrs–10 days; usually 6–48 hrs	Diarrhea, often with fever and abdominal cramps	Isolation of organism of same serotype from clinical specimens from two or more ill persons OR Isolation of organism from epidemiologically implicated food
9. <i>Salmonella</i> Typhi	3–60 days; usually 7–14 days	Fever, anorexia, malaise, headache, and myalgia; sometimes diarrhea or constipation	Isolation of organism from clinical specimens from two or more ill persons OR Isolation of organism from epidemiologically implicated food
10. <i>Shigella</i> spp.	12 hrs–6 days; usually 2–4 days	Diarrhea (often bloody), often accompanied by fever and abdominal cramps	Isolation of organism of same serotype from clinical specimens from two or more ill persons OR Isolation of organism from epidemiologically implicated food

Table B. (*Continued*) Guidelines for confirmation of foodborne-disease outbreaks

Etiologic agent	Incubation period	Clinical syndrome	Confirmation
11.Staphylococcus aureus	30 min–8 hrs; usually 2–4 hrs	Vomiting, diarrhea	Isolation of organism of same phage type from stool or vomitus of two or more ill persons OR
			Detection of enterotoxin in epidemiologically implicated food OR
			Isolation of 10⁵ organisms/g from epidemiologically implicated food, provided specimen is properly handled
12. <i>Streptococcus,</i> group A	1–4 days	Fever, pharyngitis, scarlet fever, upper respiratory infection	Isolation of organism of same M- or T-type from throats of two or more ill persons OR
			Isolation of organism of same M- or T-type from epidemiologically implicated food
13. <i>Vibrio cholerae</i> a.O1 or O139	1–5 days	Watery diarrhea, often	Isolation of toxigenic organism
		accompanied by vomiting	from stool or vomitus of two or more ill persons OR
			Significant rise in vibriocidal, bacterial-agglutinating, or antitoxin antibodies in acute- and early
			convalescent-phase sera among persons not recently immunized OR
			Isolation of toxigenic organism from epidemiologically implicated food
b. non-O1 and non-O139	1–5 days	Watery diarrhea	lsolation of organism of same serotype from stool of two or more ill persons

Etiologic agent	Incubation period	Clinical syndrome	Confirmation
14.Vibrio parahaemolyticus	4–30 hrs	Diarrhea	Isolation of Kanagawa-positive organism from stool of two or more ill persons OR Isolation of 10 ⁵ Kanagawa-positive organisms/g from epidemiologically implicated food, provided specimen is properly handled
15.Yersinia enterocolitica	1–10 days; usually 4–6 days	Diarrhea, abdominal pain (often severe)	Isolation of organism from clinical specimen from two or more ill persons OR Isolation of pathogenic strain of organism from epidemiologically implicated food
Chemical 1. Marine toxins			
a. Ciguatoxin	1–48 hrs; usually 2–8 hrs	Usually gastrointestinal symptoms followed by neurologic symptoms (including paresthesia of lips, tongue, throat, or extremities) and reversal of hot and cold sensation	Demonstration of ciguatoxin in epidemiologically implicated fish OR Clinical syndrome among persons who have eaten a type of fish previously associated with ciguatera fish poisoning (e.g., snapper, grouper, or barracuda)
b. Scombroid toxin (histamine)	1 min–3 hrs; usually <1 hr	Flushing, dizziness, burning of mouth and throat, headache, gastrointestinal symptoms, urticaria, and generalized pruritis	Demonstration of histamine in epidemiologically implicated fish OR Clinical syndrome among persons who have eaten a type of fish previously associated with histamine fish poisoning (e.g., mahi-mahi or fish of order Scomboidei)

Etiologic agent	Incubation period	Clinical syndrome	Confirmation
c. Paralytic or neurotoxic shellfish	30 min–3 hrs	Paresthesia of lips, mouth or face, and extremities; intestinal symptoms or weakness, including respiratory difficulty	Detection of toxin in epidemiologically implicated food OR Detection of large numbers of shellfish-poisoning-associated species of dinoflagellates in water from which epidemiologically implicated mollusks are gathered
d. Puffer fish, tetrodotoxin	10 min–3 hrs; usually 10–45 min	Paresthesia of lips, tongue, face, or extremities, often following numbness; loss of proprioception or floating sensations	Demonstration of tetrodotoxin in epidemiologically implicated fish OR Clinical syndrome among persons who have eaten puffer fish
2. Heavy metals • Antimony • Cadmium • Copper • Iron • Tin • Zinc	5 min–8 hrs; usually <1 hr	Vomiting, often metallic taste	Demonstration of high concentration of metal in epidemiologically implicated food
3. Monosodium glutamate (MSG)	3 min–2 hrs; usually <1 hr	Burning sensation in chest, neck, abdomen, or extremities; sensation of lightness and pressure over face or heavy feeling in chest	Clinical syndrome among persons who have eaten food containing MSG (e.g., usually 1.5 g MSG)
4. Mushroom toxins			
a. Shorter-acting toxins	2 hrs	Usually vomiting and diarrhea, other symptoms differ with toxin	Clinical syndrome among persons who have eaten mushroom identified as toxic type
 Muscimol Muscarine Psilocybin Coprinus artrementa Ibotenic acid 	nris	 Confusion, visual disturbance Salivation, diaphoresis Hallucinations Disulfiram-like reaction Confusion, visual disturbance 	OR Demonstration of toxin in epidemiologically implicated mushroom or food containing mushroom

Etiologic agent	Incubation period	Clinical syndrome	Confirmation
b. Longer-acting toxins (e.g., <i>Amanita</i> spp.)	6–24 hrs	Diarrhea and abdominal cramps for 24 hrs followed by hepatic and renal failure	Clinical syndrome among persons who have eaten mushroom identified as toxic type OR Demonstration of toxin in epidemiologically implicated mushroom or food containing mushrooms
Parasitic			
1. Cryptosporidium parvum	2–28 days; median: 7 days	Diarrhea, nausea, vomiting; fever	Demonstration of organism or antigen in stool or in small-bowel biopsy of two or more ill persons OR Demonstration of toxin in epidemiologically implicated food
2. Cyclospora cayetanensus	1–11 days; median: 7 days	Fatigue, protracted diarrhea, often relapsing	Demonstration of organism in stool of two or more ill persons
3. Giardia lamblia	3–25 days; median: 7 days	Diarrhea, gas, cramps, nausea, fatigue	Two or more ill persons and detection of antigen in stool or demonstration of organism in stool, duodenal contents, or small-bowel biopsy specimen
4. <i>Trichinella</i> spp.	1–2 days for intestinal phase; 2–4 wks for systemic phase	Fever, myalgia, periorbital edema, high eosinophil count	Two or more ill persons and positive serologic test or demonstration of larvae in muscle biopsy OR Demonstration of larvae in epidemiologically implicated meat

Etiologic agent	Incubation period	Clinical syndrome	Confirmation
Viral			
1. Hepatitis A	15–50 days; median: 28 days	Jaundice, dark urine, fatigue, anorexia, nausea	Detection of immunoglobulin M anti-hepatitis A virus in serum from two or more persons who consumed epidemiologically implicated food
2. Norwalk family of viruses, small round-structured viruses (SRSV)	15–77 hrs; usually 24–48 hrs	Vomiting, cramps, diarrhea, headache	More than fourfold rise in antibody titer to Norwalk virus or Norwalk-like virus in acute and convalescent sera in most serum pairs
			OR Visualization of small, round-structured viruses that react with patient's convalescent sera but not acute sera — by immune-electron microsopy (assays based on molecular diagnostics [e.g., polymerase- chain reaction, probes, or assays for antigen and antibodies from expressed antigen] are available in reference laboratories)
3. Astrovirus, calicivirus, others	15–77 hrs; usually 24–48 hrs	Vomiting, cramps, diarrhea, headache	Visualization of small, round-structured viruses that react with patient's convalescent sera but not acute sera — by immune-electron microsopy (assays based on molecular diagnostics [e.g., polymerase- chain reaction, probes, or assays for antigen and antibodies from expressed antigen] are available in reference laboratories)

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State and Territorial Epidemiologists and Laboratory Directors are acknowledged for their contributions to *CDC Surveillance Summaries*. The epidemiologists and the laboratory directors listed below were in the positions shown as of November 1999.

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