

EPI-AID 26: Multistate outbreak of E.coli O157 from  
lettuce in national fast food chain

These records have been processed under the  
Freedom of Information Act (FOIA).

Contact the CDC/ATSDR FOIA Office for appeal  
rights pertaining to the redactions.

10 Clinton St.  
Hartford, CT 06106  
(860) 509-8562 phone  
(860) 509-8699 fax  
laurn.mank@po.state.ct.us  
CTPFGE@po.state.ct.us

Posted: 21 Dec 2006 11:47 AM

**Molly Joyner**

**Subject:** 0612mIEXH-2 (EXHX01.1486)\_ML\_E. coli O157:H7

Total Messages 73

Hello,

Attached is an updated PulseNet linelist for E. coli outbreak 0612mIEXH-2.

Thank you,

Molly Joyner

Posted: 29 Dec 2006 02:20 PM

 [Watch this Topic](#)

[Mark this topic read](#)



**Molly Joyner**

**Subject:** 0612mlEXH-2 (EXHX01.1486)\_ML\_E. coli O157:H7

Total Messages 73

Hello,

Attached is an updated PulseNet linelist for E. coli outbreak 0612mlEXH-2. New additions are highlighted.

Thank you,

Molly Joyner

Posted: 20 Dec 2006 12:12 PM

Message not rated

**Laurn Mank**

**Subject:** 0612mlEXH-2 (EXHX01.1486)\_ML\_E. coli O157:H7

Total Messages 34

Connecticut has it's first isolate consistent on both XbaI and BlnI with this cluster. The CT key number is 02028309 and the date of collection is 12/09/2006. The patient is a 2yr old male from Fairfield county.

Both patterns are uploaded to the national database as of today, 12/21/2006.

Our epis, Quyen Phan and Pat Mshar, are reachable at 860-509-7994 or by email at [quyen.phan@po.state.ct.us](mailto:quyen.phan@po.state.ct.us) or [pat.mshar@po.state.ct.us](mailto:pat.mshar@po.state.ct.us) if you have any further questions.

Laurn Mank

**Joyner, Molly M. (CDC/CCID/NCZVED) (CTR)**

---

**From:** Hise, Kelley B. (CDC/CCID/NCID)  
**Sent:** Wednesday, September 27, 2006 3:56 PM  
**To:** 'Chmielecki, Wayne'; PFGE National Database (CDC)  
**Cc:** Ribot, Efrain (CDC/CCID/NCID); Joyner, Molly M. (CDC/CCID/NCID) (CTR)  
**Subject:** RE: 0609mlEXH-2c (EXHX01.0124)  
**Follow Up Flag:** Follow up  
**Flag Status:** Completed

Wayne,

I have named the referenced patterns EXHX01.0124 (Xbal) and EXHA26.0015 (BlnI). I have included them in the list associated with the E. coli spinach outbreak (0609mlEXH-2). Molly will post an updated linelist by tomorrow.

Thanks,

*Kelley*

Kelley B. Hise, MPH  
PulseNet Database Team Leader  
Phone: (404) 639-0704

---

**From:** Chmielecki, Wayne [mailto:wchmieleck@state.pa.us]  
**Sent:** Wednesday, September 27, 2006 3:38 PM  
**To:** PFGE National Database (CDC)  
**Cc:** Hise, Kelley B. (CDC/CCID/NCID)  
**Subject:** 0609mlEXH-2c (EXHX01.0124)  
**Importance:** High

Hi All,

We just uploaded samples 06E01595 and 06F00475 to the E.coli database in gel number PA06204. Our epi people are quite interested in possibly making a late day press release that would concern these samples. 06E01595 (owner of spinach 06F00480) and 06F00475 (spinach owned by 06E01456).

Thank you for your help. Wayne

*Wayne A. Chmielecki*  
Molecular Microbiology Section  
Bureau of Laboratories  
PA Dept. of Health  
110 Pickering Way  
Lionville, PA 19353  
tel. 610-280-3464, Ext. 3247  
fax 610-450-1932  
wchmieleck@state.pa.us

3/12/2007



**Joyner, Molly M. (CDC/CCID/NCZVED) (CTR)**

---

**From:** Foodborne Outbreaks Listserv [FOODBORNE-OUTBREAKS@LISTSERV.CDC.GOV] on behalf of Sheth, Anandi (CDC/CCID/NCZVED)  
**Sent:** Monday, December 04, 2006 7:22 PM  
**To:** FOODBORNE-OUTBREAKS@LISTSERV.CDC.GOV  
**Subject:** Notification: E. coli O157 infections among patrons of Taco Bell restaurants, New Jersey and New York, November 2006

Dear Colleagues:

The New Jersey Department of Health and Senior Services has informed CDC that they and 3 county health departments are investigating 37 persons with confirmed or possible *E. coli* O157:H7 infections with onsets of illness between November 20 and last week. Among 22 persons who provided information, 20 had eaten at a Taco Bell restaurant in the week before onset of illness. Five Taco Bell restaurants in three counties were named by ill persons. The ill persons included 36 New Jersey residents and a person from Delaware who visited New Jersey. 27 persons were hospitalized, and 2 developed HUS. Illness has mostly occurred in children and young adults. Case finding, investigation of food histories, and laboratory testing are ongoing.

In addition, the New York State Department of Health has notified CDC that they and two county health departments are investigating 14 persons with *E. coli* O157 infection with onsets of illness between November 20 and last week. At least ten recalled eating at a Taco Bell restaurant in New York state; ill persons named at least 8 Taco Bell restaurants.

Officials in New Jersey and New York are issuing state-wide public health alerts. State health officials are obtaining isolates for testing by pulsed-field gel electrophoresis (PFGE); these will be posted to PulseNet as soon as available. A conference call with involved health officials is scheduled for 2:30 PM EST on Tuesday, December 5. For more information, the CDC contact is Anandi Sheth ([asheth@cdc.gov](mailto:asheth@cdc.gov), 404 639-1984).

Many thanks,  
-Anandi

*Anandi Sheth, MD  
LT, USPHS  
Epidemic Intelligence Service Officer  
Enteric Diseases Epidemiology Branch  
Division of Foodborne, Bacterial & Mycotic Diseases  
National Center for Zoonotic, Vector-Borne & Enteric Diseases*

*Centers for Disease Control and Prevention  
1600 Clifton Road, MS A-38  
Atlanta, Georgia 30333  
Phone: (404) 639-1984  
Fax: (404) 639-2205  
Email: [asheth@cdc.gov](mailto:asheth@cdc.gov)*

3/12/2007

\*\*\*\*\* Disclaimer: The information provided through this listserv should be considered preliminary; therefore, it should not be shared with others who are not subscribers to this listserv without first obtaining permission from the person or agency that posted the information. \*\*\*\*\*



~~Rest Study~~ Rest Study Only

COMPLETE

O157 case interview  
NON TB eater

ID number (State Lab ID if available)

193760

NOVEMBER 2006--E. COLI O157 OUTBREAK- CASE QUESTIONNAIRE

getting Rest controls  
base controls 12/1/06  
CRO

Phone number

(b)(6)

Age 13

Sex  M  F

State NJ

County Union

City Plainfield

Interviewer name Jessica Loney

Date of interview 12/8/2006 @ noon

Who was interviewed? Case

Spouse

Parent  His mom

Stool specimen collection date: 11/27/2006

Case Status (please circle)

Confirmed

Probable

Dr E.coli

First I will ask you some questions about your illness.

What is the date and time that you first began having diarrhea?

Date of onset of diarrhea: 11/26/2006

Time: 12:00 AM  PM noon

What is the date and time that you first noticed symptoms other than diarrhea (such as nausea, vomiting, abdominal cramps, fever):

Date of onset of other symptoms 11/26/2006

Time: 12:00 AM  PM a lot of cramps

Are you a Taco Bell employee? (please circle)

Yes

No

a little bit before a little nausea a noon

I. SYMPTOMS AND SEVERITY OF ILLNESS. Now I will ask you some questions about your symptoms and illness.

Y	?	N	Did you have any of these symptoms?	Y	?	N	
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	A Any Nausea?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	G Did you visit a health care provider for your illness?
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	B Any Vomiting?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	H Did you visit an emergency room for your illness? St Barnabas Hospital 11/27
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	C Any Abdominal cramps?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	I Were you hospitalized overnight? If yes, number of hospital nights 4 days
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	D Any Diarrhea?	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	J Did you develop HUS (hemolytic uremic syndrome)?
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	E Any Bloody diarrhea?	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	K Did you receive antibiotics for your illness?
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	F Any Fever?	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	L Did the patient die?

Meadow Lands (Craze truck area) Secaucus City - @  
ak fruit juice (no meat) some before 11/26/06

Pizza from PIZZA (local pizza) - away Irvington  
? (man doesn't know what kind of pizza. prob pepperoni + cheese somehr well before 11/26

II. RESTAURANT EXPOSURES. Now I will ask you some questions about places where you may have eaten. Please answer these questions for the 7 days prior to the onset of your illness.

Y	?	N	Did you eat at any restaurants?	(Specify street, city, state for each location)
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	A Did you eat at any restaurants?	
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	B Did you eat at any Taco Bell?	If yes, Location _____ Date ___/___/2006
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	C Did you eat at any Kentucky Fried Chicken (KFC)?	If yes, Location _____ Date ___/___/2006
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	D Did you eat at any A & W All American Food?	If yes, Location _____ Date ___/___/2006
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	E Did you eat at any Long John Silver's?	If yes, Location _____ Date ___/___/2006
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	F Did you eat at any Pizza Hut?	If yes, Location _____ Date ___/___/2006
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	G Did you eat at McDonalds?	If yes, Location _____ Date ___/___/2006
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	H Did you eat at Subway?	If yes, Location _____ Date ___/___/2006
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	I Did you eat at Blimpies?	If yes, Location _____ Date ___/___/2006
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	J Did you eat at any other restaurant?	Meadow Lands (Craze truck area) @ Secaucus - ak fruit juice + fries somehr well before 11/26
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	K Did you have a dining companion?	Pizza from local pizza place @ Irvington & somehr well before 11/26
			If yes, name 1. _____ contact number _____ which restaurant? _____	
			2. _____ contact number _____ which restaurant? _____	
			3. _____ contact number _____ which restaurant? _____	
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	M Did your dining companion develop diarrhea and/or vomiting within 7 days of dining at the restaurant?	
			If yes, which dining companion (specify name) _____	

**III. TACO BELL EXPOSURES (ASK ABOUT THE 7 DAYS BEFORE ILLNESS ONSET).** Which of the following menu items did you eat at Taco Bell? Please note the menu items you ate for all Taco Bell visits that you mentioned previously and how many of each menu item you ate. Please remember that many items can be ordered with beef, chicken, or steak. Please specify which meat you ate. If you made substitutions in your order, you will be able to specify this later in the questionnaire. If you cannot remember the name of the menu item you ate (mark "I don't remember" under Misc), you will be able to describe it later in the questionnaire. If you added a sauce (e.g., mild, hot, fire) to your meal, please indicate that also (mark under Misc).

Y	?	N		#	Y	?	N		#
<b>Big Bell Value Menu</b>					<b>Chalupas</b>				
A	<input type="checkbox"/>	<input type="checkbox"/>	1/2 lb cheesy bean & rice burrito grande soft taco	—	A	<input type="checkbox"/>	<input type="checkbox"/>	chalupa supreme- ground beef (standard)	—
B	<input type="checkbox"/>	<input type="checkbox"/>	1/2 lb beef combo burrito	—	B	<input type="checkbox"/>	<input type="checkbox"/>	chalupa supreme- chicken	—
C	<input type="checkbox"/>	<input type="checkbox"/>	spicy chicken soft taco	—	C	<input type="checkbox"/>	<input type="checkbox"/>	chalupa supreme- steak/ carne asada	—
D	<input type="checkbox"/>	<input type="checkbox"/>	spicy chicken burrito	—	D	<input type="checkbox"/>	<input type="checkbox"/>	chalupa baja- ground beef (standard)	—
E	<input type="checkbox"/>	<input type="checkbox"/>	1/2 lb beef & potato burrito	—	E	<input type="checkbox"/>	<input type="checkbox"/>	chalupa baja- chicken	—
F	<input type="checkbox"/>	<input type="checkbox"/>	double decker taco- ground beef (standard)	—	F	<input type="checkbox"/>	<input type="checkbox"/>	chalupa baja- steak/ carne asada	—
G	<input type="checkbox"/>	<input type="checkbox"/>	double decker taco- chicken	—	G	<input type="checkbox"/>	<input type="checkbox"/>	chalupa nacho cheese- ground beef (standard)	—
H	<input type="checkbox"/>	<input type="checkbox"/>	double decker taco- steak/ carne asada	—	H	<input type="checkbox"/>	<input type="checkbox"/>	chalupa nacho cheese- chicken	—
I	<input type="checkbox"/>	<input type="checkbox"/>	caramel apple empanada	—	I	<input type="checkbox"/>	<input type="checkbox"/>	chalupa nacho cheese- steak/ carne asada	—
J	<input type="checkbox"/>	<input type="checkbox"/>	cheesy fiesta potatoes	—	<b>Nachos &amp; Sides</b>				
<b>Tacos</b>					A	<input type="checkbox"/>	<input type="checkbox"/>	nachos	—
A	<input type="checkbox"/>	<input type="checkbox"/>	original taco (standard is ground beef)	—	B	<input type="checkbox"/>	<input type="checkbox"/>	nachos supreme	—
B	<input type="checkbox"/>	<input type="checkbox"/>	taco supreme (standard is ground beef)	—	C	<input type="checkbox"/>	<input type="checkbox"/>	nachos bellgrande	—
C	<input type="checkbox"/>	<input type="checkbox"/>	soft taco (standard is ground beef)	—	D	<input type="checkbox"/>	<input type="checkbox"/>	pintos & cheese	—
D	<input type="checkbox"/>	<input type="checkbox"/>	ranchero chicken soft taco	—	E	<input type="checkbox"/>	<input type="checkbox"/>	mexican rice	—
E	<input type="checkbox"/>	<input type="checkbox"/>	soft taco supreme- ground beef (standard)	—	F	<input type="checkbox"/>	<input type="checkbox"/>	cinnamon twists	—
F	<input type="checkbox"/>	<input type="checkbox"/>	soft taco supreme- chicken	—	<b>Specialties</b>				
G	<input type="checkbox"/>	<input type="checkbox"/>	soft taco supreme- steak/ carne asada	—	A	<input type="checkbox"/>	<input type="checkbox"/>	crunchwrap supreme	—
H	<input type="checkbox"/>	<input type="checkbox"/>	grilled steak soft taco	—	B	<input type="checkbox"/>	<input type="checkbox"/>	mexican pizza	—
<b>Burritos</b>					C	<input type="checkbox"/>	<input type="checkbox"/>	enchirito- ground beef (standard)	—
A	<input type="checkbox"/>	<input type="checkbox"/>	bean burrito	—	D	<input type="checkbox"/>	<input type="checkbox"/>	enchirito- chicken	—
B	<input type="checkbox"/>	<input type="checkbox"/>	7 layer burrito	—	E	<input type="checkbox"/>	<input type="checkbox"/>	enchirito- steak/ carne asada	—
C	<input type="checkbox"/>	<input type="checkbox"/>	chili cheese burrito	—	F	<input type="checkbox"/>	<input type="checkbox"/>	meximelt- ground beef (standard)	—
D	<input type="checkbox"/>	<input type="checkbox"/>	burrito supreme- ground beef (standard)	—	G	<input type="checkbox"/>	<input type="checkbox"/>	meximelt- chicken	—
E	<input type="checkbox"/>	<input type="checkbox"/>	burrito supreme- chicken	—	H	<input type="checkbox"/>	<input type="checkbox"/>	meximelt- steak/ carne asada	—
F	<input type="checkbox"/>	<input type="checkbox"/>	burrito supreme- steak/ carne asada	—	I	<input type="checkbox"/>	<input type="checkbox"/>	fiesta taco salad- ground beef (standard)	—
G	<input type="checkbox"/>	<input type="checkbox"/>	fiesta burrito- ground beef (standard)	—	J	<input type="checkbox"/>	<input type="checkbox"/>	fiesta taco salad- chicken	—
H	<input type="checkbox"/>	<input type="checkbox"/>	fiesta burrito- chicken	—	K	<input type="checkbox"/>	<input type="checkbox"/>	fiesta taco salad- steak/ carne asada	—
I	<input type="checkbox"/>	<input type="checkbox"/>	fiesta burrito- steak/ carne asada	—	L	<input type="checkbox"/>	<input type="checkbox"/>	taco salad express- ground beef (standard)	—
J	<input type="checkbox"/>	<input type="checkbox"/>	grilled stuffed burrito- ground beef (standard)	—	M	<input type="checkbox"/>	<input type="checkbox"/>	taco salad express- chicken	—
K	<input type="checkbox"/>	<input type="checkbox"/>	grilled stuffed burrito- chicken	—	N	<input type="checkbox"/>	<input type="checkbox"/>	taco salad express- steak/ carne asada	—
L	<input type="checkbox"/>	<input type="checkbox"/>	grilled stuffed burrito- steak/ carne asada	—	O	<input type="checkbox"/>	<input type="checkbox"/>	mountain dew baja blast	—
<b>Gorditas</b>					<b>Quesadillas</b>				
A	<input type="checkbox"/>	<input type="checkbox"/>	gordita supreme- ground beef (standard)	—	A	<input type="checkbox"/>	<input type="checkbox"/>	chicken quesadilla	—
B	<input type="checkbox"/>	<input type="checkbox"/>	gordita supreme- chicken	—	B	<input type="checkbox"/>	<input type="checkbox"/>	steak quesadilla	—
C	<input type="checkbox"/>	<input type="checkbox"/>	gordita supreme- steak/ carne asada	—	<b>Bowls</b>				
D	<input type="checkbox"/>	<input type="checkbox"/>	gordita baja- ground beef (standard)	—	A	<input type="checkbox"/>	<input type="checkbox"/>	zesty chicken border bowl	—
E	<input type="checkbox"/>	<input type="checkbox"/>	gordita baja- chicken	—	B	<input type="checkbox"/>	<input type="checkbox"/>	southwest steak border bowl	—
F	<input type="checkbox"/>	<input type="checkbox"/>	gordita baja- steak/ carne asada	—	<b>Misc.</b>				
G	<input type="checkbox"/>	<input type="checkbox"/>	gordita nacho cheese- ground beef (standard)	—	A	<input type="checkbox"/>	<input type="checkbox"/>	Other _____	—
H	<input type="checkbox"/>	<input type="checkbox"/>	gordita nacho cheese- chicken	—	B	<input type="checkbox"/>	<input type="checkbox"/>	Other _____	—
I	<input type="checkbox"/>	<input type="checkbox"/>	gordita nacho cheese- steak/ carne asada	—	C	<input type="checkbox"/>	<input type="checkbox"/>	I don't remember	—
					D	<input type="checkbox"/>	<input type="checkbox"/>	I added a sauce to my meal (e.g., mild, hot, fire)	—

ID number (State Lab ID if available) \_\_\_\_\_

193670

**Y ? N ORDER SUBSTITUTIONS**

A    Did you specialize your order (for example, did you ask for no sour cream, no tomatoes, no beef, substitute beans, etc.). If yes, state which specific menu item you ordered and state how you specialized your order for each menu item.

Name of menu item: 1. \_\_\_\_\_ 2. \_\_\_\_\_ 3. \_\_\_\_\_

<input type="checkbox"/> Hold tomatoes	<input type="checkbox"/> Hold tomatoes	<input type="checkbox"/> Hold tomatoes
<input type="checkbox"/> Hold lettuce	<input type="checkbox"/> Hold lettuce	<input type="checkbox"/> Hold lettuce
<input type="checkbox"/> Hold beef	<input type="checkbox"/> Hold beef	<input type="checkbox"/> Hold beef
<input type="checkbox"/> Hold chicken	<input type="checkbox"/> Hold chicken	<input type="checkbox"/> Hold chicken
<input type="checkbox"/> Hold cheese	<input type="checkbox"/> Hold cheese	<input type="checkbox"/> Hold cheese
<input type="checkbox"/> Hold sour cream	<input type="checkbox"/> Hold sour cream	<input type="checkbox"/> Hold sour cream
<input type="checkbox"/> Hold any onions	<input type="checkbox"/> Hold any onions	<input type="checkbox"/> Hold any onions
<input type="checkbox"/> Hold white onions	<input type="checkbox"/> Hold white onions	<input type="checkbox"/> Hold white onions
<input type="checkbox"/> Hold green onions	<input type="checkbox"/> Hold green onions	<input type="checkbox"/> Hold green onions
<input type="checkbox"/> Hold olives	<input type="checkbox"/> Hold olives	<input type="checkbox"/> Hold olives
<input type="checkbox"/> Substitute beans for meat	<input type="checkbox"/> Substitute beans for meat	<input type="checkbox"/> Substitute beans for meat
<input type="checkbox"/> Hold sauce (specify type) _____	<input type="checkbox"/> Hold sauce (specify type) _____	<input type="checkbox"/> Hold sauce (specify type) _____
<input type="checkbox"/> Other _____	<input type="checkbox"/> Other _____	<input type="checkbox"/> Other _____

**IF YOU CANNOT REMEMBER OR DO NOT KNOW THE MENU ITEM, answer both sets of questions below:**

**Y ? N** If you cannot remember what menu item you ordered, do you know if you ordered:

A    A Taco?

B    A Burrito?

C    A Quesadilla?

D    A Salad?

E    Nachos?

F    Other (ex., gordita, chalupa, etc) Describe \_\_\_\_\_

If you cannot remember what menu item(s) you ordered, did any of your menu items contain (check all that apply):

**Y ? N**

G    Tomatoes

H    Lettuce

I    Ground beef

J    Chicken

K    Sour Cream

L    Cheese

M    Beans

N    Green onions

O    White onions

P    Any onions

Q    Steak

R    Olives

S    Sauce (ex., mild, hot, fire)

T    Other (specify) \_\_\_\_\_

**PLEASE FAX ALL COMPLETED QUESTIONNAIRES TO (404) 639-2205, ATTN: SAMIR SODHA**

ID number (State Lab ID if available) \_\_\_\_\_

06 E02097

ATW

**NOVEMBER 2006--E. COLI O157 OUTBREAK- CASE QUESTIONNAIRE**

Phone number (b)(6)

Age 15

Sex  M  F

State PA

County Allegheny

City Pittsburg

Interviewer name ~~Sharon G. Fisher~~ Pam Diaz

Date of interview 12/19 /2006

Who was interviewed? Case \_\_\_\_\_

Spouse \_\_\_\_\_

Parent

Stool specimen collection date: 11/21 /2006

Case Status (please circle)

Confirmed

Probable

Case was in background  
Father relayed questions  
I could hear answers

**First I will ask you some questions about your illness.**

What is the date and time that you first began having diarrhea?

Date of onset of diarrhea: 11/19 /2006

Time: 8:00 AM PM

What is the date and time that you first noticed symptoms other than diarrhea (such as nausea, vomiting, abdominal cramps, fever):

Date of onset of other symptoms 11/18 /2006

Time: 9:30 AM PM

Are you a Taco Bell employee? (please circle)

Yes

No

**I. SYMPTOMS AND SEVERITY OF ILLNESS. Now I will ask you some questions about your symptoms and illness.**

Y	?	N	Did you have any of these symptoms?	Y	?	N	
A	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Any Nausea?	G	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Did you visit a health care provider for your illness?
B	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Any Vomiting?	H	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Did you visit an emergency room for your illness?
C	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Any Abdominal cramps?	I	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Were you hospitalized overnight? If yes, number of hospital nights <u>1</u>
D	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Any Diarrhea?	J	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Did you develop HUS (hemolytic uremic syndrome)?
E	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Any Bloody diarrhea?	K	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Did you receive antibiotics for your illness?
F	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Any Fever?	L	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Did the patient die?

(Ate 4 soft tacos) (Amended 12/10/06 Mother called to say case did eat at Taco Bell on Nov 5)

**II. RESTAURANT EXPOSURES. Now I will ask you some questions about places where you may have eaten. Please answer these questions for the 7 days prior to the onset of your illness.**

Y	?	N	Did you eat at any restaurants?	(Specify street, city, state for each location)
A	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Did you eat at any restaurants?	
B	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Did you eat at any Taco Bell?	If yes, Location <u>Century 3 mall</u> Date <u>Nov 5</u> /2006 <u>Route 51, Clarion, Pa.</u> Date <u>1</u> /2006
C	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Did you eat at any Kentucky Fried Chicken (KFC)?	If yes, Location _____ Date ___/___/2006
D	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Did you eat at any A & W All American Food?	If yes, Location _____ Date ___/___/2006
E	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Did you eat at any Long John Silver's?	If yes, Location _____ Date ___/___/2006
F	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Did you eat at any Pizza Hut? <u>take out Pizza</u>	If yes, Location <u>Carriek Shopping</u> Date <u>11/17</u> /2006 + <u>11/18/</u>
G	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Did you eat at McDonalds?	If yes, Location <u>881-6300</u> Date ___/___/2006
H	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Did you eat at Subway?	If yes, Location <u>(412)</u> Date ___/___/2006
I	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Did you eat at Blimpies?	If yes, Location _____ Date ___/___/2006
J	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Did you eat at any other restaurant?	
K	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Did you have a dining companion?	
			If yes, name 1 <u>(b)(6)</u> contact number <u>same</u> as above which restaurant? <u>Pizza Hut</u>	
			2 <u>(b)(6)</u> contact number <u>same</u> which restaurant? <u>"</u>	
			3 <u>(b)(6)</u> contact number <u>same</u> which restaurant? <u>"</u>	
M	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Did your dining companion develop diarrhea and/or vomiting within 7 days of dining at the restaurant?	
			If yes, which dining companion (specify name) <u>(b)(6)</u> <u>11/29/06</u>	

(b)(6)

11/29/06 - went to hosp

(b)(6)

Y	?	N	ORDER SUBSTITUTIONS			
A	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Did you specialize your order (for example, did you ask for no sour cream, no tomatoes, no beef, substitute beans, etc.). If yes, state which specific menu item you ordered and state how you specialized your order for each menu item.		
Name of menu item:	1.	2.	3.			
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hold tomatoes	<input type="checkbox"/>	Hold tomatoes
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hold lettuce	<input type="checkbox"/>	Hold lettuce
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hold beef	<input type="checkbox"/>	Hold beef
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hold chicken	<input type="checkbox"/>	Hold chicken
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hold cheese	<input type="checkbox"/>	Hold cheese
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hold sour cream	<input type="checkbox"/>	Hold sour cream
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hold any onions	<input type="checkbox"/>	Hold any onions
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hold white onions	<input type="checkbox"/>	Hold white onions
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hold green onions	<input type="checkbox"/>	Hold green onions
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hold olives	<input type="checkbox"/>	Hold olives
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Substitute beans for meat	<input type="checkbox"/>	Substitute beans for meat
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hold sauce (specify type) _____	<input type="checkbox"/>	Hold sauce (specify type) _____
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Other _____	<input type="checkbox"/>	Other _____

**IF YOU CANNOT REMEMBER OR DO NOT KNOW THE MENU ITEM, answer both sets of questions below:**

Y	?	N	If you cannot remember what menu item you ordered, do you know if you ordered:	
A	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	A Taco?
B	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	A Burrito?
C	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	A Quesadilla?
D	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	A Salad?
E	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Nachos?
F	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Other (ex., gordita, chalupa, etc) Describe _____

If you cannot remember what menu item(s) you ordered, did any of your menu items contain (check all that apply):

Y	?	N		
G	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Tomatoes
H	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lettuce
I	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Ground beef
J	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Chicken
K	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sour Cream
L	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Cheese
M	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Beans
N	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Green onions
O	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	White onions
P	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Any onions
Q	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Steak
R	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Olives
S	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sauce (ex., mild, hot, fire)
T	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Other (specify) _____

**PLEASE FAX ALL COMPLETED QUESTIONNAIRES TO (404) 639-2205, ATTN: SAMIR SODHA**



~~Rest Study~~

Rest Study Only

COMPLETE

Needs to be entered 12/15/06

ID number (State Lab ID if available) 193762

**NOVEMBER 2006--E. COLI O157 OUTBREAK- CASE QUESTIONNAIRE**

Phone number <sup>(b)(6)</sup> \_\_\_\_\_

Age 18 Sex  M  F State NJ County Essex

City East Orange

Interviewer name Jessica Leung Date of interview 12/8/2006

Monday after thanksgiving

Who was interviewed? Case  Spouse \_\_\_\_\_ Parent \_\_\_\_\_

Stool specimen collection date: 11/27/2006 When went to doctor

Case Status (please circle) Confirmed Probable  by Lab

**First I will ask you some questions about your illness.**

What is the date and time that you first began having diarrhea?

late Friday night after thanksgiving

Date of onset of diarrhea: 11/24/2006 Time: \_\_\_\_\_ AM  PM

What is the date and time that you first noticed symptoms other than diarrhea (such as nausea, vomiting, abdominal cramps, fever):

Date of onset of other symptoms 11/24/2006 Time: 6:30 AM  PM

limited 1x  
nauseous  
stomach pain

Are you a Taco Bell employee? (please circle) Yes  No  Fri after thanksgiving

**I. SYMPTOMS AND SEVERITY OF ILLNESS. Now I will ask you some questions about your symptoms and illness.**

Y	?	N	Did you have any of these symptoms?	Y	?	N	Did you visit a health care provider for your illness?
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	A Any Nausea?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	G Did you visit a health care provider for your illness?
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	B Any Vomiting?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	H Did you visit an emergency room for your illness?
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	C Any Abdominal cramps?	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	I Were you hospitalized overnight? If yes, number of hospital nights _____
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	D Any Diarrhea?	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	J Did you develop HUS (hemolytic uremic syndrome)?
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	E Any Bloody diarrhea?	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	K Did you receive antibiotics for your illness?
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	F Any Fever?	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	L Did the patient die?

in college  
4/10 Sat morning  
came home

**II. RESTAURANT EXPOSURES. Now I will ask you some questions about places where you may have eaten. Please answer these questions for the 7 days prior to the onset of your illness.**

Y	?	N	Did you eat at any restaurants?	(Specify street, city, state for each location)
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	A Did you eat at any restaurants?	
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	B Did you eat at any Taco Bell?	If yes, Location _____ Date ___/___/2006
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	C Did you eat at any Kentucky Fried Chicken (KFC)?	If yes, Location <u>Central Ave in East Orange</u> Date <u>11/24/2006</u>
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	D Did you eat at any A & W All American Food?	If yes, Location _____ Date ___/___/2006
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	E Did you eat at any Long John Silver's?	If yes, Location _____ Date ___/___/2006
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	F Did you eat at any Pizza Hut?	If yes, Location _____ Date ___/___/2006
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	G Did you eat at McDonalds?	If yes, Location _____ Date ___/___/2006
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	H Did you eat at Subway?	If yes, Location _____ Date ___/___/2006
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	I Did you eat at Blimpies?	If yes, Location _____ Date ___/___/2006
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	J Did you eat at any other restaurant?	
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	K Did you have a dining companion?	
			If yes, name 1. _____ contact number _____ which restaurant? _____	
			2. _____ contact number _____ which restaurant? _____	
			3. _____ contact number _____ which restaurant? _____	
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	M Did your dining companion develop diarrhea and/or vomiting within 7 days of dining at the restaurant?	
			If yes, which dining companion (specify name) _____	

Fri after thank

**III. TACO BELL EXPOSURES (ASK ABOUT THE 7 DAYS BEFORE ILLNESS ONSET).** Which of the following menu items did you eat at Taco Bell? Please note the menu items you ate for all Taco Bell visits that you mentioned previously and how many of each menu item you ate. Please remember that many items can be ordered with beef, chicken, or steak. Please specify which meat you ate. If you made substitutions in your order, you will be able to specify this later in the questionnaire. If you cannot remember the name of the menu item you ate (mark "I don't remember" under Misc), you will be able to describe it later in the questionnaire. If you added a sauce (e.g., mild, hot, fire) to your meal, please indicate that also (mark under Misc).

Y	?	N	<b>Big Bell Value Menu</b>	#	Y	?	N	<b>Chalupas</b>	#
A	<input type="checkbox"/>	<input type="checkbox"/>	1/2 lb cheesy bean & rice burrito grande soft taco	___	A	<input type="checkbox"/>	<input type="checkbox"/>	chalupa supreme- ground beef (standard)	___
B	<input type="checkbox"/>	<input type="checkbox"/>	1/2 lb beef combo burrito	___	B	<input type="checkbox"/>	<input type="checkbox"/>	chalupa supreme- chicken	___
C	<input type="checkbox"/>	<input type="checkbox"/>	spicy chicken soft taco	___	C	<input type="checkbox"/>	<input type="checkbox"/>	chalupa supreme- steak/ carne asada	___
D	<input type="checkbox"/>	<input type="checkbox"/>	spicy chicken burrito	___	D	<input type="checkbox"/>	<input type="checkbox"/>	chalupa baja- ground beef (standard)	___
E	<input type="checkbox"/>	<input type="checkbox"/>	1/2 lb beef & potato burrito	___	E	<input type="checkbox"/>	<input type="checkbox"/>	chalupa baja- chicken	___
F	<input type="checkbox"/>	<input type="checkbox"/>	double decker taco- ground beef (standard)	___	F	<input type="checkbox"/>	<input type="checkbox"/>	chalupa baja- steak/ carne asada	___
G	<input type="checkbox"/>	<input type="checkbox"/>	double decker taco- chicken	___	G	<input type="checkbox"/>	<input type="checkbox"/>	chalupa nacho cheese- ground beef (standard)	___
H	<input type="checkbox"/>	<input type="checkbox"/>	double decker taco- steak/ carne asada	___	H	<input type="checkbox"/>	<input type="checkbox"/>	chalupa nacho cheese- chicken	___
I	<input type="checkbox"/>	<input type="checkbox"/>	caramel apple empanada	___	I	<input type="checkbox"/>	<input type="checkbox"/>	chalupa nacho cheese- steak/ carne asada	___
J	<input type="checkbox"/>	<input type="checkbox"/>	cheesy fiesta potatoes	___				<b>Nachos &amp; Sides</b>	
			<b>Tacos</b>		A	<input type="checkbox"/>	<input type="checkbox"/>	nachos	___
A	<input type="checkbox"/>	<input type="checkbox"/>	original taco (standard is ground beef)	___	B	<input type="checkbox"/>	<input type="checkbox"/>	nachos supreme	___
B	<input type="checkbox"/>	<input type="checkbox"/>	taco supreme (standard is ground beef)	___	C	<input type="checkbox"/>	<input type="checkbox"/>	nachos bellgrande	___
C	<input type="checkbox"/>	<input type="checkbox"/>	soft taco (standard is ground beef)	___	D	<input type="checkbox"/>	<input type="checkbox"/>	pintos & cheese	___
D	<input type="checkbox"/>	<input type="checkbox"/>	ranchero chicken soft taco	___	E	<input type="checkbox"/>	<input type="checkbox"/>	mexican rice	___
E	<input type="checkbox"/>	<input type="checkbox"/>	soft taco supreme- ground beef (standard)	___	F	<input type="checkbox"/>	<input type="checkbox"/>	cinnamon twists	___
F	<input type="checkbox"/>	<input type="checkbox"/>	soft taco supreme- chicken	___				<b>Specialties</b>	
G	<input type="checkbox"/>	<input type="checkbox"/>	soft taco supreme- steak/ carne asada	___	A	<input type="checkbox"/>	<input type="checkbox"/>	crunchwrap supreme	___
H	<input type="checkbox"/>	<input type="checkbox"/>	grilled steak soft taco	___	B	<input type="checkbox"/>	<input type="checkbox"/>	mexican pizza	___
			<b>Burritos</b>		C	<input type="checkbox"/>	<input type="checkbox"/>	enchirito- ground beef (standard)	___
A	<input type="checkbox"/>	<input type="checkbox"/>	bean burrito	___	D	<input type="checkbox"/>	<input type="checkbox"/>	enchirito- chicken	___
B	<input type="checkbox"/>	<input type="checkbox"/>	7 layer burrito	___	E	<input type="checkbox"/>	<input type="checkbox"/>	enchirito- steak/ carne asada	___
C	<input type="checkbox"/>	<input type="checkbox"/>	chili cheese burrito	___	F	<input type="checkbox"/>	<input type="checkbox"/>	meximelt- ground beef (standard)	___
D	<input type="checkbox"/>	<input type="checkbox"/>	burrito supreme- ground beef (standard)	___	G	<input type="checkbox"/>	<input type="checkbox"/>	meximelt- chicken	___
E	<input type="checkbox"/>	<input type="checkbox"/>	burrito supreme- chicken	___	H	<input type="checkbox"/>	<input type="checkbox"/>	meximelt- steak/ carne asada	___
F	<input type="checkbox"/>	<input type="checkbox"/>	burrito supreme- steak/ carne asada	___	I	<input type="checkbox"/>	<input type="checkbox"/>	fiesta taco salad- ground beef (standard)	___
G	<input type="checkbox"/>	<input type="checkbox"/>	fiesta burrito- ground beef (standard)	___	J	<input type="checkbox"/>	<input type="checkbox"/>	fiesta taco salad- chicken	___
H	<input type="checkbox"/>	<input type="checkbox"/>	fiesta burrito- chicken	___	K	<input type="checkbox"/>	<input type="checkbox"/>	fiesta taco salad- steak/ carne asada	___
I	<input type="checkbox"/>	<input type="checkbox"/>	fiesta burrito- steak/ carne asada	___	L	<input type="checkbox"/>	<input type="checkbox"/>	taco salad express- ground beef (standard)	___
J	<input type="checkbox"/>	<input type="checkbox"/>	grilled stuffed burrito- ground beef (standard)	___	M	<input type="checkbox"/>	<input type="checkbox"/>	taco salad express- chicken	___
K	<input type="checkbox"/>	<input type="checkbox"/>	grilled stuffed burrito- chicken	___	N	<input type="checkbox"/>	<input type="checkbox"/>	taco salad express- steak/ carne asada	___
L	<input type="checkbox"/>	<input type="checkbox"/>	grilled stuffed burrito- steak/ carne asada	___	O	<input type="checkbox"/>	<input type="checkbox"/>	mountain dew baja blast	___
			<b>Gorditas</b>					<b>Quesadillas</b>	
A	<input type="checkbox"/>	<input type="checkbox"/>	gordita supreme- ground beef (standard)	___	A	<input type="checkbox"/>	<input type="checkbox"/>	chicken quesadilla	___
B	<input type="checkbox"/>	<input type="checkbox"/>	gordita supreme- chicken	___	B	<input type="checkbox"/>	<input type="checkbox"/>	steak quesadilla	___
C	<input type="checkbox"/>	<input type="checkbox"/>	gordita supreme- steak/ carne asada	___				<b>Bowls</b>	
D	<input type="checkbox"/>	<input type="checkbox"/>	gordita baja- ground beef (standard)	___	A	<input type="checkbox"/>	<input type="checkbox"/>	zesty chicken border bowl	___
E	<input type="checkbox"/>	<input type="checkbox"/>	gordita baja- chicken	___	B	<input type="checkbox"/>	<input type="checkbox"/>	southwest steak border bowl	___
F	<input type="checkbox"/>	<input type="checkbox"/>	gordita baja- steak/ carne asada	___				<b>Misc.</b>	
G	<input type="checkbox"/>	<input type="checkbox"/>	gordita nacho cheese- ground beef (standard)	___	A	<input type="checkbox"/>	<input type="checkbox"/>	Other _____	___
H	<input type="checkbox"/>	<input type="checkbox"/>	gordita nacho cheese- chicken	___	B	<input type="checkbox"/>	<input type="checkbox"/>	Other _____	___
I	<input type="checkbox"/>	<input type="checkbox"/>	gordita nacho cheese- steak/ carne asada	___	C	<input type="checkbox"/>	<input type="checkbox"/>	I don't remember	___
					D	<input type="checkbox"/>	<input type="checkbox"/>	I added a sauce to my meal (e.g., mild, hot, fire)	___

ID number (State Lab ID if available) \_\_\_\_\_

	Y	?	N	ORDER SUBSTITUTIONS
A	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Did you specialize your order (for example, did you ask for no sour cream, no tomatoes, no beef, substitute beans, etc.). If yes, state which specific menu item you ordered and state how you specialized your order for each menu item.
Name of menu item:				1. _____ 2. _____ 3. _____
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hold tomatoes
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hold lettuce
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hold beef
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hold chicken
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hold cheese
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hold sour cream
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hold any onions
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hold white onions
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hold green onions
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hold olives
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Substitute beans for meat
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hold sauce (specify type) _____
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Other _____
<b>IF YOU CANNOT REMEMBER OR DO NOT KNOW THE MENU ITEM, answer both sets of questions below:</b>				
	Y	?	N	If you cannot remember what menu item you ordered, do you know if you ordered:
A	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	A Taco?
B	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	A Burrito?
C	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	A Quesadilla?
D	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	A Salad?
E	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Nachos?
F	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Other (ex., gordita, chalupa, etc) Describe _____
If you cannot remember what menu item(s) you ordered, did any of your menu items contain (check all that apply):				
	Y	?	N	
G	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Tomatoes
H	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lettuce
I	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Ground beef
J	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Chicken
K	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sour Cream
L	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Cheese
M	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Beans
N	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Green onions
O	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	White onions
P	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Any onions
Q	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Steak
R	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Olives
S	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sauce (ex., mild, hot, fire)
T	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Other (specify) _____

**PLEASE FAX ALL COMPLETED QUESTIONNAIRES TO (404) 639-2205, ATTN: SAMIR SODHA**

ID number (State Lab ID if available) 193762

*Duphizat*

**NOVEMBER 2006--E. COLI O157 OUTBREAK- CASE QUESTIONNAIRE**

Phone number (b)(6)

Age 18 Sex  M  F State NJ County Essex City East Orange

Interviewer name Angie Weber Date of interview 12 / 10 / 2006

Who was interviewed? Case  Spouse  Parent

Stool specimen collection date: 11 / 27 / 2006

★ Case Status (please circle) Confirmed Probable

*She was not sure. She only reported that she had been told it was e.coli and that it had not entered her bloodstream yet. Very unclear if this is related.*

First I will ask you some questions about your illness.

What is the date and time that you first began having diarrhea?

Date of onset of diarrhea: 11 / 24 / 2006 Time: 10 : 00 AM  PM

What is the date and time that you first noticed symptoms other than diarrhea (such as nausea, vomiting, abdominal cramps, fever):

Date of onset of other symptoms 11 / 24 / 2006 Time: 7 : 00 AM  PM

Are you a Taco Bell employee? (please circle) Yes  No

**I. SYMPTOMS AND SEVERITY OF ILLNESS. Now I will ask you some questions about your symptoms and illness.**

Y	?	N	Did you have any of these symptoms?	Y	?	N	
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Any Nausea?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Did you visit a health care provider for your illness? on 11/30
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Any Vomiting?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Did you visit an emergency room for your illness? on 11/29
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Any Abdominal cramps?	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Were you hospitalized overnight? If yes, number of hospital nights _____
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Any Diarrhea?	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Did you develop HUS (hemolytic uremic syndrome)?
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Any Bloody diarrhea?	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Did you receive antibiotics for your illness?
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Any Fever?	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Did the patient die?

**II. RESTAURANT EXPOSURES. Now I will ask you some questions about places where you may have eaten. Please answer these questions for the 7 days prior to the onset of your illness.**

Y	?	N	Did you eat at any restaurants?	(Specify street, city, state for each location)
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Did you eat at any restaurants?	
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Did you eat at any Taco Bell?	If yes, Location _____ Date ___/___/2006
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Did you eat at any Kentucky Fried Chicken (KFC)?	If yes, Location _____ Date ___/___/2006
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Did you eat at any A & W All American Food?	If yes, Location _____ Date ___/___/2006
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Did you eat at any Long John Silver's?	If yes, Location _____ Date ___/___/2006
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Did you eat at any Pizza Hut?	If yes, Location _____ Date ___/___/2006
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Did you eat at McDonalds?	If yes, Location _____ Date ___/___/2006
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Did you eat at Subway?	If yes, Location _____ Date ___/___/2006
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Did you eat at Blimpies?	If yes, Location _____ Date ___/___/2006
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Did you eat at any other restaurant?	
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Did you have a dining companion?	
			If yes, name 1. _____ contact number _____ which restaurant? _____	
			2. _____ contact number _____ which restaurant? _____	
			3. _____ contact number _____ which restaurant? _____	
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Did your dining companion develop diarrhea and/or vomiting within 7 days of dining at the restaurant?	
			If yes, which dining companion (specify name) _____	

*N/A*  
*N/A*

**Y ? N ORDER SUBSTITUTIONS**

A    Did you specialize your order (for example, did you ask for no sour cream, no tomatoes, no beef, substitute beans, etc.). If yes, state which specific menu item you ordered and state how you specialized your order for each menu item.

Name of menu item:	1. _____	2. _____	3. _____
	<input type="checkbox"/> Hold tomatoes	<input type="checkbox"/> Hold tomatoes	<input type="checkbox"/> Hold tomatoes
	<input type="checkbox"/> Hold lettuce	<input type="checkbox"/> Hold lettuce	<input type="checkbox"/> Hold lettuce
	<input type="checkbox"/> Hold beef	<input type="checkbox"/> Hold beef	<input type="checkbox"/> Hold beef
	<input type="checkbox"/> Hold chicken	<input type="checkbox"/> Hold chicken	<input type="checkbox"/> Hold chicken
	<input type="checkbox"/> Hold cheese	<input type="checkbox"/> Hold cheese	<input type="checkbox"/> Hold cheese
	<input type="checkbox"/> Hold sour cream	<input type="checkbox"/> Hold sour cream	<input type="checkbox"/> Hold sour cream
	<input type="checkbox"/> Hold any onions	<input type="checkbox"/> Hold any onions	<input type="checkbox"/> Hold any onions
	<input type="checkbox"/> Hold white onions	<input type="checkbox"/> Hold white onions	<input type="checkbox"/> Hold white onions
	<input type="checkbox"/> Hold green onions	<input type="checkbox"/> Hold green onions	<input type="checkbox"/> Hold green onions
	<input type="checkbox"/> Hold olives	<input type="checkbox"/> Hold olives	<input type="checkbox"/> Hold olives
	<input type="checkbox"/> Substitute beans for meat	<input type="checkbox"/> Substitute beans for meat	<input type="checkbox"/> Substitute beans for meat
	<input type="checkbox"/> Hold sauce (specify type) _____	<input type="checkbox"/> Hold sauce (specify type) _____	<input type="checkbox"/> Hold sauce (specify type) _____
	<input type="checkbox"/> Other _____	<input type="checkbox"/> Other _____	<input type="checkbox"/> Other _____

**IF YOU CANNOT REMEMBER OR DO NOT KNOW THE MENU ITEM, answer both sets of questions below:**

**Y ? N** If you cannot remember what menu item you ordered, do you know if you ordered:

A    A Taco?

B    A Burrito?

C    A Quesadilla?

D    A Salad?

E    Nachos?

F    Other (ex., gordita, chalupa, etc) Describe \_\_\_\_\_

If you cannot remember what menu item(s) you ordered, did any of your menu items contain (check all that apply):

**Y ? N**

G    Tomatoes

H    Lettuce

I    Ground beef

J    Chicken

K    Sour Cream

L    Cheese

M    Beans

N    Green onions

O    White onions

P    Any onions

Q    Steak

R    Olives

S    Sauce (ex., mild, hot, fire)

T    Other (specify) \_\_\_\_\_

**PLEASE FAX ALL COMPLETED QUESTIONNAIRES TO (404) 639-2205, ATTN: SAMIR SODHA**

*Rest Study Only*  
*Rest Study Only*  
 ID number (State Lab ID if available) 194136

**COMPLETE:** cannot recall whether ate at T.B. 7 days prior, usually eats @ TB

**NOVEMBER 2006--E. COLI O157 OUTBREAK- CASE QUESTIONNAIRE**

Phone number (b)(6)  
 Age 7 Sex  M  F State NJ County Middlesex City South Amboy City  
 Interviewer name Sadiya Moqueeth Date of interview 12/08/2006  
 Who was interviewed? Case \_\_\_\_\_ Spouse \_\_\_\_\_ Parent

Stool specimen collection date: 12/06/2006  
 Case Status (please circle) Confirmed Probable

*O157 case*  
*can't remember if A T B*  
 needs 2 more rest charts

**First I will ask you some questions about your illness.**

What is the date and time that you first began having diarrhea?  
 Date of onset of diarrhea: 12/01/2006 Time: 8:00 AM  PM

What is the date and time that you first noticed symptoms other than diarrhea (such as nausea, vomiting, abdominal cramps, fever):  
 Date of onset of other symptoms 12/02/2006 Time: \_\_\_\_\_ AM PM *unknown throughout day*

Are you a Taco Bell employee? (please circle) Yes  No

**I. SYMPTOMS AND SEVERITY OF ILLNESS. Now I will ask you some questions about your symptoms and illness.**

Y	?	N	Did you have any of these symptoms?	Y	?	N	Did you visit a health care provider for your illness?
A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Any Nausea?	G	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Did you visit a health care provider for your illness?
B	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Any Vomiting?	H	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Did you visit an emergency room for your illness?
C	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Any Abdominal cramps?	I	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Were you hospitalized overnight? If yes, number of hospital nights <u>4</u> <i>SUN → Thurs</i>
D	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Any Diarrhea?	J	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Did you develop HUS (hemolytic uremic syndrome)?
E	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Any Bloody diarrhea? <i>@ hospital</i>	K	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Did you receive antibiotics for your illness? <i>was receiving for appendicitis, stopped water</i>
F	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Any Fever?	L	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Did the patient die?

**II. RESTAURANT EXPOSURES. Now I will ask you some questions about places where you may have eaten. Please answer these questions for the 7 days prior to the onset of your illness.**

Y	?	N	Did you eat at any restaurants?	(Specify street, city, state for each location)
A	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Did you eat at any restaurants?	If yes, Location <u>Rt. 9 North in Old Bridge</u> Date <u>1/2006</u> <i>- unknown</i>
B	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Did you eat at any Taco Bell?	<u>Washington NJ</u> Date <u>1/2006</u>
C	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Did you eat at any Kentucky Fried Chicken (KFC)?	If yes, Location _____ Date <u>1/2006</u>
D	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Did you eat at any A & W All American Food?	If yes, Location _____ Date <u>1/2006</u>
E	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Did you eat at any Long John Silver's?	If yes, Location _____ Date <u>1/2006</u>
F	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Did you eat at any Pizza Hut?	If yes, Location _____ Date <u>1/2006</u>
G	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Did you eat at McDonalds?	If yes, Location <u>Rt. 9 South Old Bridge, NJ</u> Date <u>1/2006</u>
H	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Did you eat at Subway?	If yes, Location _____ Date <u>1/2006</u>
I	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Did you eat at Blimpies?	If yes, Location _____ Date <u>1/2006</u>
J	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Did you eat at any other restaurant?	
K	<input type="checkbox"/>	<input type="checkbox"/>	Did you have a dining companion?	
			If yes, name 1. <u>(b)(6)</u> contact number <u>(b)(6)</u> restaurant? <u>all same</u>	
			2. _____ contact number _____ which restaurant? <u>all same</u>	
			3. _____ contact number _____ which restaurant? _____	
M	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Did your dining companion develop diarrhea and/or vomiting within 7 days of dining at the restaurant?	
			If yes, which dining companion (specify name) _____	

**III. TACO BELL EXPOSURES (ASK ABOUT THE 7 DAYS BEFORE ILLNESS ONSET).** Which of the following menu items did you eat at Taco Bell? Please note the menu items you ate for all Taco Bell visits that you mentioned previously and how many of each menu item you ate. Please remember that many items can be ordered with beef, chicken, or steak. Please specify which meat you ate. If you made substitutions in your order, you will be able to specify this later in the questionnaire. If you cannot remember the name of the menu item you ate (mark "I don't remember" under Misc), you will be able to describe it later in the questionnaire. If you added a sauce (e.g., mild, hot, fire) to your meal, please indicate that also (mark under Misc).

Y	?	N	Big Bell Value Menu	#	Y	?	N	Chalupas	#
A	<input type="checkbox"/>	<input type="checkbox"/>	1/2 lb cheesy bean & rice burrito grande soft taco	___	A	<input type="checkbox"/>	<input type="checkbox"/>	chalupa supreme- ground beef (standard)	___
B	<input type="checkbox"/>	<input type="checkbox"/>	1/2 lb beef combo burrito	___	B	<input type="checkbox"/>	<input type="checkbox"/>	chalupa supreme- chicken	___
C	<input type="checkbox"/>	<input type="checkbox"/>	spicy chicken soft taco	___	C	<input type="checkbox"/>	<input type="checkbox"/>	chalupa supreme- steak/ carne asada	___
D	<input type="checkbox"/>	<input type="checkbox"/>	spicy chicken burrito	___	D	<input type="checkbox"/>	<input type="checkbox"/>	chalupa baja- ground beef (standard)	___
E	<input type="checkbox"/>	<input type="checkbox"/>	1/2 lb beef & potato burrito	___	E	<input type="checkbox"/>	<input type="checkbox"/>	chalupa baja- chicken	___
F	<input type="checkbox"/>	<input type="checkbox"/>	double decker taco- ground beef (standard)	___	F	<input type="checkbox"/>	<input type="checkbox"/>	chalupa baja- steak/ carne asada	___
G	<input type="checkbox"/>	<input type="checkbox"/>	double decker taco- chicken	___	G	<input type="checkbox"/>	<input type="checkbox"/>	chalupa nacho cheese- ground beef (standard)	___
H	<input type="checkbox"/>	<input type="checkbox"/>	double decker taco- steak/ carne asada	___	H	<input type="checkbox"/>	<input type="checkbox"/>	chalupa nacho cheese- chicken	___
I	<input type="checkbox"/>	<input type="checkbox"/>	caramel apple empanada	___	I	<input type="checkbox"/>	<input type="checkbox"/>	chalupa nacho cheese- steak/ carne asada	___
J	<input type="checkbox"/>	<input type="checkbox"/>	cheesy fiesta potatoes	___	<b>Nachos &amp; Sides</b>				
<b>Tacos</b>					A	<input type="checkbox"/>	<input type="checkbox"/>	nachos	___
A	<input checked="" type="checkbox"/>	<input type="checkbox"/>	original taco (standard is ground beef) <i>normal order</i>	<u>1</u>	B	<input type="checkbox"/>	<input type="checkbox"/>	nachos supreme	___
B	<input type="checkbox"/>	<input type="checkbox"/>	taco supreme (standard is ground beef)	___	C	<input type="checkbox"/>	<input type="checkbox"/>	nachos bellgrande	___
C	<input type="checkbox"/>	<input type="checkbox"/>	soft taco (standard is ground beef)	___	D	<input type="checkbox"/>	<input type="checkbox"/>	pintos & cheese	___
D	<input type="checkbox"/>	<input type="checkbox"/>	ranchero chicken soft taco	___	E	<input type="checkbox"/>	<input type="checkbox"/>	mexican rice	___
E	<input type="checkbox"/>	<input type="checkbox"/>	soft taco supreme- ground beef (standard)	___	F	<input type="checkbox"/>	<input type="checkbox"/>	cinnamon twists	___
F	<input type="checkbox"/>	<input type="checkbox"/>	soft taco supreme- chicken	___	<b>Specialties</b>				
G	<input type="checkbox"/>	<input type="checkbox"/>	soft taco supreme- steak/ carne asada	___	A	<input type="checkbox"/>	<input type="checkbox"/>	crunchwrap supreme	___
H	<input type="checkbox"/>	<input type="checkbox"/>	grilled steak soft taco	___	B	<input type="checkbox"/>	<input type="checkbox"/>	mexican pizza	___
<b>Burritos</b>					C	<input type="checkbox"/>	<input type="checkbox"/>	enchirito- ground beef (standard)	___
A	<input type="checkbox"/>	<input type="checkbox"/>	bean burrito	___	D	<input type="checkbox"/>	<input type="checkbox"/>	enchirito- chicken	___
B	<input type="checkbox"/>	<input type="checkbox"/>	7 layer burrito	___	E	<input type="checkbox"/>	<input type="checkbox"/>	enchirito- steak/ carne asada	___
C	<input type="checkbox"/>	<input type="checkbox"/>	chili cheese burrito	___	F	<input type="checkbox"/>	<input type="checkbox"/>	meximelt- ground beef (standard)	___
D	<input type="checkbox"/>	<input type="checkbox"/>	burrito supreme- ground beef (standard)	___	G	<input type="checkbox"/>	<input type="checkbox"/>	meximelt- chicken	___
E	<input type="checkbox"/>	<input type="checkbox"/>	burrito supreme- chicken	___	H	<input type="checkbox"/>	<input type="checkbox"/>	meximelt- steak/ carne asada	___
F	<input type="checkbox"/>	<input type="checkbox"/>	burrito supreme- steak/ carne asada	___	I	<input type="checkbox"/>	<input type="checkbox"/>	fiesta taco salad- ground beef (standard)	___
G	<input type="checkbox"/>	<input type="checkbox"/>	fiesta burrito- ground beef (standard)	___	J	<input type="checkbox"/>	<input type="checkbox"/>	fiesta taco salad- chicken	___
H	<input type="checkbox"/>	<input type="checkbox"/>	fiesta burrito- chicken	___	K	<input type="checkbox"/>	<input type="checkbox"/>	fiesta taco salad- steak/ carne asada	___
I	<input type="checkbox"/>	<input type="checkbox"/>	fiesta burrito- steak/ carne asada	___	L	<input type="checkbox"/>	<input type="checkbox"/>	taco salad express- ground beef (standard)	___
J	<input type="checkbox"/>	<input type="checkbox"/>	grilled stuffed burrito- ground beef (standard)	___	M	<input type="checkbox"/>	<input type="checkbox"/>	taco salad express- chicken	___
K	<input type="checkbox"/>	<input type="checkbox"/>	grilled stuffed burrito- chicken	___	N	<input type="checkbox"/>	<input type="checkbox"/>	taco salad express- steak/ carne asada	___
L	<input type="checkbox"/>	<input type="checkbox"/>	grilled stuffed burrito- steak/ carne asada	___	O	<input type="checkbox"/>	<input type="checkbox"/>	mountain dew baja blast	___
<b>Gorditas</b>					<b>Quesadillas</b>				
A	<input type="checkbox"/>	<input type="checkbox"/>	gordita supreme- ground beef (standard)	___	A	<input type="checkbox"/>	<input type="checkbox"/>	chicken quesadilla	___
B	<input type="checkbox"/>	<input type="checkbox"/>	gordita supreme- chicken	___	B	<input type="checkbox"/>	<input type="checkbox"/>	steak quesadilla	___
C	<input type="checkbox"/>	<input type="checkbox"/>	gordita supreme- steak/ carne asada	___	<b>Bowls</b>				
D	<input type="checkbox"/>	<input type="checkbox"/>	gordita baja- ground beef (standard)	___	A	<input type="checkbox"/>	<input type="checkbox"/>	zesty chicken border bowl	___
E	<input type="checkbox"/>	<input type="checkbox"/>	gordita baja- chicken	___	B	<input type="checkbox"/>	<input type="checkbox"/>	southwest steak border bowl	___
F	<input type="checkbox"/>	<input type="checkbox"/>	gordita baja- steak/ carne asada	___	<b>Misc.</b>				
G	<input type="checkbox"/>	<input type="checkbox"/>	gordita nacho cheese- ground beef (standard)	___	A	<input type="checkbox"/>	<input type="checkbox"/>	Other _____	___
H	<input type="checkbox"/>	<input type="checkbox"/>	gordita nacho cheese- chicken	___	B	<input type="checkbox"/>	<input type="checkbox"/>	Other _____	___
I	<input type="checkbox"/>	<input type="checkbox"/>	gordita nacho cheese- steak/ carne asada	___	C	<input type="checkbox"/>	<input type="checkbox"/>	I don't remember	___
					D	<input type="checkbox"/>	<input type="checkbox"/>	I added a sauce to my meal (e.g., mild, hot, fire)	___

ID number (State Lab ID if available) 194136

Y	?	N	ORDER SUBSTITUTIONS
A	<input type="checkbox"/>	<input type="checkbox"/>	Did you specialize your order (for example, did you ask for no sour cream, no tomatoes, no beef, substitute beans, etc.). If yes, state which specific menu item you ordered and state how you specialized your order for each menu item.
			1. _____ 2. _____ 3. _____
Name of menu item:			<input type="checkbox"/> Hold tomatoes <input type="checkbox"/> Hold tomatoes <input type="checkbox"/> Hold tomatoes <input type="checkbox"/> Hold lettuce <input type="checkbox"/> Hold lettuce <input type="checkbox"/> Hold lettuce <input type="checkbox"/> Hold beef <input type="checkbox"/> Hold beef <input type="checkbox"/> Hold beef <input type="checkbox"/> Hold chicken <input type="checkbox"/> Hold chicken <input type="checkbox"/> Hold chicken <input type="checkbox"/> Hold cheese <input type="checkbox"/> Hold cheese <input type="checkbox"/> Hold cheese <input type="checkbox"/> Hold sour cream <input type="checkbox"/> Hold sour cream <input type="checkbox"/> Hold sour cream <input type="checkbox"/> Hold any onions <input type="checkbox"/> Hold any onions <input type="checkbox"/> Hold any onions <input type="checkbox"/> Hold white onions <input type="checkbox"/> Hold white onions <input type="checkbox"/> Hold white onions <input type="checkbox"/> Hold green onions <input type="checkbox"/> Hold green onions <input type="checkbox"/> Hold green onions <input type="checkbox"/> Hold olives <input type="checkbox"/> Hold olives <input type="checkbox"/> Hold olives <input type="checkbox"/> Substitute beans for meat <input type="checkbox"/> Substitute beans for meat <input type="checkbox"/> Substitute beans for meat <input type="checkbox"/> Hold sauce (specify type) _____ <input type="checkbox"/> Hold sauce (specify type) _____ <input type="checkbox"/> Hold sauce (specify type) _____ <input type="checkbox"/> Other _____ <input type="checkbox"/> Other _____ <input type="checkbox"/> Other _____
<b>IF YOU CANNOT REMEMBER OR DO NOT KNOW THE MENU ITEM, answer both sets of questions below:</b>			
Y	?	N	If you cannot remember what menu item you ordered, do you know if you ordered:
A	<input type="checkbox"/>	<input type="checkbox"/>	A Taco?
B	<input type="checkbox"/>	<input type="checkbox"/>	A Burrito?
C	<input type="checkbox"/>	<input type="checkbox"/>	A Quesadilla?
D	<input type="checkbox"/>	<input type="checkbox"/>	A Salad?
E	<input type="checkbox"/>	<input type="checkbox"/>	Nachos?
F	<input type="checkbox"/>	<input type="checkbox"/>	Other (ex., gordita, chalupa, etc) Describe _____
If you cannot remember what menu item(s) you ordered, did any of your menu items contain (check all that apply):			
Y	?	N	
G	<input type="checkbox"/>	<input type="checkbox"/>	Tomatoes
H	<input type="checkbox"/>	<input type="checkbox"/>	Lettuce
I	<input type="checkbox"/>	<input type="checkbox"/>	Ground beef
J	<input type="checkbox"/>	<input type="checkbox"/>	Chicken
K	<input type="checkbox"/>	<input type="checkbox"/>	Sour Cream
L	<input type="checkbox"/>	<input type="checkbox"/>	Cheese
M	<input type="checkbox"/>	<input type="checkbox"/>	Beans
N	<input type="checkbox"/>	<input type="checkbox"/>	Green onions
O	<input type="checkbox"/>	<input type="checkbox"/>	White onions
P	<input type="checkbox"/>	<input type="checkbox"/>	Any onions
Q	<input type="checkbox"/>	<input type="checkbox"/>	Steak
R	<input type="checkbox"/>	<input type="checkbox"/>	Olives
S	<input type="checkbox"/>	<input type="checkbox"/>	Sauce (ex., mild, hot, fire)
T	<input type="checkbox"/>	<input type="checkbox"/>	Other (specify) _____

**PLEASE FAX ALL COMPLETED QUESTIONNAIRES TO (404) 639-2205, ATTN: SAMIR SODHA**



Rest Study

AS

COMPLETE

ID number (State Lab ID if available) 193569

**NOVEMBER 2006--E. COLI O157 OUTBREAK- CASE QUESTIONNAIRE**

Phone number (b)(6)  
Age 1 Sex  M  F State NJ County Cape May City Middle Township

Interviewer name Sadiya Muqeeb Date of interview 12/08/2006

Who was interviewed? Case  Spouse  Parent

Stool specimen collection date: 11/20/2006 ~~11/20/2006~~ out of 3 days, 1 = E. coli

Case Status (please circle) Confirmed 11/24/06 Probable

First I will ask you some questions about your illness.

What is the date and time that you first began having diarrhea?

Date of onset of diarrhea: 11/20/2006 Time: 09:00 AM PM

*Began 09-teething diarrhea in Sept.*

*Nov 16 move frg. wk of Dec Sept. 18*

What is the date and time that you first noticed symptoms other than diarrhea (such as nausea, vomiting, abdominal cramps, fever):

Date of onset of other symptoms 11/24/2006 Time: 11:00 AM PM

*Did not have*

Are you a Taco Bell employee? (please circle) Yes  No

**I. SYMPTOMS AND SEVERITY OF ILLNESS. Now I will ask you some questions about your symptoms and illness.**

Y	?	N	Did you have any of these symptoms?	Y	?	N	
A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Any Nausea?	G	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Did you visit a health care provider for your illness?
B	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Any Vomiting?	H	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Did you visit an emergency room for your illness?
C	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Any Abdominal cramps?	I	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Were you hospitalized overnight? If yes, number of hospital nights _____
D	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Any Diarrhea?	J	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Did you develop HUS (hemolytic uremic syndrome)?
E	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Any Bloody diarrhea?	K	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Did you receive antibiotics for your illness?
F	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Any Fever?	L	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Did the patient die?

**II. RESTAURANT EXPOSURES. Now I will ask you some questions about places where you may have eaten. Please answer these questions for the 7 days prior to the onset of your illness.**

Y	?	N		(Specify street, city, state for each location)
A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Did you eat at any restaurants?	<i>eats @ home</i>
B	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Did you eat at any Taco Bell?	If yes, Location _____ Date ___/___/2006
C	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Did you eat at any Kentucky Fried Chicken (KFC)?	If yes, Location _____ Date ___/___/2006
D	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Did you eat at any A & W All American Food?	If yes, Location _____ Date ___/___/2006
E	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Did you eat at any Long John Silver's?	If yes, Location _____ Date ___/___/2006
F	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Did you eat at any Pizza Hut?	If yes, Location _____ Date ___/___/2006
G	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Did you eat at McDonalds?	If yes, Location _____ Date ___/___/2006
H	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Did you eat at Subway?	If yes, Location _____ Date ___/___/2006
I	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Did you eat at Blimpies?	If yes, Location _____ Date ___/___/2006
J	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Did you eat at any other restaurant?	
K	<input type="checkbox"/>	<input type="checkbox"/>	Did you have a dining companion?	
			If yes, name 1. <u>(b)(6)</u> contact number <u>(b)(6)</u> which restaurant? _____	
			2. _____ contact number _____ which restaurant? _____	
			3. _____ contact number _____ which restaurant? _____	
M	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Did your dining companion develop diarrhea and/or vomiting within 7 days of dining at the restaurant?	<i>None but other meals</i>
			If yes, which dining companion (specify name) _____	

**Y ? N ORDER SUBSTITUTIONS**

A    Did you specialize your order (for example, did you ask for no sour cream, no tomatoes, no beef, substitute beans, etc.). If yes, state which specific menu item you ordered and state how you specialized your order for each menu item.

Name of menu item:	1. _____	2. _____	3. _____
	<input type="checkbox"/> Hold tomatoes	<input type="checkbox"/> Hold tomatoes	<input type="checkbox"/> Hold tomatoes
	<input type="checkbox"/> Hold lettuce	<input type="checkbox"/> Hold lettuce	<input type="checkbox"/> Hold lettuce
	<input type="checkbox"/> Hold beef	<input type="checkbox"/> Hold beef	<input type="checkbox"/> Hold beef
	<input type="checkbox"/> Hold chicken	<input type="checkbox"/> Hold chicken	<input type="checkbox"/> Hold chicken
	<input type="checkbox"/> Hold cheese	<input type="checkbox"/> Hold cheese	<input type="checkbox"/> Hold cheese
	<input type="checkbox"/> Hold sour cream	<input type="checkbox"/> Hold sour cream	<input type="checkbox"/> Hold sour cream
	<input type="checkbox"/> Hold any onions	<input type="checkbox"/> Hold any onions	<input type="checkbox"/> Hold any onions
	<input type="checkbox"/> Hold white onions	<input type="checkbox"/> Hold white onions	<input type="checkbox"/> Hold white onions
	<input type="checkbox"/> Hold green onions	<input type="checkbox"/> Hold green onions	<input type="checkbox"/> Hold green onions
	<input type="checkbox"/> Hold olives	<input type="checkbox"/> Hold olives	<input type="checkbox"/> Hold olives
	<input type="checkbox"/> Substitute beans for meat	<input type="checkbox"/> Substitute beans for meat	<input type="checkbox"/> Substitute beans for meat
	<input type="checkbox"/> Hold sauce (specify type) _____	<input type="checkbox"/> Hold sauce (specify type) _____	<input type="checkbox"/> Hold sauce (specify type) _____
	<input type="checkbox"/> Other _____	<input type="checkbox"/> Other _____	<input type="checkbox"/> Other _____

**IF YOU CANNOT REMEMBER OR DO NOT KNOW THE MENU ITEM, answer both sets of questions below:**

**Y ? N** If you cannot remember what menu item you ordered, do you know if you ordered:

A    A Taco?

B    A Burrito?

C    A Quesadilla?

D    A Salad?

E    Nachos?

F    Other (ex., gordita, chalupa, etc) Describe \_\_\_\_\_

If you cannot remember what menu item(s) you ordered, did any of your menu items contain (check all that apply):

**Y ? N**

G    Tomatoes

H    Lettuce

I    Ground beef

J    Chicken

K    Sour Cream

L    Cheese

M    Beans

N    Green onions

O    White onions

P    Any onions

Q    Steak

R    Olives

S    Sauce (ex., mild, hot, fire)

T    Other (specify) \_\_\_\_\_

**PLEASE FAX ALL COMPLETED QUESTIONNAIRES TO (404) 639-2205, ATTN: SAMIR SODHA**

STATE NY

ADDITIONAL CONTROL TRACKING SHEET

CASE STATE ID NUMBER NY 017

Write in control numbers you have attempted and indicate which ones you interviewed please

No.	Phone	Time	Date	Response/Result (refused, not home,	Interview completed
21.	(b)(6)	NH		(b)(6)	
22.		Mix			
23.					No TB eaters
24.		1			plated - extra - remove
25.		L			- No TB eaters
26.		K			1 tomorrow
27.		H			
28.		H			
29.		plated			
30.					
31.					fixed
32.					fixed
33.					K
34.		ed			H
35.					H
36.					H
37.					NH No one under 60
38.					NTB
39.					NH <del>A New York resident</del>
40.		Nobody under 60			TB A New York resident NHA NH No TB eaters Hung up NHA - Hung up NH NOTB NH NH - Didn't eat at TB dining table

**CDC GROUP 2: TACO BELL FOOD ITEM STUDY  
-REVERSE PHONE DIRECTORY CONTROL QUESTIONNAIRE INSTRUCTIONS-**

*Please read this document completely before beginning your interviews.*

**Please document the State Lab ID (or other ID number if Lab ID not available) for the associated CASE on EACH page of the questionnaire. Please also label each control as A or B by circling A or B on EACH page of the questionnaire. "A" is the first control you obtain; "B" is the second control you obtain.**

We are looking for controls who ate at a Taco Bell. You will be using the reverse phone directory (see brief directions below- ask if you have questions). Use the 3-paged control questionnaire until you have obtained 2 controls who ate at Taco Bell.

You will be asking the controls about their activities during **the week of November 24, 2006 (the Friday after Thanksgiving), to November 30, 2006.** Please read the script *in italics*.

**Telephone Introduction:**

*"Hello, my name is \_\_\_\_\_, and I am working with the <sup>NJ</sup> State Department of Health. We are investigating an outbreak of E. coli O157:H7 infections. In order to better understand what caused these illnesses, we need to speak to people who are not ill in order to compare them to people who have been ill.*

*We are looking for households that have a person between the ages of 1 and 60 that ate at Taco Bell during the week of November 24-November 30, or full week following Thanksgiving. Did anyone in your household eat at Taco Bell during that week?"* → If no, thank them and end the interview.

If yes, ask how many of in the household who ate at Taco Bell are between the ages of 1 and 60. If only one person in the household between the ages of 1 and 60 ate at Taco Bell, ask to speak to that person and proceed with the questionnaire (or if the person who answered the phone is the only person in the household that ate at Taco Bell, proceed with the questionnaire). If more than one person in the household ate at Taco Bell, proceed as below:

*"In order to pick randomly from those in your household that ate at Taco Bell, we are looking to speak to the person who ate at Taco Bell with the most recent birthday. Can you identify that person and may I speak with him or her?"*

If the person with the most recent birthday is the person on the phone, then proceed with the questionnaire. If it is someone else in the household, ask them if that person is available. If that person is not available, ask them if there is a better time to call and if so note the time to call back and the phone number on a post-it note, and stick it on the questionnaire. If they still will not be available, thank them and move on to the next control. Do not use the person who answered the phone if they do not fulfill the birth date criteria.

*"Would you be willing to answer some questions about this for us? It should only take about 5 minutes and your answers will remain confidential." (If they say they have no time now, ask if there is a better time to call and note the time to call back and the phone number on a post-it note, and stick it on the questionnaire).*

*"Did you (or child if the control is the child) have diarrhea or abdominal cramping on or after November 1<sup>st</sup>?" If yes, "Thank you for your time, but we are looking for people who were not ill during this time."*

(If the patient is under 14 years old, interview parent. If the patient is 14 or older, ask for parental permission to interview, then interview the case directly).

**OVER →**



ID number (State Lab ID if available) \_\_\_\_\_

Control A B (circle)

Y	?	N		#	Y	?	N		#		
A	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	original taco (standard is ground beef)	___	A	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	nachos	___
B	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	taco supreme (standard is ground beef)	___	B	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	nachos supreme	___
C	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	soft taco (standard is ground beef)	___	C	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	nachos bellgrande	___
D	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	ranchero chicken soft taco	___	D	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	pintos & cheese	___
E	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	soft taco supreme- ground beef (standard)	___	E	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	mexican rice	___
F	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	soft taco supreme- chicken	___	F	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	cinnamon twists	___
G	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	soft taco supreme- steak/ carne asada	___	<b>Specialties</b>					
H	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	grilled steak soft taco	___	A	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	crunchwrap supreme	___
<b>Burritos</b>						B	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	mexican pizza	___
A	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	bean burrito	___	C	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	enchirito- ground beef (standard)	___
B	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	7 layer burrito	___	D	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	enchirito- chicken	___
C	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	chili cheese burrito	___	E	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	enchirito- steak/ carne asada	___
D	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	burrito supreme- ground beef (standard)	___	F	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	meximelt- ground beef (standard)	___
E	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	burrito supreme- chicken	___	G	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	meximelt- chicken	___
F	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	burrito supreme- steak/ carne asada	___	H	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	meximelt- steak/ carne asada	___
G	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	fiesta burrito- ground beef (standard)	___	I	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	fiesta taco salad- ground beef (standard)	___
H	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	fiesta burrito- chicken	___	J	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	fiesta taco salad- chicken	___
I	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	fiesta burrito- steak/ carne asada	___	K	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	fiesta taco salad- steak/ carne asada	___
J	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	grilled stuffed burrito- ground beef (standard)	___	L	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	taco salad express- ground beef (standard)	___
K	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	grilled stuffed burrito- chicken	___	M	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	taco salad express- chicken	___
L	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	grilled stuffed burrito- steak/ carne asada	___	N	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	taco salad express- steak/ carne asada	___
<b>Gorditas</b>						O	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	mountain dew baja blast	___
A	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	gordita supreme- ground beef (standard)	___	<b>Quesadillas</b>					
B	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	gordita supreme- chicken	___	A	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	chicken quesadilla	___
C	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	gordita supreme- steak/ carne asada	___	B	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	steak quesadilla	___
D	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	gordita baja- ground beef (standard)	___	<b>Bowls</b>					
E	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	gordita baja- chicken	___	A	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	zesty chicken border bowl	___
F	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	gordita baja- steak/ carne asada	___	B	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	southwest steak border bowl	___
G	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	gordita nacho cheese- ground beef (standard)	___	<b>Misc.</b>					
H	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	gordita nacho cheese- chicken	___	A	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Other _____	___
I	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	gordita nacho cheese- steak/ carne asada	___	B	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Other _____	___
						C	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	I don't remember	___
						D	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	I added a sauce to my meal (e.g., mild, hot, fire)	___

**Y ? N ORDER SUBSTITUTIONS**

A    Did you specialize your order (for example, did you ask for no sour cream, no tomatoes, no beef, substitute beans, etc.). If yes, state which specific menu item you ordered and state how you specialized your order for each menu item.

Name of menu item: 1. \_\_\_\_\_ 2. \_\_\_\_\_ 3. \_\_\_\_\_

<input type="checkbox"/> Hold tomatoes	<input type="checkbox"/> Hold tomatoes	<input type="checkbox"/> Hold tomatoes
<input type="checkbox"/> Hold lettuce	<input type="checkbox"/> Hold lettuce	<input type="checkbox"/> Hold lettuce
<input type="checkbox"/> Hold beef	<input type="checkbox"/> Hold beef	<input type="checkbox"/> Hold beef
<input type="checkbox"/> Hold chicken	<input type="checkbox"/> Hold chicken	<input type="checkbox"/> Hold chicken
<input type="checkbox"/> Hold cheese	<input type="checkbox"/> Hold cheese	<input type="checkbox"/> Hold cheese
<input type="checkbox"/> Hold sour cream	<input type="checkbox"/> Hold sour cream	<input type="checkbox"/> Hold sour cream
<input type="checkbox"/> Hold any onions	<input type="checkbox"/> Hold any onions	<input type="checkbox"/> Hold any onions
<input type="checkbox"/> Hold white onions	<input type="checkbox"/> Hold white onions	<input type="checkbox"/> Hold white onions
<input type="checkbox"/> Hold green onions	<input type="checkbox"/> Hold green onions	<input type="checkbox"/> Hold green onions
<input type="checkbox"/> Hold olives	<input type="checkbox"/> Hold olives	<input type="checkbox"/> Hold olives
<input type="checkbox"/> Substitute beans for meat	<input type="checkbox"/> Substitute beans for meat	<input type="checkbox"/> Substitute beans for meat
<input type="checkbox"/> Hold sauce (specify type) _____	<input type="checkbox"/> Hold sauce (specify type) _____	<input type="checkbox"/> Hold sauce (specify type) _____
<input type="checkbox"/> Other _____	<input type="checkbox"/> Other _____	<input type="checkbox"/> Other _____

**IF YOU CANNOT REMEMBER OR DO NOT KNOW THE MENU ITEM, answer both sets of questions below:**

**Y ? N** If you cannot remember what menu item you ordered, do you know if you ordered:

A    A Taco?

B    A Burrito?

C    A Quesadilla?

D    A Salad?

E    Nachos?

F    Other (ex., gordita, chalupa, etc) Describe \_\_\_\_\_

If you cannot remember what menu item(s) you ordered, did any of your menu items contain (check all that apply):

**Y ? N**

G    Tomatoes

H    Lettuce

I    Ground beef

J    Chicken

K    Sour Cream

L    Cheese

M    Beans

N    Green onions

O    White onions

P    Any onions

Q    Steak

R    Olives

S    Sauce (ex., mild, hot, fire)

T    Other (specify) \_\_\_\_\_

**PLEASE FAX ALL COMPLETED QUESTIONNAIRES TO (404) 639-2205, ATTN: SAMIR SODHA**

ID number (State Lab ID if available) NY017

Control (A) B (circle)

**NOVEMBER 2006--E. COLI O157 OUTBREAK- CONTROL QUESTIONNAIRE**

Control Phone number (b)(6)

Method of control selection (please circle) Dining Companion Other Taco Bell diner Reverse directory

Age 36 Sex  M  F State NY County Osteo City Cooperstown

Interviewer name Patricia Juliao Date of interview 12 / 8 / 2006

Who was interviewed? Control  Parent

Have you been ill with vomiting or diarrhea since November 1<sup>st</sup>? Yes No (If Yes, thank participant and end interview).

Are you a Taco Bell employee? (please circle) Yes No

**I. RESTAURANT EXPOSURES.** Now I will ask you some questions about places where you may have eaten. Please answer these questions for the 7 days prior to    /    / 2006 (fill in case illness onset date)

Y	?	N				
A	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at any restaurants?- If no, end interview		
B	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at any Taco Bell?	If yes, Location <u>South Side Oneonta</u> Date <u>12 / 1 / 2006</u>	<i>next to S. Side Mall &amp; home depot</i>
					Date <u>  </u> / <u>  </u> / 2006	<i>(Specify street, city, state for each location) → 28022</i>
C	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Did you eat at any Kentucky Fried Chicken (KFC)?	If yes, Location <u>  </u> Date <u>  </u> / <u>  </u> / 2006	
D	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Did you eat at any A & W All American Food?	If yes, Location <u>  </u> Date <u>  </u> / <u>  </u> / 2006	
E	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Did you eat at any Long John Silver's?	If yes, Location <u>  </u> Date <u>  </u> / <u>  </u> / 2006	
F	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Did you eat at any Pizza Hut?	If yes, Location <u>  </u> Date <u>  </u> / <u>  </u> / 2006	
G	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Did you eat at McDonalds?	If yes, Location <u>  </u> Date <u>  </u> / <u>  </u> / 2006	
H	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Did you eat at Subway?	If yes, Location <u>  </u> Date <u>  </u> / <u>  </u> / 2006	
I	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Did you eat at Blimpies?	If yes, Location <u>  </u> Date <u>  </u> / <u>  </u> / 2006	
J	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Did you eat at any other restaurant?		

**If the control did not eat at Taco Bell, please end interview.**

**II. TACO BELL EXPOSURES.** Which of the following menu items did you eat at Taco Bell? Please note the menu items you ate for all Taco Bell visits and how many of each menu item you ate. Please remember that many items can be ordered with beef, chicken, or steak. Please specify which meat you ate. If you made substitutions in your order, you will be able to specify this later in the questionnaire. If you cannot remember the name of the menu item you ate (please mark "I don't remember" under Misc), you will be able to describe it later in the questionnaire. If you added a sauce (e.g., mild, hot, fire) to your meal, please indicate that as well (mark under Misc).

Y	?	N	Big Bell Value Menu	#	Y	?	N	Chalupas	#		
A	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	1/2 lb cheesy bean & rice burrito grande soft taco	—	A	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	chalupa supreme- ground beef (standard)	—
B	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1/2 lb beef combo burrito	<u>2</u>	B	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	chalupa supreme- chicken	—
C	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	spicy chicken soft taco	—	C	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	chalupa supreme- steak/ carne asada	—
D	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	spicy chicken burrito	—	D	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	chalupa baja- ground beef (standard)	—
E	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	1/2 lb beef & potato burrito	—	E	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	chalupa baja- chicken	—
F	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	double decker taco- ground beef (standard)	—	F	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	chalupa baja- steak/ carne asada	—
G	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	double decker taco- chicken	—	G	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	chalupa nacho cheese- ground beef (standard)	—
H	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	double decker taco- steak/ carne asada	—	H	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	chalupa nacho cheese- chicken	—
I	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	caramel apple empanada	—	I	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	chalupa nacho cheese- steak/ carne asada	—
J	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	cheesy fiesta potatoes	—						



ID number (State Lab ID if available) \_\_\_\_\_

Control A B (circle)

Y	?	N	Tacos	#	Y	?	N	Nachos & Sides	#
A	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> original taco (standard is ground beef)	___	A	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> nachos	___
B	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> taco supreme (standard is ground beef)	___	B	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> nachos supreme	___
C	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> soft taco (standard is ground beef)	___	C	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> nachos bellgrande	___
D	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> ranchero chicken soft taco	___	D	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> pintos & cheese	___
E	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> soft taco supreme- ground beef (standard)	___	E	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> mexican rice	___
F	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> soft taco supreme- chicken	___	F	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> cinnamon twists	___
G	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> soft taco supreme- steak/ carne asada	___	<b>Specialties</b>				
H	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> grilled steak soft taco	___	A	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> crunchwrap supreme	___
<b>Burritos</b>					B	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> mexican pizza	___
A	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> bean burrito	___	C	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> enchirito- ground beef (standard)	___
B	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> 7 layer burrito	___	D	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> enchirito- chicken	___
C	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> chili cheese burrito	___	E	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> enchirito- steak/ carne asada	___
D	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> burrito supreme- ground beef (standard)	___	F	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> meximelt- ground beef (standard)	___
E	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> burrito supreme- chicken	___	G	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> meximelt- chicken	___
F	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> burrito supreme- steak/ carne asada	___	H	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> meximelt- steak/ carne asada	___
G	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> fiesta burrito- ground beef (standard)	___	I	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> fiesta taco salad- ground beef (standard)	___
H	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> fiesta burrito- chicken	___	J	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> fiesta taco salad- chicken	___
I	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> fiesta burrito- steak/ carne asada	___	K	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> fiesta taco salad- steak/ carne asada	___
J	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> grilled stuffed burrito- ground beef (standard)	___	L	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> taco salad express- ground beef (standard)	___
K	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> grilled stuffed burrito- chicken	___	M	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> taco salad express- chicken	___
L	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> grilled stuffed burrito- steak/ carne asada	___	N	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> taco salad express- steak/ carne asada	___
<b>Gorditas</b>					O	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> mountain dew baja blast	___
A	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> gordita supreme- ground beef (standard)	___	<b>Quesadillas</b>				
B	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> gordita supreme- chicken	___	A	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> chicken quesadilla	___
C	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> gordita supreme- steak/ carne asada	___	B	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> steak quesadilla	___
D	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> gordita baja- ground beef (standard)	___	<b>Bowls</b>				
E	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> gordita baja- chicken	___	A	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> zesty chicken border bowl	___
F	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> gordita baja- steak/ carne asada	___	B	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> southwest steak border bowl	___
G	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> gordita nacho cheese- ground beef (standard)	___	<b>Misc.</b>				
H	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> gordita nacho cheese- chicken	___	A	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> Other _____	___
I	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> gordita nacho cheese- steak/ carne asada	___	B	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> Other _____	___
					C	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> I don't remember	___
					D	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> I added a sauce to my meal (e.g., mild, hot, fire)	___

**Y ? N ORDER SUBSTITUTIONS**

A    Did you specialize your order (for example, did you ask for no sour cream, no tomatoes, no beef, substitute beans, etc.). If yes, state which specific menu item you ordered and state how you specialized your order for each menu item.

Name of menu item: 1. 1/2 lb beef combo burrito 2. 1/2 lb beef combo burrito 3. \_\_\_\_\_

<input type="checkbox"/> Hold tomatoes	<input type="checkbox"/> Hold tomatoes	<input type="checkbox"/> Hold tomatoes
<input type="checkbox"/> Hold lettuce	<input type="checkbox"/> Hold lettuce	<input type="checkbox"/> Hold lettuce
<input type="checkbox"/> Hold beef	<input type="checkbox"/> Hold beef	<input type="checkbox"/> Hold beef
<input type="checkbox"/> Hold chicken	<input type="checkbox"/> Hold chicken	<input type="checkbox"/> Hold chicken
<input type="checkbox"/> Hold cheese	<input type="checkbox"/> Hold cheese	<input type="checkbox"/> Hold cheese
<input type="checkbox"/> Hold sour cream	<input type="checkbox"/> Hold sour cream	<input type="checkbox"/> Hold sour cream
<input checked="" type="checkbox"/> Hold any onions	<input checked="" type="checkbox"/> Hold any onions	<input type="checkbox"/> Hold any onions
<input type="checkbox"/> Hold white onions	<input type="checkbox"/> Hold white onions	<input type="checkbox"/> Hold white onions
<input type="checkbox"/> Hold green onions	<input type="checkbox"/> Hold green onions	<input type="checkbox"/> Hold green onions
<input type="checkbox"/> Hold olives	<input type="checkbox"/> Hold olives	<input type="checkbox"/> Hold olives
<input type="checkbox"/> Substitute beans for meat	<input type="checkbox"/> Substitute beans for meat	<input type="checkbox"/> Substitute beans for meat
<input type="checkbox"/> Hold sauce (specify type) _____	<input type="checkbox"/> Hold sauce (specify type) _____	<input type="checkbox"/> Hold sauce (specify type) _____
<input checked="" type="checkbox"/> Other <u>Extra meat, no beans</u>	<input checked="" type="checkbox"/> Other <u>Extra meat, no beans</u>	<input type="checkbox"/> Other _____

**IF YOU CANNOT REMEMBER OR DO NOT KNOW THE MENU ITEM, answer both sets of questions below:**

**Y ? N** If you cannot remember what menu item you ordered, do you know if you ordered:

A    A Taco?

B    A Burrito?

C    A Quesadilla?

D    A Salad?

E    Nachos?

F    Other (ex., gordita, chalupa, etc) Describe \_\_\_\_\_

If you cannot remember what menu item(s) you ordered, did any of your menu items contain (check all that apply):

**Y ? N**

G    Tomatoes

H    Lettuce

I    Ground beef

J    Chicken

K    Sour Cream

L    Cheese

M    Beans

N    Green onions

O    White onions

P    Any onions

Q    Steak

R    Olives

S    Sauce (ex., mild, hot, fire)

T    Other (specify) \_\_\_\_\_

**PLEASE FAX ALL COMPLETED QUESTIONNAIRES TO (404) 639-2205, ATTN: SAMIR SODHA**

Restaurant

ID number (State Lab ID if available) NY017

Control (A) B (circle)

**NOVEMBER 2006--E. COLI O157 OUTBREAK- CONTROL QUESTIONNAIRE**

Control Phone number (b)(6)

Method of control selection (please circle) Dining Companion Other Taco Bell diner Reverse directory

Age 43 Sex  M  F State NY County Dstelego City Coopers town

Interviewer name Patricia Juliao Date of interview 12 / 8 / 2006

Who was interviewed? Control  Parent

Have you been ill with vomiting or diarrhea since November 1<sup>st</sup>? Yes  No (If Yes, thank participant and end interview).

Are you a Taco Bell employee? (please circle) Yes  No

**I. RESTAURANT EXPOSURES.** Now I will ask you some questions about places where you may have eaten. Please answer these questions for the 7 days prior to 11 / 30 / 2006 (fill in case illness onset date)

Y	?	N			
A	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at any restaurants?- If no, end interview	(Specify street, city, state for each location)
B	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Did you eat at any Taco Bell?	If yes, Location _____ Date ___/___/2006 _____ Date ___/___/2006
C	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Did you eat at any Kentucky Fried Chicken (KFC)?	If yes, Location _____ Date ___/___/2006
D	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Did you eat at any A & W All American Food?	If yes, Location _____ Date ___/___/2006
E	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Did you eat at any Long John Silver's?	If yes, Location _____ Date ___/___/2006
F	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Did you eat at any Pizza Hut?	If yes, Location <u>Coopers town</u> Date <u>11 / 30 / 2006</u>
G	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at McDonalds?	If yes, Location <u>Coopers town</u> Date <u>11 / 29 / 2006</u>
H	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at Subway?	If yes, Location <u>"</u> Date <u>11 / 27 / 2006</u>
I	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Did you eat at Blimpies?	If yes, Location _____ Date ___/___/2006
J	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Did you eat at any other restaurant?	

If the control did not eat at Taco Bell, please end interview.

**II. TACO BELL EXPOSURES.** Which of the following menu items did you eat at Taco Bell? Please note the menu items you ate for all Taco Bell visits and how many of each menu item you ate. Please remember that many items can be ordered with beef, chicken, or steak. Please specify which meat you ate. If you made substitutions in your order, you will be able to specify this later in the questionnaire. If you cannot remember the name of the menu item you ate (please mark "I don't remember" under Misc), you will be able to describe it later in the questionnaire. If you added a sauce (e.g., mild, hot, fire) to your meal, please indicate that as well (mark under Misc).

Y	?	N	Big Bell Value Menu	#	Y	?	N	Chalupas	#		
A	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1/2 lb cheesy bean & rice burrito grande soft taco	___	A	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	chalupa supreme- ground beef (standard)	___
B	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1/2 lb beef combo burrito	___	B	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	chalupa supreme- chicken	___
C	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	spicy chicken soft taco	___	C	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	chalupa supreme- steak/ carne asada	___
D	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	spicy chicken burrito	___	D	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	chalupa baja- ground beef (standard)	___
E	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1/2 lb beef & potato burrito	___	E	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	chalupa baja- chicken	___
F	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	double decker taco- ground beef (standard)	___	F	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	chalupa baja- steak/ carne asada	___
G	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	double decker taco- chicken	___	G	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	chalupa nacho cheese- ground beef (standard)	___
H	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	double decker taco- steak/ carne asada	___	H	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	chalupa nacho cheese- chicken	___
I	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	caramel apple empanada	___	I	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	chalupa nacho cheese- steak/ carne asada	___
J	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	cheesy fiesta potatoes	___						

ID number (State Lab ID if available) \_\_\_\_\_

Control A B (circle)

Y	?	N		#	Y	?	N		#		
A	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	original taco (standard is ground beef)	—	A	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	nachos	—
B	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	taco supreme (standard is ground beef)	—	B	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	nachos supreme	—
C	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	soft taco (standard is ground beef)	—	C	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	nachos bellgrande	—
D	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	ranchero chicken soft taco	—	D	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	pintos & cheese	—
E	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	soft taco supreme- ground beef (standard)	—	E	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	mexican rice	—
F	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	soft taco supreme- chicken	—	F	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	cinnamon twists	—
G	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	soft taco supreme- steak/ carne asada	—	<b>Specialties</b>					
H	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	grilled steak soft taco	—	A	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	crunchwrap supreme	—
<b>Burritos</b>						B	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	mexican pizza	—
A	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	bean burrito	—	C	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	enchirito- ground beef (standard)	—
B	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	7 layer burrito	—	D	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	enchirito- chicken	—
C	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	chili cheese burrito	—	E	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	enchirito- steak/ carne asada	—
D	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	burrito supreme- ground beef (standard)	—	F	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	meximelt- ground beef (standard)	—
E	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	burrito supreme- chicken	—	G	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	meximelt- chicken	—
F	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	burrito supreme- steak/ carne asada	—	H	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	meximelt- steak/ carne asada	—
G	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	fiesta burrito- ground beef (standard)	—	I	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	fiesta taco salad- ground beef (standard)	—
H	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	fiesta burrito- chicken	—	J	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	fiesta taco salad- chicken	—
I	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	fiesta burrito- steak/ carne asada	—	K	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	fiesta taco salad- steak/ carne asada	—
J	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	grilled stuffed burrito- ground beef (standard)	—	L	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	taco salad express- ground beef (standard)	—
K	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	grilled stuffed burrito- chicken	—	M	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	taco salad express- chicken	—
L	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	grilled stuffed burrito- steak/ carne asada	—	N	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	taco salad express- steak/ carne asada	—
<b>Gorditas</b>						O	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	mountain dew baja blast	—
A	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	gordita supreme- ground beef (standard)	—	<b>Quesadillas</b>					
B	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	gordita supreme- chicken	—	A	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	chicken quesadilla	—
C	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	gordita supreme- steak/ carne asada	—	B	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	steak quesadilla	—
D	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	gordita baja- ground beef (standard)	—	<b>Bowls</b>					
E	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	gordita baja- chicken	—	A	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	zesty chicken border bowl	—
F	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	gordita baja- steak/ carne asada	—	B	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	southwest steak border bowl	—
G	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	gordita nacho cheese- ground beef (standard)	—	<b>Misc.</b>					
H	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	gordita nacho cheese- chicken	—	A	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Other _____	—
I	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	gordita nacho cheese- steak/ carne asada	—	B	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Other _____	—
						C	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	I don't remember	—
						D	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	I added a sauce to my meal (e.g., mild, hot, fire)	—

**Y ? N ORDER SUBSTITUTIONS**

A    Did you specialize your order (for example, did you ask for no sour cream, no tomatoes, no beef, substitute beans, etc.). If yes, state which specific menu item you ordered and state how you specialized your order for each menu item.

Name of menu item:	1. _____	2. _____	3. _____
	<input type="checkbox"/> Hold tomatoes	<input type="checkbox"/> Hold tomatoes	<input type="checkbox"/> Hold tomatoes
	<input type="checkbox"/> Hold lettuce	<input type="checkbox"/> Hold lettuce	<input type="checkbox"/> Hold lettuce
	<input type="checkbox"/> Hold beef	<input type="checkbox"/> Hold beef	<input type="checkbox"/> Hold beef
	<input type="checkbox"/> Hold chicken	<input type="checkbox"/> Hold chicken	<input type="checkbox"/> Hold chicken
	<input type="checkbox"/> Hold cheese	<input type="checkbox"/> Hold cheese	<input type="checkbox"/> Hold cheese
	<input type="checkbox"/> Hold sour cream	<input type="checkbox"/> Hold sour cream	<input type="checkbox"/> Hold sour cream
	<input type="checkbox"/> Hold any onions	<input type="checkbox"/> Hold any onions	<input type="checkbox"/> Hold any onions
	<input type="checkbox"/> Hold white onions	<input type="checkbox"/> Hold white onions	<input type="checkbox"/> Hold white onions
	<input type="checkbox"/> Hold green onions	<input type="checkbox"/> Hold green onions	<input type="checkbox"/> Hold green onions
	<input type="checkbox"/> Hold olives	<input type="checkbox"/> Hold olives	<input type="checkbox"/> Hold olives
	<input type="checkbox"/> Substitute beans for meat	<input type="checkbox"/> Substitute beans for meat	<input type="checkbox"/> Substitute beans for meat
	<input type="checkbox"/> Hold sauce (specify type) _____	<input type="checkbox"/> Hold sauce (specify type) _____	<input type="checkbox"/> Hold sauce (specify type) _____
	<input type="checkbox"/> Other _____	<input type="checkbox"/> Other _____	<input type="checkbox"/> Other _____

**IF YOU CANNOT REMEMBER OR DO NOT KNOW THE MENU ITEM, answer both sets of questions below:**

**Y ? N** If you cannot remember what menu item you ordered, do you know if you ordered:

A    A Taco?

B    A Burrito?

C    A Quesadilla?

D    A Salad?

E    Nachos?

F    Other (ex., gordita, chalupa, etc) Describe \_\_\_\_\_

If you cannot remember what menu item(s) you ordered, did any of your menu items contain (check all that apply):

**Y ? N**

G    Tomatoes

H    Lettuce

I    Ground beef

J    Chicken

K    Sour Cream

L    Cheese

M    Beans

N    Green onions

O    White onions

P    Any onions

Q    Steak

R    Olives

S    Sauce (ex., mild, hot, fire)

T    Other (specify) \_\_\_\_\_

**PLEASE FAX ALL COMPLETED QUESTIONNAIRES TO (404) 639-2205, ATTN: SAMIR SODHA**

Restaurant

ID number (State Lab ID if available) NY017

Control A (B) (circle)

**NOVEMBER 2006--E. COLI O157 OUTBREAK- CONTROL QUESTIONNAIRE**

Control Phone number (b)(6)

Method of control selection (please circle) Dining Companion Other Taco Bell diner Reverse directory

Age 32 Sex  M  F State NY County Dsteigo City Cooperstown

Interviewer name Patricia Juliao Date of interview 12 / 08 / 2006

Who was interviewed? Control  Parent

Have you been ill with vomiting or diarrhea since November 1<sup>st</sup>? Yes  No (If Yes, thank participant and end interview).

Are you a Taco Bell employee? (please circle) Yes  No

**I. RESTAURANT EXPOSURES.** Now I will ask you some questions about places where you may have eaten. Please answer these questions for the 7 days prior to 11 / 30 / 2006 (fill in case illness onset date)

Y	?	N			
A	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at any restaurants?- If no, end interview	(Specify street, city, state for each location)
B	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Did you eat at any Taco Bell?	If yes, Location _____ Date ___/___/2006
C	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Did you eat at any Kentucky Fried Chicken (KFC)?	If yes, Location _____ Date ___/___/2006
D	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Did you eat at any A & W All American Food?	If yes, Location _____ Date ___/___/2006
E	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Did you eat at any Long John Silver's?	If yes, Location _____ Date ___/___/2006
F	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Did you eat at any Pizza Hut?	If yes, Location _____ Date ___/___/2006
G	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at McDonalds?	If yes, Location <u>Common drive on Route 28 Cooperstown, NY</u> Date <u>11 / 25 / 2006</u>
H	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Did you eat at Subway?	If yes, Location _____ Date ___/___/2006
I	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Did you eat at Blimpies?	If yes, Location _____ Date ___/___/2006
J	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at any other restaurant?	

If the control did not eat at Taco Bell, please end interview.

**II. TACO BELL EXPOSURES.** Which of the following menu items did you eat at Taco Bell? Please note the menu items you ate for all Taco Bell visits and how many of each menu item you ate. Please remember that many items can be ordered with beef, chicken, or steak. Please specify which meat you ate. If you made substitutions in your order, you will be able to specify this later in the questionnaire. If you cannot remember the name of the menu item you ate (please mark "I don't remember" under Misc), you will be able to describe it later in the questionnaire. If you added a sauce (e.g., mild, hot, fire) to your meal, please indicate that as well (mark under Misc).

Y	?	N	Big Bell Value Menu	#	Y	?	N	Chalupas	#		
A	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1/2 lb cheesy bean & rice burrito grande soft taco	___	A	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	chalupa supreme- ground beef (standard)	___
B	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1/2 lb beef combo burrito	___	B	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	chalupa supreme- chicken	___
C	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	spicy chicken soft taco	___	C	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	chalupa supreme- steak/ carne asada	___
D	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	spicy chicken burrito	___	D	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	chalupa baja- ground beef (standard)	___
E	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1/2 lb beef & potato burrito	___	E	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	chalupa baja- chicken	___
F	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	double decker taco- ground beef (standard)	___	F	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	chalupa baja- steak/ carne asada	___
G	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	double decker taco- chicken	___	G	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	chalupa nacho cheese- ground beef (standard)	___
H	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	double decker taco- steak/ carne asada	___	H	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	chalupa nacho cheese- chicken	___
I	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	caramel apple empanada	___	I	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	chalupa nacho cheese- steak/ carne asada	___
J	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	cheesy fiesta potatoes	___						

ID number (State Lab ID if available) \_\_\_\_\_

Control A B (circle)

Y	?	N		#	Y	?	N		#		
A	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	original taco (standard is ground beef)	—	A	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	nachos	—
B	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	taco supreme (standard is ground beef)	—	B	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	nachos supreme	—
C	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	soft taco (standard is ground beef)	—	C	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	nachos bellgrande	—
D	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	ranchero chicken soft taco	—	D	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	pintos & cheese	—
E	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	soft taco supreme- ground beef (standard)	—	E	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	mexican rice	—
F	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	soft taco supreme- chicken	—	F	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	cinnamon twists	—
G	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	soft taco supreme- steak/ carne asada	—	<b>Specialties</b>					
H	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	grilled steak soft taco	—	A	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	crunchwrap supreme	—
<b>Burritos</b>						B	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	mexican pizza	—
A	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	bean burrito	—	C	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	enchirito- ground beef (standard)	—
B	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	7 layer burrito	—	D	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	enchirito- chicken	—
C	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	chili cheese burrito	—	E	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	enchirito- steak/ carne asada	—
D	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	burrito supreme- ground beef (standard)	—	F	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	meximelt- ground beef (standard)	—
E	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	burrito supreme- chicken	—	G	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	meximelt- chicken	—
F	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	burrito supreme- steak/ carne asada	—	H	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	meximelt- steak/ carne asada	—
G	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	fiesta burrito- ground beef (standard)	—	I	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	fiesta taco salad- ground beef (standard)	—
H	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	fiesta burrito- chicken	—	J	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	fiesta taco salad- chicken	—
I	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	fiesta burrito- steak/ carne asada	—	K	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	fiesta taco salad- steak/ carne asada	—
J	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	grilled stuffed burrito- ground beef (standard)	—	L	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	taco salad express- ground beef (standard)	—
K	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	grilled stuffed burrito- chicken	—	M	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	taco salad express- chicken	—
L	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	grilled stuffed burrito- steak/ carne asada	—	N	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	taco salad express- steak/ carne asada	—
<b>Gorditas</b>						O	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	mountain dew baja blast	—
A	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	gordita supreme- ground beef (standard)	—	<b>Quesadillas</b>					
B	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	gordita supreme- chicken	—	A	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	chicken quesadilla	—
C	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	gordita supreme- steak/ carne asada	—	B	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	steak quesadilla	—
D	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	gordita baja- ground beef (standard)	—	<b>Bowls</b>					
E	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	gordita baja- chicken	—	A	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	zesty chicken border bowl	—
F	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	gordita baja- steak/ carne asada	—	B	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	southwest steak border bowl	—
G	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	gordita nacho cheese- ground beef (standard)	—	<b>Misc.</b>					
H	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	gordita nacho cheese- chicken	—	A	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Other _____	—
I	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	gordita nacho cheese- steak/ carne asada	—	B	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Other _____	—
						C	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	I don't remember	—
						D	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	I added a sauce to my meal (e.g., mild, hot, fire)	—

**Y ? N ORDER SUBSTITUTIONS**

A    Did you specialize your order (for example, did you ask for no sour cream, no tomatoes, no beef, substitute beans, etc.). If yes, state which specific menu item you ordered and state how you specialized your order for each menu item.

Name of menu item: 1. \_\_\_\_\_ 2. \_\_\_\_\_ 3. \_\_\_\_\_

<input type="checkbox"/> Hold tomatoes	<input type="checkbox"/> Hold tomatoes	<input type="checkbox"/> Hold tomatoes
<input type="checkbox"/> Hold lettuce	<input type="checkbox"/> Hold lettuce	<input type="checkbox"/> Hold lettuce
<input type="checkbox"/> Hold beef	<input type="checkbox"/> Hold beef	<input type="checkbox"/> Hold beef
<input type="checkbox"/> Hold chicken	<input type="checkbox"/> Hold chicken	<input type="checkbox"/> Hold chicken
<input type="checkbox"/> Hold cheese	<input type="checkbox"/> Hold cheese	<input type="checkbox"/> Hold cheese
<input type="checkbox"/> Hold sour cream	<input type="checkbox"/> Hold sour cream	<input type="checkbox"/> Hold sour cream
<input type="checkbox"/> Hold any onions	<input type="checkbox"/> Hold any onions	<input type="checkbox"/> Hold any onions
<input type="checkbox"/> Hold white onions	<input type="checkbox"/> Hold white onions	<input type="checkbox"/> Hold white onions
<input type="checkbox"/> Hold green onions	<input type="checkbox"/> Hold green onions	<input type="checkbox"/> Hold green onions
<input type="checkbox"/> Hold olives	<input type="checkbox"/> Hold olives	<input type="checkbox"/> Hold olives
<input type="checkbox"/> Substitute beans for meat	<input type="checkbox"/> Substitute beans for meat	<input type="checkbox"/> Substitute beans for meat
<input type="checkbox"/> Hold sauce (specify type) _____	<input type="checkbox"/> Hold sauce (specify type) _____	<input type="checkbox"/> Hold sauce (specify type) _____
<input type="checkbox"/> Other _____	<input type="checkbox"/> Other _____	<input type="checkbox"/> Other _____

**IF YOU CANNOT REMEMBER OR DO NOT KNOW THE MENU ITEM, answer both sets of questions below:**

**Y ? N** If you cannot remember what menu item you ordered, do you know if you ordered:

A    A Taco?

B    A Burrito?

C    A Quesadilla?

D    A Salad?

E    Nachos?

F    Other (ex., gordita, chalupa, etc) Describe \_\_\_\_\_

If you cannot remember what menu item(s) you ordered, did any of your menu items contain (check all that apply):

**Y ? N**

G    Tomatoes

H    Lettuce

I    Ground beef

J    Chicken

K    Sour Cream

L    Cheese

M    Beans

N    Green onions

O    White onions

P    Any onions

Q    Steak

R    Olives

S    Sauce (ex., mild, hot, fire)

T    Other (specify) \_\_\_\_\_

**PLEASE FAX ALL COMPLETED QUESTIONNAIRES TO (404) 639-2205, ATTN: SAMIR SODHA**



Incomplete

### Escherichia coli O157:H7 Telephone Interviews

Case state ID#: 193602 Case Telephone: (b)(6)  
 Case address: (b)(6) City: South River Borough  
 State: NJ Zip: \_\_\_\_\_

Controls will be located by using the reverse address directory:  
Directions

Use the White Pages web site below  
[http://www.whitepages.com/10001/reverse\\_address](http://www.whitepages.com/10001/reverse_address)  
 Click "Find Neighbors" (along top). Type in case-patient's home address, check "include surrounding area," and click "search." This will generate a list of neighborhood contacts.  
 If the reverse address directory fails to generate any other addresses or fails to generate enough to obtain 2 controls, use the reverse phone directory at the following web site:  
[http://www.whitepages.com/10001/reverse\\_phone](http://www.whitepages.com/10001/reverse_phone), using the case-patient's phone number.

Please see attached "Control Finding Instructions" before starting for more detailed instructions.

Write in control numbers you have attempted and indicate which ones you interviewed please

No.	Phone	Time	Date	Response/Result (refused, not home, busy)	Interview completed
1.	(b)(6)	8:44	12/8/06	not home	no
2.		8:45	"	refused	no
3.		8:47	"	not home	no
4.		8:48	"	disconnected	no
5.		8:49	"	busy	no
6.		8:50	"	refused	no
7.					
8.					
9.					
10.					
11.					
12.					
13.					
14.					
15.					
16.					
17.					
18.					
19.					
20.					

12/10  
 1:30 PM  
 [Handwritten signature]

Case State ID: \_\_\_\_\_ Case Telephone: \_\_\_\_/\_\_\_\_-\_\_\_\_\_

Address: \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Control phone number: \_\_\_\_/\_\_\_\_-\_\_\_\_\_ County \_\_\_\_\_

CONTROL'S AGE \_\_\_\_\_ INTERVIEWER'S NAME \_\_\_\_\_

CONTROL'S SEX  MALE  FEMALE DATE OF INTERVIEW \_\_\_\_/\_\_\_\_/\_\_\_\_

CONTROL A B (CIRCLE ONE)

**RESTAURANT EXPOSURES. I will ask you some questions about places where you may have eaten. Please answer these questions for the 7 period from November 24<sup>th</sup>, the day after Thanksgiving, to November 30<sup>th</sup>.**

Y	?	N	
A	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at any restaurants? <span style="float: right;">(Specify street, city, state for <u>each</u> location please)</span>
B	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at any Taco Bell? ..... If yes, Location #1 _____ Date ____/____/2006 Location #2 (if more than 1) _____ Date ____/____/2006
C	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at any Kentucky Fried Chicken (KFC)? ... If yes, Location _____ Date ____/____/2006
D	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at any A & W All American Food? ..... If yes, Location _____ Date ____/____/2006
E	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at any Long John Silver's? ..... If yes, Location _____ Date ____/____/2006
F	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at any Pizza Hut? ..... If yes, Location _____ Date ____/____/2006
G	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at any McDonalds? ..... If yes, Location _____ Date ____/____/2006
H	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at any Subway? ..... If yes, Location _____ Date ____/____/2006
I	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at Blimpies? ..... If yes, Location _____ Date ____/____/2006
J	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at any other restaurant?

**Thank you very much for your participation!**

If you have any questions or problems, please contact Samir Sodha/ CDC Enterics, [ssodha@cdc.gov](mailto:ssodha@cdc.gov), (404) 639-2234 or Anandi Sheth/ CDC Enterics, [asheth@cdc.gov](mailto:asheth@cdc.gov), (404) 639-1984.

PLEASE FAX COMPLETED QUESTIONNAIRES TO (404) 639-2205, ATTN: SAMIR SODHA

Case State ID: \_\_\_\_\_ Case Telephone: \_\_\_\_\_ / \_\_\_\_\_ - \_\_\_\_\_

Address: \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Control phone number: \_\_\_\_\_ / \_\_\_\_\_ - \_\_\_\_\_ County \_\_\_\_\_

CONTROL'S AGE \_\_\_\_\_ INTERVIEWER'S NAME \_\_\_\_\_

CONTROL'S SEX  MALE  FEMALE DATE OF INTERVIEW \_\_\_\_\_ / \_\_\_\_\_ / \_\_\_\_\_

CONTROL A B (CIRCLE ONE)

**RESTAURANT EXPOSURES. I will ask you some questions about places where you may have eaten. Please answer these questions for the 7 period from November 24<sup>th</sup>, the day after Thanksgiving, to November 30<sup>th</sup>.**

Y	?	N	
A	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at any restaurants? <span style="float: right;">(Specify street, city, state for <u>each</u> location please)</span>
B	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at any Taco Bell? ..... If yes, Location #1 _____ Date ____/____/2006 Location #2 (if more than 1) _____ Date ____/____/2006
C	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at any Kentucky Fried Chicken (KFC)? ... If yes, Location _____ Date ____/____/2006
D	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at any A & W All American Food? ..... If yes, Location _____ Date ____/____/2006
E	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at any Long John Silver's? ..... If yes, Location _____ Date ____/____/2006
F	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at any Pizza Hut? ..... If yes, Location _____ Date ____/____/2006
G	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at any McDonalds? ..... If yes, Location _____ Date ____/____/2006
H	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at any Subway? ..... If yes, Location _____ Date ____/____/2006
I	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at Blimpies? ..... If yes, Location _____ Date ____/____/2006
J	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at any other restaurant?

**Thank you very much for your participation!**

If you have any questions or problems, please contact Samir Sodha/ CDC Enterics, [ssodha@cdc.gov](mailto:ssodha@cdc.gov), (404) 639-2234 or Anandi Sheth/ CDC Enterics, [asheth@cdc.gov](mailto:asheth@cdc.gov), (404) 639-1984.

PLEASE FAX COMPLETED QUESTIONNAIRES TO (404) 639-2205, ATTN: SAMIR SODHA

## Escherichia coli O157:H7 Telephone Interviews

Case state ID#: 194116 Case Telephone: (b)(6)  
 Case address: (b)(6) City Plainfield City  
Bliss State NJ Zip \_\_\_\_\_

**Controls will be located by using the reverse address directory:**

Directions

Use the White Pages web site below

[http://www.whitepages.com/10001/reverse\\_address](http://www.whitepages.com/10001/reverse_address)

Click "Find Neighbors" (along top). Type in case-patient's home address, check "include surrounding area," and click "search." This will generate a list of neighborhood contacts.

If the reverse address directory fails to generate any other addresses or fails to generate enough to obtain 2 controls, use the reverse phone directory at the following web site:

[http://www.whitepages.com/10001/reverse\\_phone](http://www.whitepages.com/10001/reverse_phone), using the case-patient's phone number.

**Please see attached "Control Finding Instructions" before starting for more detailed instructions.**

Write in control numbers you have attempted and indicate which ones you interviewed please

No.	Phone	Time	Date	Response/Result (refused, not home, busy)	Interview completed
1.	(b)(6)	0:55am	12/09/06	nobody ate at Taco Bell	NO
2.	*	00am	12/09/06	not home	NO
3.		1:05am	12/09/06	nobody ate @ Taco Bell	NO
4.		1:08am	12/09/06	<del>at</del> somebody called before	NO
5.	*	10am	12/09/06	nobody home	NO
6.	*	12am	12/09/06	nobody home	NO
7.		14am	12/09/06	nobody between 1-60yo	NO
8.		:17	12/09/06	nobody ate @ Taco Bell	NO
9.		11:19	12/09/06	Nobody home	NO
10.		1:30	12/09/06	didn't eat @ Taco Bell in <del>the</del> that window of time	NO
11.		1:40	12/09/06	not home	NO
12.		1:52	12/09/06	nobody ate @ Taco Bell	NO
13.		:54	12/09/06	refuse	NO
14.		:57	12/09/06	nobody ate @ Taco Bell	NO
15.		1:59	12/09/06	phone disconnected	NO
16.		2:00p	12/09/06	not home	NO
17.		2:02	12/09/06	business	NO
18.		12:03	12/09/06	business	NO
19.		:04	12/09/06	busy	NO
20.		2:05	12/09/06	not home	NO

ID number (State Lab ID if available) \_\_\_\_\_

Control A B (circle)

**NOVEMBER 2006--E. COLI O157 OUTBREAK- CONTROL QUESTIONNAIRE**

Control Phone number \_\_\_\_\_

Method of control selection (please circle) Dining Companion Other Taco Bell diner Reverse directory

Age \_\_\_\_\_ Sex  M  F State \_\_\_\_\_ County \_\_\_\_\_ City \_\_\_\_\_

Interviewer name \_\_\_\_\_ Date of interview \_\_\_\_/\_\_\_\_/2006

Who was interviewed? Control \_\_\_\_\_ Parent \_\_\_\_\_

Have you been ill with vomiting or diarrhea since November 1<sup>st</sup>? Yes No (If Yes, thank participant and end interview).

Are you a Taco Bell employee? (please circle) Yes No

**I. RESTAURANT EXPOSURES. Now I will ask you some questions about places where you may have eaten. Please answer these questions for the 7 days prior to \_\_\_\_/\_\_\_\_/2006 (fill in case illness onset date)**

Y	?	N		(Specify street, city, state for each location)
A	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at any restaurants? - If no, end interview	Date ____/____/2006
B	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at any Taco Bell?	If yes, Location _____ Date ____/____/2006
C	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at any Kentucky Fried Chicken (KFC)?	If yes, Location _____ Date ____/____/2006
D	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at any A & W All American Food?	If yes, Location _____ Date ____/____/2006
E	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at any Long John Silver's?	If yes, Location _____ Date ____/____/2006
F	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at any Pizza Hut?	If yes, Location _____ Date ____/____/2006
G	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at McDonalds?	If yes, Location _____ Date ____/____/2006
H	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at Subway?	If yes, Location _____ Date ____/____/2006
I	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at Blimpies?	If yes, Location _____ Date ____/____/2006
J	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at any other restaurant?	Date ____/____/2006

**If the control did not eat at Taco Bell, please end interview.**

**II. TACO BELL EXPOSURES. Which of the following menu items did you eat at Taco Bell? Please note the menu items you ate for all Taco Bell visits and how many of each menu item you ate. Please remember that many items can be ordered with beef, chicken, or steak. Please specify which meat you ate. If you made substitutions in your order, you will be able to specify this later in the questionnaire. If you cannot remember the name of the menu item you ate (please mark "I don't remember" under Misc), you will be able to describe it later in the questionnaire. If you added a sauce (e.g., mild, hot, fire) to your meal, please indicate that as well (mark under Misc).**

Y	?	N	Big Bell Value Menu	#	Y	?	N	Chalupas	#
A	<input type="checkbox"/>	<input type="checkbox"/>	1/2 lb cheesy bean & rice burrito grande soft taco	___	A	<input type="checkbox"/>	<input type="checkbox"/>	chalupa supreme- ground beef (standard)	___
B	<input type="checkbox"/>	<input type="checkbox"/>	1/2 lb beef combo burrito	___	B	<input type="checkbox"/>	<input type="checkbox"/>	chalupa supreme- chicken	___
C	<input type="checkbox"/>	<input type="checkbox"/>	spicy chicken soft taco	___	C	<input type="checkbox"/>	<input type="checkbox"/>	chalupa supreme- steak/ carne asada	___
D	<input type="checkbox"/>	<input type="checkbox"/>	spicy chicken burrito	___	D	<input type="checkbox"/>	<input type="checkbox"/>	chalupa baja- ground beef (standard)	___
E	<input type="checkbox"/>	<input type="checkbox"/>	1/2 lb beef & potato burrito	___	E	<input type="checkbox"/>	<input type="checkbox"/>	chalupa baja- chicken	___
F	<input type="checkbox"/>	<input type="checkbox"/>	double decker taco- ground beef (standard)	___	F	<input type="checkbox"/>	<input type="checkbox"/>	chalupa baja- steak/ carne asada	___
G	<input type="checkbox"/>	<input type="checkbox"/>	double decker taco- chicken	___	G	<input type="checkbox"/>	<input type="checkbox"/>	chalupa nacho cheese- ground beef (standard)	___
H	<input type="checkbox"/>	<input type="checkbox"/>	double decker taco- steak/ carne asada	___	H	<input type="checkbox"/>	<input type="checkbox"/>	chalupa nacho cheese- chicken	___
I	<input type="checkbox"/>	<input type="checkbox"/>	caramel apple empanada	___	I	<input type="checkbox"/>	<input type="checkbox"/>	chalupa nacho cheese- steak/ carne asada	___
J	<input type="checkbox"/>	<input type="checkbox"/>	cheesy fiesta potatoes	___					

ID number (State Lab ID if available) \_\_\_\_\_

Control A B (circle)

**Y ? N ORDER SUBSTITUTIONS**

A    Did you specialize your order (for example, did you ask for no sour cream, no tomatoes, no beef, substitute beans, etc.). If yes, state which specific menu item you ordered and state how you specialized your order for each menu item.

Name of menu item:	1. _____	2. _____	3. _____
	<input type="checkbox"/> Hold tomatoes	<input type="checkbox"/> Hold tomatoes	<input type="checkbox"/> Hold tomatoes
	<input type="checkbox"/> Hold lettuce	<input type="checkbox"/> Hold lettuce	<input type="checkbox"/> Hold lettuce
	<input type="checkbox"/> Hold beef	<input type="checkbox"/> Hold beef	<input type="checkbox"/> Hold beef
	<input type="checkbox"/> Hold chicken	<input type="checkbox"/> Hold chicken	<input type="checkbox"/> Hold chicken
	<input type="checkbox"/> Hold cheese	<input type="checkbox"/> Hold cheese	<input type="checkbox"/> Hold cheese
	<input type="checkbox"/> Hold sour cream	<input type="checkbox"/> Hold sour cream	<input type="checkbox"/> Hold sour cream
	<input type="checkbox"/> Hold any onions	<input type="checkbox"/> Hold any onions	<input type="checkbox"/> Hold any onions
	<input type="checkbox"/> Hold white onions	<input type="checkbox"/> Hold white onions	<input type="checkbox"/> Hold white onions
	<input type="checkbox"/> Hold green onions	<input type="checkbox"/> Hold green onions	<input type="checkbox"/> Hold green onions
	<input type="checkbox"/> Hold olives	<input type="checkbox"/> Hold olives	<input type="checkbox"/> Hold olives
	<input type="checkbox"/> Substitute beans for meat	<input type="checkbox"/> Substitute beans for meat	<input type="checkbox"/> Substitute beans for meat
	<input type="checkbox"/> Hold sauce (specify type) _____	<input type="checkbox"/> Hold sauce (specify type) _____	<input type="checkbox"/> Hold sauce (specify type) _____
	<input type="checkbox"/> Other _____	<input type="checkbox"/> Other _____	<input type="checkbox"/> Other _____

**IF YOU CANNOT REMEMBER OR DO NOT KNOW THE MENU ITEM, answer both sets of questions below:**

**Y ? N** If you cannot remember what menu item you ordered, do you know if you ordered:

A    A Taco?

B    A Burrito?

C    A Quesadilla?

D    A Salad?

E    Nachos?

F    Other (ex., gordita, chalupa, etc) Describe \_\_\_\_\_

If you cannot remember what menu item(s) you ordered, did any of your menu items contain (check all that apply):

**Y ? N**

G    Tomatoes

H    Lettuce

I    Ground beef

J    Chicken

K    Sour Cream

L    Cheese

M    Beans

N    Green onions

O    White onions

P    Any onions

Q    Steak

R    Olives

S    Sauce (ex., mild, hot, fire)

T    Other (specify) \_\_\_\_\_

**PLEASE FAX ALL COMPLETED QUESTIONNAIRES TO (404) 639-2205, ATTN: SAMIR SODHA**

ADDITIONAL CONTROL TRACKING SHEET

CASE STATE ID NUMBER 194116

Write in control numbers you have attempted and indicate which ones you interviewed please

No.	Phone	Time	Date	Response/Result (refused, not home, busy)	Interview completed
(21)	(b)(6)	2:07	12/09/06	nothome	NO
22.		2:09	12/09/06	Nobody eat @ taco Bell	NO
(23)		2:11	12/09/06	not home	NO
24.		2:14	12/09/06	refuse	NO
(25)		2:15	12/09/06	Not home	NO
26.		2:26	12/09/06	Nobody ate @ Taco Bell	NO
(27)		2:30	12/09/06	not home	NO
(28)		2:37	12/09/06	Not home	NO
29.		2:40	12/09/06	Not eat @ Taco Bell	NO
30.		2:41	12/09/06	# doesn't work	NO
31.		2:42	12/09/06	# doesn't work	NO
32.		2:43	12/09/06	# doesn't work	NO
33.		2:45	12/09/06	not eat @ Taco Bell	NO
34.		2:47	12/09/06	# doesn't work	NO
(35)		2:50	12/09/06	not home	NO
36.		2:50	12/09/06	business	NO
37.		2:01	12/09/06	not home	NO
38.		2:03	12/09/06	Refuse	NO
39.		2:07	12/09/06	not eat taco bell in window of time	NO
40.		2:10	12/09/06	No eat taco bell	NO

ADDITIONAL CONTROL TRACKING SHEET

CASE STATE ID NUMBER 194116

Write in control numbers you have attempted and indicate which ones you interviewed please

No.	Phone	Time	Date	Response/Result (refused, not home, busy)	Interview completed
(21)	(b)(6)	2:13	12/09/06	not home	NO
22.		5 2:38	12/09/06	Refuse	NO
<del>23.</del>		2:40	12/09/06	# not work	NO
(24)		2:44	12/09/06	not home	NO
25.		2:45	12/09/06	# not work	NO
(26)		2:45	12/09/06	Not home	NO
27.		2:50	12/09/06	not eat @ taco bell	NO
(28)		2:51	12/09/06	Not home	NO
(29)		2:53	12/09/06	not home	NO
30.		2:54	12/09/06	# not work	NO
31.	2:57	12/09/06	not eat @ tacobell	NO	
32.					
33.					
34.					
35.					
36.					
37.					
38.					
39.					
40.					



## Escherichia coli O157:H7 Telephone Interviews

Case state ID#: 194112 Case Telephone: (b)(6)  
 Case address: (b)(6) City: Edison  
 State: NJ Zip: \_\_\_\_\_

**Controls will be located by using the reverse address directory:**

Directions

Use the White Pages web site below

[http://www.whitepages.com/10001/reverse\\_address](http://www.whitepages.com/10001/reverse_address)

Click "Find Neighbors" (along top). Type in case-patient's home address, check "include surrounding area," and click "search." This will generate a list of neighborhood contacts.

If the reverse address directory fails to generate any other addresses or fails to generate enough to obtain 2 controls, use the reverse phone directory at the following web site: [http://www.whitepages.com/10001/reverse\\_phone](http://www.whitepages.com/10001/reverse_phone), using the case-patient's phone number.

**Please see attached "Control Finding Instructions" before starting for more detailed instructions.**

Write in control numbers you have attempted and indicate which ones you interviewed please

No.	Phone	Time	Date	Response/Result (refused, not home, busy)	Interview completed
1.	(b)(6)	1100	12/9/06	not home / 1200	N
2.	(b)(6)	1103	12/9/06	not home / 1201	N
3.	(b)(6)	1105	12/9/06	refused	N
4.	(b)(6)	1107	12/9/06	not home / 1202	N
5.	(b)(6)	1108	12/9/06	disconnected	N
6.	(b)(6)	1109	12/9/06	not home / 1202	N - no TB - 1204
7.	(b)(6)	1109	12/9/06	not home	N - 1206
8.	(b)(6)	1110	12/9/06	not home	N - 1206
9.	(b)(6)	1114	12/9/06	disconnected	N
10.	(b)(6)	1115	12/9/06	not home	N - p exp
11.	(b)(6)	1115	12/9/06	no TB exp	N
12.	(b)(6)	1118	12/9/06	not home	N - 1209
13.	(b)(6)	1119	12/9/06	no TB exp	N
14.	(b)(6)	1121	12/9/06	not home	N no TB exp - 1210
15.	(b)(6)	1123	12/9/06	no TB exp	N
16.	(b)(6)	1125	12/9/06	not home	N - no TB exp.
17.	(b)(6)	1125	12/9/06	not home	N - 1214
18.	(b)(6)	1126	12/9/06	not home	N - 1215
19.	(b)(6)	1127	12/9/06	not home	N
20.	(b)(6)	1128	12/9/06	refused	N

Hamilton Ave. { 1-8 }  
 Hanvey Ave. { 9-14 }  
 Edison Ave. { 15-20 }

ADDITIONAL CONTROL TRACKING SHEET

CASE STATE ID NUMBER 194112

Write in control numbers you have attempted and indicate which ones you interviewed please

No.	Phone	Time	Date	Response/Result (refused, not home, busy)	Interview completed
(b)(6) 21.	(b)(6)	1129	12/9/06	refused	N
(b)(6) 22.	(b)(6)	1131	12/9/06	fax #	N
(b)(6) 23.	(b)(6)	1131	12/9/06	not home	N - 1217
(b)(6) 24.	(b)(6)	1132	12/9/06	not TB exp	N
(b)(6) 25.	(b)(6)	1135	12/9/06	no TB exp	N
(b)(6) 26.	(b)(6)	1137	12/9/06	no TB exp	N
(b)(6) 27.	(b)(6)	1138	12/9/06	not home	N - 1218
(b)(6) 28.	(b)(6)	1138	12/9/06	not home	N
(b)(6) 29.	(b)(6)	1139	12/9/06	not home	N
(b)(6) 30.	(b)(6)	1139	12/9/06	no TB exp	N
(b)(6) 31.	(b)(6)	1141	12/9/06	no TB exp	N
(b)(6) 32.	(b)(6)	1142	12/9/06	no TB exp	N
(b)(6) 33.	(b)(6)	1144	12/9/06	<del>not</del> not home	N
(b)(6) 34.	(b)(6)	1148	12/9/06	no TB exp	N
(b)(6) 35.	(b)(6)	1154	12/9/06	no TB exp	N
(b)(6) 36.	(b)(6)	1155	12/9/06	disconnected	N
(b)(6) 37.	(b)(6)	1156	12/9/06	not home	N
(b)(6) 38.	(b)(6)	1157	12/9/06	not home	N
(b)(6) 39.	(b)(6)	1158	12/9/06	not home	N
(b)(6) 40.	(b)(6)	1159	12/9/06	not home	N

## Escherichia coli O157:H7 Telephone Interviews

Case state ID#: 194112 Case Telephone: 1 - \_\_\_\_\_  
 Case address: \_\_\_\_\_ City \_\_\_\_\_  
 State \_\_\_\_\_ Zip \_\_\_\_\_

**Controls will be located by using the reverse address directory:**

Directions

Use the White Pages web site below

[http://www.whitepages.com/10001/reverse\\_address](http://www.whitepages.com/10001/reverse_address)

Click "Find Neighbors" (along top). Type in case-patient's home address, check "include surrounding area," and click "search." This will generate a list of neighborhood contacts.

If the reverse address directory fails to generate any other addresses or fails to generate enough to obtain 2 controls, use the reverse phone directory at the following web site: [http://www.whitepages.com/10001/reverse\\_phone](http://www.whitepages.com/10001/reverse_phone), using the case-patient's phone number.

**Please see attached "Control Finding Instructions" before starting for more detailed instructions.**

Write in control numbers you have attempted and indicate which ones you interviewed please

No.	Phone	Time	Date	Response/Result (refused, not home, busy)	Interview completed
(b)(6) 41.	(b)(6)	1222	12/9/06	Not home	N
42.	(b)(6)	1225	12/9/06	φ TB exp	N
43.	(b)(6)	1225	12/9/06	not home	N
44.	(b)(6)	1226	12/9/06	not home	N
45.	(b)(6)	1229	12/9/06	not home	N
46.	(b)(6)	1230	12/9/06	no TB exp	N
47.	(b)(6)	1231	12/9/06	not home	N
48.	(b)(6)	1232	12/9/06	φ TB exp	N
49.	(b)(6)	1238	12/9/06	not home	N
50.	(b)(6)	1241	12/9/06	not home	N
51.	(b)(6)	1242	12/9/06	not home	N
52.	(b)(6)	1244	12/9/06	no TB exp	N
53.	(b)(6)	1245	12/9/06	no TB exp	N
54.	(b)(6)	1246	12/9/06	no TB exp	N
55.	(b)(6)	1247	12/9/06	not home	N
56.	(b)(6)	1250	12/9/06	not home	N
57.	(b)(6)	1250	12/9/06	no TB exp	N
58.	(b)(6)	1:00pm	12/9/06	not home	N
59.	(b)(6)	1:05pm	12/9/06	refused	N
60.	(b)(6)	1:16pm	12/9/06	not home	N

ADDITIONAL CONTROL TRACKING SHEET

CASE STATE ID NUMBER 194112

Write in control numbers you have attempted and indicate which ones you interviewed please

No.	Phone	Time	Date	Response/Result (refused, not home, busy)	Interview completed
61 <del>22.</del>	(b)(6)	1:27	12/9/06	not home	N
62 <del>22.</del>	(b)(6)	1:27	12/9/06	not home	N
<del>63</del> 63.	(b)(6)	1:34	12/9/06	not home	N
64 <del>24.</del>	(b)(6)	1:36	12/9/06	not home	N
65 <del>23.</del>	(b)(6)	1:36	12/9/06	refused - 88 yo	N
66 <del>26.</del>	(b)(6)	1:38	12/9/06	not home	N
67 <del>27.</del>	(b)(6)	1:38	12/9/06	not home	N
68 <del>28.</del>	(b)(6)	1:40	12/9/06	not home	N
69 <del>29.</del>	(b)(6)	1:40	12/9/06	not home	N
70 <del>30.</del>	(b)(6)	1:41	12/9/06	disconnected	N
71 <del>31.</del>	(b)(6)	1:56	12/9/06	not home	N
72 <del>32.</del>	(b)(6)	2:08	12/9/06	not home	N
73 <del>33.</del>	(b)(6)	2:10	12/9/06	no TB exp	N
74 <del>34.</del>	(b)(6)	2:40	12/9/06	φ working	N
75 <del>35.</del>	(b)(6)	2:40	12/9/06	not home	N
76 <del>36.</del>	(b)(6)	2:40	12/9/06	not home	N
77 <del>37.</del>	(b)(6)	2:42	12/9/06	refused	N
78 <del>38.</del>	(b)(6)	2:45	12/9/06	Refused	N - ask at Taco Bell
79 <del>39.</del>	(b)(6)	2:47	12/9/06	not home	N
80 <del>40.</del>	(b)(6)	2:59	12/9/06	no TB exp	N

ADDITIONAL CONTROL TRACKING SHEET

CASE STATE ID NUMBER 194112

Write in control numbers you have attempted and indicate which ones you interviewed please

No.	Phone	Time	Date	Response/Result (refused, not home, busy)	Interview completed
21.	(b)(6)	3:01	12/9/06	Not home	N
22.	(b)(6)	3:05	12/9/06	φ TB exp	N
23.	(b)(6)	3:07	12/9/06	φ Not home	N
24.	(b)(6)	3:08	12/9/06	refused	N
25.	(b)(6)	3:09	12/9/06	-	-
26.	(b)(6)	3:11	12/9/06	not home	N
27.	(b)(6)	3:16	12/9/06	φ TB exp	N
28.	(b)(6)	3:17	12/9/06	φ TB exp	N
29.	(b)(6)	3:23	12/9/06	φ TB exp	N
30.	(b)(6)	3:23	12/9/06	φ TB exp	N
31.	(b)(6)	3:24	12/9/06	not home	N
32.	(b)(6)	3:25	12/9/06	φ TB exp	N
33.	(b)(6)	3:26	12/9/06	not home	N
34.	(b)(6)	3:27	12/9/06	φ TB exp	N
35.	(b)(6)	3:28	12/9/06	φ TB exp	N
36.	(b)(6)	3:30	12/9/06	φ TB exp	N
37.	(b)(6)	3:31	12/9/06	φ TB exp	N
38.	(b)(6)	3:33	12/9/06	not home	N
39.	(b)(6)	3:34	12/9/06	φ TB exp	N
40.	(b)(6)	3:35	12/9/06	<del>φ TB exp</del> not home	N

ADDITIONAL CONTROL TRACKING SHEET

CASE STATE ID NUMBER 194112

Write in control numbers you have attempted and indicate which ones you interviewed please

No.	Phone	Time	Date	Response/Result (refused, not home, busy)	Interview completed
21.	(b)(6)	3:36	12/9	NOT home	N
22.	(b)(6)	3:36	12/9	NOT home	N
23.	(b)(6)	3:38	12/9	Refused	N
24.	(b)(6)	3:51	12/9	Ø TB exp	N
25.	(b)(6)	3:52	12/9	Ø TB exp	N
26.					
27.					
28.					
29.					
30.					
31.	...				
32.					
33.					
34.					
35.					
36.					
37.					
38.					
39.					
40.					

ID number (State Lab ID if available) \_\_\_\_\_

Control **A** B (circle)

# NOVEMBER 2006--E. COLI O157 OUTBREAK- CONTROL QUESTIONNAIRE

Control Phone number \_\_\_\_\_

Method of control selection (please circle) Dining Companion Other Taco Bell diner Reverse directory

Age \_\_\_\_\_ Sex  M  F State \_\_\_\_\_ County \_\_\_\_\_ City \_\_\_\_\_

Interviewer name \_\_\_\_\_ Date of interview \_\_\_\_/\_\_\_\_/2006

Who was interviewed? Control \_\_\_\_\_ Parent \_\_\_\_\_

Have you been ill with vomiting or diarrhea since November 1<sup>st</sup>? Yes No (If Yes, thank participant and end interview).

Are you a Taco Bell employee? (please circle) Yes No

## I. RESTAURANT EXPOSURES. Now I will ask you some questions about places where you may have eaten. Please answer these questions for the 7 days prior to \_\_\_\_/\_\_\_\_/2006 (fill in case illness onset date)

Y	?	N			
A	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at any restaurants?- If no, end interview	(Specify street, city, state for each location)
B	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at any Taco Bell?	If yes, Location _____ Date ____/____/2006 _____ Date ____/____/2006
C	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at any Kentucky Fried Chicken (KFC)?	If yes, Location _____ Date ____/____/2006
D	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at any A & W All American Food?	If yes, Location _____ Date ____/____/2006
E	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at any Long John Silver's?	If yes, Location _____ Date ____/____/2006
F	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at any Pizza Hut?	If yes, Location _____ Date ____/____/2006
G	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at McDonalds?	If yes, Location _____ Date ____/____/2006
H	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at Subway?	If yes, Location _____ Date ____/____/2006
I	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at Blimpies?	If yes, Location _____ Date ____/____/2006
J	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at any other restaurant?	

If the control did not eat at Taco Bell, please end interview.

## II. TACO BELL EXPOSURES. Which of the following menu items did you eat at Taco Bell? Please note the menu items you ate for all Taco Bell visits and how many of each menu item you ate. Please remember that many items can be ordered with beef, chicken, or steak. Please specify which meat you ate. If you made substitutions in your order, you will be able to specify this later in the questionnaire. If you cannot remember the name of the menu item you ate (please mark "I don't remember" under Misc), you will be able to describe it later in the questionnaire. If you added a sauce (e.g., mild, hot, fire) to your meal, please indicate that as well (mark under Misc).

Y	?	N	Big Bell Value Menu	#	Y	?	N	Chalupas	#		
A	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1/2 lb cheesy bean & rice burrito grande soft taco	___	A	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	chalupa supreme- ground beef (standard)	___
B	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1/2 lb beef combo burrito	___	B	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	chalupa supreme- chicken	___
C	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	spicy chicken soft taco	___	C	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	chalupa supreme- steak/ carne asada	___
D	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	spicy chicken burrito	___	D	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	chalupa baja- ground beef (standard)	___
E	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1/2 lb beef & potato burrito	___	E	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	chalupa baja- chicken	___
F	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	double decker taco- ground beef (standard)	___	F	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	chalupa baja- steak/ carne asada	___
G	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	double decker taco- chicken	___	G	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	chalupa nacho cheese- ground beef (standard)	___
H	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	double decker taco- steak/ carne asada	___	H	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	chalupa nacho cheese- chicken	___
I	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	caramel apple empanada	___	I	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	chalupa nacho cheese- steak/ carne asada	___
J	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	cheesy fiesta potatoes	___						

**Y ? N ORDER SUBSTITUTIONS**

A    Did you specialize your order (for example, did you ask for no sour cream, no tomatoes, no beef, substitute beans, etc.). If yes, state which specific menu item you ordered and state how you specialized your order for each menu item.

Name of menu item: 1. \_\_\_\_\_ 2. \_\_\_\_\_ 3. \_\_\_\_\_

<input type="checkbox"/> Hold tomatoes	<input type="checkbox"/> Hold tomatoes	<input type="checkbox"/> Hold tomatoes
<input type="checkbox"/> Hold lettuce	<input type="checkbox"/> Hold lettuce	<input type="checkbox"/> Hold lettuce
<input type="checkbox"/> Hold beef	<input type="checkbox"/> Hold beef	<input type="checkbox"/> Hold beef
<input type="checkbox"/> Hold chicken	<input type="checkbox"/> Hold chicken	<input type="checkbox"/> Hold chicken
<input type="checkbox"/> Hold cheese	<input type="checkbox"/> Hold cheese	<input type="checkbox"/> Hold cheese
<input type="checkbox"/> Hold sour cream	<input type="checkbox"/> Hold sour cream	<input type="checkbox"/> Hold sour cream
<input type="checkbox"/> Hold any onions	<input type="checkbox"/> Hold any onions	<input type="checkbox"/> Hold any onions
<input type="checkbox"/> Hold white onions	<input type="checkbox"/> Hold white onions	<input type="checkbox"/> Hold white onions
<input type="checkbox"/> Hold green onions	<input type="checkbox"/> Hold green onions	<input type="checkbox"/> Hold green onions
<input type="checkbox"/> Hold olives	<input type="checkbox"/> Hold olives	<input type="checkbox"/> Hold olives
<input type="checkbox"/> Substitute beans for meat	<input type="checkbox"/> Substitute beans for meat	<input type="checkbox"/> Substitute beans for meat
<input type="checkbox"/> Hold sauce (specify type) _____	<input type="checkbox"/> Hold sauce (specify type) _____	<input type="checkbox"/> Hold sauce (specify type) _____
<input type="checkbox"/> Other _____	<input type="checkbox"/> Other _____	<input type="checkbox"/> Other _____

**IF YOU CANNOT REMEMBER OR DO NOT KNOW THE MENU ITEM, answer both sets of questions below:**

**Y ? N** If you cannot remember what menu item you ordered, do you know if you ordered:

A    A Taco?

B    A Burrito?

C    A Quesadilla?

D    A Salad?

E    Nachos?

F    Other (ex., gordita, chalupa, etc) Describe \_\_\_\_\_

If you cannot remember what menu item(s) you ordered, did any of your menu items contain (check all that apply):

**Y ? N**

G    Tomatoes

H    Lettuce

I    Ground beef

J    Chicken

K    Sour Cream

L    Cheese

M    Beans

N    Green onions

O    White onions

P    Any onions

Q    Steak

R    Olives

S    Sauce (ex., mild, hot, fire)

T    Other (specify) \_\_\_\_\_

**PLEASE FAX ALL COMPLETED QUESTIONNAIRES TO (404) 639-2205, ATTN: SAMIR SODHA**



## Escherichia coli O157:H7 Telephone Interviews

Case state ID#: 193964 Case Telephone: (b)(6)  
 Case address: (b)(6) City Piscataway Township  
 State NJ Zip 08854

**Controls will be located by using the reverse address directory:**

Directions

Use the White Pages web site below

[http://www.whitepages.com/10001/reverse\\_address](http://www.whitepages.com/10001/reverse_address)

Click "Find Neighbors" (along top). Type in case-patient's home address, check "include surrounding area," and click "search." This will generate a list of neighborhood contacts.

If the reverse address directory fails to generate any other addresses or fails to generate enough to obtain 2 controls, use the reverse phone directory at the following web site:

[http://www.whitepages.com/10001/reverse\\_phone](http://www.whitepages.com/10001/reverse_phone), using the case-patient's phone number.

**Please see attached "Control Finding Instructions" before starting for more detailed instructions.**

Write in control numbers you have attempted and indicate which ones you interviewed please

No.	Phone	Time	Date	Response/Result (refused, not home, busy)	Interview completed
1.	(b)(6)		35 Dec 9	didn't eat @ Taco Bell	
2.		1:00am	Dec 9	hung up on me	
3.		1:01am	Dec 9	already called yesterday	
4.		1:02am	Dec 9	did not eat at Taco Bell	
5.		1:02am	Dec 9	repeat #	
6.		1:04am	Dec 9	someone called yesterday	
7.		1:08am	Dec 9	didn't eat at Taco Bell	
8.		1:09am	Dec 9	no answer	
9.				repeat #	
10.		2 11:11	Dec 9	hung up on me	
11.		11:12	Dec 9	hung up on me	
12.		1:14	Dec 9	not answering machine	
13.		11:15am	Dec 9	← (CALL BACK aft 6pm)	
14.		11:19am	Dec 9	does not eat at Taco Bell	
15.		11:20	Dec 9	no answer	
16.		1:22	Dec 9	no one ate at Taco Bell	
17.		11:23	Dec 9	hung up on me	
18.		1:24	Dec 9	no one ate at Taco Bell	
19.		11:26	Dec 9	disconnected #	
20.		11:27	Dec 9	answering machine	

ID number (State Lab ID if available) \_\_\_\_\_

Control A B (circle)

# NOVEMBER 2006--E. COLI O157 OUTBREAK- CONTROL QUESTIONNAIRE

Control Phone number \_\_\_\_\_

Method of control selection (please circle) Dining Companion Other Taco Bell diner **Reverse directory**

Age \_\_\_\_\_ Sex  M  F State \_\_\_\_\_ County \_\_\_\_\_ City \_\_\_\_\_

Interviewer name \_\_\_\_\_ Date of interview \_\_\_\_/\_\_\_\_/2006

Who was interviewed? Control \_\_\_\_\_ Parent \_\_\_\_\_

Have you been ill with vomiting or diarrhea since November 1<sup>st</sup>? Yes No (If Yes, thank participant and end interview).

Are you a Taco Bell employee? (please circle) Yes No

## I. RESTAURANT EXPOSURES. Now I will ask you some questions about places where you may have eaten. Please answer these questions for the 7 days prior to \_\_\_\_/\_\_\_\_/2006 (fill in case illness onset date) NOV 24 - NOV 30.

Y	?	N			
A	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at any restaurants?- If no, end interview	(Specify street, city, state for each location)
B	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at any Taco Bell?	If yes, Location _____ Date ____/____/2006
C	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at any Kentucky Fried Chicken (KFC)?	If yes, Location _____ Date ____/____/2006
D	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at any A & W All American Food?	If yes, Location _____ Date ____/____/2006
E	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at any Long John Silver's?	If yes, Location _____ Date ____/____/2006
F	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at any Pizza Hut?	If yes, Location _____ Date ____/____/2006
G	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at McDonalds?	If yes, Location _____ Date ____/____/2006
H	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at Subway?	If yes, Location _____ Date ____/____/2006
I	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at Blimpies?	If yes, Location _____ Date ____/____/2006
J	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at any other restaurant?	

If the control did not eat at Taco Bell, please end interview.

## II. TACO BELL EXPOSURES. Which of the following menu items did you eat at Taco Bell? Please note the menu items you ate for all Taco Bell visits and how many of each menu item you ate. Please remember that many items can be ordered with beef, chicken, or steak. Please specify which meat you ate. If you made substitutions in your order, you will be able to specify this later in the questionnaire. If you cannot remember the name of the menu item you ate (please mark "I don't remember" under Misc), you will be able to describe it later in the questionnaire. If you added a sauce (e.g., mild, hot, fire) to your meal, please indicate that as well (mark under Misc).

Y	?	N	Big Bell Value Menu	#	Y	?	N	Chalupas	#		
A	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1/2 lb cheesy bean & rice burrito grande soft taco	—	A	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	chalupa supreme- ground beef (standard)	—
B	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1/2 lb beef combo burrito	—	B	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	chalupa supreme- chicken	—
C	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	spicy chicken soft taco	—	C	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	chalupa supreme- steak/ carne asada	—
D	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	spicy chicken burrito	—	D	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	chalupa baja- ground beef (standard)	—
E	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1/2 lb beef & potato burrito	—	E	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	chalupa baja- chicken	—
F	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	double decker taco- ground beef (standard)	—	F	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	chalupa baja- steak/ carne asada	—
G	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	double decker taco- chicken	—	G	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	chalupa nacho cheese- ground beef (standard)	—
H	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	double decker taco- steak/ carne asada	—	H	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	chalupa nacho cheese- chicken	—
I	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	caramel apple empanada	—	I	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	chalupa nacho cheese- steak/ carne asada	—
J	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	cheesy fiesta potatoes	—						

**Y ? N ORDER SUBSTITUTIONS**

A    Did you specialize your order (for example, did you ask for no sour cream, no tomatoes, no beef, substitute beans, etc.). If yes, state which specific menu item you ordered and state how you specialized your order for each menu item.

Name of menu item: 1. \_\_\_\_\_ 2. \_\_\_\_\_ 3. \_\_\_\_\_

<input type="checkbox"/> Hold tomatoes	<input type="checkbox"/> Hold tomatoes	<input type="checkbox"/> Hold tomatoes
<input type="checkbox"/> Hold lettuce	<input type="checkbox"/> Hold lettuce	<input type="checkbox"/> Hold lettuce
<input type="checkbox"/> Hold beef	<input type="checkbox"/> Hold beef	<input type="checkbox"/> Hold beef
<input type="checkbox"/> Hold chicken	<input type="checkbox"/> Hold chicken	<input type="checkbox"/> Hold chicken
<input type="checkbox"/> Hold cheese	<input type="checkbox"/> Hold cheese	<input type="checkbox"/> Hold cheese
<input type="checkbox"/> Hold sour cream	<input type="checkbox"/> Hold sour cream	<input type="checkbox"/> Hold sour cream
<input type="checkbox"/> Hold any onions	<input type="checkbox"/> Hold any onions	<input type="checkbox"/> Hold any onions
<input type="checkbox"/> Hold white onions	<input type="checkbox"/> Hold white onions	<input type="checkbox"/> Hold white onions
<input type="checkbox"/> Hold green onions	<input type="checkbox"/> Hold green onions	<input type="checkbox"/> Hold green onions
<input type="checkbox"/> Hold olives	<input type="checkbox"/> Hold olives	<input type="checkbox"/> Hold olives
<input type="checkbox"/> Substitute beans for meat	<input type="checkbox"/> Substitute beans for meat	<input type="checkbox"/> Substitute beans for meat
<input type="checkbox"/> Hold sauce (specify type) _____	<input type="checkbox"/> Hold sauce (specify type) _____	<input type="checkbox"/> Hold sauce (specify type) _____
<input type="checkbox"/> Other _____	<input type="checkbox"/> Other _____	<input type="checkbox"/> Other _____

**IF YOU CANNOT REMEMBER OR DO NOT KNOW THE MENU ITEM, answer both sets of questions below:**

**Y ? N** If you cannot remember what menu item you ordered, do you know if you ordered:

A    A Taco?

B    A Burrito?

C    A Quesadilla?

D    A Salad?

E    Nachos?

F    Other (ex., gordita, chalupa, etc) Describe \_\_\_\_\_

If you cannot remember what menu item(s) you ordered, did any of your menu items contain (check all that apply):

**Y ? N**

G    Tomatoes

H    Lettuce

I    Ground beef

J    Chicken

K    Sour Cream

L    Cheese

M    Beans

N    Green onions

O    White onions

P    Any onions

Q    Steak

R    Olives

S    Sauce (ex., mild, hot, fire)

T    Other (specify) \_\_\_\_\_

**PLEASE FAX ALL COMPLETED QUESTIONNAIRES TO (404) 639-2205, ATTN: SAMIR SODHA**

ADDITIONAL CONTROL TRACKING SHEET

CASE STATE ID NUMBER 193964

Write in control numbers you have attempted and indicate which ones you interviewed please

No.	Phone	Time	Date	Response/Result (refused, not home, busy)	Interview completed	
21.	(b)(6)	1pm	Dec 9	no answer		
22.		2pm	Dec 9	answering machine		
23.		1:30pm	Dec 9	no one ate at TACO BELL		
24.		1:40pm	Dec 9	no one ate at TACO BELL		
25.		1:46pm	Dec 9	answering machine		
26.		1:47pm	Dec 9	answering machine		
27.		1:48pm	Dec 9		Line busy - call back	
28.		1:48pm	Dec 9	answering machine		
29.		1:48pm	Dec 9	no one ate at TACO BELL		
30.		1:21pm	Dec 9	no answer		
31.		21pm	Dec 9	repeat #		
32.				person is repeat of #31		
33.		1:23pm	Dec 9	hung up on me		
34.		1:23pm	Dec 9	refused		
35.				business		
36.			2:25pm	Dec 9		
37.						
38.					business	
39.					business	
40.					business	

ADDITIONAL CONTROL TRACKING SHEET

CASE STATE ID NUMBER 193964

Write in control numbers you have attempted and indicate which ones you interviewed please

No.	Phone	Time	Date	Response/Result (refused, not home, busy)	Interview completed
21.	(b)(6)		:39am Dec 9	answering machine	_____
22.			1:40am Dec 9	no one ate at TAO Bell	_____
23.			11:47am Dec 9	no answer	_____
24.			1:48am Dec 9	# not in service	_____
25.			11:49am Dec 9	answering machine	_____
26.			11:51am Dec 9	no one ate at TAO Bell	_____
27.			11:51am Dec 9	visitor to the home answered	_____
28.			1:52am Dec 9	answering machine	_____
29.			55am Dec 9	answering machine	_____
30.			1:57am Dec 9	no answer	_____
31.			1:58am Dec 9	hung up on me	_____
32.			2:00pm Dec 9	business	_____
33.			12:01pm Dec 9	business	_____
34.			2:01pm Dec 9	business	_____
35.			2:02pm Dec 9	business	_____
36.			12:02pm Dec 9	business	_____
37.			12:09pm Dec 9	no answer	_____
38.			12:09pm Dec 9	Fax #	_____
39.			12:10pm Dec 9	couldn't hear me	_____
40.			12:03pm Dec 9	business	_____

have answer not there

## **BIG BELL VALUE MENU**

### **1/2 LB. CHEESY BEAN & RICE BURRITO**

A warm flour tortilla loaded with hearty beans, seasoned rice, a blend of three cheeses, nacho cheese sauce, zesty sauce, and Fiesta Salsa.

### **GRANDE SOFT TACO**

A soft taco filled with a double portion of seasoned ground beef, crisp, shredded lettuce and real cheddar cheese, wrapped in a second tortilla smothered in nacho cheese sauce.

### **1/2 LB. BEEF COMBO BURRITO**

A warm flour tortilla loaded with a double portion of seasoned ground beef and filled with hearty beans, onions, cheddar cheese, and tangy red sauce.

### **SPICY CHICKEN SOFT TACO**

A warm, soft, flour tortilla filled with shredded chicken that has been slow simmered in authentic Mexican spices, crisp, shredded lettuce, and Fiesta Salsa.

### **SPICY CHICKEN BURRITO**

A warm, soft, flour tortilla wrapped around shredded chicken that has been slow simmered in authentic Mexican spices, seasoned rice, creamy Jalapeño sauce, and Fiesta Salsa.

### **1/2 LB. BEEF & POTATO BURRITO**

A warm flour tortilla loaded with seasoned ground beef, golden potatoes, tangy red sauce, cool sour cream, and fresh green onions.

### **DOUBLE DECKER® TACO**

A warm, soft, flour tortilla spread with hearty beans and wrapped around a crunchy, corn taco shell filled with seasoned ground beef, crisp, shredded lettuce, and real cheddar cheese. (You can also upgrade this item with marinated and grilled all-white-meat chicken or authentic carne asada steak.)

### **CARAMEL APPLE EMPANADA**

A crispy golden pastry pocket filled with chunks of warm apples in creamy caramel sauce.

### **CHEESY FIESTA POTATOES**

Golden potatoes topped with warm nacho cheese sauce, cool sour cream, and fresh green onions.

## **BURRITOS**

### **BEAN BURRITO**

A warm, soft, flour tortilla wrapped around hearty beans, real cheddar cheese, tangy red sauce and diced onions.

### **7-LAYER BURRITO**

A warm, soft, flour tortilla wrapped around seasoned rice, hearty beans, a blend of three cheeses — cheddar, pepperjack and mozzarella — crisp, shredded lettuce, diced ripe tomatoes, cool sour cream, and chunky guacamole.

### **CHILI CHEESE BURRITO**

A warm, soft, flour tortilla wrapped around hearty beef chili and real cheddar cheese, then melted to perfection. (Not available at all locations)

### **BURRITO SUPREME®**

A warm, soft, flour tortilla wrapped around seasoned ground beef, hearty beans, tangy red sauce, crisp, shredded lettuce, real cheddar cheese, diced onions, diced ripe tomatoes, and cool sour cream. (You can also upgrade this item with marinated and grilled all-white-meat chicken or authentic carne asada steak.)

### **FIESTA BURRITO**

A warm, soft, flour tortilla wrapped around seasoned ground beef, real cheddar cheese, seasoned rice, and Fiesta Salsa. (You can also upgrade this item with marinated and grilled all-white-meat chicken or authentic carne asada steak.)

### **GRILLED STUFT BURRITO**

A large, warm, soft, flour tortilla wrapped around seasoned ground beef, hearty beans, seasoned rice, a blend of three cheeses — cheddar, pepperjack and mozzarella, creamy Pepper Jack sauce, and Fiesta Salsa, then grilled to perfection. (You can also upgrade this item with marinated and grilled all-white-meat chicken or authentic carne asada steak.)

## **NACHOS & SIDES**

### **NACHOS**

Crisp, freshly prepared tortilla chips served with warm nacho cheese sauce on the side.

### **NACHOS SUPREME**

Crisp, freshly prepared tortilla chips covered with seasoned ground beef, hearty beans, warm nacho cheese sauce, diced ripe tomatoes, fresh green onions, and cool sour cream.

### **NACHOS BELLGRANDE®**

A large platter of crisp, freshly prepared tortilla chips covered with hearty beans, seasoned ground beef, warm nacho cheese sauce, diced ripe tomatoes, fresh green onions, and cool sour cream.

### **PINTOS 'N CHEESE**

Hearty beans, tangy red sauce, and real cheddar cheese.

### **MEXICAN RICE**

Seasoned rice, tangy red sauce, cheddar cheese, and fresh green onions.

### **CINNAMON TWISTS**

Crispy, puffed corn twists, sprinkled with cinnamon and sugar.



## **QUESADILLAS**

### **CHICKEN QUESADILLA**

Grilled and marinated all-white-meat chicken\*\* combined with a blend of three melted cheeses — pepperjack, cheddar and mozzarella — and a creamy Jalapeño sauce all folded in a freshly toasted tortilla.

### **STEAK QUESADILLA**

Authentic carne asada steak combined with a blend of three melted cheeses — pepperjack, cheddar and mozzarella — and a creamy Jalapeño sauce all folded in a freshly toasted tortilla.

## **BOWLS**

### **ZESTY CHICKEN BORDER BOWL®**

A bowl filled with seasoned rice, hearty beans, marinated and grilled all-white-meat chicken,\*\* crisp, shredded lettuce, a blend of three cheeses — cheddar, pepperjack and mozzarella, crunchy red strips, Fiesta Salsa, and Zesty dressing on the side.

### **OUTHWEST STEAK BORDER BOWL®**

A bowl filled with seasoned rice, hearty beans, authentic carne asada steak, a blend of three cheeses — cheddar, pepperjack and mozzarella, diced ripe tomatoes, fresh green onions, and creamy Jalapeño sauce.

1

## CDC GROUP 2: TACO BELL FOOD ITEM STUDY -REVERSE PHONE DIRECTORY CONTROL QUESTIONNAIRE INSTRUCTIONS-

Please read this document completely before beginning your interviews.

Please document the State Lab ID (or other ID number if Lab ID not available) for the associated CASE on EACH page of the questionnaire. Please also label each control as A or B by circling A or B on EACH page of the questionnaire. "A" is the first control you obtain; "B" is the second control you obtain.

We are looking for controls who ate at a Taco Bell. You will be using the reverse phone directory (see brief directions below- ask if you have questions). Use the 3-paged control questionnaire until you have obtained 2 controls who ate at Taco Bell.

You will be asking the controls about their activities during the week of November 24, 2006 (the Friday after Thanksgiving), to November 30, 2006. Please read the script in italics.

### Telephone Introduction:

"Hello, my name is Stephanie DeLong and I am working with the NJ State Department of Health. We are investigating an outbreak of E. coli O157:H7 infections. In order to better understand what caused these illnesses, we need to speak to people who are not ill in order to compare them to people who have been ill.

We are looking for households that have a person between the ages of 1 and 60 that ate at Taco Bell during the week of November 24-November 30, or full week following Thanksgiving. Did anyone in your household eat at Taco Bell during that week?" → If no, thank them and end the interview.

If yes, ask how many of in the household who ate at Taco Bell are between the ages of 1 and 60. If only one person in the household between the ages of 1 and 60 ate at Taco Bell, ask to speak to that person and proceed with the questionnaire (or if the person who answered the phone is the only person in the household that ate at Taco Bell, proceed with the questionnaire). If more than one person in the household ate at Taco Bell, proceed as below:

"In order to pick randomly from those in your household that ate at Taco Bell, we are looking to speak to the person who ate at Taco Bell with the most recent birthday. Can you identify that person and may I speak with him or her?" *If it is that person - proceed w/ questionnaire. If someone else, ask for that person. If not home, ask if I can call back today - what time.*

If the person with the most recent birthday is the person on the phone, then proceed with the questionnaire. If it is someone else in the household, ask them if that person is available. If that person is not available, ask them if there is a better time to call and if so note the time to call back and the phone number on a post-it note, and stick it on the questionnaire. If they still will not be available, thank them and move on to the next control. Do not use the person who answered the phone if they do not fulfill the birth date criteria.

**START**

"Would you be willing to answer some questions about this for us? It should only take about 5 minutes and your answers will remain confidential." (If they say they have no time now, ask if there is a better time to call and note the time to call back and the phone number on a post-it note, and stick it on the questionnaire).

"Did you (or child if the control is the child) have diarrhea or abdominal cramping on or after November 1<sup>st</sup>?" If yes, "Thank you for your time, but we are looking for people who were not ill during this time."

(If the patient is under 14 years old, interview parent. If the patient is 14 or older, ask for parental permission to interview, then interview the case directly).

*if yes, how many in your household ate at Taco Bell  
if one person - ask to speak to that person and begin interview.  
if more than one person between 1-60 ate at Taco Bell*

*today - what time.  
if not at home, available today, thank and move on*

**OVER →**

(b)(6)

Case # PA 15

**Escherichia coli O157:H7 Telephone Interviews** State PA

Controls will be located by using the reverse address directory:

Directions

Use the White Pages web site below

[http://www.whitepages.com/10001/reverse\\_address](http://www.whitepages.com/10001/reverse_address)

Click "Find Neighbors" (along top). Type in case-patient's home address, check "include surrounding area," and click "search." This will generate a list of neighborhood contacts.

If the reverse address directory fails to generate any other addresses or fails to generate enough to obtain 2 controls, use the reverse phone directory at the following web site:

[http://www.whitepages.com/10001/reverse\\_phone](http://www.whitepages.com/10001/reverse_phone), using the case-patient's phone number.

Please see attached "Control Finding Instructions" before starting for more detailed instructions.

Write in control numbers you have attempted and indicate which ones you interviewed please

No.	Phone	Time	Date	Response/Result (refused, not home, busy)	Interview completed
(b)(6)	(b)(6)	1339	12/9/06	not home (x2)	
		1341		business	
		1343		No Taco Bell	
		1344		not home (x2)	
5.		545		not home (x2)	
6.		1346		call after 5	
		1448		Taco Bell just before Thanksgiving	
		1450		not home (x2)	
		1453		No Taco Bell	
0.		1455		Not home	
1.		1456		Not home	
12.		1457		Not home	
13.		1458		wrong phone #	
14.		1519		Not home	
15.		521		Not home	
16.		522		Not home	
17.		524		Not home	
18.		1526		Busy	
19.		1529		No Taco Bell	
20.		1531		No Taco Bell	
21.		533		No Taco Bell	
22.		535		No Taco Bell	
23.		1537		No Taco Bell	

(b)(6)

PA15

### Escherichia coli O157:H7 Telephone Interviews

Case state ID#: PA 15 Case Telephone: (b)(6)  
 Case address: (b)(6) City Wynnewood  
 State PA Zip 19096

Controls will be located by using the reverse address directory:

Directions

Use the White Pages web site below

[http://www.whitepages.com/10001/reverse\\_address](http://www.whitepages.com/10001/reverse_address)

Click "Find Neighbors" (along top). Type in case-patient's home address, check "include surrounding area," and click "search." This will generate a list of neighborhood contacts.

If the reverse address directory fails to generate any other addresses or fails to generate enough to obtain 2 controls, use the reverse phone directory at the following web site:

[http://www.whitepages.com/10001/reverse\\_phone](http://www.whitepages.com/10001/reverse_phone), using the case-patient's phone number.

Please see attached "Control Finding Instructions" before starting for more detailed instructions.

Write in control numbers you have attempted and indicate which ones you interviewed please

(X2) = twice

No.	Phone	Time	Date	Response/Result (refused, not home, busy)	Interview completed
-----	-------	------	------	--	---------------------

1.	(b)(6)	1053	12/9/06	not home (X2)	
2.	(b)(6)	1054	12/9/06	> 60 (age)	
3.	(b)(6)	1101	12/9/06	not home (X2)	
4.	(b)(6)	1103	12/9/06	> 60 (age)	
5.	(b)(6)	1105		not home (X2)	
6.	(b)(6)	1107		not home (X2)	
7.	(b)(6)	1108		not home (no time)	
8.	(b)(6)	1110		not home / > 60	
9.	(b)(6)	1111		> 60	
10.	(b)(6)	1115		responded	yes restaurant
11.	(b)(6)	1123		refused	
12.	(b)(6)	1125		not home / No Tocabell	
13.	(b)(6)	1126		call back late afternoon	
14.	(b)(6)	1128	↓	refused	
15.	(b)(6)	1130	↓	not home (X2)	
16.	(b)(6)	1135	↓	not home (X2)	
17.	(b)(6)	1136	↓	not home (X2)	
18.	(b)(6)	1138	↓	not home (X2)	
19.	(b)(6)	1140	↓	> 60	
20.	(b)(6)	1141	↓	business	

same residence

(b)(6)

STATE PAIS

ADDITIONAL CONTROL TRACKING SHEET

CASE STATE ID NUMBER PA 15

(x2) = twice

Write in control numbers you have attempted and indicate which ones you interviewed please

No.	Phone	Time	Date	Response/Result (refused, not home, busy)	Interview completed
21.	(b)(6)	3	12/9/06	not home (x2)	
22.	(b)(6)	3		not home (x2)	
23.	(b)(6)	8		call after 3	
24.	(b)(6)	9		busy, refused	
25.	(b)(6)	01		call after 2 r	
26.	(b)(6)	02		not home (x2)	
27.	(b)(6)	05		responded	yes - restaurant
28.	(b)(6)	12		no Taco Bell	
29.	(b)(6)	5		not home (x2)	
30.	(b)(6)	6		not home / No Taco Bell	
31.	(b)(6)	18		no Taco Bell	
32.	(b)(6)	20		not home (x2)	
33.	(b)(6)	32		not home (x2)	
34.	(b)(6)	33		not home / No Taco Bell	
35.	(b)(6)	34		wrong #	
36.	(b)(6)	36		not home / refuse	
37.	(b)(6)	37		not home (x2)	
38.	(b)(6)	12		no Taco Bell	
39.	(b)(6)	13		busy	
40.	(b)(6)	44		no Taco Bell	
41.	(b)(6)	245		refused	
42.	(b)(6)	247		no Taco Bell	
43.	(b)(6)	248		not home (x2)	
44.	(b)(6)	1249		no Taco Bell	

(b)(6)

(b)(6)

over

ID number (State Lab ID if available) \_\_\_\_\_

## NOVEMBER 2006--E. COLI O157 OUTBREAK- CASE QUESTIONNAIRE

Phone number \_\_\_\_\_

Age \_\_\_\_\_ Sex  M  F State \_\_\_\_\_ County \_\_\_\_\_ City \_\_\_\_\_

Interviewer name \_\_\_\_\_ Date of interview \_\_\_\_/\_\_\_\_/2006

Who was interviewed? Case \_\_\_\_\_ Spouse \_\_\_\_\_ Parent \_\_\_\_\_

Stool specimen collection date: \_\_\_\_/\_\_\_\_/2006

Case Status (please circle) Confirmed Probable

### First I will ask you some questions about your illness.

What is the date and time that you first began having diarrhea?

Date of onset of diarrhea: \_\_\_\_/\_\_\_\_/2006 Time: \_\_\_\_:\_\_\_\_ AM PM

What is the date and time that you first noticed symptoms other than diarrhea (such as nausea, vomiting, abdominal cramps, fever):

Date of onset of other symptoms \_\_\_\_/\_\_\_\_/2006 Time: \_\_\_\_:\_\_\_\_ AM PM

Are you a Taco Bell employee? (please circle) Yes No

### I. SYMPTOMS AND SEVERITY OF ILLNESS. Now I will ask you some questions about your symptoms and illness.

Y	?	N	Did you have any of these symptoms?	Y	?	N	
A	<input type="checkbox"/>	<input type="checkbox"/>	Any Nausea?	G	<input type="checkbox"/>	<input type="checkbox"/>	Did you visit a health care provider for your illness?
B	<input type="checkbox"/>	<input type="checkbox"/>	Any Vomiting?	H	<input type="checkbox"/>	<input type="checkbox"/>	Did you visit an emergency room for your illness?
C	<input type="checkbox"/>	<input type="checkbox"/>	Any Abdominal cramps?	I	<input type="checkbox"/>	<input type="checkbox"/>	Were you hospitalized overnight? If yes, number of hospital nights _____
D	<input type="checkbox"/>	<input type="checkbox"/>	Any Diarrhea?	J	<input type="checkbox"/>	<input type="checkbox"/>	Did you develop HUS (hemolytic uremic syndrome)?
E	<input type="checkbox"/>	<input type="checkbox"/>	Any Bloody diarrhea?	K	<input type="checkbox"/>	<input type="checkbox"/>	Did you receive antibiotics for your illness?
F	<input type="checkbox"/>	<input type="checkbox"/>	Any Fever?	L	<input type="checkbox"/>	<input type="checkbox"/>	Did the patient die?

### II. RESTAURANT EXPOSURES. Now I will ask you some questions about places where you may have eaten. Please answer these questions for the 7 days prior to the onset of your illness.

Y	?	N		
A	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at any restaurants?	(Specify street, city, state for each location)
B	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at any Taco Bell?	If yes, Location _____ Date ____/____/2006 _____ Date ____/____/2006
C	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at any Kentucky Fried Chicken (KFC)?	If yes, Location _____ Date ____/____/2006
D	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at any A & W All American Food?	If yes, Location _____ Date ____/____/2006
E	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at any Long John Silver's?	If yes, Location _____ Date ____/____/2006
F	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at any Pizza Hut?	If yes, Location _____ Date ____/____/2006
G	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at McDonalds?	If yes, Location _____ Date ____/____/2006
H	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at Subway?	If yes, Location _____ Date ____/____/2006
I	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at Blimpies?	If yes, Location _____ Date ____/____/2006
J	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at any other restaurant?	
K	<input type="checkbox"/>	<input type="checkbox"/>	Did you have a dining companion?	
			If yes, name 1. _____ contact number _____ which restaurant? _____	
			2. _____ contact number _____ which restaurant? _____	
			3. _____ contact number _____ which restaurant? _____	
M	<input type="checkbox"/>	<input type="checkbox"/>	Did your dining companion develop diarrhea and/or vomiting within 7 days of dining at the restaurant?	
			If yes, which dining companion (specify name) _____	

**III. TACO BELL EXPOSURES (ASK ABOUT THE 7 DAYS BEFORE ILLNESS ONSET).** Which of the following menu items did you eat at Taco Bell? Please note the menu items you ate for all Taco Bell visits that you mentioned previously and how many of each menu item you ate. Please remember that many items can be ordered with beef, chicken, or steak. Please specify which meat you ate. If you made substitutions in your order, you will be able to specify this later in the questionnaire. If you cannot remember the name of the menu item you ate (mark "I don't remember" under Misc), you will be able to describe it later in the questionnaire. If you added a sauce (e.g., mild, hot, fire) to your meal, please indicate that also (mark under Misc).

Y	?	N		#	Y	?	N		#
<b>Big Bell Value Menu</b>					<b>Chalupas</b>				
A	<input type="checkbox"/>	<input type="checkbox"/>	1/2 lb cheesy bean & rice burrito grande soft taco	___	A	<input type="checkbox"/>	<input type="checkbox"/>	chalupa supreme- ground beef (standard)	___
B	<input type="checkbox"/>	<input type="checkbox"/>	1/2 lb beef combo burrito	___	B	<input type="checkbox"/>	<input type="checkbox"/>	chalupa supreme- chicken	___
C	<input type="checkbox"/>	<input type="checkbox"/>	spicy chicken soft taco	___	C	<input type="checkbox"/>	<input type="checkbox"/>	chalupa supreme- steak/ carne asada	___
D	<input type="checkbox"/>	<input type="checkbox"/>	spicy chicken burrito	___	D	<input type="checkbox"/>	<input type="checkbox"/>	chalupa baja- ground beef (standard)	___
E	<input type="checkbox"/>	<input type="checkbox"/>	1/2 lb beef & potato burrito	___	E	<input type="checkbox"/>	<input type="checkbox"/>	chalupa baja- chicken	___
F	<input type="checkbox"/>	<input type="checkbox"/>	double decker taco- ground beef (standard)	___	F	<input type="checkbox"/>	<input type="checkbox"/>	chalupa baja- steak/ carne asada	___
G	<input type="checkbox"/>	<input type="checkbox"/>	double decker taco- chicken	___	G	<input type="checkbox"/>	<input type="checkbox"/>	chalupa nacho cheese- ground beef (standard)	___
H	<input type="checkbox"/>	<input type="checkbox"/>	double decker taco- steak/ carne asada	___	H	<input type="checkbox"/>	<input type="checkbox"/>	chalupa nacho cheese- chicken	___
I	<input type="checkbox"/>	<input type="checkbox"/>	caramel apple empanada	___	I	<input type="checkbox"/>	<input type="checkbox"/>	chalupa nacho cheese- steak/ carne asada	___
J	<input type="checkbox"/>	<input type="checkbox"/>	cheesy fiesta potatoes	___	<b>Nachos &amp; Sides</b>				
<b>Tacos</b>					A	<input type="checkbox"/>	<input type="checkbox"/>	nachos	___
A	<input type="checkbox"/>	<input type="checkbox"/>	original taco (standard is ground beef)	___	B	<input type="checkbox"/>	<input type="checkbox"/>	nachos supreme	___
B	<input type="checkbox"/>	<input type="checkbox"/>	taco supreme (standard is ground beef)	___	C	<input type="checkbox"/>	<input type="checkbox"/>	nachos bellgrande	___
C	<input type="checkbox"/>	<input type="checkbox"/>	soft taco (standard is ground beef)	___	D	<input type="checkbox"/>	<input type="checkbox"/>	pintos & cheese	___
D	<input type="checkbox"/>	<input type="checkbox"/>	ranchero chicken soft taco	___	E	<input type="checkbox"/>	<input type="checkbox"/>	mexican rice	___
E	<input type="checkbox"/>	<input type="checkbox"/>	soft taco supreme- ground beef (standard)	___	F	<input type="checkbox"/>	<input type="checkbox"/>	cinnamon twists	___
F	<input type="checkbox"/>	<input type="checkbox"/>	soft taco supreme- chicken	___	<b>Specialties</b>				
G	<input type="checkbox"/>	<input type="checkbox"/>	soft taco supreme- steak/ carne asada	___	A	<input type="checkbox"/>	<input type="checkbox"/>	crunchwrap supreme	___
H	<input type="checkbox"/>	<input type="checkbox"/>	grilled steak soft taco	___	B	<input type="checkbox"/>	<input type="checkbox"/>	mexican pizza	___
<b>Burritos</b>					C	<input type="checkbox"/>	<input type="checkbox"/>	enchirito- ground beef (standard)	___
A	<input type="checkbox"/>	<input type="checkbox"/>	bean burrito	___	D	<input type="checkbox"/>	<input type="checkbox"/>	enchirito- chicken	___
B	<input type="checkbox"/>	<input type="checkbox"/>	7 layer burrito	___	E	<input type="checkbox"/>	<input type="checkbox"/>	enchirito- steak/ carne asada	___
C	<input type="checkbox"/>	<input type="checkbox"/>	chili cheese burrito	___	F	<input type="checkbox"/>	<input type="checkbox"/>	meximelt- ground beef (standard)	___
D	<input type="checkbox"/>	<input type="checkbox"/>	burrito supreme- ground beef (standard)	___	G	<input type="checkbox"/>	<input type="checkbox"/>	meximelt- chicken	___
E	<input type="checkbox"/>	<input type="checkbox"/>	burrito supreme- chicken	___	H	<input type="checkbox"/>	<input type="checkbox"/>	meximelt- steak/ carne asada	___
F	<input type="checkbox"/>	<input type="checkbox"/>	burrito supreme- steak/ carne asada	___	I	<input type="checkbox"/>	<input type="checkbox"/>	fiesta taco salad- ground beef (standard)	___
G	<input type="checkbox"/>	<input type="checkbox"/>	fiesta burrito- ground beef (standard)	___	J	<input type="checkbox"/>	<input type="checkbox"/>	fiesta taco salad- chicken	___
H	<input type="checkbox"/>	<input type="checkbox"/>	fiesta burrito- chicken	___	K	<input type="checkbox"/>	<input type="checkbox"/>	fiesta taco salad- steak/ carne asada	___
I	<input type="checkbox"/>	<input type="checkbox"/>	fiesta burrito- steak/ carne asada	___	L	<input type="checkbox"/>	<input type="checkbox"/>	taco salad express- ground beef (standard)	___
J	<input type="checkbox"/>	<input type="checkbox"/>	grilled stuffed burrito- ground beef (standard)	___	M	<input type="checkbox"/>	<input type="checkbox"/>	taco salad express- chicken	___
K	<input type="checkbox"/>	<input type="checkbox"/>	grilled stuffed burrito- chicken	___	N	<input type="checkbox"/>	<input type="checkbox"/>	taco salad express- steak/ carne asada	___
L	<input type="checkbox"/>	<input type="checkbox"/>	grilled stuffed burrito- steak/ carne asada	___	O	<input type="checkbox"/>	<input type="checkbox"/>	mountain dew baja blast	___
<b>Gorditas</b>					<b>Quesadillas</b>				
A	<input type="checkbox"/>	<input type="checkbox"/>	gordita supreme- ground beef (standard)	___	A	<input type="checkbox"/>	<input type="checkbox"/>	chicken quesadilla	___
B	<input type="checkbox"/>	<input type="checkbox"/>	gordita supreme- chicken	___	B	<input type="checkbox"/>	<input type="checkbox"/>	steak quesadilla	___
C	<input type="checkbox"/>	<input type="checkbox"/>	gordita supreme- steak/ carne asada	___	<b>Bowls</b>				
D	<input type="checkbox"/>	<input type="checkbox"/>	gordita baja- ground beef (standard)	___	A	<input type="checkbox"/>	<input type="checkbox"/>	zesty chicken border bowl	___
E	<input type="checkbox"/>	<input type="checkbox"/>	gordita baja- chicken	___	B	<input type="checkbox"/>	<input type="checkbox"/>	southwest steak border bowl	___
F	<input type="checkbox"/>	<input type="checkbox"/>	gordita baja- steak/ carne asada	___	<b>Misc.</b>				
G	<input type="checkbox"/>	<input type="checkbox"/>	gordita nacho cheese- ground beef (standard)	___	A	<input type="checkbox"/>	<input type="checkbox"/>	Other _____	___
H	<input type="checkbox"/>	<input type="checkbox"/>	gordita nacho cheese- chicken	___	B	<input type="checkbox"/>	<input type="checkbox"/>	Other _____	___
I	<input type="checkbox"/>	<input type="checkbox"/>	gordita nacho cheese- steak/ carne asada	___	C	<input type="checkbox"/>	<input type="checkbox"/>	I don't remember	___
					D	<input type="checkbox"/>	<input type="checkbox"/>	I added a sauce to my meal (e.g., mild, hot, fire)	___

Y	?	N	ORDER SUBSTITUTIONS			
A	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Did you specialize your order (for example, did you ask for no sour cream, no tomatoes, no beef, substitute beans, etc.). If yes, state which specific menu item you ordered and state how you specialized your order for each menu item.		
Name of menu item:	1. _____	2. _____	3. _____			
	<input type="checkbox"/> Hold tomatoes	<input type="checkbox"/> Hold tomatoes	<input type="checkbox"/> Hold tomatoes			
	<input type="checkbox"/> Hold lettuce	<input type="checkbox"/> Hold lettuce	<input type="checkbox"/> Hold lettuce			
	<input type="checkbox"/> Hold beef	<input type="checkbox"/> Hold beef	<input type="checkbox"/> Hold beef			
	<input type="checkbox"/> Hold chicken	<input type="checkbox"/> Hold chicken	<input type="checkbox"/> Hold chicken			
	<input type="checkbox"/> Hold cheese	<input type="checkbox"/> Hold cheese	<input type="checkbox"/> Hold cheese			
	<input type="checkbox"/> Hold sour cream	<input type="checkbox"/> Hold sour cream	<input type="checkbox"/> Hold sour cream			
	<input type="checkbox"/> Hold any onions	<input type="checkbox"/> Hold any onions	<input type="checkbox"/> Hold any onions			
	<input type="checkbox"/> Hold white onions	<input type="checkbox"/> Hold white onions	<input type="checkbox"/> Hold white onions			
	<input type="checkbox"/> Hold green onions	<input type="checkbox"/> Hold green onions	<input type="checkbox"/> Hold green onions			
	<input type="checkbox"/> Hold olives	<input type="checkbox"/> Hold olives	<input type="checkbox"/> Hold olives			
	<input type="checkbox"/> Substitute beans for meat	<input type="checkbox"/> Substitute beans for meat	<input type="checkbox"/> Substitute beans for meat			
	<input type="checkbox"/> Hold sauce (specify type) _____	<input type="checkbox"/> Hold sauce (specify type) _____	<input type="checkbox"/> Hold sauce (specify type) _____			
	<input type="checkbox"/> Other _____	<input type="checkbox"/> Other _____	<input type="checkbox"/> Other _____			

**IF YOU CANNOT REMEMBER OR DO NOT KNOW THE MENU ITEM, answer both sets of questions below:**

Y	?	N	If you cannot remember what menu item you ordered, do you know if you ordered:	
A	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	A Taco?
B	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	A Burrito?
C	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	A Quesadilla?
D	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	A Salad?
E	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Nachos?
F	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Other (ex., gordita, chalupa, etc) Describe _____

If you cannot remember what menu item(s) you ordered, did any of your menu items contain (check all that apply):

Y	?	N	
G	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Tomatoes
H	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Lettuce
I	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Ground beef
J	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Chicken
K	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Sour Cream
L	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Cheese
M	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Beans
N	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Green onions
O	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> White onions
P	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Any onions
Q	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Steak
R	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Olives
S	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Sauce (ex., mild, hot, fire)
T	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Other (specify) _____

**PLEASE FAX ALL COMPLETED QUESTIONNAIRES TO (404) 639-2205, ATTN: SAMIR SODHA**



**CDC GROUP 2: TACO BELL FOOD ITEM STUDY  
-REVERSE PHONE DIRECTORY CONTROL QUESTIONNAIRE INSTRUCTIONS-**

*Please read this document completely before beginning your interviews.*

**Please document the State Lab ID (or other ID number if Lab ID not available) for the associated CASE on EACH page of the questionnaire. Please also label each control as A or B by circling A or B on EACH page of the questionnaire. "A" is the first control you obtain; "B" is the second control you obtain.**

We are looking for controls who ate at a Taco Bell. You will be using the reverse phone directory (see brief directions below- ask if you have questions). Use the 3-paged control questionnaire until you have obtained 2 controls who ate at Taco Bell.

You will be asking the controls about their activities during **the week of November 24, 2006 (the Friday after Thanksgiving), to November 30, 2006.** Please read the script *in italics*.

**Telephone Introduction:**

***"Hello, my name is \_\_\_\_\_, and I am working with the \_\_\_\_\_ State Department of Health. We are investigating an outbreak of E. coli O157:H7 infections. In order to better understand what caused these illnesses, we need to speak to people who are not ill in order to compare them to people who have been ill.***

***We are looking for households that have a person between the ages of 1 and 60 that ate at Taco Bell during the week of November 24-November 30, or full week following Thanksgiving. Did anyone in your household eat at Taco Bell during that week?"*** → If no, thank them and end the interview.

If yes, ask how many of in the household who ate at Taco Bell are between the ages of 1 and 60. If only one person in the household between the ages of 1 and 60 ate at Taco Bell, ask to speak to that person and proceed with the questionnaire (or if the person who answered the phone is the only person in the household that ate at Taco Bell, proceed with the questionnaire). If more than one person in the household ate at Taco Bell, proceed as below:

***"In order to pick randomly from those in your household that ate at Taco Bell, we are looking to speak to the person who ate at Taco Bell with the most recent birthday. Can you identify that person and may I speak with him or her?"***

If the person with the most recent birthday is the person on the phone, then proceed with the questionnaire. If it is someone else in the household, ask them if that person is available. If that person is not available, ask them if there is a better time to call and if so note the time to call back and the phone number on a post-it note, and stick it on the questionnaire. If they still will not be available, thank them and move on to the next control. Do not use the person who answered the phone if they do not fulfill the birth date criteria.

***"Would you be willing to answer some questions about this for us? It should only take about 5 minutes and your answers will remain confidential."*** (If they say they have no time now, ask if there is a better time to call and note the time to call back and the phone number on a post-it note, and stick it on the questionnaire).

***"Did you (or child if the control is the child) have diarrhea or abdominal cramping on or after November 1<sup>st</sup>?"*** If yes, ***"Thank you for your time, but we are looking for people who were not ill during this time."***

(If the patient is under 14 years old, interview parent. If the patient is 14 or older, ask for parental permission to interview, then interview the case directly).

**OVER →**

1281

Group 2/3

Taco Bell questionnaire

### Escherichia coli O157:H7 Telephone Interviews

Case state ID#: PA 36 Case Telephone: (b)(6)  
 Case address: (b)(6) City Philadelphia  
 State PA Zip 19122

Controls will be located by using the reverse address directory:

Directions

Use the White Pages web site below  
[http://www.whitepages.com/10001/reverse\\_address](http://www.whitepages.com/10001/reverse_address)  
 Click "Find Neighbors" (along top). Type in case-patient's home address, check "include surrounding area," and click "search." This will generate a list of neighborhood contacts.  
 If the reverse address directory fails to generate any other addresses or fails to generate enough to obtain 2 controls, use the reverse phone directory at the following web site:  
[http://www.whitepages.com/10001/reverse\\_phone](http://www.whitepages.com/10001/reverse_phone), using the case-patient's phone number.

Please see attached "Control Finding Instructions" before starting for more detailed instructions.

Write in control numbers you have attempted and indicate which ones you interviewed please

No.	Phone	Time	Date	Response/Result (refused, not home, busy)	Interview completed
1.	(b)(6)	2 <sup>50</sup> pm	12/9/06	No answer	NO
2.	(b)(6)	2 <sup>51</sup> pm	12/9/06	No answer	NO
3.	(b)(6)	2 <sup>52</sup> pm	12/9/06	Not home (ans mech)	NO
4.	(b)(6)	2 <sup>53</sup> pm	12/9/06	Not home (ans mech)	NO
5.	(b)(6)	2 <sup>54</sup> pm	12/9/06	Not home (ans mech)	NO
6.	(b)(6)	2 <sup>55</sup> pm	12/9/06	no one eligible (>100 yo)	NO
7.	(b)(6)	2 <sup>56</sup> pm	12/9/06	No one eligible (>100 yo)	NO
8.	(b)(6)	3 <sup>00</sup> pm	12/9/06	Not home (ans mech)	NO
9.	(b)(6)	3 <sup>00</sup> pm	12/9/06	Not home (ans mech)	NO
10.	(b)(6)	3 <sup>02</sup> pm	12/9/06	Busy	NO
11.	(b)(6)	3 <sup>02</sup> pm	12/9/06	Not in service	NO
12.	(b)(6)	3 <sup>03</sup> pm	12/9/06	No one ate @ Taco Bell	NO
13.	(b)(6)	3 <sup>05</sup> pm	12/9/06	No answer	NO
14.	(b)(6)	3 <sup>06</sup> pm	12/9/06	Refused	NO
15.	(b)(6)	3 <sup>07</sup> pm	12/9/06	Busy	NO
16.	(b)(6)	3 <sup>08</sup> pm	12/9/06	No one ate @ Taco Bell	NO
17.	(b)(6)	3 <sup>10</sup> pm	12/9/06	Not home (ans mech)	NO
18.	(b)(6)	3 <sup>11</sup> pm	12/9/06	Not home (ans mech)	NO
19.	(b)(6)	3 <sup>13</sup> pm	12/9/06	Interviewed	NO (had diarrhea since Nov 1 <sup>st</sup> )
20.	(b)(6)	3 <sup>24</sup> pm	12/9/06	No one ate @ Taco Bell	NO

ID number (State Lab ID if available) \_\_\_\_\_

Control A B (circle)

**NOVEMBER 2006--E. COLI O157 OUTBREAK- CONTROL QUESTIONNAIRE**

*Verbal consent from mother*

Control Phone number (215)

Method of control selection (please circle) Dining Companion Other Taco Bell diner Reverse directory

Age 17 Sex  M  F State PA County Philadelphia City Philadelphia

Interviewer name Heather Menzies Date of interview 12/9 /2006

Who was interviewed? Control  Parent \_\_\_\_\_

Have you been ill with vomiting or diarrhea since November 1<sup>st</sup>? Yes No (If Yes, thank participant and end interview).

Are you a Taco Bell employee? (please circle) Yes No

**I. RESTAURANT EXPOSURES.** Now I will ask you some questions about places where you may have eaten. Please answer these questions for the 7 days prior to \_\_\_/\_\_\_/2006 (fill in case illness onset date)

Y	?	N		
A	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at any restaurants?-- <i>If no, end interview</i>	(Specify street, city, state for each location)
B	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at any Taco Bell?	If yes, Location _____ Date ___/___/2006
C	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at any Kentucky Fried Chicken (KFC)?	If yes, Location _____ Date ___/___/2006
D	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at any A & W All American Food?	If yes, Location _____ Date ___/___/2006
E	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at any Long John Silver's?	If yes, Location _____ Date ___/___/2006
F	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at any Pizza Hut?	If yes, Location _____ Date ___/___/2006
G	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at McDonalds?	If yes, Location _____ Date ___/___/2006
H	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at Subway?	If yes, Location _____ Date ___/___/2006
I	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at Blimpies?	If yes, Location _____ Date ___/___/2006
J	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at any other restaurant?	

*If the control did not eat at Taco Bell, please end interview.*

**II. TACO BELL EXPOSURES.** Which of the following menu items did you eat at Taco Bell? Please note the menu items you ate for all Taco Bell visits and how many of each menu item you ate. Please remember that many items can be ordered with beef, chicken, or steak. Please specify which meat you ate. If you made substitutions in your order, you will be able to specify this later in the questionnaire. If you cannot remember the name of the menu item you ate (please mark "I don't remember" under Misc), you will be able to describe it later in the questionnaire. If you added a sauce (e.g., mild, hot, fire) to your meal, please indicate that as well (mark under Misc).

Y	?	N	Big Bell Value Menu	#	Y	?	N	Chalupas	#
A	<input type="checkbox"/>	<input type="checkbox"/>	1/2 lb cheesy bean & rice burrito grande soft taco	___	A	<input type="checkbox"/>	<input type="checkbox"/>	chalupa supreme- ground beef (standard)	___
B	<input type="checkbox"/>	<input type="checkbox"/>	1/2 lb beef combo burrito	___	B	<input type="checkbox"/>	<input type="checkbox"/>	chalupa supreme- chicken	___
C	<input type="checkbox"/>	<input type="checkbox"/>	spicy chicken soft taco	___	C	<input type="checkbox"/>	<input type="checkbox"/>	chalupa supreme- steak/ carne asada	___
D	<input type="checkbox"/>	<input type="checkbox"/>	spicy chicken burrito	___	D	<input type="checkbox"/>	<input type="checkbox"/>	chalupa baja- ground beef (standard)	___
E	<input type="checkbox"/>	<input type="checkbox"/>	1/2 lb beef & potato burrito	___	E	<input type="checkbox"/>	<input type="checkbox"/>	chalupa baja- chicken	___
F	<input type="checkbox"/>	<input type="checkbox"/>	double decker taco- ground beef (standard)	___	F	<input type="checkbox"/>	<input type="checkbox"/>	chalupa baja- steak/ carne asada	___
G	<input type="checkbox"/>	<input type="checkbox"/>	double decker taco- chicken	___	G	<input type="checkbox"/>	<input type="checkbox"/>	chalupa nacho cheese- ground beef (standard)	___
H	<input type="checkbox"/>	<input type="checkbox"/>	double decker taco- steak/ carne asada	___	H	<input type="checkbox"/>	<input type="checkbox"/>	chalupa nacho cheese- chicken	___
I	<input type="checkbox"/>	<input type="checkbox"/>	caramel apple empanada	___	I	<input type="checkbox"/>	<input type="checkbox"/>	chalupa nacho cheese- steak/ carne asada	___
J	<input type="checkbox"/>	<input type="checkbox"/>	cheesy fiesta potatoes	___					

**Y ? N ORDER SUBSTITUTIONS**

A    Did you specialize your order (for example, did you ask for no sour cream, no tomatoes, no beef, substitute beans, etc.). If yes, state which specific menu item you ordered and state how you specialized your order for each menu item.

Name of menu item: 1. \_\_\_\_\_ 2. \_\_\_\_\_ 3. \_\_\_\_\_

<input type="checkbox"/> Hold tomatoes	<input type="checkbox"/> Hold tomatoes	<input type="checkbox"/> Hold tomatoes
<input type="checkbox"/> Hold lettuce	<input type="checkbox"/> Hold lettuce	<input type="checkbox"/> Hold lettuce
<input type="checkbox"/> Hold beef	<input type="checkbox"/> Hold beef	<input type="checkbox"/> Hold beef
<input type="checkbox"/> Hold chicken	<input type="checkbox"/> Hold chicken	<input type="checkbox"/> Hold chicken
<input type="checkbox"/> Hold cheese	<input type="checkbox"/> Hold cheese	<input type="checkbox"/> Hold cheese
<input type="checkbox"/> Hold sour cream	<input type="checkbox"/> Hold sour cream	<input type="checkbox"/> Hold sour cream
<input type="checkbox"/> Hold any onions	<input type="checkbox"/> Hold any onions	<input type="checkbox"/> Hold any onions
<input type="checkbox"/> Hold white onions	<input type="checkbox"/> Hold white onions	<input type="checkbox"/> Hold white onions
<input type="checkbox"/> Hold green onions	<input type="checkbox"/> Hold green onions	<input type="checkbox"/> Hold green onions
<input type="checkbox"/> Hold olives	<input type="checkbox"/> Hold olives	<input type="checkbox"/> Hold olives
<input type="checkbox"/> Substitute beans for meat	<input type="checkbox"/> Substitute beans for meat	<input type="checkbox"/> Substitute beans for meat
<input type="checkbox"/> Hold sauce (specify type) _____	<input type="checkbox"/> Hold sauce (specify type) _____	<input type="checkbox"/> Hold sauce (specify type) _____
<input type="checkbox"/> Other _____	<input type="checkbox"/> Other _____	<input type="checkbox"/> Other _____

**IF YOU CANNOT REMEMBER OR DO NOT KNOW THE MENU ITEM, answer both sets of questions below:**

**Y ? N** If you cannot remember what menu item you ordered, do you know if you ordered:

A    A Taco?

B    A Burrito?

C    A Quesadilla?

D    A Salad?

E    Nachos?

F    Other (ex., gordita, chalupa, etc) Describe \_\_\_\_\_

If you cannot remember what menu item(s) you ordered, did any of your menu items contain (check all that apply):

**Y ? N**

G    Tomatoes

H    Lettuce

I    Ground beef

J    Chicken

K    Sour Cream

L    Cheese

M    Beans

N    Green onions

O    White onions

P    Any onions

Q    Steak

R    Olives

S    Sauce (ex., mild, hot, fire)

T    Other (specify) \_\_\_\_\_

**PLEASE FAX ALL COMPLETED QUESTIONNAIRES TO (404) 639-2205, ATTN: SAMIR SODHA**

pg 2

### Escherichia coli O157:H7 Telephone Interviews

Case state ID#: PA 36 Case Telephone: (b)(6)  
 Case address: (b)(6) City Philadelphia  
 State PA Zip 19122

#### Controls will be located by using the reverse address directory:

##### Directions

Use the White Pages web site below

[http://www.whitepages.com/10001/reverse\\_address](http://www.whitepages.com/10001/reverse_address)

Click "Find Neighbors" (along top). Type in case-patient's home address, check "include surrounding area," and click "search." This will generate a list of neighborhood contacts.

If the reverse address directory fails to generate any other addresses or fails to generate enough to obtain 2 controls, use the reverse phone directory at the following web site:

[http://www.whitepages.com/10001/reverse\\_phone](http://www.whitepages.com/10001/reverse_phone), using the case-patient's phone number.

#### Please see attached "Control Finding Instructions" before starting for more detailed instructions.

Write in control numbers you have attempted and indicate which ones you interviewed please

No.	Phone	Time	Date	Response/Result (refused, not home, busy)	Interview completed
1.	(b)(6)	325 pm	12/9/06	Not home (ans mech)	NO
2.	(b)(6)	326 pm	12/9/06	No one at Taco Bell	NO
3.	(b)(6)	328 pm	12/9/06	No one at Taco Bell	NO
4.	(b)(6)	329 pm	12/9/06	No answer	NO
5.	(b)(6)	331 pm	12/9/06	No one at Taco Bell	NO
6.	(b)(6)	332 pm	12/9/06	Not home (ans mech)	NO
7.	(b)(6)	349 pm	12/9/06	Busy	NO
8.	(b)(6)	352 pm	12/9/06	Not home (ans mech)	NO
9.	(b)(6)	353 pm	12/9/06	Busy	NO
10.	(b)(6)	354 pm	12/9/06	No one Delishable (Zhou's)	NO
11.	(b)(6)	356 pm	12/9/06	Not home (ans mech)	NO
12.					
13.					
14.					
15.					
16.					
17.					
18.					
19.					
20.					

ID number (State Lab ID if available) \_\_\_\_\_

Control A B (circle)

### NOVEMBER 2006--E. COLI O157 OUTBREAK- CONTROL QUESTIONNAIRE

Control Phone number \_\_\_\_\_

Method of control selection (please circle) Dining Companion Other Taco Bell diner Reverse directory

Age \_\_\_\_\_ Sex  M  F State \_\_\_\_\_ County \_\_\_\_\_ City \_\_\_\_\_

Interviewer name \_\_\_\_\_ Date of interview \_\_\_\_/\_\_\_\_/2006

Who was interviewed? Control \_\_\_\_\_ Parent \_\_\_\_\_

Have you been ill with vomiting or diarrhea since November 1<sup>st</sup>? Yes No (If Yes, thank participant and end interview).

Are you a Taco Bell employee? (please circle) Yes No

#### I. RESTAURANT EXPOSURES. Now I will ask you some questions about places where you may have eaten. Please answer these questions for the 7 days prior to \_\_\_\_/\_\_\_\_/2006 (fill in case illness onset date)

Y	?	N			
A	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at any restaurants?- If no, end interview	(Specify street, city, state for each location)
B	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at any Taco Bell?	If yes, Location _____ Date ____/____/2006
C	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at any Kentucky Fried Chicken (KFC)?	If yes, Location _____ Date ____/____/2006
D	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at any A & W All American Food?	If yes, Location _____ Date ____/____/2006
E	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at any Long John Silver's?	If yes, Location _____ Date ____/____/2006
F	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at any Pizza Hut?	If yes, Location _____ Date ____/____/2006
G	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at McDonalds?	If yes, Location _____ Date ____/____/2006
H	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at Subway?	If yes, Location _____ Date ____/____/2006
I	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at Blimpies?	If yes, Location _____ Date ____/____/2006
J	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at any other restaurant?	

If the control did not eat at Taco Bell, please end interview.

#### II. TACO BELL EXPOSURES. Which of the following menu items did you eat at Taco Bell? Please note the menu items you ate for all Taco Bell visits and how many of each menu item you ate. Please remember that many items can be ordered with beef, chicken, or steak. Please specify which meat you ate. If you made substitutions in your order, you will be able to specify this later in the questionnaire. If you cannot remember the name of the menu item you ate (please mark "I don't remember" under Misc), you will be able to describe it later in the questionnaire. If you added a sauce (e.g., mild, hot, fire) to your meal, please indicate that as well (mark under Misc).

Y	?	N	Big Bell Value Menu	#	Y	?	N	Chalupas	#		
A	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1/2 lb cheesy bean & rice burrito grande soft taco	___	A	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	chalupa supreme- ground beef (standard)	___
B	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1/2 lb beef combo burrito	___	B	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	chalupa supreme- chicken	___
C	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	spicy chicken soft taco	___	C	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	chalupa supreme- steak/ carne asada	___
D	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	spicy chicken burrito	___	D	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	chalupa baja- ground beef (standard)	___
E	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1/2 lb beef & potato burrito	___	E	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	chalupa baja- chicken	___
F	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	double decker taco- ground beef (standard)	___	F	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	chalupa baja- steak/ carne asada	___
G	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	double decker taco- chicken	___	G	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	chalupa nacho cheese- ground beef (standard)	___
H	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	double decker taco- steak/ carne asada	___	H	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	chalupa nacho cheese- chicken	___
I	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	caramel apple empanada	___	I	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	chalupa nacho cheese- steak/ carne asada	___
J	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	cheesy fiesta potatoes	___						

**Y ? N ORDER SUBSTITUTIONS**

A    Did you specialize your order (for example, did you ask for no sour cream, no tomatoes, no beef, substitute beans, etc.). If yes, state which specific menu item you ordered and state how you specialized your order for each menu item.

Name of menu item: 1. \_\_\_\_\_ 2. \_\_\_\_\_ 3. \_\_\_\_\_

<input type="checkbox"/> Hold tomatoes	<input type="checkbox"/> Hold tomatoes	<input type="checkbox"/> Hold tomatoes
<input type="checkbox"/> Hold lettuce	<input type="checkbox"/> Hold lettuce	<input type="checkbox"/> Hold lettuce
<input type="checkbox"/> Hold beef	<input type="checkbox"/> Hold beef	<input type="checkbox"/> Hold beef
<input type="checkbox"/> Hold chicken	<input type="checkbox"/> Hold chicken	<input type="checkbox"/> Hold chicken
<input type="checkbox"/> Hold cheese	<input type="checkbox"/> Hold cheese	<input type="checkbox"/> Hold cheese
<input type="checkbox"/> Hold sour cream	<input type="checkbox"/> Hold sour cream	<input type="checkbox"/> Hold sour cream
<input type="checkbox"/> Hold any onions	<input type="checkbox"/> Hold any onions	<input type="checkbox"/> Hold any onions
<input type="checkbox"/> Hold white onions	<input type="checkbox"/> Hold white onions	<input type="checkbox"/> Hold white onions
<input type="checkbox"/> Hold green onions	<input type="checkbox"/> Hold green onions	<input type="checkbox"/> Hold green onions
<input type="checkbox"/> Hold olives	<input type="checkbox"/> Hold olives	<input type="checkbox"/> Hold olives
<input type="checkbox"/> Substitute beans for meat	<input type="checkbox"/> Substitute beans for meat	<input type="checkbox"/> Substitute beans for meat
<input type="checkbox"/> Hold sauce (specify type) _____	<input type="checkbox"/> Hold sauce (specify type) _____	<input type="checkbox"/> Hold sauce (specify type) _____
<input type="checkbox"/> Other _____	<input type="checkbox"/> Other _____	<input type="checkbox"/> Other _____

**IF YOU CANNOT REMEMBER OR DO NOT KNOW THE MENU ITEM, answer both sets of questions below.**

**Y ? N** If you cannot remember what menu item you ordered, do you know if you ordered:

A    A Taco?

B    A Burrito?

C    A Quesadilla?

D    A Salad?

E    Nachos?

F    Other (ex., gordita, chalupa, etc) Describe \_\_\_\_\_

If you cannot remember what menu item(s) you ordered, did any of your menu items contain (check all that apply):

**Y ? N**

G    Tomatoes

H    Lettuce

I    Ground beef

J    Chicken

K    Sour Cream

L    Cheese

M    Beans

N    Green onions

O    White onions

P    Any onions

Q    Steak

R    Olives

S    Sauce (ex., mild, hot, fire)

T    Other (specify) \_\_\_\_\_

**PLEASE FAX ALL COMPLETED QUESTIONNAIRES TO (404) 639-2205, ATTN: SAMIR SODHA**

## Escherichia coli O157:H7 Telephone Interviews

Case state ID#: PA 04 Case Telephone: (b)(6)  
 Case address: (b)(6) City Schwenksville  
 State PA Zip 19473

**Controls will be located by using the reverse address directory:**

Directions

Use the White Pages web site below

[http://www.whitepages.com/10001/reverse\\_address](http://www.whitepages.com/10001/reverse_address)

Click "Find Neighbors" (along top). Type in case-patient's home address, check "include surrounding area," and click "search." This will generate a list of neighborhood contacts.

If the reverse address directory fails to generate any other addresses or fails to generate enough to obtain 2 controls, use the reverse phone directory at the following web site: [http://www.whitepages.com/10001/reverse\\_phone](http://www.whitepages.com/10001/reverse_phone), using the case-patient's phone number.

**Please see attached "Control Finding Instructions" before starting for more detailed instructions.**

Write in control numbers you have attempted and indicate which ones you interviewed please

No.	Phone	Time	Date	Response/Result (refused, not home, busy)	Interview completed
1.	(b)(6)	3:18	<del>10/12/06</del> 12/10	Not home	No
2.	(b)(6)	3:19	<del>10/12/06</del> 12/10	Refused	No
3.	(b)(6)	3:21	<del>10/12/06</del> 12/10	Not Home	No
4.	(b)(6)	3:22	<del>10/12/06</del> 12/10	Not Home	No
5.	(b)(6)	3:23	<del>10/12/06</del> 12/10	Refused	No
6.	(b)(6)	3:24	<del>10/12/06</del> 12/10	Not home	No
7.	(b)(6)	3:25	<del>10/12/06</del> 12/10	Not home	No
8.	(b)(6)	3:26	12/10	Hung up / Refused	No
9.	(b)(6)	3:28	12/10	Doesn't eat TB	No
10.	(b)(6)	3:29	12/10	Not home	No
11.	(b)(6)	3:30	12/10	Disconnected #	No
12.	(b)(6)	3:31	12/10	Case	No
13.	(b)(6)	3:32	12/10	Refused	No
14.	(b)(6)	3:34	12/10	Not home	No
15.	(b)(6)	3:35	12/10	# disconnected #	No
16.	(b)(6)	3:36	12/10	Not home	No
17.	(b)(6)	3:37	12/10	Refused	No
18.	(b)(6)	3:37	12/10	Refused	No
19.	(b)(6)	3:39	12/10	No answer	No
20.	(b)(6)	3:44	12/10	Didn't have TB	No



ADDITIONAL CONTROL TRACKING SHEET

CASE STATE ID NUMBER PA 04

Write in control numbers you have attempted and indicate which ones you interviewed please

No.	Phone	Time	Date	Response/Result (refused, not home, busy)	Interview completed
21.	(b)(6)	3:46	12/10	Refused	No
22.	(b)(6)	3:52	12/10	Didn't have TB	No
23.	(b)(6)	3:55	12/10	Didn't have TB	No
24.					
25.					
26.					
27.					
28.					
29.					
30.					
31.					
32.					
33.					
34.					
35.					
36.					
37.					
38.					
39.					
40.					

ID number (State Lab ID if available) \_\_\_\_\_

Control A B (circle)

**NOVEMBER 2006--E. COLI O157 OUTBREAK- CONTROL QUESTIONNAIRE**

Control Phone number \_\_\_\_\_

Method of control selection (please circle) Dining Companion Other Taco Bell diner Reverse directory

Age \_\_\_\_\_ Sex  M  F State \_\_\_\_\_ County \_\_\_\_\_ City \_\_\_\_\_

Interviewer name \_\_\_\_\_ Date of interview \_\_\_\_/\_\_\_\_/2006

Who was interviewed? Control \_\_\_\_\_ Parent \_\_\_\_\_

Have you been ill with vomiting or diarrhea since November 1<sup>st</sup>? Yes No (If Yes, thank participant and end interview).

Are you a Taco Bell employee? (please circle) Yes No

**I. RESTAURANT EXPOSURES.** Now I will ask you some questions about places where you may have eaten. Please answer these questions for the 7 days prior to \_\_\_\_/\_\_\_\_/2006 (fill in case illness onset date)

Y	?	N			
A	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at any restaurants?- If no, end interview	(Specify street, city, state for each location)
B	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at any Taco Bell?	If yes, Location _____ Date ____/____/2006 _____ Date ____/____/2006
C	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at any Kentucky Fried Chicken (KFC)?	If yes, Location _____ Date ____/____/2006
D	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at any A & W All American Food?	If yes, Location _____ Date ____/____/2006
E	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at any Long John Silver's?	If yes, Location _____ Date ____/____/2006
F	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at any Pizza Hut?	If yes, Location _____ Date ____/____/2006
G	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at McDonalds?	If yes, Location _____ Date ____/____/2006
H	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at Subway?	If yes, Location _____ Date ____/____/2006
I	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at Blimpies?	If yes, Location _____ Date ____/____/2006
J	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Did you eat at any other restaurant?	

If the control did not eat at Taco Bell, please end interview.

**II. TACO BELL EXPOSURES.** Which of the following menu items did you eat at Taco Bell? Please note the menu items you ate for all Taco Bell visits and how many of each menu item you ate. Please remember that many items can be ordered with beef, chicken, or steak. Please specify which meat you ate. If you made substitutions in your order, you will be able to specify this later in the questionnaire. If you cannot remember the name of the menu item you ate (please mark "I don't remember" under Misc), you will be able to describe it later in the questionnaire. If you added a sauce (e.g., mild, hot, fire) to your meal, please indicate that as well (mark under Misc).

Y	?	N	Big Bell Value Menu	#	Y	?	N	Chalupas	#		
A	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1/2 lb cheesy bean & rice burrito grande soft taco	___	A	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	chalupa supreme- ground beef (standard)	___
B	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1/2 lb beef combo burrito	___	B	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	chalupa supreme- chicken	___
C	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	spicy chicken soft taco	___	C	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	chalupa supreme- steak/ carne asada	___
D	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	spicy chicken burrito	___	D	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	chalupa baja- ground beef (standard)	___
E	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1/2 lb beef & potato burrito	___	E	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	chalupa baja- chicken	___
F	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	double decker taco- ground beef (standard)	___	F	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	chalupa baja- steak/ carne asada	___
G	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	double decker taco- chicken	___	G	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	chalupa nacho cheese- ground beef (standard)	___
H	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	double decker taco- steak/ carne asada	___	H	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	chalupa nacho cheese- chicken	___
I	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	caramel apple empanada	___	I	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	chalupa nacho cheese- steak/ carne asada	___
J	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	cheesy fiesta potatoes	___						

**Y ? N ORDER SUBSTITUTIONS**

A    Did you specialize your order (for example, did you ask for no sour cream, no tomatoes, no beef, substitute beans, etc.). If yes, state which specific menu item you ordered and state how you specialized your order for each menu item.

Name of menu item: 1. \_\_\_\_\_ 2. \_\_\_\_\_ 3. \_\_\_\_\_

<input type="checkbox"/> Hold tomatoes	<input type="checkbox"/> Hold tomatoes	<input type="checkbox"/> Hold tomatoes
<input type="checkbox"/> Hold lettuce	<input type="checkbox"/> Hold lettuce	<input type="checkbox"/> Hold lettuce
<input type="checkbox"/> Hold beef	<input type="checkbox"/> Hold beef	<input type="checkbox"/> Hold beef
<input type="checkbox"/> Hold chicken	<input type="checkbox"/> Hold chicken	<input type="checkbox"/> Hold chicken
<input type="checkbox"/> Hold cheese	<input type="checkbox"/> Hold cheese	<input type="checkbox"/> Hold cheese
<input type="checkbox"/> Hold sour cream	<input type="checkbox"/> Hold sour cream	<input type="checkbox"/> Hold sour cream
<input type="checkbox"/> Hold any onions	<input type="checkbox"/> Hold any onions	<input type="checkbox"/> Hold any onions
<input type="checkbox"/> Hold white onions	<input type="checkbox"/> Hold white onions	<input type="checkbox"/> Hold white onions
<input type="checkbox"/> Hold green onions	<input type="checkbox"/> Hold green onions	<input type="checkbox"/> Hold green onions
<input type="checkbox"/> Hold olives	<input type="checkbox"/> Hold olives	<input type="checkbox"/> Hold olives
<input type="checkbox"/> Substitute beans for meat	<input type="checkbox"/> Substitute beans for meat	<input type="checkbox"/> Substitute beans for meat
<input type="checkbox"/> Hold sauce (specify type) _____	<input type="checkbox"/> Hold sauce (specify type) _____	<input type="checkbox"/> Hold sauce (specify type) _____
<input type="checkbox"/> Other _____	<input type="checkbox"/> Other _____	<input type="checkbox"/> Other _____

**IF YOU CANNOT REMEMBER OR DO NOT KNOW THE MENU ITEM, answer both sets of questions below:**

**Y ? N** If you cannot remember what menu item you ordered, do you know if you ordered:

A    A Taco?

B    A Burrito?

C    A Quesadilla?

D    A Salad?

E    Nachos?

F    Other (ex., gordita, chalupa, etc) Describe \_\_\_\_\_

**If you cannot remember what menu item(s) you ordered, did any of your menu items contain (check all that apply):**

**Y ? N**

G    Tomatoes

H    Lettuce

I    Ground beef

J    Chicken

K    Sour Cream

L    Cheese

M    Beans

N    Green onions

O    White onions

P    Any onions

Q    Steak

R    Olives

S    Sauce (ex., mild, hot, fire)

T    Other (specify) \_\_\_\_\_

**PLEASE FAX ALL COMPLETED QUESTIONNAIRES TO (404) 639-2205, ATTN: SAMIR SODHA**

## Multi-state *E. coli* O157 / Taco Bell Outbreak

Updated numbers for  
Thursday, December 21, 2006

\*\*\*Information for internal use only\*\*\*

**Table 1.** Confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak reported to CDC as of December 21, 2006, 12:00pm EST

State	Confirmed	Probable	Suspect
DE	2	0	0
NH	0	0	1
NJ	30	7	42
NY	19	3	294
PA	15	1	60
SC	1	0	0
Ontario*	1	0	0
<b>Grand Total*</b>	<b>67</b>	<b>11</b>	<b>397</b>

\*Total for U.S. only and does not include Ontario case

- **6 states** reported cases
  - 5 states reporting confirmed and/or probable cases (DE, NJ, NY, PA, SC)
- **1 confirmed case** reported from Ontario, Canada.
  - Case information is *not* included in summary statistics.
- **67 confirmed, 11 probable, and 397 suspect cases** reported to CDC
  - **78 confirmed and probable cases in U.S. reported publicly**

Updated Numbers as of 12:00pm  
EST, Thursday, December 21, 2006

**Table 2.** Confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak by state of Taco Bell exposure as reported to CDC as of December 21, 2006, 12:00pm EST

StateExposure	Total
DE	1
NJ	39
NY	23
PA	16
<b>Grand Total</b>	<b>79</b>

\*One Ontario case (not reported in these numbers) reported eating at a Taco Bell in Malone, NY.

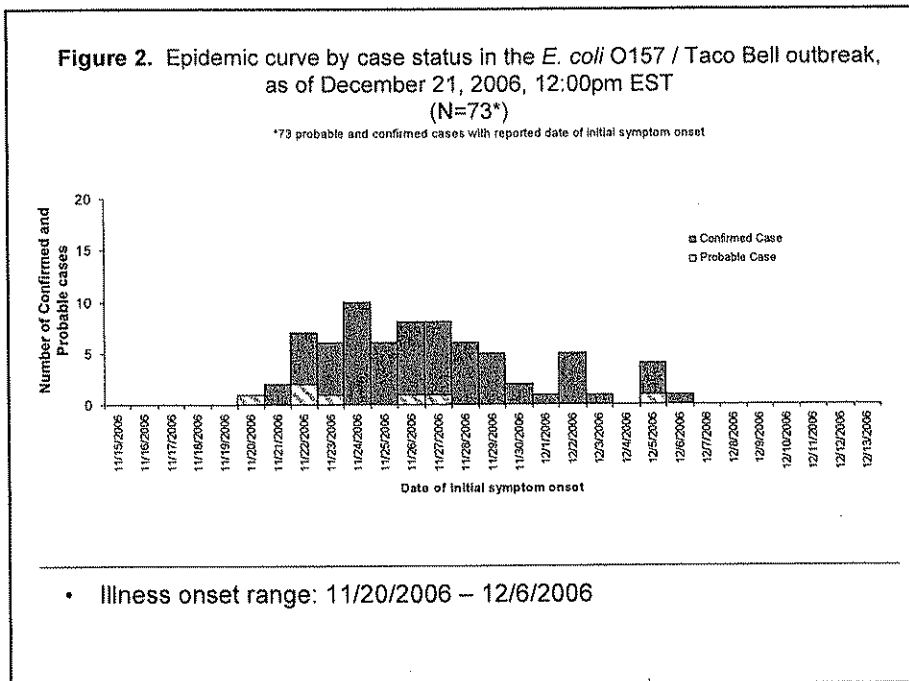
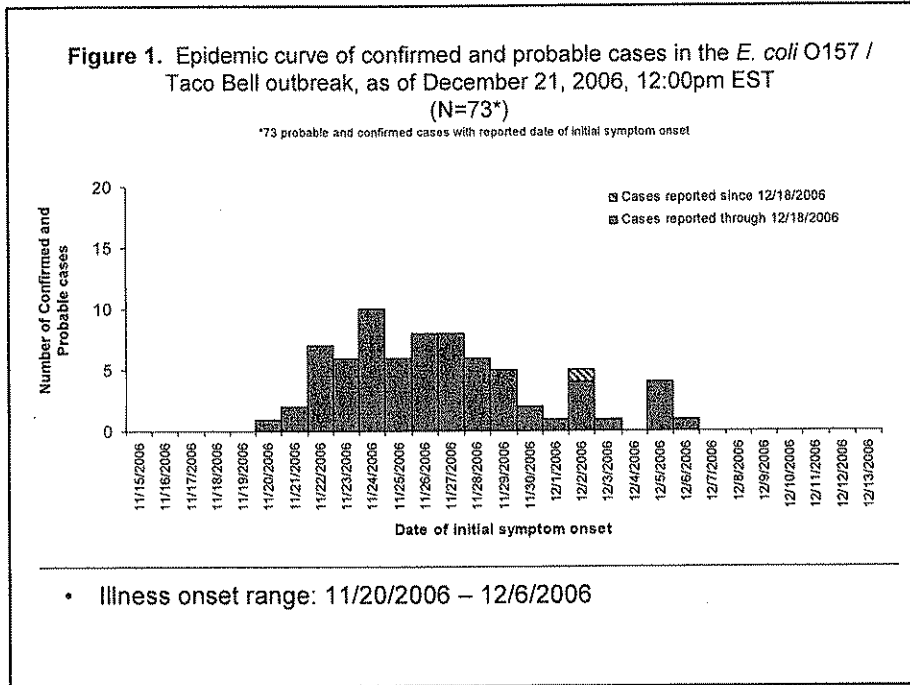
**Table 3.** Demographic characteristics of confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak, as of December 21, 2006, 12:00pm EST

Demographics	
Age in years, range (median), (N=75)	18 (4-61)
Age Categories, n (%), (N=75)	
< 5 years	1 (1)
5 - 17 years	35 (47)
18 - 59 years	37 (49)
> 59 years	2 (3)
Gender, n (%), (N=77)	
Female	42 (55)
Male	35 (45)

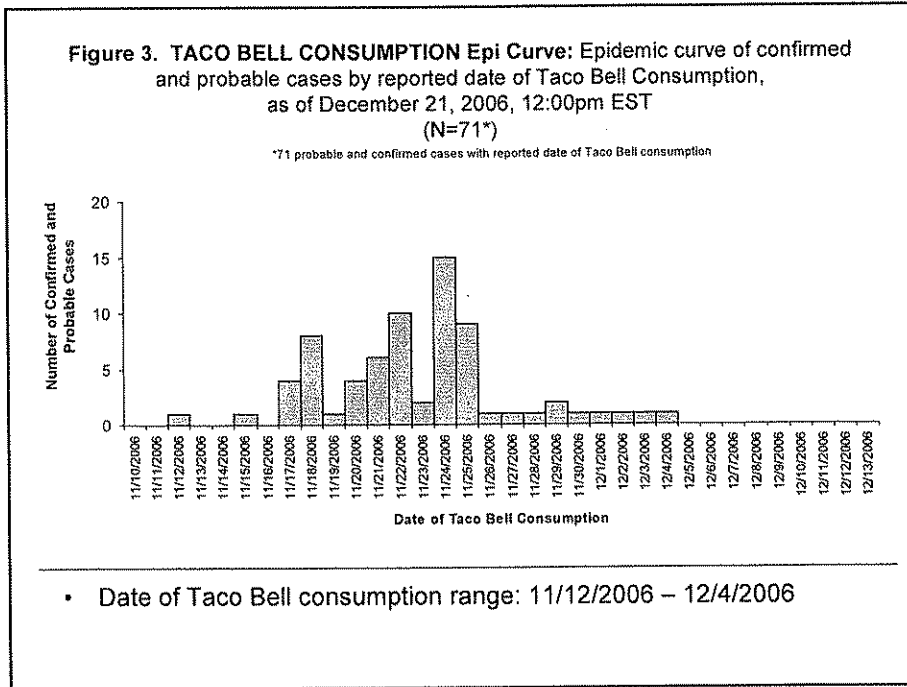
**Table 4.** Patient outcomes for confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak, as of December 21, 2006, 12:00pm EST

Outcome, N=79	n (%)	HUS Cases, N=7
Hospitalized	55 (70)	Median age (years) 11
HUS	7 (9)	Range (years) 6-51
Death	0 (0)	

\*Cases with missing outcome information were considered to not have outcome



\*\*\*Information for internal use only\*\*\*



Updated Numbers as of 12:00pm  
EST, Thursday, December 21, 2006

## Multi-state *E. coli* O157 / Taco Bell Outbreak

Updated numbers for  
Friday, December 15, 2006

\*\*\*Information for internal use only\*\*\*

**Table 1.** Confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak reported to CDC as of December 15, 2006, 12:00pm EST

State	Confirmed	Probable	Possible	Suspect
DE	2	0	0	0
NH	0	0	1	1
NJ	25	8	0	46
NY	17	7	1	340
PA	9	5	0	73
SC	1	0	0	0
<b>Grand Total</b>	<b>54</b>	<b>20</b>	<b>2</b>	<b>460</b>

- 6 states reported cases
  - 5 states reporting confirmed and/or probable cases (DE, NJ, NY, PA, SC)
- 54 confirmed, 20 probable, 2 possible, and 460 suspect cases reported to CDC
  - 74 confirmed and probable cases reported publicly



\*\*\*Information for internal use only\*\*\*

**Table 2.** Confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak by state of Taco Bell exposure as reported to CDC as of December 15, 2006, 12:00pm EST

StateExposure	Total
DE	1
NJ	34
NY	25
PA	14
<b>Grand Total</b>	<b>74</b>

**Table 3.** Demographic characteristics of confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak, as of December 15, 2006, 12:00pm EST

<b>Demographics</b>	
Age in years, range (median), (N=71)	18 (4-61)
<b>Age Categories, n (%), (N=71)</b>	
< 5 years	1 (1)
5 - 17 years	33 (46)
18 - 59 years	35 (49)
> 59 years	2 (3)
<b>Gender, n (%), (N=72)</b>	
Female	37 (51)
Male	35 (49)

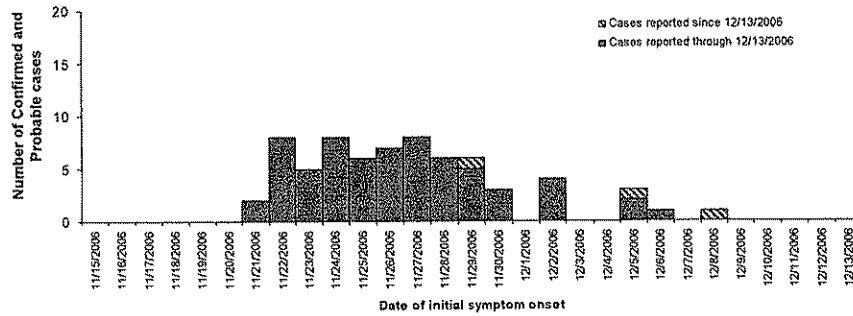
**Table 4.** Patient outcomes for confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak, as of December 15, 2006, 12:00pm EST

Outcome, N=71	n (%)	HUS Cases, N=7
Hospitalized	52 (70)	Median age (years) 11
HUS	7 (9)	Range (years) 5-51
Death	0 (0)	

\*Cases with missing outcome information were considered to not have outcome

**Figure 1.** Epidemic curve of confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak, as of December 15, 2006, 12:00pm EST  
(N=68\*)

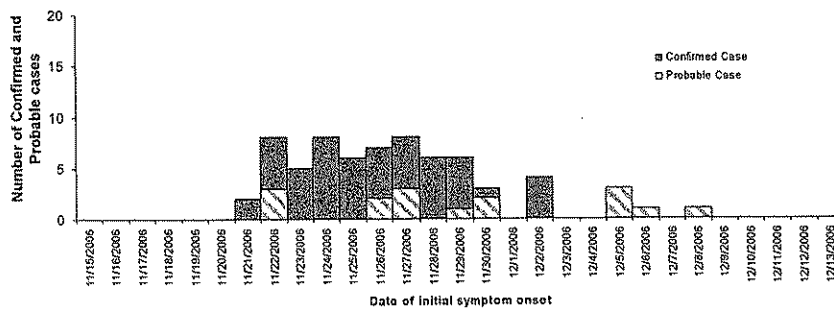
\*68 probable and confirmed cases with reported date of initial symptom onset



• Illness onset range: 11/20/2006 – 12/8/2006

**Figure 2.** Epidemic curve by case status in the *E. coli* O157 / Taco Bell outbreak, as of December 15, 2006, 12:00pm EST  
(N=68\*)

\*68 probable and confirmed cases with reported date of initial symptom onset

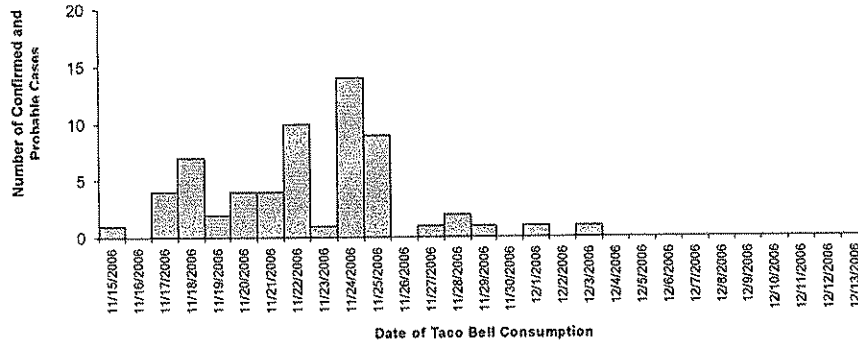


• Illness onset range: 11/20/2006 – 12/8/2006

\*\*\*Information for internal use only\*\*\*

**Figure 3. TACO BELL CONSUMPTION Epi Curve:** Epidemic curve of confirmed and probable cases by reported date of Taco Bell Consumption, as of December 15, 2006, 12:00pm EST (N=66\*)

\*66 probable and confirmed cases with reported date of Taco Bell consumption



- Date of Taco Bell consumption range: 11/15/2006 – 12/3/2006

## Multi-state *E. coli* O157 / Taco Bell Outbreak

Updated numbers for  
Wednesday, December 13, 2006

\*\*\*information for internal use only\*\*\*

**Table 1.** Confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak reported to CDC as of December 13, 2006, 12:00pm EST

State	Confirmed	Probable	Possible	Suspect
DE	2	0	0	1
NH	0	0	1	1
NJ	23	10	0	43
NY	15	7	1	338
PA	7	6	0	80
SC	1	0	0	0
<b>Grand Total</b>	<b>48</b>	<b>23</b>	<b>2</b>	<b>463</b>

- **6** states reported cases
  - 5 states reporting confirmed and/or probable cases (DE, NJ, NY, PA, SC)
- **48** confirmed, **23** probable, **2** possible, and **463** suspect cases reported to CDC
  - **71** confirmed and probable cases reported publicly

Updated Numbers as of 12:00pm  
EST, Wednesday, December 13,  
2006

**Table 2.** Confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak by state of Taco Bell exposure as reported to CDC as of December 13, 2006, 12:00pm EST

State of Taco Bell	Total
DE	1
NJ	34
NY	22
PA	14
<b>Grand Total</b>	<b>71</b>

**Table 3.** Demographic characteristics of confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak, as of December 13, 2006, 12:00pm EST

<b>Demographics</b>	
Age in years, range (median), (N=68)	17.5 (4-61)
<b>Age Categories, n (%), (N=68)</b>	
< 5 years	1 (2)
5 - 17 years	33 (49)
18 - 59 years	32 (47)
> 59 years	2 (3)
<b>Gender, n (%), (N=69)</b>	
Female	36 (52)
Male	33 (48)

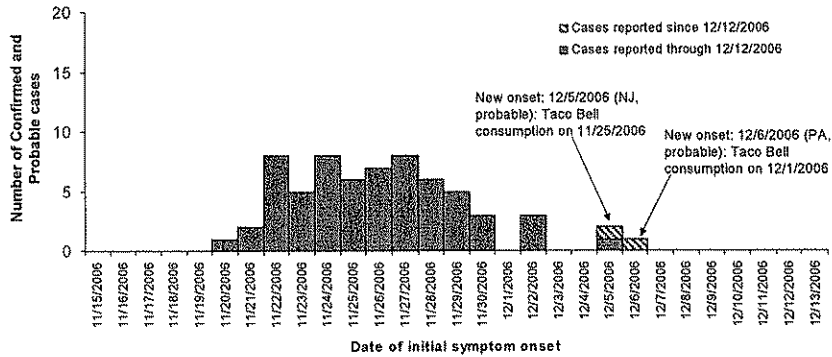
**Table 4.** Patient outcomes for confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak, as of December 13, 2006, 12:00pm EST

Outcome, N=71	n (%)	HUS Cases, N=8	
Hospitalized	53 (75)	Median age (years)	11
HUS	8 (11)	Range (years)	5-51
Death	0 (0)		

\*Cases with missing outcome information were considered to not have outcome

**Figure 1. Epidemic curve of confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak, as of December 13, 2006, 12:00pm EST (N=65\*)**

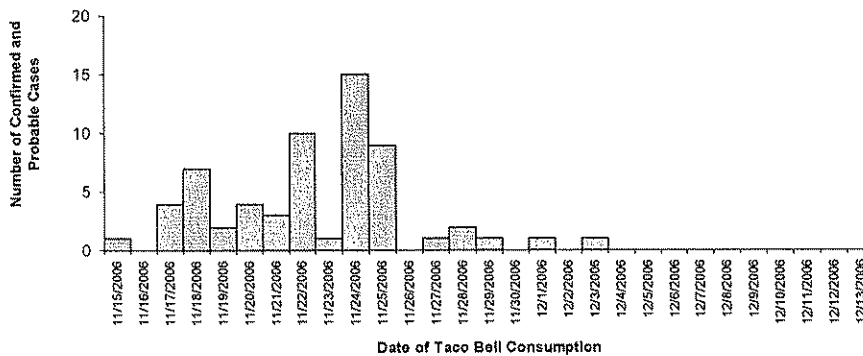
\*65 probable and confirmed cases with reported date of initial symptom onset



- Illness onset range: 11/20/2006 – 12/6/2006

**Figure 2. TACO BELL CONSUMPTION Epi Curve: Epidemic curve of confirmed and probable cases by reported date of Taco Bell Consumption, as of December 13, 2006, 12:00pm EST (N=62\*)**

\*62 probable and confirmed cases with reported date of Taco Bell consumption



- Date of Taco Bell consumption range: 11/15/2006 – 12/3/2006

## Multi-state *E. coli* O157 / Taco Bell Outbreak

Updated numbers for  
Wednesday, December 13, 2006

\*\*\*Information for internal use only\*\*\*

**Table 1.** Confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak reported to CDC as of December 13, 2006, 12:00pm EST

State	Confirmed	Probable	Possible	Suspect
DE	2	0	0	1
NH	0	0	1	1
NJ	23	10	0	43
NY	15	7	1	338
PA	7	6	0	80
SC	1	0	0	0
<b>Grand Total</b>	<b>48</b>	<b>23</b>	<b>2</b>	<b>463</b>

- **6** states reported cases
  - 5 states reporting confirmed and/or probable cases (DE, NJ, NY, PA, SC)
- **48** confirmed, **23** probable, **2** possible, and **463** suspect cases reported to CDC
  - **71** confirmed and probable cases reported publicly

Updated Numbers as of 12:00pm  
EST, Wednesday, December 13,  
2006

**Table 2.** Confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak by state of Taco Bell exposure as reported to CDC as of December 13, 2006, 12:00pm EST

State of Taco Bell	Total
DE	1
NJ	34
NY	22
PA	14
<b>Grand Total</b>	<b>71</b>

**Table 3.** Demographic characteristics of confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak, as of December 13, 2006, 12:00pm EST

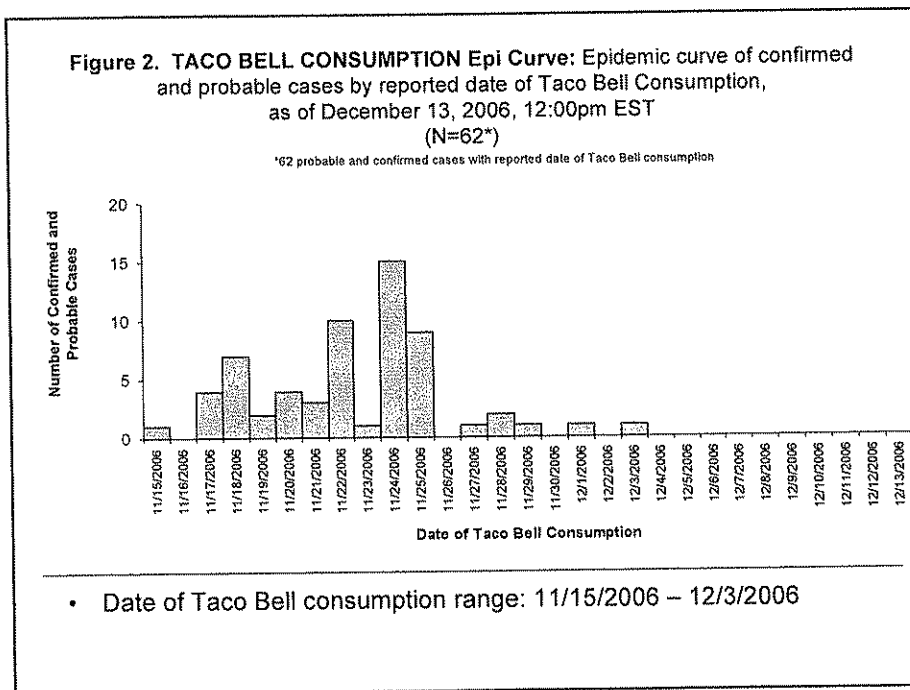
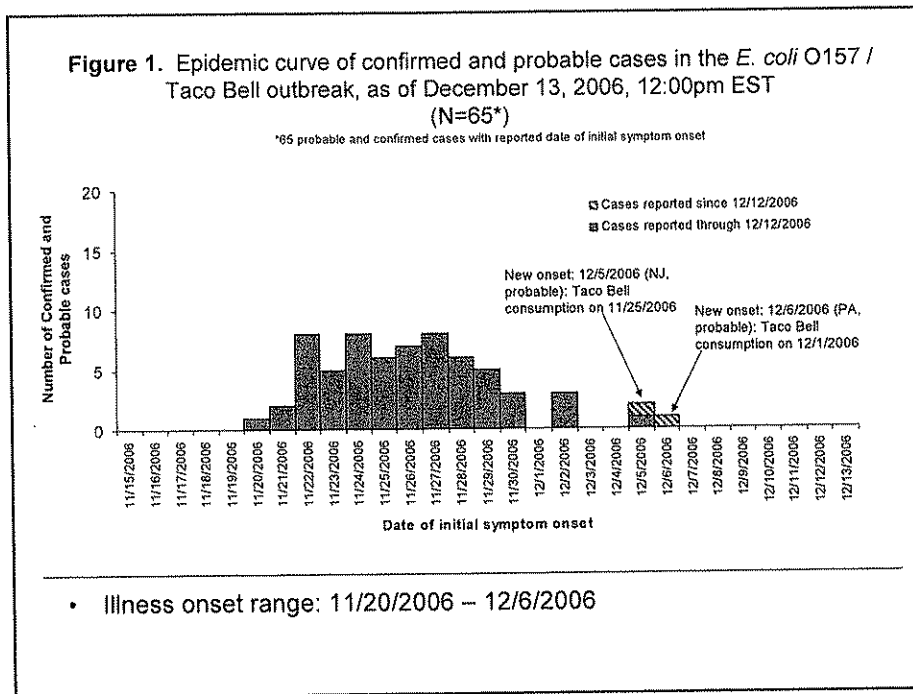
<b>Demographics</b>	
Age in years, range (median), (N=68)	17.5 (4-61)
<b>Age Categories, n (%), (N=68)</b>	
< 5 years	1 (2)
5 - 17 years	33 (49)
18 - 59 years	32 (47)
> 59 years	2 (3)
<b>Gender, n (%), (N=69)</b>	
Female	36 (52)
Male	33 (48)

**Table 4.** Patient outcomes for confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak, as of December 13, 2006, 12:00pm EST

Outcome, N=71	n (%)	HUS Cases, N=8	
Hospitalized	53 (75)	Median age (years)	11
HUS	8 (11)	Range (years)	5-51
Death	0 (0)		

\*Cases with missing outcome information were considered to not have outcome





Updated Numbers as of 12:00pm EST, Wednesday, December 13, 2006

# Multi-state *E. coli* O157 / Taco Bell Outbreak

Updated numbers for  
Friday, December 15, 2006

\*\*\*Information for internal use only\*\*\*

**Table 1.** Confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak reported to CDC as of December 15, 2006, 12:00pm EST

State	Confirmed	Probable	Possible	Suspect
DE	2	0	0	0
NH	0	0	1	1
NJ	25	8	0	46
NY	17	7	1	340
PA	9	5	0	73
SC	1	0	0	0
<b>Grand Total</b>	<b>54</b>	<b>20</b>	<b>2</b>	<b>460</b>

- **6** states reported cases
  - 5 states reporting confirmed and/or probable cases (DE, NJ, NY, PA, SC)
- **54** confirmed, **20** probable, **2** possible, and **460** suspect cases reported to CDC
  - **74** confirmed and probable cases reported publicly

**Table 2.** Confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak by state of Taco Bell exposure as reported to CDC as of December 15, 2006, 12:00pm EST

StateExposure	Total
DE	1
NJ	34
NY	25
PA	14
<b>Grand Total</b>	<b>74</b>

**Table 3.** Demographic characteristics of confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak, as of December 15, 2006, 12:00pm EST

<b>Demographics</b>	
<b>Age in years, range (median), (N=71)</b>	18 (4-61)
<b>Age Categories, n (%), (N=71)</b>	
< 5 years	1 (1)
5 - 17 years	33 (46)
18 - 59 years	35 (49)
> 59 years	2 (3)
<b>Gender, n (%), (N=72)</b>	
Female	37 (51)
Male	35 (49)

**Table 4.** Patient outcomes for confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak, as of December 15, 2006, 12:00pm EST

<b>Outcome, N=71</b>	<b>n (%)</b>
Hospitalized	52 (70)
HUS	7 (9)
Death	0 (0)

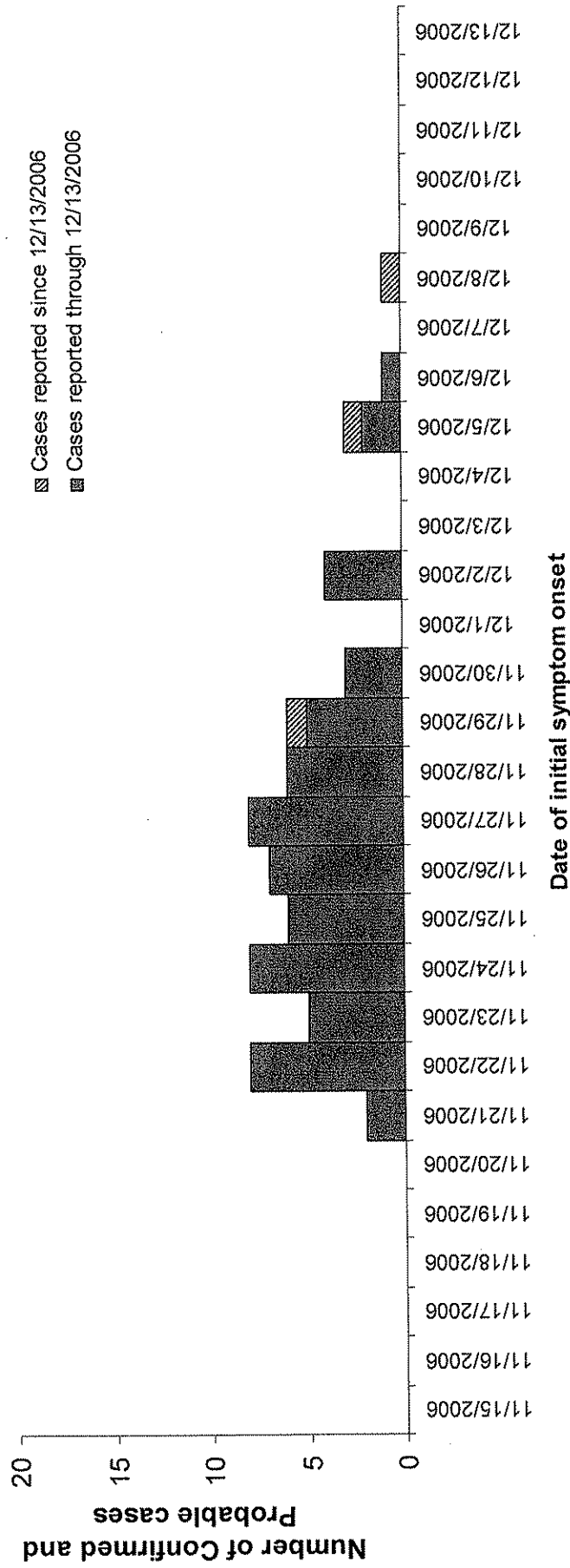
  

<b>HUS Cases, N=7</b>	
Median age (years)	11
Range (years)	5-51

\*Cases with missing outcome information were considered to not have outcome

**Figure 1. Epidemic curve of confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak, as of December 15, 2006, 12:00pm EST (N=68\*)**

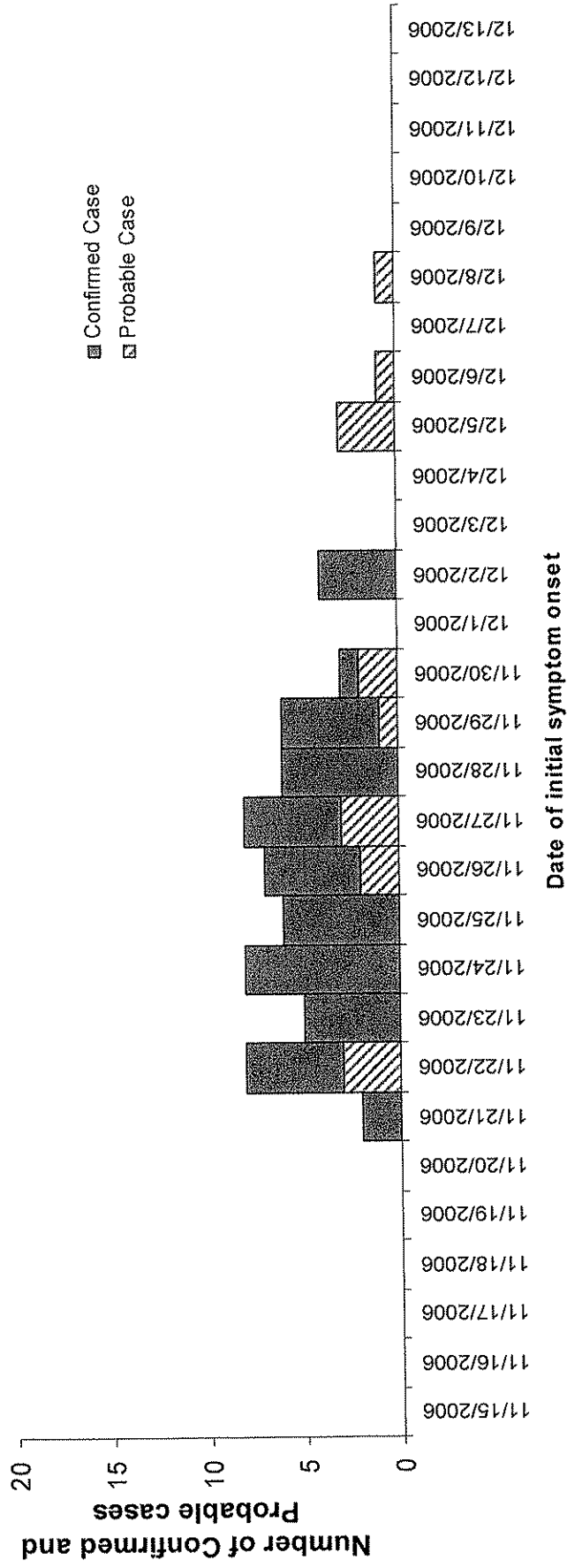
\*68 probable and confirmed cases with reported date of initial symptom onset



- Illness onset range: 11/20/2006 – 12/8/2006

**Figure 2. Epidemic curve by case status in the *E. coli* O157 / Taco Bell outbreak, as of December 15, 2006, 12:00pm EST (N=68\*)**

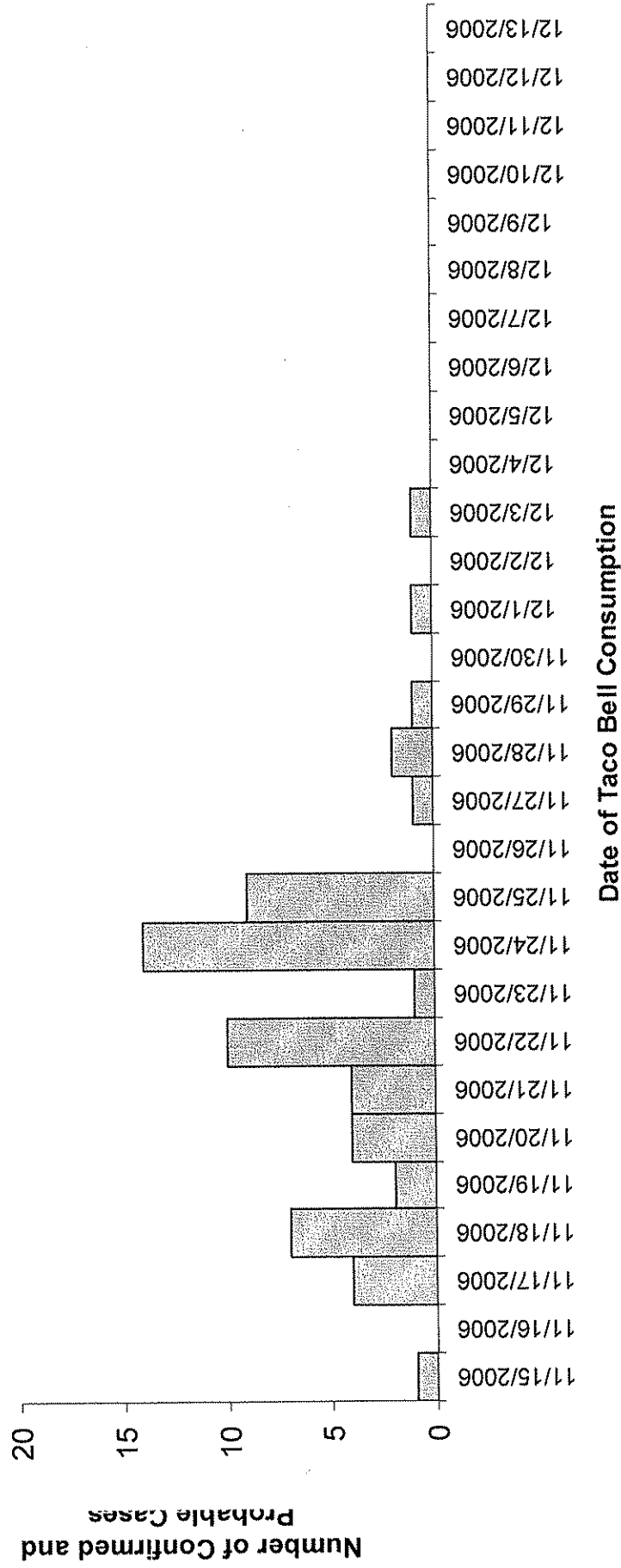
\*68 probable and confirmed cases with reported date of initial symptom onset



- Illness onset range: 11/20/2006 – 12/8/2006

**Figure 3. TACO BELL CONSUMPTION Epi Curve: Epidemic curve of confirmed and probable cases by reported date of Taco Bell Consumption, as of December 15, 2006, 12:00pm EST (N=66\*)**

\*66 probable and confirmed cases with reported date of Taco Bell consumption



- Date of Taco Bell consumption range: 11/15/2006 – 12/3/2006



**0830 CDC Internal Meeting- Exec Conf Room**

Phillip Navin	Richard A. Jones II	Don Sharp
Clint Matthews	David Warnock	Rob Tauxe
Chris Braden	Capt. O'Connor	Patty Griffin
Karen Deasy (phone)	Art Liang	Michael Lynch
Molly Joyner (PulseNet)	Kelley Hise (PulseNet)	Sarah Wiley
Heather Bair-Brake	Martha Iwamoto	Ali Kahn
Kate Glen	Sheryl Bob	David Daigle
Tom Reynolds	Mark Hansey	Bruce Burney
Colonel Cieslak (DoD Liaison)		

**Current Staff Rhythm:**

0830 CDC Internal call and Update  
0930 CDC/HHS/FDA Conference Call  
1200 Final Case Count Cut-off  
1400 State Partners Conference Call (*E. coli*)  
1800 IAP Distribution

**E. coli Update**

Dr. Warnock–Chris Braden

- Should be the last gathering.
- Today will be last 0930 Agency call.
- 1400 will be state call. Monday will be last state call.
- 
- 71 confirmed or probable cases from five states
- Demographics remain the same.
- 75% Hospital rate is fairly high. May warrant some discussion.
- Last onset was 12-6. Last exposure was 12-3.
- Everyone comfortable saying outbreak is over.
- Some cases may still be identified. More cases identified does not mean the outbreak is ongoing.
- More analysis is ongoing, but still implicates lettuce.
- Canada has a reported PFGE pattern.
- 61 exact matches to PulseNet.
- 
- Lengthy discussion about the time it takes to get case data. This could be a good time for a multi-state study on length of time to processes etc...
- 
- Taco John (mid-west outbreak).
- CDC is observing and coordinating.
- CDC proposed a case definition for the mid-west outbreak.
- IA has not seen illness onset since 12-7.

- Attempting to confirm if this is a single/multiple restaurant outbreak.
- MN is in full trace back process with FDA.
- WI is working on their positive case.
- Troubles contacting the case by phone.
- FDA district office is supposed to contact Taco John's corporate office.
- No closed stores.
- Exposure occurred around the same time as the IA, MN dates.
- The case definitions are still being looked at.

#### **Media Inquiries**

- HAN was released yesterday,
- FDA press release was issued yesterday.
- Lengthy discussion about time lines (short and long versions).

#### **After Action discussion**

- Lengthy discussion about AAR and CAP for *E. coli* spinach.
- Discussion about having a media person attend the proceedings.
- Need to review whether people are comfortable with a media person attending meetings etc... during a response?

#### **Congressional**

- Five senator letter. Form a joint task force to report the cause of the incidents and how to prevent further outbreaks.
- FDA, USDA and CDC conference call today.
- Position on single food agency.
- Discussion about language for the response to outbreak prevention.

#### **Plans and Ops Update**

- Today is last day in DEOC for the response teams.-

---

**HHS/FDA/CDC/USDA Call 0930**

Phil Navin	David Warnock	Keith Holterman
Capt. O'Connor	Richard A. Jones II	Chris Braden
Karen Deasy (FDA)	Lt. Smith HHS SOC	David Atchenson
Kevin Yesky (HHS)	Ellen Morrison (FDA EOC)	USDA EOC
Mitch Cohen	Rob Tauxe	Andy Flacks(REC Region II)
Danetta King (FDA EOC)	Chris Harris (HHS)	Ted Kennedy (HHS)
Michael Johnson	Elizabeth Hagen (FDA FSIS)	Mark Wilson – public affairs
Kristin Holt (USDA)	Karen Cleveland (REC IV)	Capt. Wamsley (REC IX)
Clint Matthews	Colonel Cieslak (DoD Liaison)	

**Current Staff Rhythm:**

0830 CDC Internal call and Update  
0930 CDC/HHS/FDA Conference Call  
1200 Final Case Count Cut-off  
1400 State Partners Conference Call (*E. coli*)  
1800 IAP Distribution

**CDC Update**

- 71 reported cases
- 52 confirmed by exact match PFGE
- 19 probable
- 469 suspected cases
- 75% hospitalization, 11% HUS, no deaths
- Last date of exposure is 12-3 last onset was 12-6
- Possible for some cases to be added as the lab results are returned.
- No current indications that will change lettuce as the implicated vehicle.
- 61 exact matches.
- Received one cases with first enzyme match from a case in Canada.
- Outbreak is over or outbreak appears to be over. FDA wants to have some discussion offline about language and message to put out.
- 
- Taco John's
- Coordinating with the states
- IA no new cases since 12-7
- WI has a matching (IA and MN) case by PFGE
- 

**FDA Update**

- FDA initiated trace back procedures.
- FDA requested documentation from Yum! Brands.
- FDA working on trace back for the Taco John's outbreak.

- REC Region II
  - Nothing to add.
- REC Region III
  - Nothing to report.
- REC Region IX
  - Nothing to report.

**USDA Update**

- FSIS is working on the Taco bell ground beef trace forward.
- Made contact with PA, NY, NJ, and DE to ask about product that may still be available for possible testing.
- Discussion at HQ about gathering all applicable information to determine what lots went where, what was tested, who did tests and will create a full scale summary of gathered information.

**HHS Update**

- This is the last call for this event.
- Sharing of information will now continue through normal reporting mechanisms.

**Summary**  
**CDC Internal Meeting, 0830**  
**CDC/FDA/HHS Conference Call, 0930**

General Information

- There have been no reported onset dates after 12-6 in the north-east outbreak.
- The peak of the epi-curve in the north-east outbreak remains the same.
- CDC issued a press release on December 14 that states the outbreak appears to be over.
- One new First Enzyme results were submitted to the CDC for Canada Ministry of Health. The test matches the north-east outbreak strain.
- There is one Taco Bell store that is part of the north-east outbreak that is in northern NY on the border with Canada.
- PulseNet data provided by IA, MN and WI DOH laboratories have PFGE results with 13 exact matches (IA = 6, MN = 6, WI = 1) to the mid-west strain (which is 9 bands different from the north east strain).

*E. coli* Update

North-east Outbreak (Taco Bell)

- There are 71 confirmed and probable cases in the north-east outbreak.
- There are 61 exact matches in PulseNet to the north-east outbreak strain.
- CDC case control study analysis implicates lettuce as the vehicle for the north-east outbreak.

Mid-west Outbreak (Taco John's)

- There are 13 confirmed cases in the mid-west outbreak
- There are 13 exact matches in PulseNet to the outbreak strain, 6 in IA, 6 in MN and 1 in WI.
- IA DOH case control study analysis implicates lettuce as the vehicle for the mid-west outbreak.
- MN DOH case control study analysis implicates lettuce as the vehicle for the mid-west outbreak.
- Trace back reviews are underway in both states.
- The one case in WI has a Taco John's history from a store in WI.

FDA Update

- FDA initiated trace back procedures.
- FDA requested documentation from Yum! Brands.
- FDA working on trace back for the Taco John's outbreak.

USDA Update

- FSIS is working on the Taco bell ground beef trace forward.
- Made contact with PA, NY, NJ, and DE to ask about product that may still be available for possible testing.
- Discussion at HQ about gathering all applicable information to determine what lots went where, what was tested, who did tests and will create a full scale summary of gathered information.

Media Update

- CDC issued a HAN concerning "Multi- state Outbreak of E-coli 0157 Infections, November-December 2006"

**0830 CDC Internal Meeting- Exec Conf Room**

Phillip Navin	Richard A. Jones II	Don Sharp
Clint Matthews	David Warnock	Rob Tauxe
Chris Braden	Capt. O'Connor	Patty Griffin
Karen Deasy (phone)	Art Liang	Michael Lynch
Molly Joyner (PulseNet)	Kelley Hise (PulseNet)	Sarah Wiley
Heather Bair-Brake	Martha Iwamoto	Ali Kahn
Kate Glen	Sheryl Bob	David Daigle
Tom Reynolds	Mark Hansey	Bruce Burney
Colonel Cieslak (DoD Liaison)		

**Current Staff Rhythm:**

0830 CDC Internal call and Update  
0930 CDC/HHS/FDA Conference Call  
1200 Final Case Count Cut-off  
1400 State Partners Conference Call (*E. coli*)  
1800 IAP Distribution

**E. coli Update**

Dr. Warnock–Chris Braden

- Should be the last gathering.
- Today will be last 0930 Agency call.
- 1400 will be state call. Monday will be last state call.
- 
- 71 confirmed or probable cases from five states
- Demographics remain the same.
- 75% Hospital rate is fairly high. May warrant some discussion.
- Last onset was 12-6. Last exposure was 12-3.
- Everyone comfortable saying outbreak is over.
- Some cases may still be identified. More cases identified does not mean the outbreak is ongoing.
- More analysis is ongoing, but still implicates lettuce.
- Canada has a reported PFGE pattern.
- 61 exact matches to PulseNet.
- 
- Lengthy discussion about the time it takes to get case data. This could be a good time for a multi-state study on length of time to processes etc...
- 
- Taco John (mid-west outbreak).
- CDC is observing and coordinating.
- CDC proposed a case definition for the mid-west outbreak.
- IA has not seen illness onset since 12-7.

- Attempting to confirm if this is a single/multiple restaurant outbreak.
- MN is in full trace back process with FDA.
- WI is working on their positive case.
- Troubles contacting the case by phone.
- FDA district office is supposed to contact Taco John's corporate office.
- No closed stores.
- Exposure occurred around the same time as the IA, MN dates.
- The case definitions are still being looked at.

### **Media Inquiries**

- HAN was released yesterday,
- FDA press release was issued yesterday.
- Lengthy discussion about time lines (short and long versions).

### **After Action discussion**

- Lengthy discussion about AAR and CAP for *E. coli* spinach.
- Discussion about having a media person attend the proceedings.
- Need to review whether people are comfortable with a media person attending meetings etc... during a response?

### **Congressional**

- Five senator letter. Form a joint task force to report the cause of the incidents and how to prevent further outbreaks.
- FDA, USDA and CDC conference call today.
- Position on single food agency.
- Discussion about language for the response to outbreak prevention.

### **Plans and Ops Update**

- Today is last day in DEOC for the response teams.-

---

**HHS/FDA/CDC/USDA Call 0930**

Phil Navin	David Warnock	Keith Holterman
Capt. O'Connor	Richard A. Jones II	Chris Braden
Karen Deasy (FDA)	Lt. Smith HHS SOC	David Atchenson
Kevin Yesky (HHS)	Ellen Morrison (FDA EOC)	USDA EOC
Mitch Cohen	Rob Tauxe	Andy Flacks(REC Region II)
Danetta King (FDA EOC)	Chris Harris (HHS)	Ted Kennedy (HHS)
Michael Johnson	Elizabeth Hagen (FDA FSIS)	Mark Wilson – public affairs
Kristin Holt (USDA)	Karen Cleveland (REC IV)	Capt. Wamsley (REC IX)
Clint Matthews	Colonel Cieslak (DoD Liaison)	

**Current Staff Rhythm:**

0830 CDC Internal call and Update  
0930 CDC/HHS/FDA Conference Call  
1200 Final Case Count Cut-off  
1400 State Partners Conference Call (*E. coli*)  
1800 IAP Distribution

**CDC Update**

- 71 reported cases
- 52 confirmed by exact match PFGE
- 19 probable
- 469 suspected cases
- 75% hospitalization, 11% HUS, no deaths
- Last date of exposure is 12-3 last onset was 12-6
- Possible for some cases to be added as the lab results are returned.
- No current indications that will change lettuce as the implicated vehicle.
- 61 exact matches.
- Received one cases with first enzyme match from a case in Canada.
- Outbreak is over or outbreak appears to be over. FDA wants to have some discussion offline about language and message to put out.
- 
- Taco John's
- Coordinating with the states
- IA no new cases since 12-7
- WI has a matching (IA and MN) case by PFGE
- 

**FDA Update**

- FDA initiated trace back procedures.
- FDA requested documentation from Yum! Brands.
- FDA working on trace back for the Taco John's outbreak.



- REC Region II
  - Nothing to add.
- REC Region III
  - Nothing to report.
- REC Region IX
  - Nothing to report.

**USDA Update**

- FSIS is working on the Taco bell ground beef trace forward.
- Made contact with PA, NY, NJ, and DE to ask about product that may still be available for possible testing.
- Discussion at HQ about gathering all applicable information to determine what lots went where, what was tested, who did tests and will create a full scale summary of gathered information.

**HHS Update**

- This is the last call for this event.
- Sharing of information will now continue through normal reporting mechanisms.

**Summary**  
**CDC Internal Meeting, 0830**  
**CDC/FDA/HHS Conference Call, 0930**

General Information

- There have been no reported onset dates after 12-6 in the north-east outbreak.
- The peak of the epi-curve in the north-east outbreak remains the same.
- CDC issued a press release on December 14 that states the outbreak appears to be over.
- One new First Enzyme results were submitted to the CDC for Canada Ministry of Health. The test matches the north-east outbreak strain.
- There is one Taco Bell store that is part of the north-east outbreak that is in northern NY on the border with Canada.
- PulseNet data provided by IA, MN and WI DOH laboratories have PFGE results with 13 exact matches (IA = 6, MN = 6, WI = 1) to the mid-west strain (which is 9 bands different from the north east strain).

*E. coli* Update

North-east Outbreak (Taco Bell)

- There are 71 confirmed and probable cases in the north-east outbreak.
- There are 61 exact matches in PulseNet to the north-east outbreak strain.
- CDC case control study analysis implicates lettuce as the vehicle for the north-east outbreak.

Mid-west Outbreak (Taco John's)

- There are 13 confirmed cases in the mid-west outbreak
- There are 13 exact matches in PulseNet to the outbreak strain, 6 in IA, 6 in MN and 1 in WI.
- IA DOH case control study analysis implicates lettuce as the vehicle for the mid-west outbreak.
- MN DOH case control study analysis implicates lettuce as the vehicle for the mid-west outbreak.
- Trace back reviews are underway in both states.
- The one case in WI has a Taco John's history from a store in WI.

FDA Update

- FDA initiated trace back procedures.
- FDA requested documentation from Yum! Brands.
- FDA working on trace back for the Taco John's outbreak.

USDA Update

- FSIS is working on the Taco bell ground beef trace forward.
- Made contact with PA, NY, NJ, and DE to ask about product that may still be available for possible testing.
- Discussion at HQ about gathering all applicable information to determine what lots went where, what was tested, who did tests and will create a full scale summary of gathered information.

Media Update

- CDC issued a HAN concerning "Multi- state Outbreak of E-coli 0157 Infections, November-December 2006"



## CDC IAP Number 8 and Final: *E. coli* O157 Outbreak

<b>1. Incident Name</b> <i>E. coli</i> O157 Outbreak	<b>2. Operational Period (Date/Time)</b> From: 12/14 18:00 Hours EST To: 12/15 18:00 Hours EST		<b>3. Documents Attached</b>	
			1. ICS 201 2. ICS 209	
<b>4. IMS Position</b>	<b>4a. Staff Member</b>	<b>5. IMS Mailbox</b>		<b>6. Phone number</b>
Incident Manager	Phil Navin	IMS Incident Manager <a href="mailto:eocincidentmanager@cdc.gov">eocincidentmanager@cdc.gov</a>		770-488-7100
Chief Health Officer	Dr. David Warnock	IMS Chief Health/Science Officer <a href="mailto:eocchiefhealthscienceofficer@cdc.gov">eocchiefhealthscienceofficer@cdc.gov</a>		404-553-7737
Operations Section Chief	CAPT Ralph O'Connor	IMS Operations Section Chief <a href="mailto:eocopssectionchief@cdc.gov">eocopssectionchief@cdc.gov</a>		404-553-7520
Planning Section Chief	Tom Reynolds	IMS CDC IMS Planning Section Chief <a href="mailto:eocplansectionchief@cdc.gov">eocplansectionchief@cdc.gov</a>		404-553-7815
Logistics Section Chief	Mark Hansey	IMS Logistics Section Chief <a href="mailto:eoclogsectionchief@cdc.gov">eoclogsectionchief@cdc.gov</a>		770-488-7100
Finance/Admin Section Chief		IMS Fin & Admin Section Chief <a href="mailto:eocprocfinancechief@cdc.gov">eocprocfinancechief@cdc.gov</a>		770-488-7100
IMS JIC Lead	Rick Jones	<a href="mailto:eocjicleadership@cdc.gov">eocjicleadership@cdc.gov</a>		404-202-1030
IMS Safety Official		<a href="mailto:eocsafety@cdc.gov">eocsafety@cdc.gov</a>		404-639-2432
Duty Officer		<a href="mailto:eocreport@cdc.gov">eocreport@cdc.gov</a>		770-488-7100

### 7. Current Situation/Threats:

Six states are now reporting cases to date. Five of the states have reported confirmed or probable case for a total of 71 cases reported. Food consumption/restaurant histories are continuing. Completed interviews for cases under investigation reveal that a very high proportion had eaten at Taco Bell. For culture-confirmed cases, illness onsets continue to range from 11/20 to 12/06. Other cases under investigation had illness onset as recent as 12/10. PFGE information for 58 case isolates is now available, and PFGE testing on remaining isolates is underway.

The peak time when persons became ill was in the last week of November. The outbreak appears to be over, although additional cases from the outbreak period could still be identified. Investigations include an ongoing investigation that involves interviews of ill and well Taco Bell restaurant patrons about what food items they consumed.

Cases in 52 of the 71 patients are confirmed, meaning that the patients' *E. coli* O157 strains have the outbreak "DNA fingerprint." As a result of testing by PulseNet, cases with the outbreak strain "fingerprint" pattern are being re-classified as confirmed cases, and cases with an unrelated "fingerprint" pattern are being dropped from the outbreak case count.

Health officials and the restaurant chain are working collaboratively to learn more about the shredded lettuce to determine how it may have become contaminated. No other food item has a definite or preliminary test indicating the presence of *E. coli* O157.

### *E. coli* Update, 541 Case Counts as of 12:00pm December 13

541 Confirmed/Probable/Possible/Suspect cases total, in 6 states\*

State	Confirmed Cases Reported	Probable Cases Reported	Possible Cases Reported	Suspected Cases Reported
DE	2	0	0	1
NH	0	0	1	1
NJ	25	8	0	47
NY	17	5	0	343
PA	7	6	0	77
SC	1	0	0	0
<b>Total:</b>	<b>52</b>	<b>19</b>	<b>1</b>	<b>469</b>

\*Only confirmed and probable cases are being reported to the public at this time.



## CDC IAP Number 8 and Final: *E. coli* O157 Outbreak

Hospitalized: 53 (75%)  
Hemolytic Uremic Syndrome (HUS): 8 (11%)  
Deaths: 0

For more information on *E. coli* infection, please refer to the following website:  
[http://www.cdc.gov/ncidod/dbmd/diseaseinfo/escherichiacoli\\_g.htm](http://www.cdc.gov/ncidod/dbmd/diseaseinfo/escherichiacoli_g.htm)

### 8. Planning Assumptions:

1. No known intentional foodborne threats have been identified by intelligence sources.
2. The outbreak vehicle still has not been confirmed at this time. However, shredded lettuce served in Taco Bell restaurants in the north east is the likely vehicle.
3. The peak of the outbreak was in the last week of November; the number of new cases being identified has declined substantially.
4. We anticipate maintaining the current staff rhythm for the rest of this week.

### 9. Planning Objectives:

1. Continue to narrow in on the food vehicle responsible for the outbreak with USDA, FDA, the restaurant chain, state and local health officials. Subject food is now lettuce, beef, cheddar cheese.
2. Maintain situational awareness of media interest, reports, etc. of outbreak events.
3. Continue to coordinate with FDA, DHHS and the states for information messaging to the public.
4. Continue to collect case counts from the states for reporting to the media and the public from the 12:00 noon electronic data submitted by the affected states.
5. Continue detailed analysis of case control data collected and recruit additional controls.

### 10. Work Assignment Special Instructions (if any):

- None

### 11. Special Equipment/Supplies Needed for Assignment (if any)

- Immuno STAT kit

### 12. Special Environmental Considerations (if any)

- N/A

### 13. Special Site-Specific Safety Considerations (if any)

- N/A

### 14. Other Attachments (if any)

- Epi Curve Bar Graph of confirmed and probable cases, Taco Bell consumption Epi Curve.

ICS 202 – CDC	<b>5. PREPARED BY (NAME AND POSITION)</b> Roger Harlan, IMS Incident Action Plan
---------------	---



## CDC IAP Number 8 and Final: *E. coli* O157 Outbreak

<b>INCIDENT BRIEFING</b>	<b>1. Incident Name</b> <i>E. coli</i> O157 Outbreak	<b>2. Date</b> 12/14/06	<b>3. Time</b> 18:00 EDT
<b>4. Map and Epidemiological Data</b>			

Table 1. Confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak reported to CDC as of December 14, 2006, 12:00pm EST

State	Confirmed	Probable	Possible	Suspect
DE	2	0	0	1
NH	0	0	1	1
NJ	25	8	0	47
NY	17	5	0	343
PA	7	6	0	77
SC	1	0	0	0
<b>Grand Total</b>	<b>52</b>	<b>19</b>	<b>1</b>	<b>469</b>

- 6 states reported cases
  - 5 states reporting confirmed and/or probable cases (DE, NJ, NY, PA, SC)
- 52 confirmed, 19 probable, 1 possible, and 469 suspect cases reported to CDC
  - 71 confirmed and probable cases reported publicly



**CDC IAP Number 8 and Final: *E. coli* O157 Outbreak**

**Table 2.** Confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak by state of Taco Bell exposure as reported to CDC as of December 14, 2006, 12:00pm EST

StateExposure	Total
DE	1
NJ	34
NY	22
PA	14
<b>Grand Total</b>	<b>71</b>

**Table 3.** Demographic characteristics of confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak, as of December 14, 2006, 12:00pm EST

<b>Demographics</b>	
Age in years, range (median), (N=68)	17.5 (4-61)
<b>Age Categories, n (%), (N=68)</b>	
< 5 years	1 (1)
5 - 17 years	33 (49)
18 - 59 years	32 (47)
> 59 years	2 (3)
<b>Gender, n (%), (N=69)</b>	
Female	36 (52)
Male	33 (48)

**Table 4.** Patient outcomes for confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak, as of December 14, 2006, 12:00pm EST

<b>Outcome, N=71</b>	<b>n (%)</b>	<b>HUS Cases, N=8</b>	
Hospitalized	53 (75)	Median age (years)	11
HUS	8 (11)	Range (years)	5-51
Death	0 (0)		

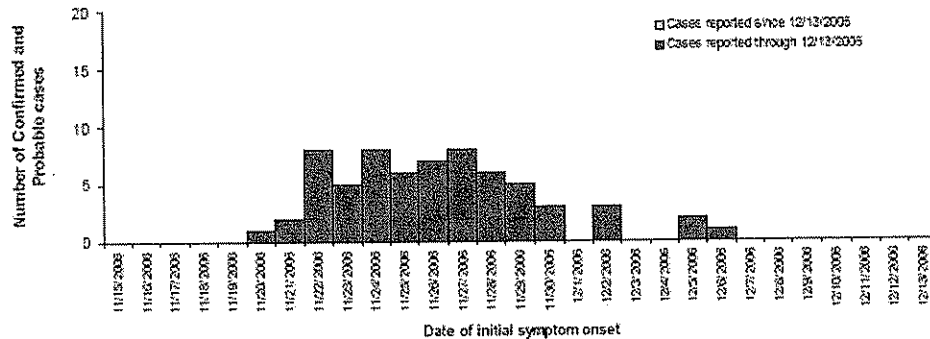
\*Cases with missing outcome information were considered to not have outcome



### CDC IAP Number 8 and Final: *E. coli* O157 Outbreak

**Figure 1. Epidemic curve of confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak, as of December 14, 2006, 12:00pm EST (N=65\*)**

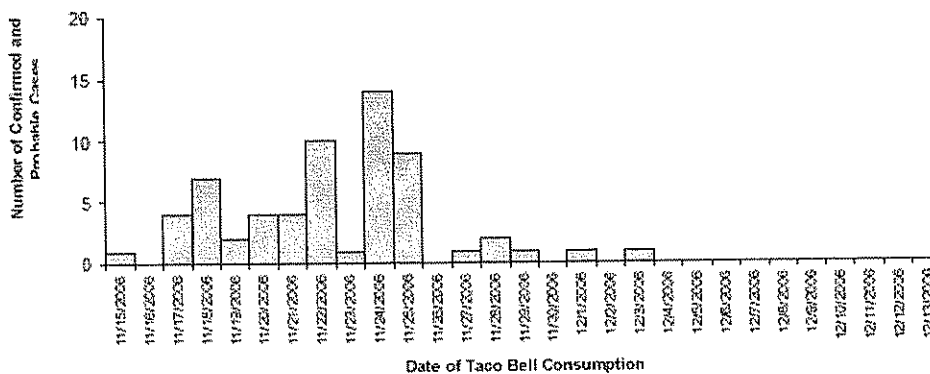
\*55 probable and confirmed cases with reported date of initial symptom onset



- Illness onset range: 11/20/2006 – 12/6/2006

**Figure 2. TACO BELL CONSUMPTION Epi Curve: Epidemic curve of confirmed and probable cases by reported date of Taco Bell Consumption, as of December 14, 2006, 12:00pm EST (N=62\*)**

\*52 probable and confirmed cases with reported date of Taco Bell consumption

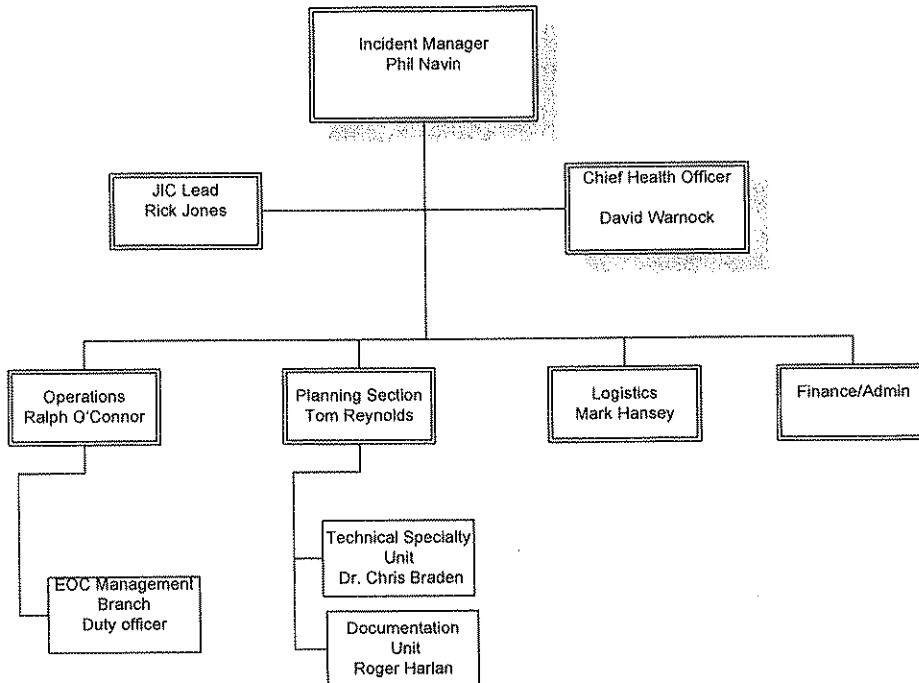


- Date of Taco Bell consumption range: 11/15/2006 – 12/3/2006



## CDC IAP Number 8 and Final: *E. coli* O157 Outbreak

### 6. Current Organization









## CDC IAP Number 8 and Final: *E. coli* O157 Outbreak

### 8. Situation Report / Actions

#### Current CDC Actions:

- Restaurant case control study:
  - 68 cases, 94 controls interviewed.
- CDC has issued a statement indicating the outbreak is over though monitoring will continue as additional cases could be identified.
- CDC Planning Section is standing down but reports and SITREPs concerning this event will be distributed by the Duty Desk at EOC Report.
- PulseNet data provided by IA and MN DOH laboratories indicate the strains in both states are new to the data base, they are a distinct strain and exactly match, but are different from Taco Bell strain.
- Work with FDA, USDA, and Taco Bell continues in an effort to identify how the shredded lettuce may have become contaminated.

#### FDA Activities:

- FDA document review for trace back of lettuce distribution in the north-east outbreak is ongoing.
- CDC will submit request to the FDA for trace back of lettuce distribution in the mid-west outbreak.
- FDA in a press conference last night (with CDC, Chris Braden attending) reported that lettuce was the likely vehicle based on the CDC case studies and suggested that it may have been a specific batch of lettuce distributed to Taco Bell restaurants that caused people to get ill.
- FDA is prepared to issue concurrence if the CDC announces the outbreak is over.

#### USDA Activities:

- Even though lettuce has been identified as the likely vehicle for the outbreak, the USDA will complete current distribution and testing review process for beef and poultry.
- USDA noted its appreciation in receiving data identifying the stores where illnesses occurred, which was gathered and shared by the CDC, and stated the data is aiding in their review process.

#### State Activities:

- DE
  - No new information.
- IA
  - No response.
  - CB: Joint press release in IA and MN.
  - IA 35 cases associated.
  - MN 6 lab confirmed and 23 probable cases associated
  - Epi information from both states independently found lettuce as the vehicle.
  - The PFGE patterns are the same, but different from the north-east outbreak.
- NH
  - No new information to report.
- NJ
  - One suspect case with illness onset on 12-10 with weak association as an *E. coli* illness.
- NY
  - Latest onset of confirmed or probable is 12-4, latest suspect case 12-10.
- PA
  - Onset 12-6 case is not from a store that is part of the Taco Bell stores previously implicated. This is a food worker. Did work for at least one day. Positive by culture.
  - The latest onset of confirmed or probable cases was 12-3.



## CDC IAP Number 8 and Final: *E. coli* O157 Outbreak

- SC
  - No new data.
- WI
  - No response.
  - CB: reports there is one exact match in PulseNet.
  - Did have Taco John exposure in Wisconsin.
- UT
  - No response.

**CDC JIC Report:** - Joint Information Center (JIC) Update 12/14/2006

### Document Development & Distribution

HAN Update distributed regarding E coli outbreak

CDCHAN-00255-06-12-14-UPD-N

UPDATE/Correction: CDCHAN-00256-06-12-14-UPD-N (in development)

Letter was developed and distributed to external partners - SOPHE, Faith-based, community-based, volunteer, and non-profit organizations (31 organizations received information to disseminate to members) and Hearing and Visually impaired organizations (five organizations received information to disseminate to members).

Following Documents have been translated to Spanish and forwarded to Web team for posting: What is CDC Doing in Response to the Outbreak of *E. coli* O157 Infections Associated with Taco Bell Restaurants?

Multistate Outbreak of *E. coli* O157 Infections, November-December 2006 Updated December 13, 2006

### CDC Inquiries

Media calls:	18
COCA emails	0
CDC-INFO calls	14
CDC-INFO emails	2
CDC-INFO emails escalated to COCA	10

### Research Team Media Report

12.14.06

- Number of Media Stories on 12.13.06 = 1190 (up from 743 on 12.12; source: Google News Search)

The following themes were observed in media headlines appearing on 12.13.06.  
News reports may not reflect findings of the investigation.

- Lettuce has been identified as the likely vehicle. (clearly the top story)
  - Sample Headline: "Taco Bell's lettuce likely culprit in *E. coli* outbreak, officials say"
  - Sample Headline: "Shredded Lettuce Is Now Chief Suspect in *E. Coli* Outbreak"
- Taco Bell sales are suffering as a result of the outbreak.
  - Sample Headline: "Taco Bell's sales suffering amid *E. coli* outbreak, exec says"

### *E. coli* Web Report

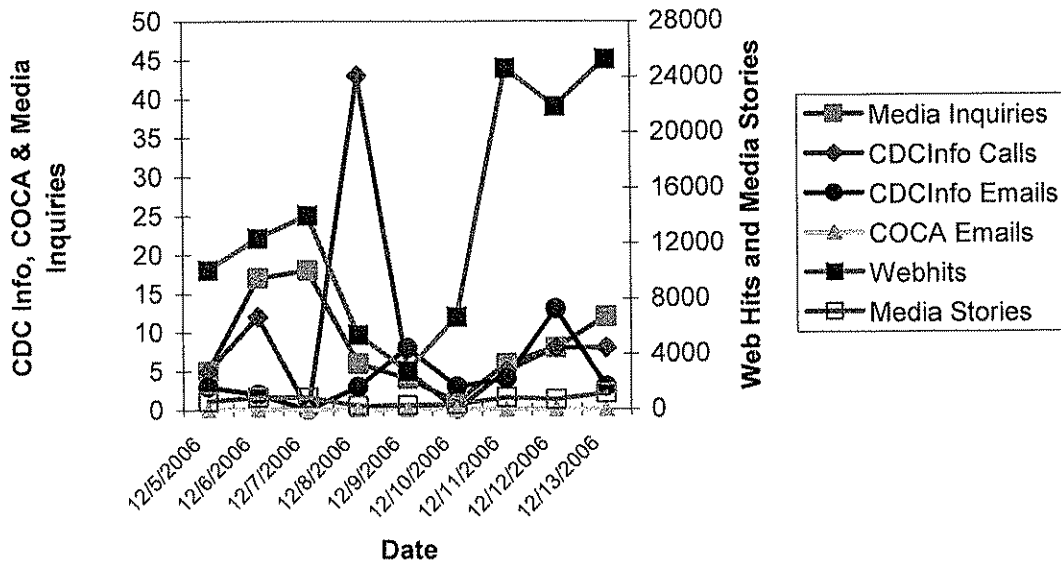
Postings on CDC *E. coli* website since last report, December 14 (as of 3:00 PM):

- [December 14 Update: Multistate Outbreak of \*E. coli\* O157 Infection, November-December 2006](http://www.cdc.gov/ecoli/current.htm)  
(<http://www.cdc.gov/ecoli/current.htm>)
- [Spanish Translation: Multistate Outbreak of \*E. coli\* O157 Infection, November-December 2006](http://www.cdc.gov/ecoli/2006/december/es/121206.htm)  
(<http://www.cdc.gov/ecoli/2006/december/es/121206.htm>)
- [Spanish Translation: Multistate Outbreak of \*E. coli\* O157 Infection, November-December 2006](http://www.cdc.gov/ecoli/2006/december/es/121106.htm)  
(<http://www.cdc.gov/ecoli/2006/december/es/121106.htm>)



### CDC IAP Number 8 and Final: *E. coli* O157 Outbreak

#### Taco Bell E Coli Dec 2006 Media Monitoring



GovDelivery subscriptions to *E. coli* what's new page watch service

- Total subscriptions: 208 (up from 187 yesterday)
- Total clickthroughs: 149 (up from 99 yesterday)

Total traffic on all *E. coli*-related pages on CDC website, December 14 (as of 2:40 PM):

- Total: 14,023 views (as of 2:40 PM)
- Final total for yesterday: 25,298 views

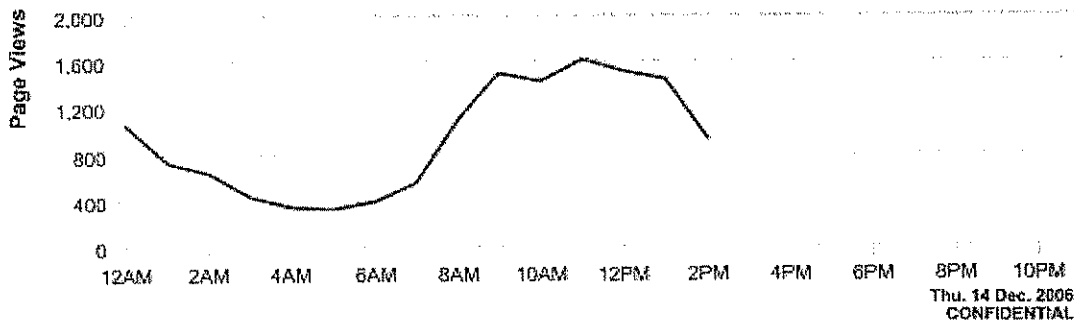
Total traffic on CDC *E. coli* home page (<http://www.cdc.gov/ecoli/>) December 14 (as of 2:40 PM):

- Total: 3,888 views (as of 2:40 PM)
- #14 on CDC Most Popular Pages (up from #18 at this time yesterday)

RSS clickthroughs on *E. coli* website, December 14 (as of 2:40 PM):

- Total: 68 (as of 2:40 PM)

Graph of traffic on all *E. coli*-related webpages today: (dip is only because  
(Note that the dip at 2:00 is only because all data for that hour have not come in yet.)



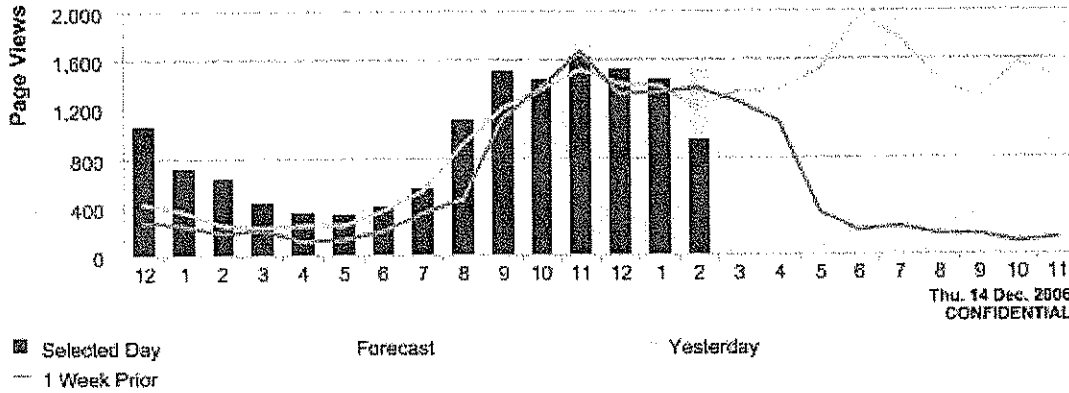
Thu. 14 Dec. 2006  
CONFIDENTIAL

Selected Period

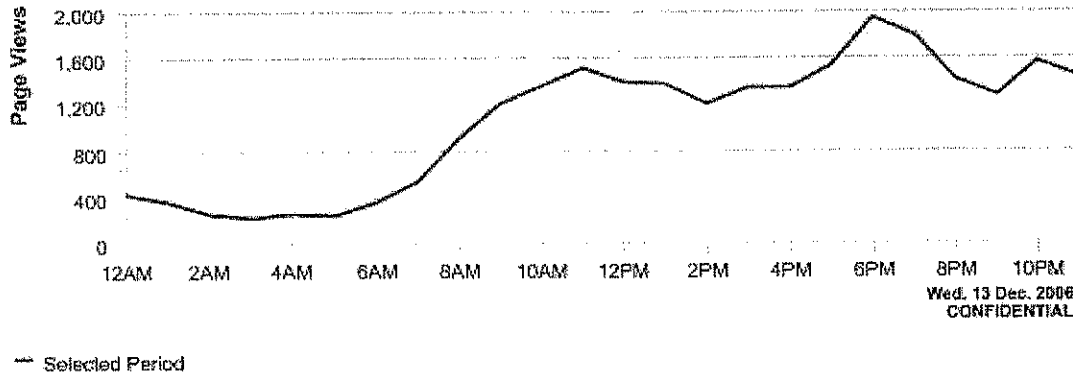


### CDC IAP Number 8 and Final: *E. coli* O157 Outbreak

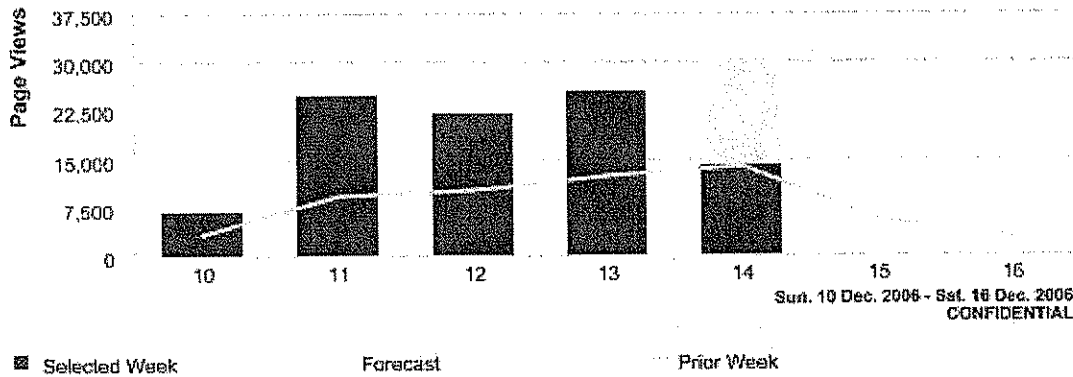
Graph of traffic on all *-E. coli*-related webpages today compared with yesterday and 1 week prior:



Final graph of traffic on all *-E. coli*-related webpages yesterday:



Graph of traffic on all *-E. coli*-related webpages for the entire week so far:





Department of Health and Human Services  
Centers for Disease Control and Prevention

SAFER · HEALTHIER · PEOPLE™



**CDC IAP Number 8 and Final: *E. coli* O157 Outbreak**

**INCIDENT STATUS SUMMARY  
CDC- ICS 209**

1. Date 12/14/2006		2. Initial <input type="checkbox"/> Update <input type="checkbox"/> Final <input checked="" type="checkbox"/>		3. Incident Name <i>E. coli</i> O157 Outbreak		4. Incident Number	
5. Incident Manager Phil Navin		6. Chief Health Officer Dr. David Warnock		7. Type of Incident Biological		8. Cause Restaurant	
9. Activation Date/Time 12/07/06 08:30		10. Total CDC Personnel Deployed 0		11. Total CDC OFRD Personnel Deployed 0		12. Expected Completion Date/Time TBD	
13. Number of MAs Received: Period: Total: 0		14. Number of MAs Completed: Period: Total: 0		15. Number of ARFs Received: Period: Total: 0		16. Number of ARFs Completed: Period: Total: 0	
17. Deaths 0		18. Cases Confirmed: 52 Probable: 19 Possible: 1 Suspect: 469		19. Current Number of Evacuees N/A		20. Current Number of Shelters Open N/A	
21. Current Weather- N/A  WS           Temp WD           RH		22. Predicted Weather- N/A  WS           Temp WD           RH		23. Cost to Date  Unknown		24. Estimated Total Cost  Unknown	
<b>25. CDC Assets Deployed</b>							
Resources	Location	Mission	Number of Personnel Assigned	Team Lead	% Mission Complete	TOTAL TEAMS	
<b>Teams</b>							None
<b>Equipment</b>							
Immuno STAT kit	Smyrna, DE	Ship test kits	0	Logistics	100%	0	
Total Personnel Deployed			0	TEAMS:		None	
26. Significant Events None							
27. Significant Issues None							
28. Prepared by: Roger Harlan, IMS Incident Action Plan		29. Approved by Thomas Reynolds, IMS Planning Section Chief		30. Date 12/14/06		Time 18:00 EDT	
<b>ICS 209 – CDC</b>							

# Multi-state *E. coli* O157 / Taco Bell Outbreak

Updated numbers for  
Thursday, December 14, 2006

\*\*\*Information for internal use only\*\*\*

**Table 1.** Confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak reported to CDC as of December 14, 2006, 12:00pm EST

State	Confirmed	Probable	Possible	Suspect
DE	2	0	0	1
NH	0	0	1	1
NJ	25	8	0	47
NY	17	5	0	343
PA	7	6	0	77
SC	1	0	0	0
<b>Grand Total</b>	<b>52</b>	<b>19</b>	<b>1</b>	<b>469</b>

- 6 states reported cases
  - 5 states reporting confirmed and/or probable cases (DE, NJ, NY, PA, SC)
- 52 confirmed, 19 probable, 1 possible, and 469 suspect cases reported to CDC
  - 71 confirmed and probable cases reported publicly



**Table 2.** Confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak by state of Taco Bell exposure as reported to CDC as of December 14, 2006, 12:00pm EST

StateExposure	Total
DE	1
NJ	34
NY	22
PA	14
<b>Grand Total</b>	<b>71</b>

**Table 3.** Demographic characteristics of confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak, as of December 14, 2006, 12:00pm EST

<b>Demographics</b>	
<b>Age in years, range (median), (N=68)</b>	17.5 (4-61)
<b>Age Categories, n (%), (N=68)</b>	
< 5 years	1 (1)
5 - 17 years	33 (49)
18 - 59 years	32 (47)
> 59 years	2 (3)
<b>Gender, n (%), (N=69)</b>	
Female	36 (52)
Male	33 (48)

**Table 4.** Patient outcomes for confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak, as of December 14, 2006, 12:00pm EST

<b>Outcome, N=71</b>	<b>n (%)</b>
Hospitalized	53 (75)
HUS	8 (11)
Death	0 (0)

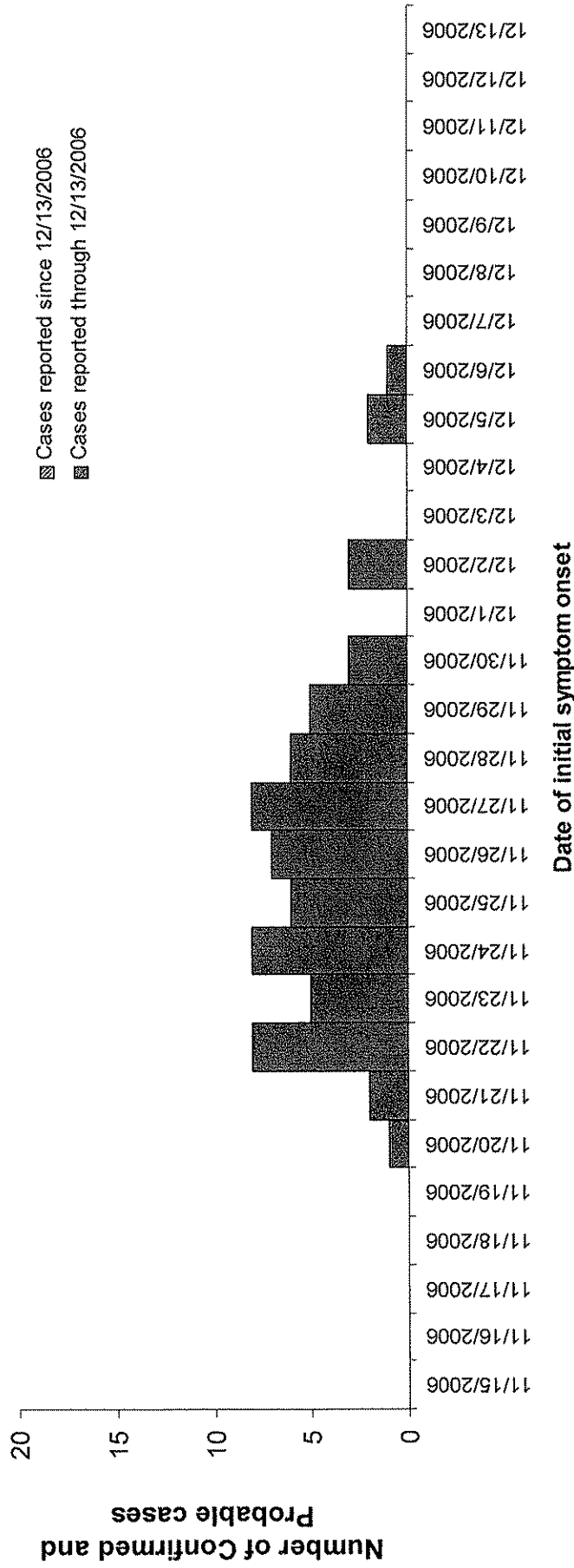
  

<b>HUS Cases, N=8</b>	
Median age (years)	11
Range (years)	5-51

\*Cases with missing outcome information were considered to not have outcome

**Figure 1. Epidemic curve of confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak, as of December 14, 2006, 12:00pm EST (N=65\*)**

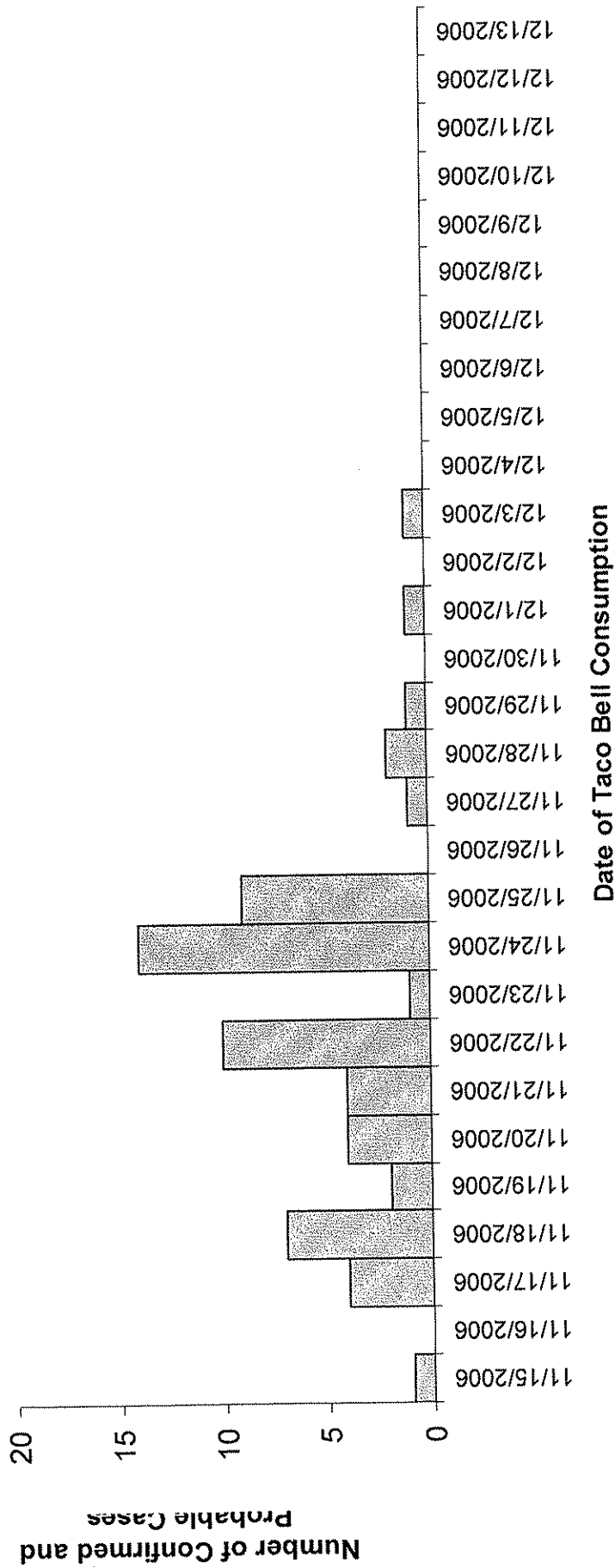
\*65 probable and confirmed cases with reported date of initial symptom onset



- Illness onset range: 11/20/2006 – 12/6/2006

**Figure 2. TACO BELL CONSUMPTION Epi Curve: Epidemic curve of confirmed and probable cases by reported date of Taco Bell Consumption, as of December 14, 2006, 12:00pm EST (N=62\*)**

\*62 probable and confirmed cases with reported date of Taco Bell consumption



- Date of Taco Bell consumption range: 11/15/2006 – 12/3/2006

**0830 CDC Internal Meeting- Exec Conf Room**

Phillip Navin	Richard A. Jones II	Don Sharp
Tom Reynolds	David Warnock	Rob Tauxe
Chris Braden	Russell Baker	Patty Griffin
Karen Deasy (phone)	Art Liang	Michael Lynch
Molly Joyner (PulseNet)	Kelley Hise (PulseNet)	Sarah Wiley
Heather Bair-Brake	Martha Iwamoto	Ali Kahn
Kate Glen	Sheryl Bob	David Daigle
Colonel Cieslak (DoD Liaison)		

**Current Staff Rhythm:**

0830 CDC Internal call and Update  
0930 CDC/HHS/FDA Conference Call  
1200 Final Case Count Cut-off  
1400 State Partners Conference Call (*E. coli*)  
1800 IAP Distribution

**E. coli Update**

Dr. Warnock--Chris Braden

- CDC is not seeing any large changes in number of cases.
- CDC is not seeing large changes in the number of suspect cases (meaning, they are not moving into the confirmed or probable categories)
- CDC is reporting 71 confirmed and probable cases, no new states of exposure.
- The latest reported cases has a reported onset date of 12-6.
- Epi-curve is not moving (has not moved in a week) and is filling in well. The Epi curve previously looked as if there might have been two peaks. It is now filling in as a typical single source outbreak.
- We are at least 15 days past the peak of the outbreak.
- Begin discussion on how we determine if the outbreak is over.
- This may be affected by the information coming from the Taco John outbreak.
- We need to press the issue and stress that the outbreak is over, since it has been eight days since the most recent report of onset.
- The last time anyone that ate at a Taco Bell was December 3. We believe the outbreak is over. We can introduce this at 930. We will announce at 1400 that will be issuing a statement that the outbreak is over.
- Maintain the staff rhythm for at least Thursday and Friday (possibly Saturday).
- State and local investigators in IA and MN, got the products and product lists and quantities. In IA were able to statistically implicate only lettuce.
- MN was able to do a case control study (of five) to identify lettuce.
- PFGE patterns match in IA and MN but is different from NE outbreak.
- Single distributor delivers lettuce for MN and IA.
- FDA has requested that the CDC drafts a memo requesting trace back on lettuce.

- CDC needs to touch base with Taco John's administration. Work with out partners. CDC will sit in on a state to state call. Act as coordinators.
- WI may now have a case as well.
- CDC is responsible for coordinating a multi-state outbreak.

### Case Control

- The sales data study is supporting the findings of other case control statistics and is continuing to implicate lettuce.
- There are 57 exact matches in PulseNet to the north east outbreaks train.
- IA 6 MN 6, WI 1
- Three isolates from IA are non-modal. A reminder should be sent to the affected states in remind that shiga toxin testing may be required as H7 cannot be identified in non-modal isolates.
- Case control study info:
- Additional data is supporting the findings of other case control statistics and is continuing to implicate lettuce.
- FSIS, ground beef, temps for cooking had been verified at processing facilities, (1990s ground beef, created changes, including second lethal cooking step in stores) and cooking in stores, and make it a non-plausible vehicle.
- Cheese, is pasteurized. Cheese is used in two cheese types. Cheese was distributed to other states.
- Right before press conference FDA reported there was a production of cheese was not the same as the three cheese blend and was only distributed in are of the affected states.
- CDC still believes that lettuce was the likely vehicle for the north east outbreak.
- It is noted and considered that lettuce has no "kill" steps involved in the processing and distribution of lettuce before consumption.
- Case control study, information is still being collected and analyzed. This information will also be cross analyze with multiple studies.

### Taco Bell meeting discussion

- Yum! Brands and Taco Bell executives. Sales down 20-30%
- Yum executives had five specific issues that wanted discussed:
  - The progress of the investigation. Want to review data.
  - Want to know the criteria for the end of the outbreak.
  - Coordination of press releases and sharing info before release.
  - What data is needed from Taco bell?
  - Discussion about how does CDC know that Taco Bell is the source?
- Taco Bell discussed wanting to be proactive about food safety.
- They want to take a leadership role in public health.
- Yum executives would like to see CDC data being analyzed.
- Yum executives were told about three cases that express no association with CDC. Yum Brands press release following the meeting reported the three cases that were not associated with Taco Bell.

**Media Inquiries**

- Will we issue a dispatch?
- We will work on a HAN maybe two.
- We will issue a single HAN discussing both outbreaks.
- Reviewing stories show that lettuce is the likely vehicle and impact to Taco Bell.
- JIC cleared piece on what the CDC is doing for outbreak for release today
- Q&A piece for the outbreak
- Anatomy of an outbreak for release today.

**Congressional**

- Discussion with a congressman today (1530).

**Plans and Ops Update**

- Nothing to report

---

**HHS/FDA/CDC/USDA Call 0930**

Phil Navin	David Warnock	Keith Holterman
Russell Baker	Richard A. Jones II	Chris Braden
Karen Deasy (FDA)	Lt. Smith HHS SOC	David Atchenson
Kevin Yesky (HHS)	Ellen Morrison (FDA EOC)	USDA EOC
Mitch Cohen	Rob Tauxe	Andy Flacks(REC Region II)
Danetta King (FDA EOC)	Chris Harris (HHS)	Ted Kennedy (HHS)
Michael Johnson	Elizabeth Hagen (FDA FSIS)	Mark Wilson – public affairs
Kristin Holt (USDA)	Karen Cleveland (REC IV)	Capt. Wamsley (REC IX)
Colonel Cieslak (DoD Liaison)		

**Current Staff Rhythm:**

0830 CDC Internal call and Update  
0930 CDC/HHS/FDA Conference Call  
1200 Final Case Count Cut-off  
1400 State Partners Conference Call (*E. coli*)  
1800 IAP Distribution

**CDC Update**

- Taco Bell:
- 48 confirmed 23 probable (71) from Taco Bell
- No new states for exposure
- 1 probable case with more recent onset (12-6)
- Peak of epi curve unchanged for a week
- Plan to announce today the outbreak is over
- Taco John's:
- IA-6, MN-6 and WI-1
- IA has implicated lettuce through statistical and dose response analysis.
- MN statistics also implicate lettuce.
- PulseNet data from IA and MN indicates that the strains are a distinct strain and exactly match each other, but are different from Taco Bell.
- It appears the IA and MN Taco John's stores share a common lettuce distributor.
- CDC will request trace back from FDA.
- WI 1 PulseNet is an exact match to
- 57 exact matches for Taco Bell outbreak in the north-east.
- 13 exact matches for Taco John's in the mid-west.
- The Taco John's pattern is a new unique pattern to the database.
- The mid-west outbreak numbers are IA-6, MN-6 and WI-1
- Additional data yesterday helped to solidify that lettuce is the vehicle for the Taco Bell outbreak
- CDC website updated to indicate beef, cheese and lettuce, and stated lettuce was the likely vehicle.



- CDC will issue a HAN today about lettuce and the outbreak
- CDC met with Taco Bell yesterday.
- IA information (from their DOH press release).
- Mid West outbreak implicates lettuce.
- 50 illnesses in at least two states.
- CDC will issue final IAP for Taco Bell outbreak today.
- Suggest that tomorrow be the last day to do the calls and documentation.

#### **FDA Update**

- FDA, CDC and Yum Brands conference call.
- FDA requested data to assist with conducting a trace back for lettuce.
- Trace back has been initiated on legs that impacted five affected stores.
- At least three more trace backs will be initiated as early as today.
- FDA, CDC, IA and MN conference call.
- Trace back assignments in MN and IA to begin today.
- FDA (with CDC) held a press conference.
- Provided similar data as listed above.
- A lot of questions about the outbreak and why people are sick.
- Suggest that it may have been a specific batch that went to Taco bell that made people sick.
- FDA will update press release to indicate outbreak is over if CDC does.
  
- REC Region II
  - Nothing to add.
- REC Region III
  - Nothing to report.
- REC Region IX
  - Nothing to report.

#### **USDA Update**

- FSIS is completing supply and distribution review for the beef products.
- The report from the review should be completed today as well.
- Other beef and poultry reviews are ongoing.
- With CDC information gathered on stores/locations with illnesses the trace back is further narrowed.
- Monitoring the lots that may have matched the outbreak info.

#### **HHS Update**

- Tomorrow will be the last day for calls.

**Summary**  
**CDC Internal Meeting, 0830**  
**CDC/FDA/HHS Conference Call, 0930**

General Information

- There have been no reported onset dates after 12-6 in the north-east outbreak.
- Epi-curve is filling out as predicted for a single source scenario in the north-east outbreak.
- The peak of the epi-curve in the north-east outbreak has not shifted in over a week.
- During the 0830 CDC internal conference call concurred they are prepared to issue statement today to indicate the outbreak is over.
- Yum! Brands team of executives met with the CDC December 12. They indicated they were ready and willing to take a leadership role in “safeguarding the produce supply chain and public health.”
- PulseNet data provided by IA and MN DOH laboratories indicate the strains in both states are new to the data base, they are a distinct strain and exactly match, but are different from Taco Bell strain.

*E. coli* Update

North-east Outbreak (Taco Bell)

- There are 71 confirmed and probable cases in the north-east outbreak.
- There are 57 exact matches in PulseNet to the north-east outbreak strain.
- CDC case control study analysis implicates lettuce as the vehicle for the north-east outbreak.

Mid-west Outbreak (Taco John's)

- There are 13 confirmed cases in the mid-west outbreak
- There are 13 exact matches in PulseNet to the outbreak strain, 6 in IA, 6 in MN and 1 in WI.
- IA DOH case control study analysis implicates lettuce as the vehicle for the mid-west outbreak.
- MN DOH case control study analysis implicates lettuce as the vehicle for the mid-west outbreak.

FDA Update

- FDA document review for trace back of lettuce distribution in the north-east outbreak is ongoing.
- CDC will submit request to the FDA for trace back of lettuce distribution in the mid-west outbreak.
- FDA in a press conference last night (with CDC, Chris Braden attending) reported that lettuce was the likely vehicle based on the CDC case studies and suggested that it may have been a specific batch of lettuce distributed to Taco Bell restaurants that caused people to get ill.
- FDA is prepared to issue concurrence if the CDC announces the outbreak is over.

USDA Update

- Even though lettuce has been identified as the likely vehicle for the outbreak, the USDA will complete current distribution and testing review process for beef and poultry.
- USDA noted its appreciation in receiving data identifying the stores where illnesses occurred, which was gathered and shared by the CDC, and stated the data is aiding in their review process.

Media Update

- CDC issued a HAN today concerning “Multi- state Outbreak of E-coli 0157 Infections, November-December 2006”
- CDC posted the following article on the CDC website: “What CDC and Other Agencies Are Doing in Response to the Outbreak of *E. coli* O157:H7 Infections”



### CDC IAP Number 7: *E. coli* O157 Outbreak

<b>1. Incident Name</b> <i>E. coli</i> O157 Outbreak	<b>2. Operational Period (Date/Time)</b> From: 12/13 18:00 Hours EST To: 12/14 18:00 Hours EST		<b>3. Documents Attached</b> 1. ICS 201 2. ICS 209
<b>4. IMS Position</b>	<b>4a. Staff Member</b>	<b>5. IMS Mailbox</b>	<b>6. Phone number</b>
Incident Manager	Phil Navin	IMS Incident Manager <a href="mailto:eocincidentmanager@cdc.gov">eocincidentmanager@cdc.gov</a>	770-488-7100
Chief Health Officer	Dr. David Warnock	IMS Chief Health/Science Officer <a href="mailto:eocchiefhealthscienceofficer@cdc.gov">eocchiefhealthscienceofficer@cdc.gov</a>	404-553-7737
Operations Section Chief	CAPT Ralph O'Connor	IMS Operations Section Chief <a href="mailto:eocopssectionchief@cdc.gov">eocopssectionchief@cdc.gov</a>	404-553-7520
Planning Section Chief	Tom Reynolds	IMS CDC IMS Planning Section Chief <a href="mailto:eocplansectionchief@cdc.gov">eocplansectionchief@cdc.gov</a>	404-553-7815
Logistics Section Chief	Mark Hansey	IMS Logistics Section Chief <a href="mailto:eoclogsectionchief@cdc.gov">eoclogsectionchief@cdc.gov</a>	770-488-7100
Finance/Admin Section Chief		IMS Fin & Admin Section Chief <a href="mailto:eocprocfinancechief@cdc.gov">eocprocfinancechief@cdc.gov</a>	770-488-7100
IMS JIC Lead	Rick Jones	<a href="mailto:eocjicleadership@cdc.gov">eocjicleadership@cdc.gov</a>	404-202-1030
IMS Safety Official		<a href="mailto:eocsafety@cdc.gov">eocsafety@cdc.gov</a>	404-639-2432
Duty Officer		<a href="mailto:eocreport@cdc.gov">eocreport@cdc.gov</a>	770-488-7100

**7. Current Situation/Threats:**

Six states are now reporting cases to date. Five of the states have reported confirmed or probable case for a total of 71 cases reported. Food consumption/restaurant histories are continuing. Completed Interviews for cases under investigation reveal that a very high proportion had eaten at Taco Bell. For culture-confirmed cases, illness onsets continue to range from 11/20 to 12/06. Other cases under investigation had illness onset as recent as 12/8. PFGE information for 55 case isolates is now available, and PFGE testing on remaining isolates is underway.

CDC is working with state and local health officials, the Food and Drug Administration (FDA), the Department of Agriculture (USDA), and the restaurant chain to determine what food caused the outbreak. These investigations include an ongoing investigation that involves interviews of ill and well Taco Bell restaurant patrons about what food items they consumed. These food items include a variety of different ingredients. By comparing foods consumed by ill and well persons, investigators can show statistical links between illness and consumption of particular food ingredients. Public health investigators have identified a few ingredients that were consumed more often by ill persons than well persons and were statistically linked with illness: lettuce, cheddar cheese, and ground beef. This analysis also indicates that onions of any type are not linked to this outbreak. The investigators have also gathered additional information about the locations of involved restaurants, the patterns of distribution of food ingredients, and the characteristics and preparation of food ingredients. Evaluation of all these data indicates that shredded lettuce consumed at Taco Bell restaurants in the northeastern United States was the most likely source of the outbreak. Because multiple Taco Bell restaurants were involved during the same time period, contamination of lettuce likely occurred before reaching the restaurants. Health officials and the restaurant chain are working collaboratively to learn more about the shredded lettuce to determine how it may have become contaminated.

Minnesota and Iowa continue to investigate the recent *E. coli* O157 outbreak with a regional restaurant chain and will share their investigatory results with CDC, FDA, and USDA in the coming days.



### CDC IAP Number 7: *E. coli* O157 Outbreak

*E. coli* Update, 536 Case Counts as of 12:00pm December 13

536 Confirmed/Probable/Possible/Suspect cases total, in 6 states\*

State	Confirmed Cases Reported	Probable Cases Reported	Possible Cases Reported	Suspected Cases Reported
DE	2	0	0	1
NH	0	0	1	1
NJ	23	10	0	43
NY	15	7	1	338
PA	7	6	0	80
SC	1	0	0	0
<b>Total:</b>	<b>48</b>	<b>23</b>	<b>2</b>	<b>463</b>

\*Only confirmed and probable cases are being reported to the public at this time.

Hospitalized: 53 (75%)

Hemolytic Uremic Syndrome (HUS): 8 (11%)

Deaths: 0

#### 8. Planning Assumptions:

1. No known intentional foodborne threats have been identified by intelligence sources.
2. The outbreak vehicle still has not been confirmed at this time. However, shredded lettuce served in Taco Bell restaurants in the north east is the likely vehicle.
3. The peak of the outbreak was in the last week of November; the number of new cases being identified has declined substantially.
4. We anticipate maintaining the current staff rhythm for the rest of this week.

#### 9. Planning Objectives:

1. Continue to pursue the identification of the food vehicle for the outbreak with USDA, FDA, the restaurant chain, state and local health officials.
2. Maintain situational awareness of media interest, reports, etc. of outbreak events.
3. Continue to coordinate with FDA, DHHS and the states for information messaging to the public.
4. Continue to collect case counts from the states for reporting to the media and the public from the 12:00 noon electronic data submitted by the affected states.
5. Continue detailed analysis of case control data collected and recruit additional controls.

#### 10. Work Assignment Special Instructions (if any):

- None

#### 11. Special Equipment/Supplies Needed for Assignment (if any)

- N/A

#### 12. Special Environmental Considerations (if any)

- N/A

#### 13. Special Site-Specific Safety Considerations (if any)

- N/A

#### 14. Other Attachments (if any)

- Map

ICS 202 – CDC

#### 5. PREPARED BY (NAME AND POSITION)

Roger Harlan, IMS Incident Action Plan



## CDC IAP Number 7: *E. coli* O157 Outbreak

<b>INCIDENT BRIEFING</b>	<b>1. Incident Name</b> <i>E. coli</i> O157 Outbreak	<b>2. Date</b> 12/13/06	<b>3. Time</b> 18:00 EDT
--------------------------	---	----------------------------	-----------------------------

### 4. Map and Epidemiological Data

**Table 1.** Confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak reported to CDC as of December 13, 2006, 12:00pm EST

State	Confirmed	Probable	Possible	Suspect
DE	2	0	0	1
NH	0	0	1	1
NJ	23	10	0	43
NY	15	7	1	338
PA	7	6	0	80
SC	1	0	0	0
<b>Grand Total</b>	<b>48</b>	<b>23</b>	<b>2</b>	<b>463</b>

- 6 states reported cases
  - 5 states reporting confirmed and/or probable cases (DE, NJ, NY, PA, SC)
- 48 confirmed, 23 probable, 2 possible, and 463 suspect cases reported to CDC
  - 71 confirmed and probable cases reported publicly



### CDC IAP Number 7: *E. coli* O157 Outbreak

Table 2. Confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak by state of Taco Bell exposure as reported to CDC as of December 13, 2006, 12:00pm EST

State of Taco Bell	Total
DE	1
NJ	34
NY	22
PA	14
<b>Grand Total</b>	<b>71</b>

Table 3. Demographic characteristics of confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak, as of December 13, 2006, 12:00pm EST

Demographics	
Age in years, range (median), (N=68)	17.5 (4-61)
Age Categories, n (%), (N=68)	
< 5 years	1 (2)
5 - 17 years	33 (49)
18 - 59 years	32 (47)
> 59 years	2 (3)
Gender, n (%), (N=69)	
Female	36 (52)
Male	33 (48)

Table 4. Patient outcomes for confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak, as of December 13, 2006, 12:00pm EST

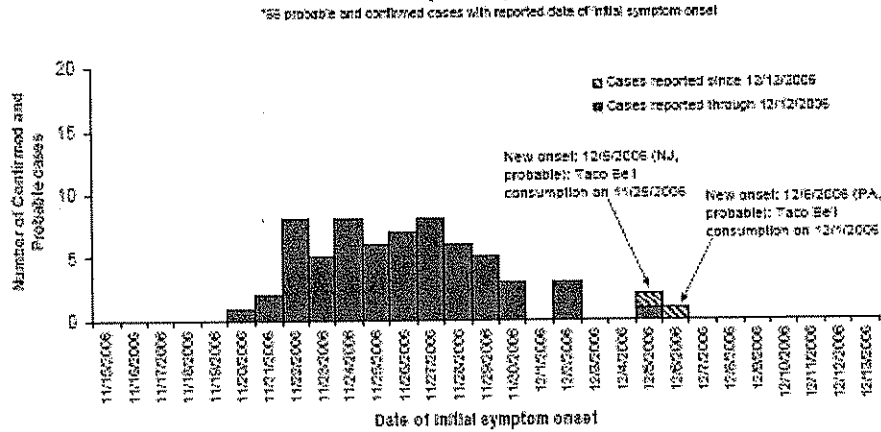
Outcome, N=71	n (%)	HUS Cases, N=6	
Hospitalized	53 (75)	Median age (years)	11
HUS	8 (11)	Range (years)	6-51
Death	0 (0)		

\*Cases with missing outcome information were considered to not have outcome



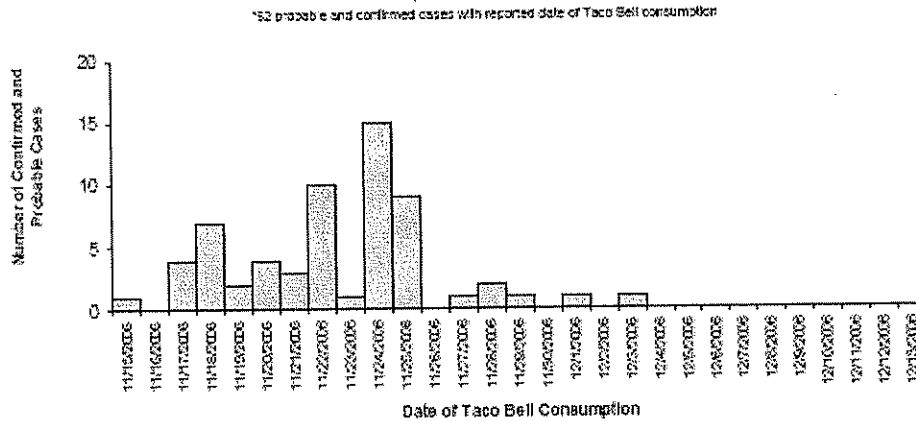
### CDC IAP Number 7: *E. coli* O157 Outbreak

**Figure 1. Epidemic curve of confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak, as of December 13, 2006, 12:00pm EST (N=65\*)**



- Illness onset range: 11/20/2006 – 12/6/2006

**Figure 2. TACO BELL CONSUMPTION Epi Curve: Epidemic curve of confirmed and probable cases by reported date of Taco Bell Consumption, as of December 13, 2006, 12:00pm EST (N=62\*)**

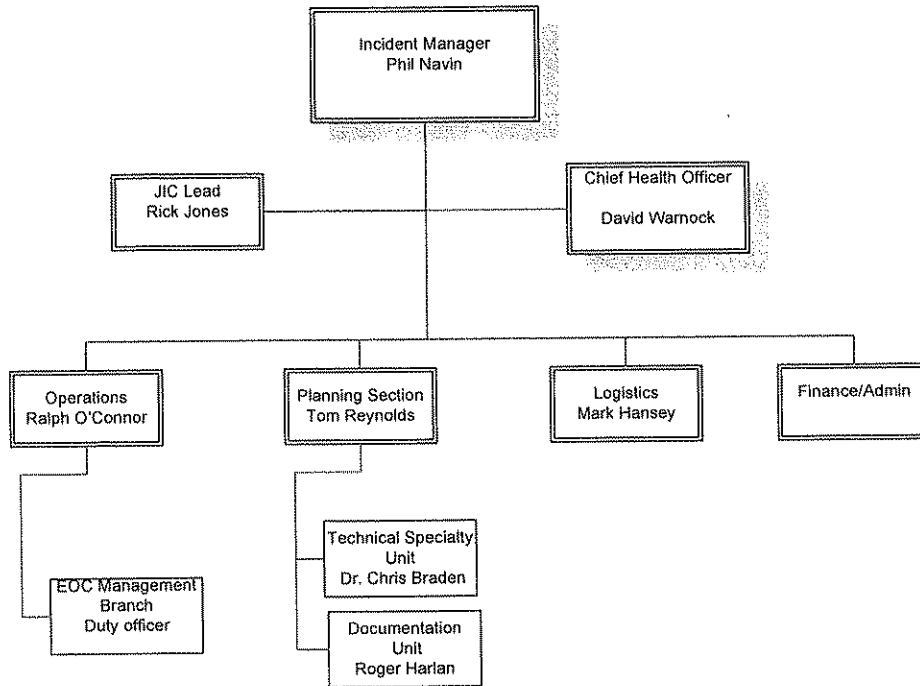


- Date of Taco Bell consumption range: 11/15/2006 – 12/3/2006



### CDC IAP Number 7: *E. coli* O157 Outbreak

#### 6. Current Organization









## CDC IAP Number 7: *E. coli* O157 Outbreak

### 8. Situation Report / Actions

#### Current CDC Actions:

- Restaurant case control study:
  - 46 cases, 92 controls interviewed.
  - Association with Taco Bell is very strong from the analyzed data.
- Food item case control study:
  - 66 cases, 80 controls interviewed.
  - Analysis has statistical links with lettuce, beef and cheese.
- CDC would like to continue control recruitment.
- Case control analysis is ongoing.
- CDC has 55 exact PFGE matches to the outbreak strain.
- CDC is anticipating PFGE testing results on December 13 from the IA and MN DOH associated with the Taco John cases.

#### FDA Activities:

- Based on preliminary case control study by the CDC, the FDA has requested trace back documentation for lettuce used in the Taco Bell stores.
- FDA is in the process of matching up the product lots to the stores.
- FDA held discussion concerning when focus will shift from raw food to name a specific item (like lettuce).
- FDA working to trace back process on lettuce. FDA has store information (from states for affected stores). Investigation is ongoing, no results yet.
- FDA suggested contact with Public Health Canada.

#### USDA Activities:

- Based on preliminary case control study by the CDC, the USDA is focusing on ground beef.
- USDA focus is on the product safety standards in production, required testing and self imposed sample testing.
- Reports indicate that all finished product reached the required temperatures.
- All test results performed, required or not, have come back negative.
- At this time evidence does not support further action at the production facilities.

#### State Activities:

- CA
  - No cases, no update.
- CT
  - Nothing to report.
- DE
  - New suspect case with onset date of 12/4.
- NH
  - The possible case is a full-time college student in New Hampshire but is a Massachusetts resident. PFGE test results will be back on Friday 12/5.
  - One suspect case who ate at a Taco Bell with previously confirmed cases.
- NJ
  - Most recent onset is 12/7.
  - Providing information on matching PFGE patterns that do not match the Taco Bell pattern.
- NY
  - Latest confirmed and probable cases have an onset date of 12/4.



## CDC IAP Number 7: *E. coli* O157 Outbreak

- PA
  - The 12/6 case is not from a store that is part of the previously implicated Taco Bell cases.
  - No onset dates after 12/7.
  - When questioned about suspect cases on 12/5, it would correlate when media stories started.
- SC
  - No new cases.
- UT
  - Cases dropped out because the PFGE pattern did not match the outbreak.

**CDC JIC Report:** - Joint Information Center (JIC) Update 12/13/2006

### Documents currently in development:

- Questions and Answers about E. Coli O157:H7 Outbreak in Taco Bell - sent for clearance 12/13/06
- What CDC and Other Agencies Are Doing in Response to the Outbreak of E. coli O157:H7 Infections - sent for clearance 12/12/06
- GIS Map of Taco Bell physical locations - in development (with DFBMD epi team)
- Timeline of E. coli infection (detailed) - in development (with DFBMD epi team).

### Team Actions/Notifications

- As requested by ADCS Dave Daigle, New Jersey and New York members of the National Public Health Information Coalition were alerted to our daily postings for the E coli update.
- A member of the ECS Policymaker Team will be attending the Waxman Joint CDC/FDA briefing (Washington DC) that will be occurring at 3:30pm on 12/14. He will provide notes to the JIC following that meeting.

### Inquiries to CDC Hotlines:

COCA emails	1
CDC-INFO calls	8
CDC-INFO emails	2
CDC-INFO emails escalated to COCA	1

### Media Inquiries:

As of 3pm 12/13 total media calls: 12

### Research Team Media Report

- Number of Media Stories on 12.12.06 = 743 (down from 890 on 12.11; source: Google News Search)

The following themes were observed in media headlines appearing on 12.12.06.  
News reports may not reflect findings of the investigation.

- The source of the outbreak is not green onions, but rather is a "mystery" and the investigation may continue for some time.
  - Sample Headline: "Lack of E.coli source may prolong Taco Bell crisis"
  - Sample Headline: "Source of E. coli still a mystery as state continues testing"
- The cases of illness in Minnesota have been linked to those in Iowa.
  - Sample Headline: "E. coli outbreak widens in Minnesota"
  - Sample Headline: "E. coli cases spread in southern Minnesota"



### CDC IAP Number 7: *E. coli* O157 Outbreak

- Taco Bell is assuring customers via public relations campaign that its food is safe.  
Sample Headline: "Taco Bell aims to persuade customers its food is safe"  
Sample Headline: "Taco Bell says food safe; source of *E. coli* still a mystery"
- The systems in place for ensuring food safety need attention and action.  
Sample Headline: "E. coli outbreaks reveal holes in food safety net"  
Sample Headline "Third *E. coli* outbreak this year has spawned criticism of federal oversight"

#### Web Team Report

Postings on CDC *E. coli* website since last report, December 12 (as of 3:00 PM):

- December 12 Update: Multistate Outbreak of *E. coli* O157 Infection, November-December 2006 (<http://www.cdc.gov/ecoli/current.htm>)
- Spanish Translation: Questions & Answers: Sickness caused by *E. coli* ([http://www.cdc.gov/ecoli/es/qa\\_ecoli\\_sickness.htm](http://www.cdc.gov/ecoli/es/qa_ecoli_sickness.htm))

GovDelivery subscriptions to *E. coli* what's new page watch service

- Total subscriptions: 187 (up from 156 yesterday)
- Total clickthroughs: 99

Total traffic on all *E. coli*-related pages on CDC website, December 13 (as of 1 PM):

- Total: 8,770 views (as of 1 PM)
- Final total for yesterday: 21,883 views (down from 24,639 on Monday)
- Projection of today's page views is slightly less than yesterday's page views (see *Graph of traffic on all -E. coli-related webpages for the entire week so far below*)

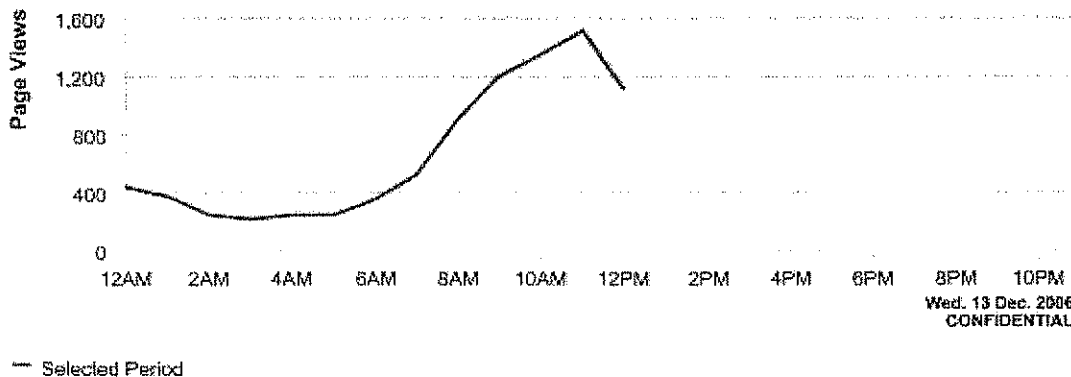
Total traffic on CDC *E. coli* home page (<http://www.cdc.gov/ecoli/>) December 13 (as of 1 PM):

- Total: 2,680 views (as of 1 PM)
- #18 on CDC Most Popular Pages (dropped from #16 at this time yesterday)

RSS clickthroughs on *E. coli* website, December 13 (as of 1 PM):

- Total: 73 (as of 1 PM)

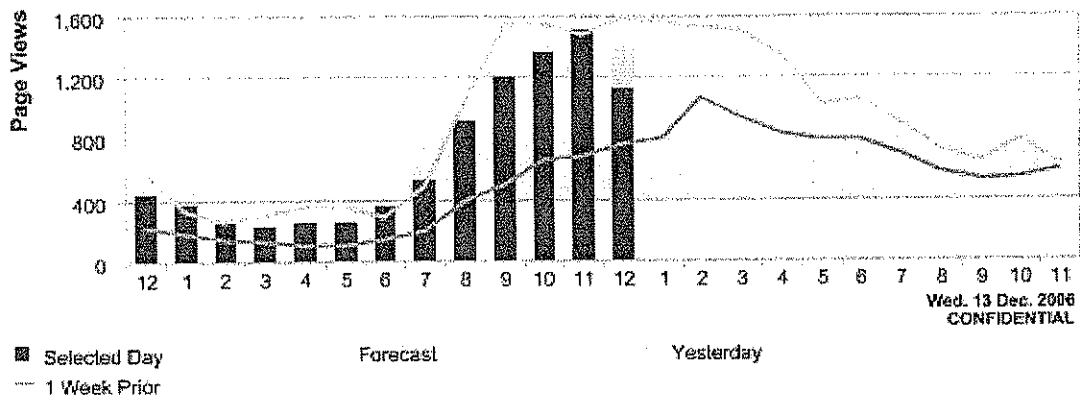
Graph of traffic on all -*E. coli*-related webpages today:



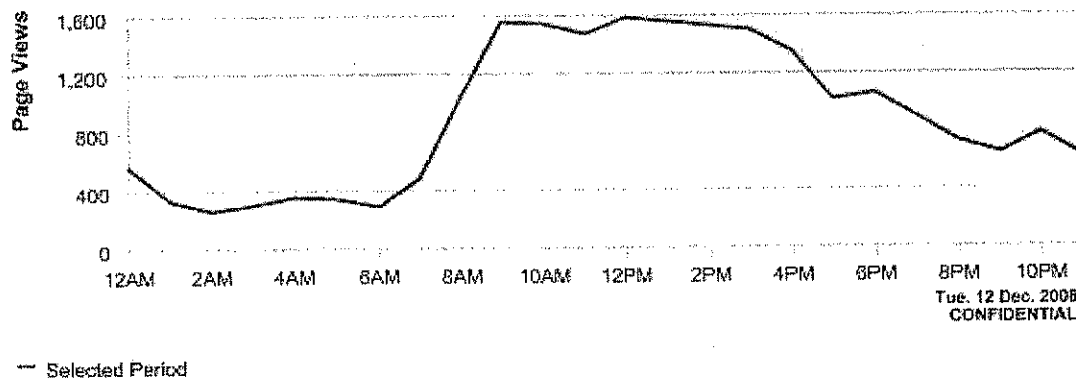
Graph of traffic on all -*E. coli*-related webpages today compared with yesterday and 1 week prior:



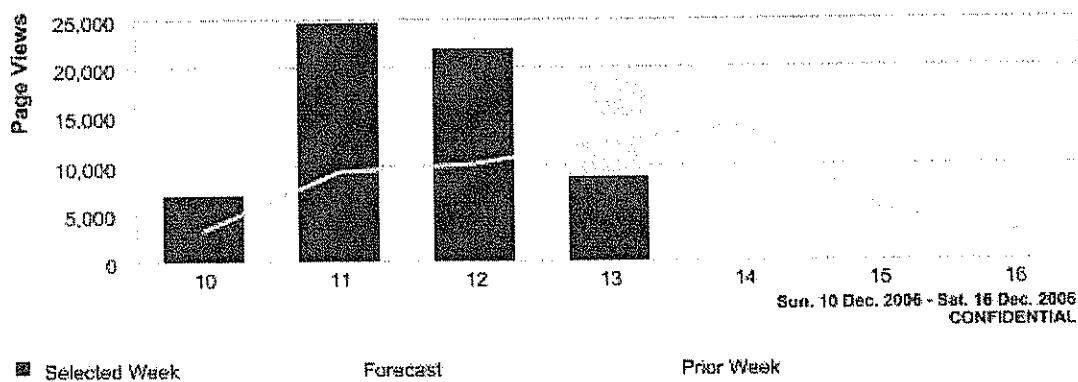
### CDC IAP Number 7: *E. coli* O157 Outbreak



Final graph of traffic on all -*E. coli*-related webpages yesterday:



Graph of traffic on all -*E. coli*-related webpages for the entire week so far:





### CDC IAP Number 7: *E. coli* O157 Outbreak

#### INCIDENT STATUS SUMMARY CDC- ICS 209

1. Date 12/13/2006		2. Initial <input type="checkbox"/> Update <input checked="" type="checkbox"/> Final <input type="checkbox"/>		3. Incident Name <i>E. coli</i> O157 Outbreak		4. Incident Number			
5. Incident Manager Phil Navin		6. Chief Health Officer Dr. David Warnock		7. Type of Incident Biological		8. Cause Restaurant		9. Activation Date/Time 12/07/06 08:30	
10. Total CDC Personnel Deployed 0			11. Total CDC OFRD Personnel Deployed 0			12. Expected Completion Date/Time			
13. Number of MAs Received: Period: Total: 0		14. Number of MAs Completed: Period: Total: 0		15. Number of ARFs Received: Period: Total: 0			16. Number of ARFs Completed: Period: Total: 0		
17. Deaths 0	18. Cases Confirmed: 48 Probable: 23 Possible: 2 Suspect: 463		19. Current Number of Evacuees N/A		20. Current Number of Shelters Open N/A				
21. Current Weather- N/A		22. Predicted Weather- N/A		23. Cost to Date Unknown			24. Estimated Total Cost Unknown		
WS	Temp	WS	Temp	WD	RH	WD	RH		
WD	RH	WD	RH	WD	RH	WD	RH		
<b>25. CDC Assets Deployed</b>									
Resources	Location	Mission		Number of Personnel Assigned	Team Lead		% Mission Complete	TOTAL TEAMS	
<b>Teams</b>								None	
<b>Equipment</b>									
Immuno STAT kit	Smyrna, DE	Ship test kits		0	Logistics		100%	0	
Total Personnel Deployed				0			TEAMS:	None	
26. Significant Events None									
27. Significant Issues None									
28. Prepared by: Roger Harlan, IMS Incident Action Plan		29. Approved by Thomas Reynolds, IMS Planning Section Chief			30. Date 12/13/06 Time 18:00 EDT				
ICS 209 – CDC									



## IMS Operations Section Shift Change Brief



**PERIOD OF:** 0800 (8:00 AM) to 1630 (4:30 PM) - 12/13/2006

**EMERGENCY RESPONSE COORDINATORS:**

**Briefer:** Randy Riggs

**Individual(s) Briefed:** B -Shift Duty & Watch Officers (Willie Phillips, Nathan Pyles, & Marcy Dalziel)

**THREAT LEVEL:** ELEVATED - Yellow - National

**SHIFT OBJECTIVES/TASKERS:**

- Review daily Meeting Notes, Shift Change Brief and DEOC Request System (DRS).
- Participate in all E. coli conference calls.
- Maintain IMS Task Tracker (DRS).
- Maintain accountability of personnel supporting the event using PWMS and User Accountability System (Admin Staff).
- Distribute IAP on Taco Bell E. coli outbreak.

**NEW MISSION TASKS:**

- None

**SIGNIFICANT ACTIVITIES:**

- Request for Immuno STAT Kit (DRS # 87). Closed

**SIGNIFICANT REQUESTS FOR INFORMATION / ASSISTANCE:**

- None

**ONGOING ACTIVITIES:**

- Conference calls (0830, 0930, & 1400)
- Complete a Shift Change brief document and update your relief with actions that occurred during the shift.

# Multi-state *E. coli* O157 / Taco Bell Outbreak

Updated numbers for  
Wednesday, December 13, 2006

\*\*\*Information for internal use only\*\*\*



**Table 1.** Confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak reported to CDC as of December 13, 2006, 12:00pm EST

State	Confirmed	Probable	Possible	Suspect
DE	2	0	0	1
NH	0	0	1	1
NJ	23	10	0	43
NY	15	7	1	338
PA	7	6	0	80
SC	1	0	0	0
<b>Grand Total</b>	<b>48</b>	<b>23</b>	<b>2</b>	<b>463</b>

- **6** states reported cases
  - 5 states reporting confirmed and/or probable cases (DE, NJ, NY, PA, SC)
- **48** confirmed, **23** probable, **2** possible, and **463** suspect cases reported to CDC
  - **71** confirmed and probable cases reported publicly

**Table 2.** Confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak by state of Taco Bell exposure as reported to CDC as of December 13, 2006, 12:00pm EST

State of Taco Bell	Total
DE	1
NJ	34
NY	22
PA	14
<b>Grand Total</b>	<b>71</b>

**Table 3.** Demographic characteristics of confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak, as of December 13, 2006, 12:00pm EST

<b>Demographics</b>	
<b>Age in years, range (median), (N=68)</b>	17.5 (4-61)
<b>Age Categories, n (%), (N=68)</b>	
< 5 years	1 (2)
5 - 17 years	33 (49)
18 - 59 years	32 (47)
> 59 years	2 (3)
<b>Gender, n (%), (N=69)</b>	
Female	36 (52)
Male	33 (48)

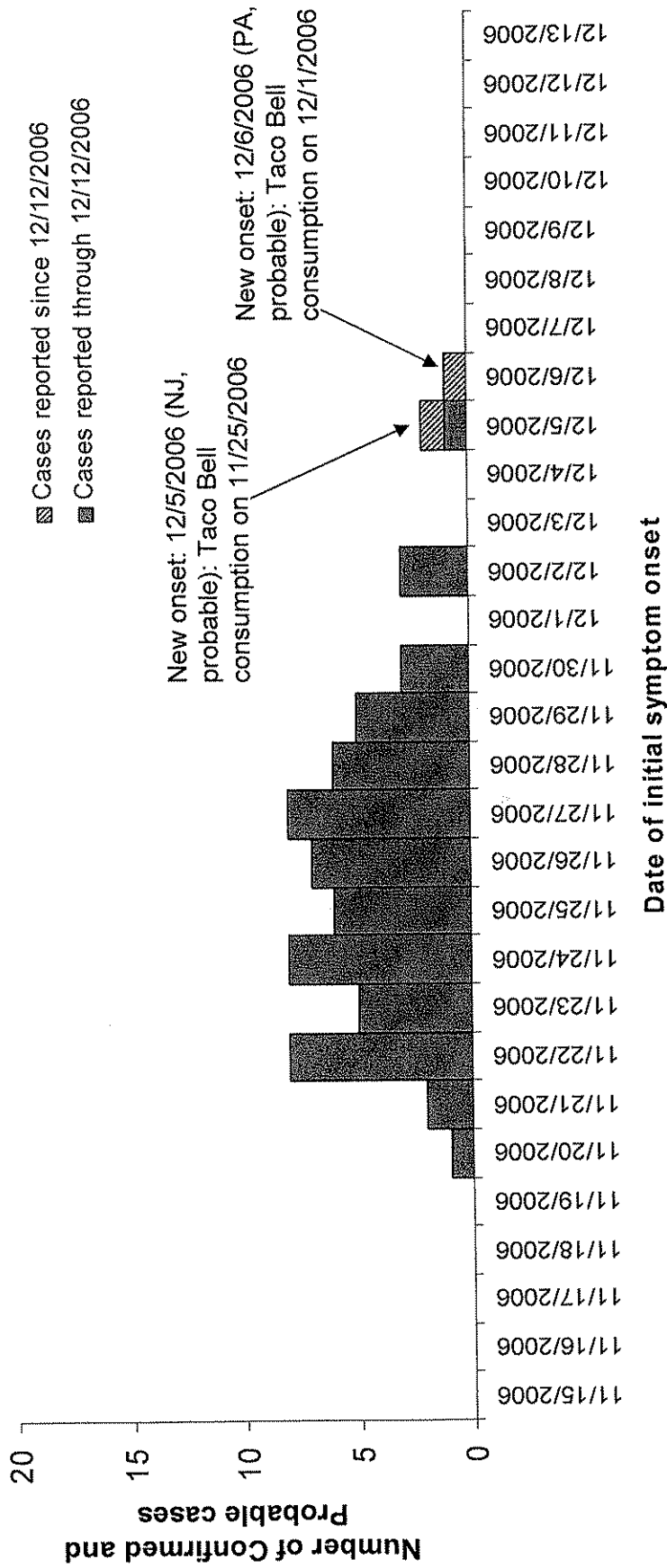
**Table 4.** Patient outcomes for confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak, as of December 13, 2006, 12:00pm EST

<b>Outcome, N=71</b>	<b>n (%)</b>	<b>HUS Cases, N=8</b>
Hospitalized	53 (75)	11
HUS	8 (11)	5-51
Death	0 (0)	

\*Cases with missing outcome information were considered to not have outcome

**Figure 1. Epidemic curve of confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak, as of December 13, 2006, 12:00pm EST (N=65\*)**

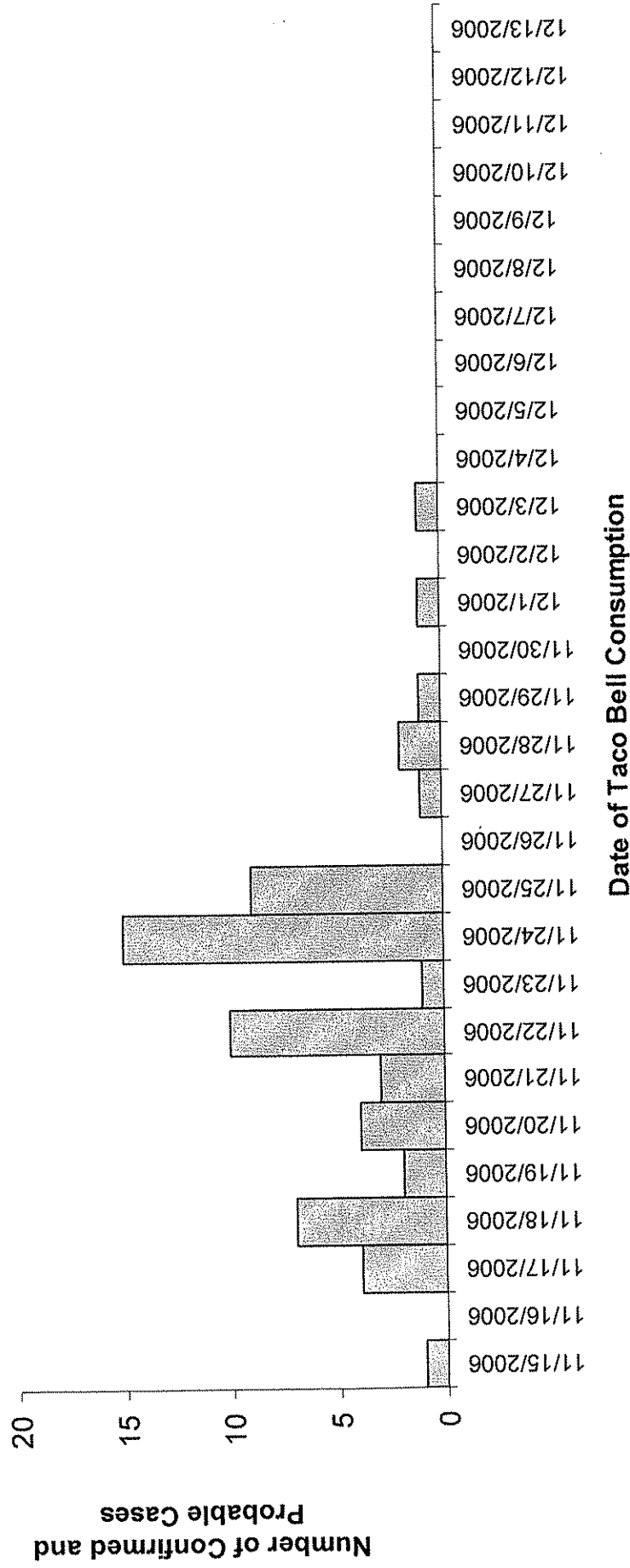
\*65 probable and confirmed cases with reported date of initial symptom onset



- Illness onset range: 11/20/2006 – 12/6/2006

**Figure 2. TACO BELL CONSUMPTION Epi Curve: Epidemic curve of confirmed and probable cases by reported date of Taco Bell Consumption, as of December 13, 2006, 12:00pm EST (N=62\*)**

\*62 probable and confirmed cases with reported date of Taco Bell consumption



- Date of Taco Bell consumption range: 11/15/2006 – 12/3/2006

**0830 CDC Internal Meeting- Exec Conf Room**

Phil Navin  
Clint Matthews  
Chris Braden  
Karen Deasy

Gail Williams  
David Warnock  
Capt. O'Connor  
Peter Gerner-Smidt

Bruce Burney  
Rob Tauxe  
Patty Griffin  
Michael Johnson

**Current Staff Rhythm:**

0830 CDC Internal call and Update  
0930 CDC/HHS/FDA Conference Call  
1200 Final Case Count Cut-off  
1400 State Partners Conference Call (*E. coli*)  
1800 IAP Distribution

**E. coli Update**

Dr. Warnock–Chris Braden

- Group of six from Yum! Brands to visit this afternoon.
- Is there any information we need?
- What is the requirement for their food line products? What are the specifications?
- Do they want to be a leader in restaurant food safety?
- Try to get our message of food safety across.
- 
- We have a few more cases reported today, but mostly confirming previous cases.
- The number of cases has increased, but mostly within the same exposure and onset dates, except the case noted below. The group (1400 state calls) was not ready to say the outbreak is over, which is cautious and well advised.
- There as a new case with onset on 12-5 and exposure 12-3.
- 
- Are Taco bell and Taco John's linked?
- If they are linked, then suspicion of lettuce being vehicle is supported.
- If it is lettuce, the question of how did lettuce get distributed there.
- But would give two separate studies both linking lettuce.
- Is their illness still ongoing?
- Do we need to start reaching out to Taco John's for their outbreak study.
- Even if it is an unrelated outbreak, the two will be linked in the public's mind.
- Should we request that notifications are made for any outbreak?
- We should be asking for basics of menu items and builds, etc...

**Case Control**

- Three studies.
- Study one, built to indicate the restaurant. Cases of *E. coli* O157. Neighborhood controls in NY and NJ. (Association with Taco Bell established. 390+)

- Second case study on controls that ate at Taco Bell, with case control who ate with companions that got sick but they did not. Should be labeled with date/time stamp.
- Some concern about sharing data with the company during (in the middle of a response).
- Once you start talking about numbers for one item then they will be requesting additional numbers.
- Differences between the way raw product is processed and the way cooked items are processed.
- We can only narrow down so far with a study, but with multiple studies we can help narrow the focus.
- Taco Bell wants data. We have to make sure to protect patient information etc... prior to releasing data (post response, during response no release required).
- Third study, using the case data and the Taco Bell study and compared to store sales of items in each store.
- This analysis is ongoing.
- Fourth study, we are asking for volume and quantities.
- Taco Bell is reluctant, volume and quantities equates to their proprietary information.
- 
- Discussion on Taco Bell following CDC guidelines from the start.

### **Media Inquiries**

- Media reports discussions.
- Discussion focused on do we use the word lettuce?
- Need to discuss with FDA their stance.
- Discussion about coordination and talking with FDA.
- Discussion of the perception of the media and information provided.
- Discussion concerning what the CDC is doing and why is it taking so long? Some discussion about monitoring media headlines and CDC needs to put out information on complexity of epidemiological studies.
- JIC documents currently in progress:
  - Questions and Answers about *E. Coli* O157:H7 Outbreak in Taco Bell - sent for clearance 12/13/06
  - What CDC and Other Agencies Are Doing in Response to the Outbreak of *E. coli* O157:H7 Infections - sent for clearance 12/12/06
  - GIS Map of Taco Bell physical locations - in development (with DFBMD epi team)
  - Timeline of *E. coli* infection (detailed) - in development (with DFBMD epi team).

### **Congressional**

- Nothing to report

**Plans Update**

- Nothing to report

**Ops Update**

- Still here to support AAR.



---

**HHS/FDA/CDC/USDA Call 0930**

Phil Navin	David Warnock	Keith Holterman
Capt. O'Connor	Gail Williams	Ross Spears
Karen Deasy (FDA)	Lt. Smith HHS SOC	Chris Braden
Kevin Yesky (HHS)	Ellen Morrison (FDA EOC)	USDA EOC
Mitch Cohen	Rob Tauxe	Andy Flacks(REC Region II)
Danetta King (FDA EOC)	Chris Harris (HHS)	Ted Kennedy (HHS)
Michael Johnson	Elizabeth Hagen (FDA FSIS)	Mark Wilson – public affairs
Kristin Holt (USDA)	Karen Cleveland (REC IV)	Capt. Wamsley (REC IX)

**Current Staff Rhythm:**

0830 CDC Internal call and Update  
0930 CDC/HHS/FDA Conference Call  
1200 Final Case Count Cut-off  
1400 State Partners Conference Call (*E. coli*)  
1800 IAP Distribution

**CDC Update**

- 47 confirmed and 20 probable cases. 67 cases, in same 5 states and ate at Taco Bell in same 4 states
- 474 suspect cases under investigation
- 1 probable case, exposure on 12-3 and onset 12-5
- Peak remains unchanged,
- IA and MN DOH calls today. Expect PFGE data from those events today. Until we have PulseNet data today we cannot
- 54 exact matches to the outbreak strain.
- Case control studies are ongoing and analysis is ongoing.
- Outbreak in north is clearly linked to Taco Bell. Occurred late NOV.
- Raw foods are of interest
- Onions are not of interest.

**FDA Update**

- Trace back of green onions ongoing.
- Trace back of lettuce started.
- Inspection of cheese plant.
- Only raw remaining product is lettuce.
- Matching up product to the stores.
- Raw produce, Tomatoes Lettuce or Cilantro. When do we make a definitive match to a specific item (lettuce)?

- Are the Canadians involved with the calls? CDC says not on the 1400 calls, but some interaction with Andrea Adams, public health.
  
- REC Region II
  - Nothing to add.
- REC Region III
  - Nothing to report.
- REC Region IX
  - Nothing to report.

**USDA Update**

- Review of beef and poultry products.
- Product safety standards and testing.
- All products finished products hit the temperatures.
- All tests already performed are negative.
- Indications do not support
- Can trace individual lots if required, labor intensive.
- Food defense protocol looks good.

Other federal partners? DOD was contacted may participate as early as tomorrow.

**Media Update**

- Nothing covered.

**HHS Update**

- Appreciate the continued support.
- Next call will be this afternoon.

**0830 CDC Internal Meeting- Exec Conf Room**

Phil Navin	Gail Williams	Bruce Burney
Clint Matthews	David Warnock	Rob Tauxe
Chris Braden	Capt. O'Connor	Patty Griffin
Karen Deasy	Peter Gerner-Smidt	Michael Johnson

**Current Staff Rhythm:**

0830 CDC Internal call and Update  
0930 CDC/HHS/FDA Conference Call  
1200 Final Case Count Cut-off  
1400 State Partners Conference Call (*E. coli*)  
1800 IAP Distribution

**E. coli Update**

Dr. Warnock—Chris Braden

- Group of six from Yum! Brands to visit this afternoon.
- Is there any information we need?
- What is the requirement for their food line products? What are the specifications?
- Do they want to be a leader in restaurant food safety?
- Try to get our message of food safety across.
- 
- We have a few more cases reported today, but mostly confirming previous cases.
- The number of cases has increased, but mostly within the same exposure and onset dates, except the case noted below. The group (1400 state calls) was not ready to say the outbreak is over, which is cautious and well advised.
- There as a new case with onset on 12-5 and exposure 12-3.
- 
- Are Taco bell and Taco John's linked?
- If they are linked, then suspicion of lettuce being vehicle is supported.
- If it is lettuce, the question of how did lettuce get distributed there.
- But would give two separate studies both linking lettuce.
- Is their illness still ongoing?
- Do we need to start reaching out to Taco John's for their outbreak study.
- Even if it is an unrelated outbreak, the two will be linked in the public's mind.
- Should we request that notifications are made for any outbreak?
- We should be asking for basics of menu items and builds, etc...

**Case Control**

- Three studies.
- Study one, built to indicate the restaurant. Cases of *E. coli* O157. Neighborhood controls in NY and NJ. (Association with Taco Bell established. 390+)

- Second case study on controls that ate at Taco Bell, with case control who ate with companions that got sick but they did not. Should be labeled with date/time stamp.
- Some concern about sharing data with the company during (in the middle of a response).
- Once you start talking about numbers for one item then they will be requesting additional numbers.
- Differences between the way raw product is processed and the way cooked items are processed.
- We can only narrow down so far with a study, but with multiple studies we can help narrow the focus.
- Taco Bell wants data. We have to make sure to protect patient information etc... prior to releasing data (post response, during response no release required).
- Third study, using the case data and the Taco Bell study and compared to store sales of items in each store.
- This analysis is ongoing.
- Fourth study, we are asking for volume and quantities.
- Taco Bell is reluctant, volume and quantities equates to their proprietary information.
- 
- Discussion on Taco Bell following CDC guidelines from the start.

### **Media Inquiries**

- Media reports discussions.
- Discussion focused on do we use the word lettuce?
- Need to discuss with FDA their stance.
- Discussion about coordination and talking with FDA.
- Discussion of the perception of the media and information provided.
- Discussion concerning what the CDC is doing and why is it taking so long? Some discussion about monitoring media headlines and CDC needs to put out information on complexity of epidemiological studies.
- JIC documents currently in progress:
  - Questions and Answers about *E. Coli* O157:H7 Outbreak in Taco Bell - sent for clearance 12/13/06
  - What CDC and Other Agencies Are Doing in Response to the Outbreak of *E. coli* O157:H7 Infections - sent for clearance 12/12/06
  - GIS Map of Taco Bell physical locations - in development (with DFBMD epi team)
  - Timeline of *E. coli* infection (detailed) - in development (with DFBMD epi team).

### **Congressional**

- Nothing to report

**Plans Update**

- Nothing to report

**Ops Update**

- Still here to support AAR.

---

**HHS/FDA/CDC/USDA Call 0930**

Phil Navin	David Warnock	Keith Holterman
Capt. O'Connor	Gail Williams	Ross Spears
Karen Deasy (FDA)	Lt. Smith HHS SOC	Chris Braden
Kevin Yesky (HHS)	Ellen Morrison (FDA EOC)	USDA EOC
Mitch Cohen	Rob Tauxe	Andy Flacks(REC Region II)
Danetta King (FDA EOC)	Chris Harris (HHS)	Ted Kennedy (HHS)
Michael Johnson	Elizabeth Hagen (FDA FSIS)	Mark Wilson – public affairs
Kristin Holt (USDA)	Karen Cleveland (REC IV)	Capt. Wamsley (REC IX)

**Current Staff Rhythm:**

0830 CDC Internal call and Update

0930 CDC/HHS/FDA Conference Call

1200 Final Case Count Cut-off

1400 State Partners Conference Call (*E. coli*)

1800 IAP Distribution

**CDC Update**

- 47 confirmed and 20 probable cases. 67 cases, in same 5 states and ate at Taco Bell in same 4 states
- 474 suspect cases under investigation
- 1 probable case, exposure on 12-3 and onset 12-5
- Peak remains unchanged,
- IA and MN DOH calls today. Expect PFGE data from those events today. Until we have PulseNet data today we cannot
- 54 exact matches to the outbreak strain.
- Case control studies are ongoing and analysis is ongoing.
- Outbreak in north is clearly linked to Taco Bell. Occurred late NOV.
- Raw foods are of interest
- Onions are not of interest.

**FDA Update**

- Trace back of green onions ongoing.
- Trace back of lettuce started.
- Inspection of cheese plant.
- Only raw remaining product is lettuce.
- Matching up product to the stores.
- Raw produce, Tomatoes Lettuce or Cilantro. When do we make a definitive match to a specific item (lettuce)?

- Are the Canadians involved with the calls? CDC says not on the 1400 calls, but some interaction with Andrea Adams, public health.
  
- REC Region II
  - Nothing to add.
- REC Region III
  - Nothing to report.
- REC Region IX
  - Nothing to report.

**USDA Update**

- Review of beef and poultry products.
- Product safety standards and testing.
- All products finished products hit the temperatures.
- All tests already performed are negative.
- Indications do not support
- Can trace individual lots if required, labor intensive.
- Food defense protocol looks good.

Other federal partners? DOD was contacted may participate as early as tomorrow.

**Media Update**

- Nothing covered.

**HHS Update**

- Appreciate the continued support.
- Next call will be this afternoon.

**0830 CDC Internal Meeting- Exec Conf Room**

Phil Navin	Gail Williams	Bruce Burney
Clint Matthews	David Warnock	Rob Tauxe
Chris Braden	Capt. O'Connor	Patty Griffin
Karen Deasy	Peter Gerner-Smidt	Michael Johnson

**Current Staff Rhythm:**

0830 CDC Internal call and Update  
0930 CDC/HHS/FDA Conference Call  
1200 Final Case Count Cut-off  
1400 State Partners Conference Call (*E. coli*)  
1800 IAP Distribution

**E. coli Update**

Dr. Warnock–Chris Braden

- Group of six from Yum! Brands to visit this afternoon.
- Is there any information we need?
- What is the requirement for their food line products? What are the specifications?
- Do they want to be a leader in restaurant food safety?
- Try to get our message of food safety across.
- 
- We have a few more cases reported today, but mostly confirming previous cases.
- The number of cases has increased, but mostly within the same exposure and onset dates, except the case noted below. The group (1400 state calls) was not ready to say the outbreak is over, which is cautious and well advised.
- There as a new case with onset on 12-5 and exposure 12-3.
- 
- Are Taco bell and Taco John's linked?
- If they are linked, then suspicion of lettuce being vehicle is supported.
- If it is lettuce, the question of how did lettuce get distributed there.
- But would give two separate studies both linking lettuce.
- Is their illness still ongoing?
- Do we need to start reaching out to Taco John's for their outbreak study.
- Even if it is an unrelated outbreak, the two will be linked in the public's mind.
- Should we request that notifications are made for any outbreak?
- We should be asking for basics of menu items and builds, etc...

**Case Control**

- Three studies.
- Study one, built to indicate the restaurant. Cases of *E. coli* O157. Neighborhood controls in NY and NJ. (Association with Taco Bell established. 390+)



- Second case study on controls that ate at Taco Bell, with case control who ate with companions that got sick but they did not. Should be labeled with date/time stamp.
- Some concern about sharing data with the company during (in the middle of a response).
- Once you start talking about numbers for one item then they will be requesting additional numbers.
- Differences between the way raw product is processed and the way cooked items are processed.
- We can only narrow down so far with a study, but with multiple studies we can help narrow the focus.
- Taco Bell wants data. We have to make sure to protect patient information etc... prior to releasing data (post response, during response no release required).
- Third study, using the case data and the Taco Bell study and compared to store sales of items in each store.
- This analysis is ongoing.
- Fourth study, we are asking for volume and quantities.
- Taco Bell is reluctant, volume and quantities equates to their proprietary information.
- 
- Discussion on Taco Bell following CDC guidelines from the start.

### Media Inquiries

- Media reports discussions.
- Discussion focused on do we use the word lettuce?
- Need to discuss with FDA their stance.
- Discussion about coordination and talking with FDA.
- Discussion of the perception of the media and information provided.
- Discussion concerning what the CDC is doing and why is it taking so long? Some discussion about monitoring media headlines and CDC needs to put out information on complexity of epidemiological studies.
- JIC documents currently in progress:
  - Questions and Answers about E. Coli O157:H7 Outbreak in Taco Bell - sent for clearance 12/13/06
  - What CDC and Other Agencies Are Doing in Response to the Outbreak of *E. coli* O157:H7 Infections - sent for clearance 12/12/06
  - GIS Map of Taco Bell physical locations - in development (with DFBMD epi team)
  - Timeline of *E. coli* infection (detailed) - in development (with DFBMD epi team).

### Congressional

- Nothing to report

**Plans Update**

- Nothing to report

**Ops Update**

- Still here to support AAR.

---

**HHS/FDA/CDC/USDA Call 0930**

Phil Navin	David Warnock	Keith Holterman
Capt. O'Connor	Gail Williams	Ross Spears
Karen Deasy (FDA)	Lt. Smith HHS SOC	Chris Braden
Kevin Yesky (HHS)	Ellen Morrison (FDA EOC)	USDA EOC
Mitch Cohen	Rob Tauxe	Andy Flacks(REC Region II)
Danetta King (FDA EOC)	Chris Harris (HHS)	Ted Kennedy (HHS)
Michael Johnson	Elizabeth Hagen (FDA FSIS)	Mark Wilson – public affairs
Kristin Holt (USDA)	Karen Cleveland (REC IV)	Capt. Wamsley (REC IX)

**Current Staff Rhythm:**

0830 CDC Internal call and Update  
0930 CDC/HHS/FDA Conference Call  
1200 Final Case Count Cut-off  
1400 State Partners Conference Call (*E. coli*)  
1800 IAP Distribution

**CDC Update**

- 47 confirmed and 20 probable cases. 67 cases, in same 5 states and ate at Taco Bell in same 4 states
- 474 suspect cases under investigation
- 1 probable case, exposure on 12-3 and onset 12-5
- Peak remains unchanged,
- IA and MN DOH calls today. Expect PFGE data from those events today. Until we have PulseNet data today we cannot
- 54 exact matches to the outbreak strain.
- Case control studies are ongoing and analysis is ongoing.
- Outbreak in north is clearly linked to Taco Bell. Occurred late NOV.
- Raw foods are of interest
- Onions are not of interest.

**FDA Update**

- Trace back of green onions ongoing.
- Trace back of lettuce started.
- Inspection of cheese plant.
- Only raw remaining product is lettuce.
- Matching up product to the stores.
- Raw produce, Tomatoes Lettuce or Cilantro. When do we make a definitive match to a specific item (lettuce)?

- Are the Canadians involved with the calls? CDC says not on the 1400 calls, but some interaction with Andrea Adams, public health.
  
- REC Region II
  - Nothing to add.
- REC Region III
  - Nothing to report.
- REC Region IX
  - Nothing to report.

**USDA Update**

- Review of beef and poultry products.
- Product safety standards and testing.
- All products finished products hit the temperatures.
- All tests already performed are negative.
- Indications do not support
- Can trace individual lots if required, labor intensive.
- Food defense protocol looks good.

Other federal partners? DOD was contacted may participate as early as tomorrow.

**Media Update**

- Nothing covered.

**HHS Update**

- Appreciate the continued support.
- Next call will be this afternoon.

**Summary**  
**CDC Internal Meeting, 0830**  
**CDC/FDA/HHS Conference Call, 0930**

General Information

- There is a new case reported with onset on 12-5 and exposure 12-3.
- Yum! Brands team of executives will be meeting with the CDC today to discuss response strategies to the outbreak.
- IA and MN DOH will be invited to participate in the 1400 conference calls and should be, starting today.

*E. coli* Update

- There are 47 confirmed cases in five states (DE, NJ, NY, PA and SC)
- There are 20 probable cases in three states (NJ, NY and PA)
- There are 474 suspect cases in six states (DE, NH, NJ, NY, PA and UT)
- There are 54 exact matching PFGE patterns.

FDA Update

- Based on preliminary case control study by the CDC, the FDA has requested trace back documentation for lettuce used in the Taco Bell stores.
- FDA is in the process of matching up the product lots to the stores.
- FDA held discussion concerning when focus will shift from raw food to name a specific item (like lettuce).

USDA Update

- Based on preliminary case control study by the CDC, the USDA is focusing on ground beef.
- USDA focus is on the product safety standards in production, required testing and self imposed sample testing.
- Reports indicate that all finished product reached the required temperatures.
- All test results performed, required or not, have come back negative.
- At this time evidence does not support further action at the production facilities.

Media Update

- The JIC is working on the following documents for release:
  - Questions and Answers about *E. Coli* O157:H7 Outbreak in Taco Bell - sent for clearance 12/13/06
  - What CDC and Other Agencies Are Doing in Response to the Outbreak of *E. coli* O157:H7 Infections - sent for clearance 12/12/06
  - GIS Map of Taco Bell physical locations - in development (with DFBMD epi team)
  - Timeline of *E. coli* infection (detailed) - in development (with DFBMD epi team).



### CDC IAP Number 6: *E. coli* O157 Outbreak

<b>1. Incident Name</b> <i>E. coli</i> O157 Outbreak	<b>2. Operational Period (Date/Time)</b> From: 12/12 18:00 Hours EST To: 12/13 18:00 Hours EST		<b>3. Documents Attached</b> 1. ICS 201 2. ICS 209
<b>4. IMS Position</b>	<b>4a. Staff Member</b>	<b>5. IMS Mailbox</b>	<b>6. Phone number</b>
Incident Manager	Phil Navin	IMS Incident Manager eocincidentmanager@cdc.gov	770-488-7100
Chief Health Officer	Dr. David Warnock	IMS Chief Health/Science Officer eocchiefhealthscienceofficer@cdc.gov	404-553-7737
Operations Section Chief	CAPT Ralph O'Connor	IMS Operations Section Chief eocopssectionchief@cdc.gov	404-553-7520
Planning Section Chief	Tom Reynolds	IMS CDC IMS Planning Section Chief eocplansectionchief@cdc.gov	404-553-7815
Logistics Section Chief	Mark Hansey	IMS Logistics Section Chief eoclogsectionchief@cdc.gov	770-488-7100
Finance/Admin Section Chief		IMS Fin & Admin Section Chief eocprocfinancechief@cdc.gov	770-488-7100
IMS JIC Lead	Rick Jones	eocjicleadership@cdc.gov	404-202-1030
IMS Safety Official		eocsafety@cdc.gov	404-639-2432
Duty Officer		eocreport@cdc.gov	770-488-7100

**7. Current Situation/Threats:**

Seven states are now reporting cases to date. Five of the states have reported confirmed or probable case for a total of 67 cases reported. Food consumption/restaurant histories are continuing. Completed Interviews for cases under investigation reveal that a very high proportion had eaten at Taco Bell. For culture-confirmed cases, illness onsets continue to range from 11/20 to 12/05. Other cases under investigation had illness onset as recent as 12/8. PFGE information for 59 case isolates is now available, and PFGE testing on remaining isolates is underway.

The source of the outbreak has not been determined though it is presumed to be a contaminated food or foods. CDC is working with state and local health officials, the Food and Drug Administration (FDA), the Department of Agriculture (USDA), and the restaurant chain to determine what food caused the outbreak. These investigations include an ongoing study that involves interviews of ill and well Taco Bell restaurant patrons about what food items they consumed. By comparing foods consumed by ill and well persons, investigators can show statistical links to particular food ingredients. Public health officials are focusing on ingredients that were consumed by many ill persons and fewer well persons. Of these ingredients, those consumed raw are of particular interest. This analysis is also demonstrating that onions of any type are probably not linked to this outbreak. Health officials and the restaurant chain are working collaboratively to learn more about the ingredients of particular interest to help pinpoint the food that caused the outbreak and to determine how it became contaminated.

*E. coli* Update, 541 Case Counts as of 12:00pm December 12

541 Confirmed/Probable/Suspect cases total, in 7 states\*

State	Confirmed Cases Reported	Probable Cases Reported	Suspected Cases Reported
DE	2	0	3
NH	0	0	1
NJ	23	7	42
NY	14	8	347
PA	7	5	80
SC	1	0	0
UT	0	0	1
<b>Total:</b>	<b>47</b>	<b>20</b>	<b>474</b>

\*Only confirmed and probable cases are being reported to the public at this time.

Hospitalized: 51 (76%)

Hemolytic Uremic Syndrome (HUS): 8 (12%)

Deaths: 0



**CDC IAP Number 6: *E. coli* O157 Outbreak**

**8. Planning Assumptions:**

1. No known intentional foodborne threats have been identified by intelligence sources.
2. The outbreak vehicle still has not been confirmed at this time. However, food testing is continuing.
3. The peak of the outbreak was in the last week of November; the number of new cases being identified has declined substantially.
4. We anticipate maintaining the current staff rhythm for the rest of this week.

**9. Planning Objectives:**

1. Continue to pursue the identification of the food vehicle for the outbreak with USDA, FDA, the restaurant chain, state and local health officials.
2. Maintain situational awareness of media interest, reports, etc. of outbreak events.
3. Continue to coordinate with FDA, DHHS and the states for information messaging to the public.
4. Continue to collect case counts from the states for reporting to the media and the public from the 12:00 noon electronic data submitted by the affected states.
5. Continue detailed analysis of case control data collected and recruit additional controls.
6. Monitor for any requests from the States for personnel augmentation for the event.

**11. Special Equipment/Supplies Needed for Assignment (if any)**

- N/A

**12. Special Environmental Considerations (if any)**

- N/A

**13. Special Site-Specific Safety Considerations (if any)**

- N/A

**14. Other Attachments (if any)**

- Map

ICS 202 – CDC

**5. PREPARED BY (NAME AND POSITION)**

Roger Harlan, IMS Incident Action Plan



### CDC IAP Number 6: *E. coli* O157 Outbreak

<b>INCIDENT BRIEFING</b>	<b>1. Incident Name</b> <i>E. coli</i> O157 Outbreak	<b>2. Date</b> 12/12/06	<b>3. Time</b> 18:00 EDT
--------------------------	---	----------------------------	-----------------------------

#### 4. Map and Epidemiological Data

Table 1. Confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak reported to CDC as of December 12, 2006, 12:00pm EST

State	Confirmed	Probable	Suspect
DE	2	0	3
NH	0	0	1
NJ	23	7	42
NY	14	8	347
PA	7	5	80
SC	1	0	0
UT	0	0	1
<b>Grand Total</b>	<b>47</b>	<b>20</b>	<b>474</b>

- 7 states reported cases
  - 5 states reporting confirmed and/or probable cases (DE, NJ, NY, PA, SC)
- 47 confirmed, 20 probable, and 474 suspect cases reported to CDC
  - 67 confirmed and probable cases reported publicly





### CDC IAP Number 6: *E. coli* O157 Outbreak

Table 2. Confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak by state of Taco Bell exposure as reported to CDC as of December 12, 2006, 12:00pm EST

State of Taco Bell	Total
DE	1
NJ	31
NY	22
PA	13
<b>Grand Total</b>	<b>67</b>

Table 3. Demographic characteristics of confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak, as of December 12, 2006, 12:00pm EST

Demographics	
Age in years, range (median), (N=64)	17 (4-61)
Age Categories, n (%), (N=64)	
< 5 years	1 (2)
5 - 17 years	33 (52)
18 - 59 years	28 (44)
> 60 years	2 (3)
Gender, n (%), (N=60)	
Female	34 (52)
Male	31 (48)

Table 4. Patient outcomes for confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak, as of December 12, 2006, 12:00pm EST

Outcome, N=67	n (%)	HUS Cases, N=5	
Hospitalized	51 (76)	Median age (years):	11
HUS	8 (12)	Range (years):	5-61
Death	0 (0)		

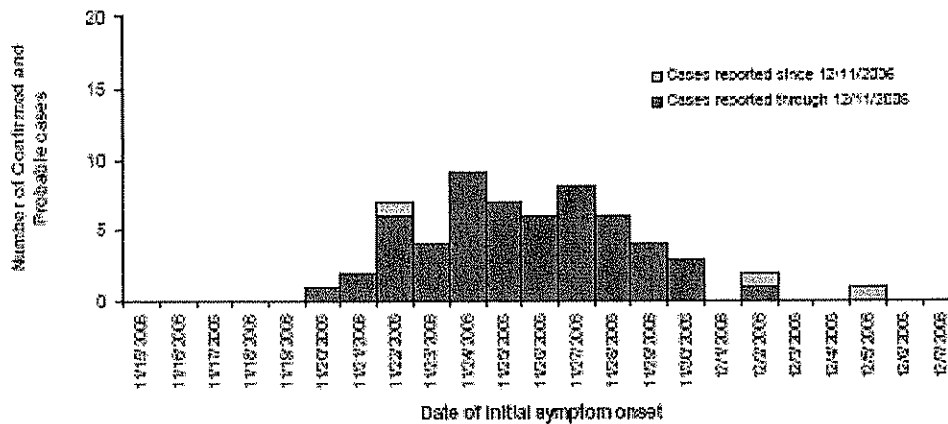
\*Cases with missing outcome information were considered to not have outcome



### CDC IAP Number 6: *E. coli* O157 Outbreak

Figure 1. Epidemic curve of confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak, as of December 12, 2006, 12:00pm EST (N=60\*)

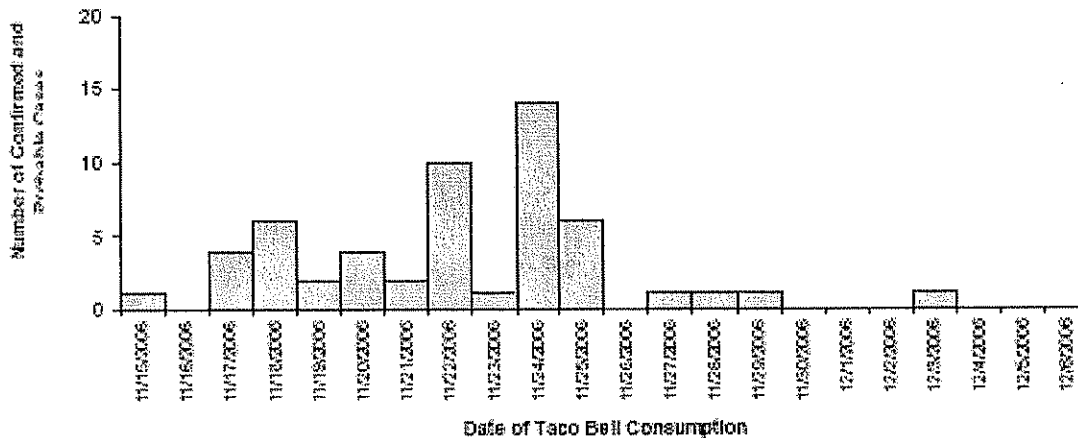
\*50 probable and confirmed cases with reported date of initial symptom onset



- Illness onset range: 11/20/2006 – 12/5/2006

Figure 2. TACO BELL CONSUMPTION Epi Curve: Epidemic curve of confirmed and probable cases by reported date of Taco Bell Consumption, as of December 12, 2006, 12:00pm EST (N=54\*)

\*54 probable and confirmed cases with reported date of Taco Bell consumption

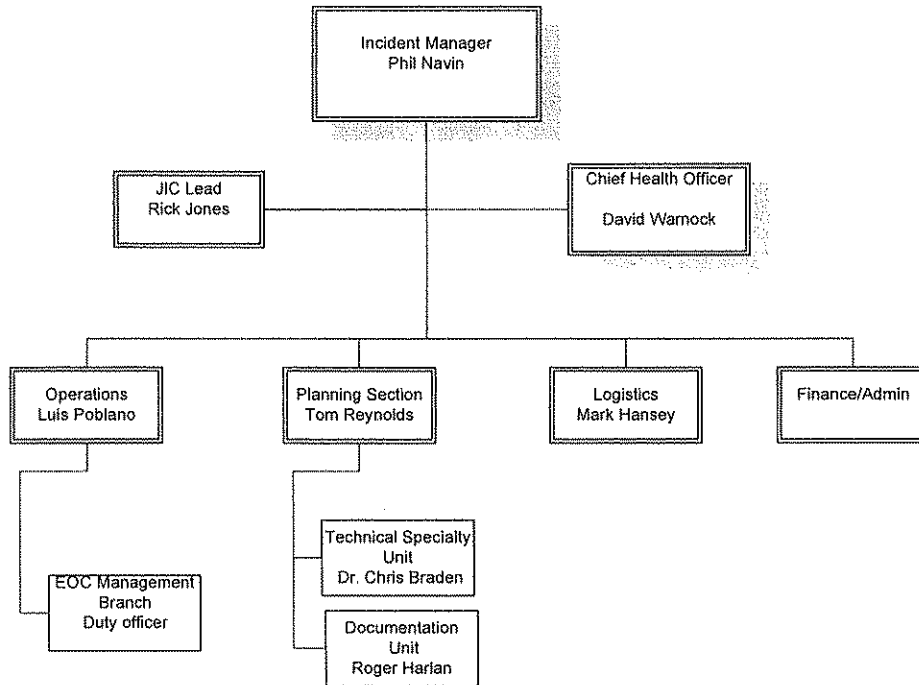


- Date of Taco Bell consumption range: 11/15/2006 – 12/3/2006



### CDC IAP Number 6: *E. coli* O157 Outbreak

#### 6. Current Organization



ICS 201 – CDC

6a. PREPARED BY (NAME AND POSITION)  
Roger Harlan, IMS Incident Action Plan





## CDC IAP Number 6: *E. coli* O157 Outbreak

### 8. Situation Report / Actions

#### Current CDC Actions:

- Case Control Study:
  - 62 Cases, 71 controls interviewed.
  - Interview data is being cleaned and analyzed.
- Recruiting additional controls around affected stores.
- Further clarifying ingredients and quantities with Yum! Brands.
- CDC is anticipating PFGE testing results on December 13 from the IA and MN DOH associated with the Taco John cases.

#### FDA Activities:

- FDA had previously requested and has received processing and distribution records for both lettuce and cilantro.
- Based on the preliminary data from the cases control study by CDC, the FDA has now requested processing and distribution data on cheese for trace back.
- FDA and CDC held a joint press conference December 11, and provided an overview of how an outbreak response unfolds. FDA Laboratory results were discussed (negative E coli in the original green onion samples and broth provided by Taco Bell). Questions from the press focused on how funding affects outbreak response and the need for tighter regulations. FDA discussed that even though there are some "lessons learned" from the previous spinach related E coli outbreak, the two outbreaks are very different in nature in that the spinach was identified from the start and this outbreak the vehicle will only be identified through investigation.

#### USDA Activities:

- Given the case control study, USDA will focus on ground beef.
- There is a single processing plant, in Iowa. Inspectors are at the plant and verifying the steps, in house samples and plant records. The plants have a very aggressive self imposed testing process.
- FSIS is conducting an onsite evaluation of the beef company's records, testing procedures and library samples. Results are expected to be submitted in AM hours of December 13.
- Investigators visited the Burlington distribution facility.
  - The same beef products were handled by multiple distribution facilities inside and outside the outbreak area.

#### State Activities:

- NY
  - Remain at 14 and 8 today. (one probable case dropped and one added).
  - Onset dates from 11-20 to 11-30 (exposure dates from 11-18 to 11-29)
  - Among suspect cases latest onset is 12-7
  - Conducting testing on 197 opened and unopened food samples
- NJ
  - VA case (NJ resident) no contact with patient.
  - Have 3 PFGE matches that deny Taco Bell exposure.
  - One did report eating at a KFC. They use a different lettuce, but same supplier.
  - 23 and 7 is correct.
- PA
  - Added a probable case. Onset of 12-3 with an O157 received treatment. Sample is being tested.
  - Onset dates from 11-21 to 12-7 on suspect cases.
  - One new case reported. The new case ate at a restaurant that has confirmed cases already reported.
  - This restaurant was closed as of 12-5. There are workers that reported illness and are suspect cases with sample testing pending.



## CDC IAP Number 6: *E. coli* O157 Outbreak

- CA
  - One case from yesterday is different pattern. It is removed.
  - No other information.
- CT
  - Nothing new to report.
- DE
  - Two of three samples from suspect cases were shiga toxin negative.
  - 12-7 is latest onset for suspect case.
- SC
  - No new information.
- UT
  - No new case.
  - Suspect case testing is negative, sample is forwarded to state lab for confirmation testing.
- MO
  - Has suspect cases, but with not confirmed or probable then it does not meet the case definition.
- VA
  - Nothing to report.
- NH
  - One new case who is a college student from Massachusetts with exposure in NH and an onset date of December 6. The case is still under investigation.

### CDC JIC Report: - Joint Information Center (JIC) Update 12/12/2006

Documents currently under development:

What CDC and other agencies are doing.

Revised Q&A Document

DEOC/GIS working with NZVED staff to develop map of restaurant locations

Postings on CDC *E. coli* website since last report, December 11 (as of 3:00 PM):

- December 11 Update: Multistate Outbreak of *E. coli* O157 Infection, November-December 2006 (<http://www.cdc.gov/ecoli/current.htm>)
- December 11 Map of States where Persons with Illness Live (<http://www.cdc.gov/ecoli/2006/december/statesmap121106.htm>)
- December 11 Map of States with Taco Bell Restaurants Where Persons With Confirmed Cases (Infected With the Outbreak Strain) Have Eaten (<http://www.cdc.gov/ecoli/2006/december/restaurantsmap121106.htm>)

GovDelivery subscriptions to '*E. coli* what's new' page watch service

- Total subscriptions: 156

Total traffic on all *E. coli*-related pages on CDC website, December 12 (as of 2 PM):

- Total: 11,699 views (as of 2 PM)
- Final total for yesterday: 24,639 views
- Projection of today's page views is slightly less than yesterday's page views (see *Graph of traffic on all -E. coli-related webpages for the entire week so far below*)

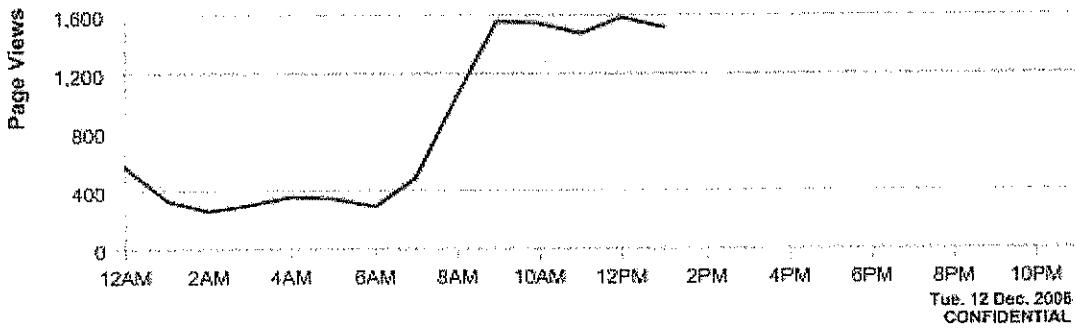
Total traffic on CDC *E. coli* home page (<http://www.cdc.gov/ecoli/>) December 12 (as of 2 PM):

- Total: 3,700 views (as of 2 PM)
- Final total for yesterday: 8,751 views
- #16 on CDC Most Popular Pages (dropped from #12 at this time yesterday)



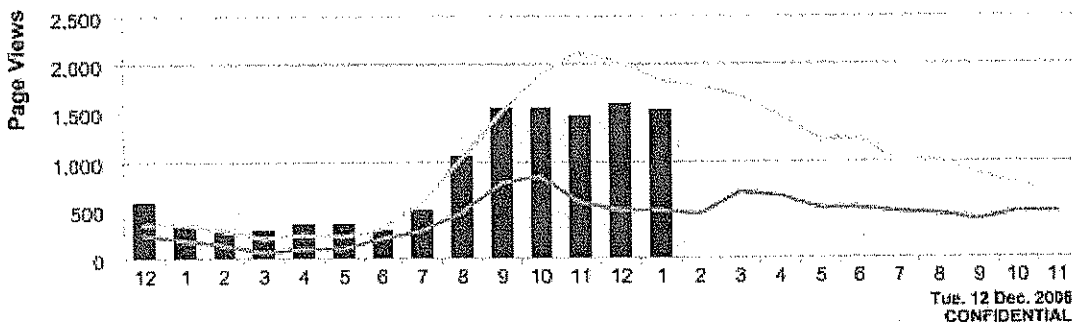
### CDC IAP Number 6: *E. coli* O157 Outbreak

Graph of traffic on all *-E. coli*-related webpages today:



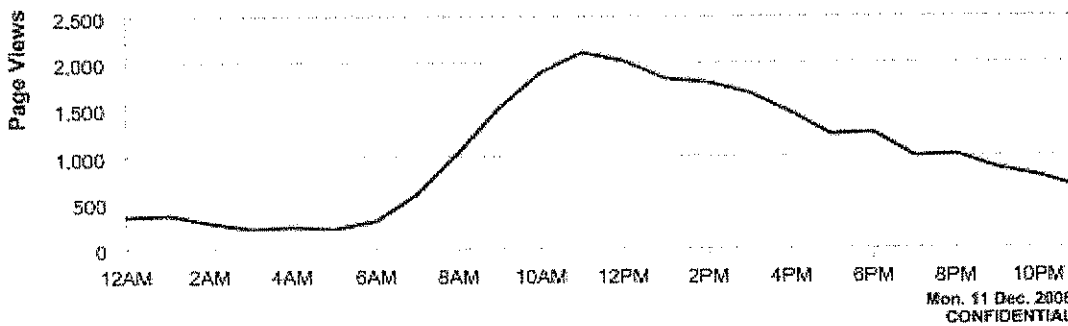
Selected Period

Graph of traffic on all *-E. coli*-related webpages today compared with yesterday and 1 week prior:



Selected Day Forecast Yesterday  
1 Week Prior

Final graph of traffic on all *-E. coli*-related webpages yesterday:

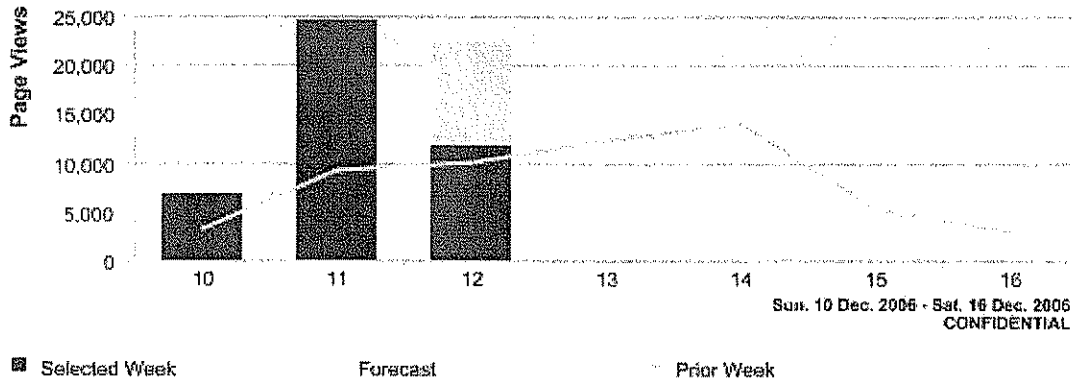


Selected Period



## CDC IAP Number 6: *E. coli* O157 Outbreak

Graph of traffic on all -*E. coli*-related web pages for the entire week so far:



Media Inquiries courtesy of CDC/Division of Media Relations:  
12/12 – 8 calls

Inquiries to the Clinician Outreach Communication Activity (COCA), 1800-CDC Info, and COCA email inquiries courtesy of the Clinician Communication Team:

- COCA emails=0
- CDC-INFO calls=8
- CDC-INFO emails=12
- CDC-INFO emails escalated to COCA=1

### Community Health Education Team Activities

- Posted the Low Lit Q&A document on E coli (English)
- Spanish translation of the same document has been completed and is awaiting posting.

Document Title: Questions & Answers: Sickness caused by *E. coli* [www.cdc.gov/ecoli/qa\\_ecoli\\_sickness.htm](http://www.cdc.gov/ecoli/qa_ecoli_sickness.htm)

### Research Team Media Analysis Report

On T/TH the JIC Research team performs a comprehensive review of multiple media outlets for publication in the CDC IAP for *E. coli*. The following report has been submitted for the 12/13 IAP:

- Number of Media Stories on 12.11.06 = 890 (up from 386 on 12.9; source: Google News Search)

The following themes were observed in media headlines appearing on 12.11.06.

News reports may not reflect findings of the investigation.

- Despite the results of test results reported by Taco Bell, federal officials have not yet determined that the source of the outbreak.
  - Sample Headline: "FDA can't confirm green onions link to Taco Bell outbreak"
  - Sample Headline: "Source of Taco Bell *E. coli* still a mystery"
- The processing and increased shelf life of fresh produce increase the number of chances for contamination.
  - Sample Headline: "Produce Trail Leaves Vulnerable Points"

Summary Report: 12.8 – 12.11.06

The following summary is based on data collected from 12/8 to 12/11/06.

Unless otherwise indicated, the results are based on examination of 134 stories. Note that some percentages will not sum to 100 due to rounding error.





## CDC IAP Number 6: *E. coli* O157 Outbreak

Observations from this summary include:

- Noticeable change (compared stories analyzed for 12.7 summary) in the distribution of topics, including marked increases in the frequency of "Industry Response" and "Blame and Responsibility" topics.
- Substantial increase (compared stories analyzed for 12.7 summary) from 23% to 49% in stories mentioning the CDC.
- A substantial proportion of stories implying that the source of the outbreak had been determined as green onions at Taco Bell restaurants.

### News Source Type

Record the type of media outlet in which the story appeared.

- |                         |     |
|-------------------------|-----|
| 1. Newspaper =          | 71% |
| 2. Network television = | 4%  |
| 3. Cable Television =   | 0%  |
| 4. Local Television =   | 1%  |
| 5. News website =       | 25% |

### Story Location

Record the location of the story as it appears in the media outlet. For video, the lead story is the first story in the broadcast.

(N = 129)

- |  |     |
|--|-----|
| 1. Front page or home page or lead (video) = | 7%  |
| 0. Any other location =                      | 93% |

### Byline

Record the source: the organization or individual responsible for the content of the story.

(N = 133)

- |                     |     |
|---------------------|-----|
| 1. reporter/staff = | 48% |
|---------------------|-----|

Reporter/staff = a specific individual's name is attached to the story or the source is given as "staff"

- |                 |     |
|-----------------|-----|
| 2. wire service | 49% |
|-----------------|-----|

Wire Service = AP, Reuters, UPI or other wires service is credited

- |               |    |
|---------------|----|
| 3. wire/staff | 0% |
|---------------|----|

The story is a wire service story with some edits by the staff

- |          |    |
|----------|----|
| 4. other | 1% |
|----------|----|

Source not described by any other option

- |                  |    |
|------------------|----|
| 5. indeterminate | 2% |
|------------------|----|

The source is not given or can't be determined

### Topic

Assign the story a primary topic based on the headline and the first paragraph of the text.

(N = 133)

- |                                       |     |
|---------------------------------------|-----|
| 1. Investigative Efforts/Status       | 25% |
| 2. Public Health Impact               | 10% |
| 3. Event Facts/background Information | 23% |
| 4. Rescue/First Responder Efforts     | 0%  |
| 5. Recommended Actions                | 0%  |
| 6. Industry Response                  | 13% |
| 7. Community Response                 | 2%  |
| 8. Government Response                | 5%  |



## CDC IAP Number 6: *E. coli* O157 Outbreak

9. Corrective Actions Needed	3%
10. Economic Impact	3%
11. Blame and Responsibility	13%
12. Recovery Efforts	0%
13. Human interest	2%
14. Other	2%

### Unaffiliated Source

The story may quote an individual with knowledge/expertise regarding the event without mentioning his/her affiliation with any organization. If so, code "yes."

1. yes =	46%
0. no =	54%

### Organizational Source

The story may quote one or more individuals with knowledge/expertise regarding the event and give the name of an organization he/she is affiliated with. Or, it may attribute information to "staff" or "sources" of an organization without mentioning any particular individual. If so, code "yes" and record the name of the organization(s).

1. yes (record organization name) =	86%
0. no =	14%

### CDC Mention

If there is any mention of the CDC at all, code "yes."

1. yes =	49%
0. no =	51%

### CDC Spokespersons

The story may quote one or more individual with knowledge/expertise regarding the event that is associated with the CDC. If so, code "yes" and record the name of the individual(s).

1. yes (record individual name) =	9%
0. no =	91%

### Public Health Risk Description

Does the story describe potential public health risks? This includes and information that would assist a person in assessing the level of personal risk represented by the event. Examples would include:

- symptoms of disease or poisoning
- the possibility of death or various injuries
- the potential for widespread infection of a disease
- the probability of a hurricane making landfall
- the most likely targets of terrorist attacks
- Note reports of actual harm are recorded in the number of cases" variable. If so, code yes" and record the information.

(N = 133)

1. yes (record information) =	57%
0. no =	43%

### Sample Descriptions

1) "E. coli, or Escherichia coli, is a common and ordinarily harmless bacteria, but certain strains can cause abdominal cramps, fever, bloody diarrhea, kidney failure, blindness, paralysis, even death."

2) "E. coli is found in the feces of humans and livestock. Most E. coli infections are associated with undercooked meat. The bacteria also can be found on sprouts or leafy vegetables such as spinach. The germs can be spread by people if they do not thoroughly wash their hands after using the bathroom."



### CDC IAP Number 6: *E. coli* O157 Outbreak

#### Health Risk Level

How would a typical audience member judge the risk to themselves based on this story? Consider how severe the health threats described in item 12 are. What indication is given about who might be affected by the event and under what circumstances?

1. Low Risk
2. Moderate Risk
3. High Risk
4. No health risk description is given

(N = 133)

Summary: Average Rating = 1.0

#### Inaccurate Health Risk Description

Is there inaccurate or misleading information about health risks associated with the event? For example, there could be inaccurate reporting concerning the danger posed by a radioactive material. If so, code "yes" and describe the error. the possibility of dying from an infection the severity or likely path of a hurricane

- |                     |      |
|---------------------|------|
| 1. yes (describe) = | 0%   |
| 0. no =             | 100% |

#### Prevention/protection Message

Does the story give directions on how one can avoid harm in the context of the current event? For example:

The FDA is advising consumers not to eat bagged, fresh spinach while it probes a multi-state outbreak of *E. coli* which has reportedly killed one person and sickened 50 others." The message should be in the form of explicit directions/instructions/advice.

If so, code "yes" and record the message.

- |                   |     |
|-------------------|-----|
| 1. yes (record) = | 4%  |
| 0. no =           | 96% |

#### Sample Messages

1) "Consumers who are concerned about the safety of fresh produce can take simple steps to minimize the dangers, food safety experts say. If *E. coli* is present, washing the produce will remove some of it; using vinegar to do so will kill most of the bacteria. Cooking food to 160 degrees for 15 seconds will kill any *E. coli* O157:H7, the FDA said."

2) "If a person has diarrheal illness . . . and ate at a Taco Bell restaurant within seven days before becoming ill, they should contact their health-care provider," the state health department said."

#### Inaccurate Prevention/protection Message

Is there inaccurate or misleading information regarding recommended protection/prevention measures? If so, code "yes" and describe the error.

- |                     |      |
|---------------------|------|
| 1. yes (describe) = | 0%   |
| 0. no =             | 100% |

#### Resource Direction Message

Does the story direct the audience to sources of further information or assistance? (e.g., to CDC or FDA websites) If so, code "yes" and record the source(s).

- |                   |     |
|-------------------|-----|
| 1. yes (record) = | 14% |
| 0. no =           | 86% |



## CDC IAP Number 6: *E. coli* O157 Outbreak

### Results Summary

Nearly all these messages directed audience members to one of two sources:

- 1) Taco Bell's 800 number
- 2) NIH website: [www.nlm.nih.gov/medlineplus/ecoliinfections.html](http://www.nlm.nih.gov/medlineplus/ecoliinfections.html)

### Other Inaccurate Information

Is there inaccurate information about an aspect of the event not addressed by items 14 and 16? For example, a story could report inaccurate information regarding the known cause of a disease outbreak, the organization or individuals responsible for a terrorist attack, and so on. If so, code "yes" and describe the error.

1. yes (describe) = 49%
0. no = 51%

### Summary:

The results for this variable reflect a substantial number of stories that either 1) made unqualified statements indicating that the source of the outbreak was known to be green onions served at Taco Bell restaurants, or 2) used some qualifying language but still gave the strong impression that these green onions were the source.

### Sample texts:

- 1) "Test by independent lab found three samples of green onions that appeared to have a dangerous strain of bacterium"
- 2) "Taco Bell ordered scallions removed from its 5,800 U.S. restaurants Wednesday after tests suggested they may be responsible for the *E. coli* outbreak that has sickened at least three dozen people in three states. The fast-food chain said preliminary testing by an independent lab found three samples of green onions appeared to have a dangerous strain of the bacteria."
- 3) "Taco Bell officials said Saturday they had determined that scallions were the likely source of the bacteria."

### Outbreak Source

Indicate what is reported with regard to the source of the outbreak. If no mention at all is made of this, enter 0. Otherwise, code "1" and summarize and record the reference (e.g., "source not determined", "source under investigation," "suspected source is Taco Bell" "Taco Bell," etc.)

1. yes (record) = 93%
0. no = 7%

### Results Summary

Nearly all articles named Taco Bell in describing the likely source of the outbreak and most stories also mentioned green onions.

### Number of Cases

If no information is given code as 0, otherwise enter the number reported.

- # cases reported = 86%
0. not reported = 14%

### Results Summary

Most stories reported the number of ill individuals and there was substantial variation in the numbers reported, in part because some stories included numbers reported 36 cases from Iowa while some dealt only with cases reported in the northeast. Stories also used various language in reporting cases as "possible," "suspected," or "confirmed."

- Lowest reported number for the northeast: 46
- Highest reported number for the northeast: 300

<b>ICS 201 – CDC</b>	<b>8a. PREPARED BY (NAME AND POSITION)</b> Roger Harlan, IMS Incident Action Plan
----------------------	--





### CDC IAP Number 6: *E. coli* O157 Outbreak

<b>1. Incident Name</b> <i>E. coli</i> O157 Outbreak	<b>2. Operational Period (Date/Time)</b>		<b>3. Documents Attached</b>
	From: 12/12 18:00 Hours EST To: 12/13 18:00 Hours EST		1. ICS 201 2. ICS 209
<b>4. IMS Position</b>	<b>4a. Staff Member</b>	<b>5. IMS Mailbox</b>	<b>6. Phone number</b>
Incident Manager	Phil Navin	IMS Incident Manager <a href="mailto:eocincidentmanager@cdc.gov">eocincidentmanager@cdc.gov</a>	770-488-7100
Chief Health Officer	Dr. David Warnock	IMS Chief Health/Science Officer <a href="mailto:eocchiefhealthscienceofficer@cdc.gov">eocchiefhealthscienceofficer@cdc.gov</a>	404-553-7737
Operations Section Chief	CAPT Ralph O'Connor	IMS Operations Section Chief <a href="mailto:eocopssectionchief@cdc.gov">eocopssectionchief@cdc.gov</a>	404-553-7520
Planning Section Chief	Tom Reynolds	IMS CDC IMS Planning Section Chief <a href="mailto:eocplansectionchief@cdc.gov">eocplansectionchief@cdc.gov</a>	404-553-7815
Logistics Section Chief	Mark Hansey	IMS Logistics Section Chief <a href="mailto:eoclogsectionchief@cdc.gov">eoclogsectionchief@cdc.gov</a>	770-488-7100
Finance/Admin Section Chief		IMS Fin & Admin Section Chief <a href="mailto:eocprocfinancechief@cdc.gov">eocprocfinancechief@cdc.gov</a>	770-488-7100
IMS JIC Lead	Rick Jones	<a href="mailto:eocjicleadership@cdc.gov">eocjicleadership@cdc.gov</a>	404-202-1030
IMS Safety Official		<a href="mailto:eocsafety@cdc.gov">eocsafety@cdc.gov</a>	404-639-2432
Duty Officer		<a href="mailto:eocreport@cdc.gov">eocreport@cdc.gov</a>	770-488-7100

#### 7. Current Situation/Threats:

Seven states are now reporting cases to date. Five of the states have reported confirmed or probable case for a total of 67 cases reported. Food consumption/restaurant histories are continuing. Completed Interviews for cases under investigation reveal that a very high proportion had eaten at Taco Bell. For culture-confirmed cases, illness onsets continue to range from 11/20 to 12/05. Other cases under investigation had illness onset as recent as 12/8. PFGE information for 59 case isolates is now available, and PFGE testing on remaining isolates is underway.

The source of the outbreak has not been determined though it is presumed to be a contaminated food or foods. CDC is working with state and local health officials, the Food and Drug Administration (FDA), the Department of Agriculture (USDA), and the restaurant chain to determine what food caused the outbreak. These investigations include an ongoing study that involves interviews of ill and well Taco Bell restaurant patrons about what food items they consumed. By comparing foods consumed by ill and well persons, investigators can show statistical links to particular food ingredients. Public health officials are focusing on ingredients that were consumed by many ill persons and fewer well persons. Of these ingredients, those consumed raw are of particular interest. This analysis is also demonstrating that onions of any type are probably not linked to this outbreak. Health officials and the restaurant chain are working collaboratively to learn more about the ingredients of particular interest to help pinpoint the food that caused the outbreak and to determine how it became contaminated.

#### *E. coli* Update, 541 Case Counts as of 12:00pm December 12

541 Confirmed/Probable/Suspect cases total, in 7 states\*

State	Confirmed Cases Reported	Probable Cases Reported	Suspected Cases Reported
DE	2	0	3
NH	0	0	1
NJ	23	7	42
NY	14	8	347
PA	7	5	80
SC	1	0	0
UT	0	0	1
<b>Total:</b>	<b>47</b>	<b>20</b>	<b>474</b>

\*Only confirmed and probable cases are being reported to the public at this time.

Hospitalized: 51 (76%)

Hemolytic Uremic Syndrome (HUS): 8 (12%)

Deaths: 0



### CDC IAP Number 6: *E. coli* O157 Outbreak

**8. Planning Assumptions:**

1. No known intentional foodborne threats have been identified by intelligence sources.
2. The outbreak vehicle still has not been confirmed at this time. However, food testing is continuing.
3. The peak of the outbreak was in the last week of November; the number of new cases being identified has declined substantially.
4. We anticipate maintaining the current staff rhythm for the rest of this week.

**9. Planning Objectives:**

1. Continue to pursue the identification of the food vehicle for the outbreak with USDA, FDA, the restaurant chain, state and local health officials.
2. Maintain situational awareness of media interest, reports, etc. of outbreak events.
3. Continue to coordinate with FDA, DHHS and the states for information messaging to the public.
4. Continue to collect case counts from the states for reporting to the media and the public from the 12:00 noon electronic data submitted by the affected states.
5. Continue detailed analysis of case control data collected and recruit additional controls.
6. Monitor for any requests from the States for personnel augmentation for the event.

**11. Special Equipment/Supplies Needed for Assignment (if any)**

- N/A

**12. Special Environmental Considerations (if any)**

- N/A

**13. Special Site-Specific Safety Considerations (if any)**

- N/A

**14. Other Attachments (if any)**

- Map

ICS 202 – CDC

**5. PREPARED BY (NAME AND POSITION)**

Roger Harlan, IMS Incident Action Plan



### CDC IAP Number 6: *E. coli* O157 Outbreak

<b>INCIDENT BRIEFING</b>	<b>1. Incident Name</b> <i>E. coli</i> O157 Outbreak	<b>2. Date</b> 12/12/06	<b>3. Time</b> 18:00 EDT
--------------------------	---	----------------------------	-----------------------------

#### 4. Map and Epidemiological Data

Table 1. Confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak reported to CDC as of December 12, 2006, 12:00pm EST

State	Confirmed	Probable	Suspect
DE	2	0	3
NH	0	0	1
NJ	23	7	42
NY	14	8	347
PA	7	5	80
SC	1	0	0
UT	0	0	1
<b>Grand Total</b>	<b>47</b>	<b>20</b>	<b>474</b>

- 7 states reported cases
  - 5 states reporting confirmed and/or probable cases (DE, NJ, NY, PA, SC)
- 47 confirmed, 20 probable, and 474 suspect cases reported to CDC
  - 67 confirmed and probable cases reported publicly





### CDC IAP Number 6: *E. coli* O157 Outbreak

Table 2. Confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak by state of Taco Bell exposure as reported to CDC as of December 12, 2006, 12:00pm EST

State of Taco Bell	Total
DE	1
NJ	31
NY	22
PA	13
<b>Grand Total</b>	<b>67</b>

Table 3. Demographic characteristics of confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak, as of December 12, 2006, 12:00pm EST

Demographics	
Age in years, range (median), (N=84)	17 (4-81)
Age Categories, n (%), (N=64)	
< 5 years	1 (2)
5 - 17 years	33 (52)
18 - 59 years	28 (44)
> 60 years	2 (3)
Gender, n (%), (N=60)	
Female	34 (52)
Male	31 (48)

Table 4. Patient outcomes for confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak, as of December 12, 2006, 12:00pm EST

Outcome, N=67	n (%)	HUS Cases, N=8
Hospitalized	51 (76)	Median age (years): 11
HUS	8 (12)	Range (years): 5-51
Death	0 (0)	

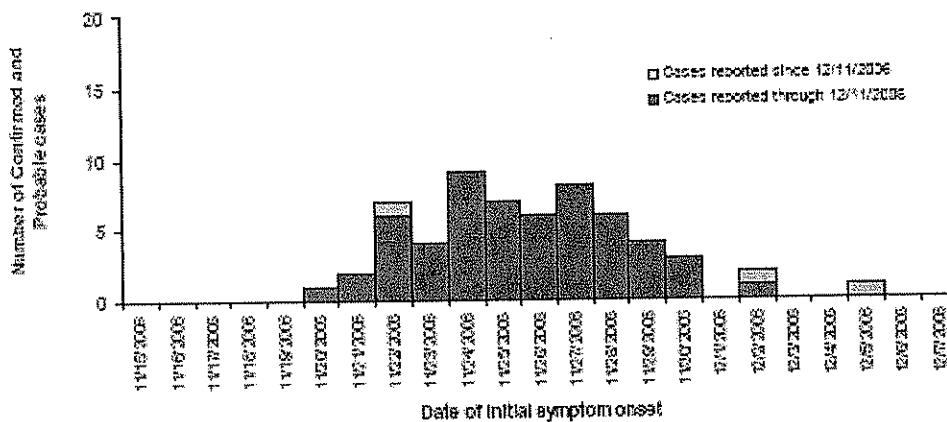
\*Cases with missing outcome information were considered to not have outcome



### CDC IAP Number 6: *E. coli* O157 Outbreak

Figure 1. Epidemic curve of confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak, as of December 12, 2006, 12:00pm EST (N=60\*)

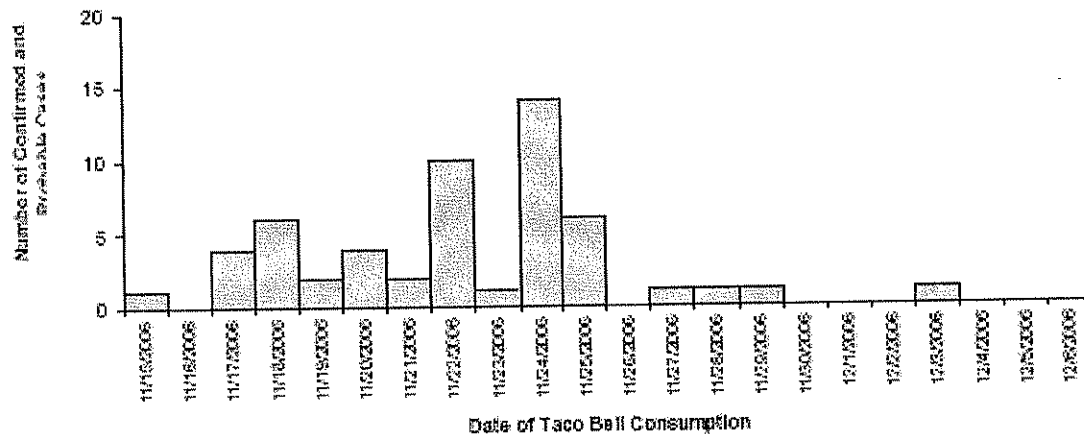
\*50 probable and confirmed cases with reported date of initial symptom onset



- Illness onset range: 11/20/2006 – 12/5/2006

Figure 2. TACO BELL CONSUMPTION Epi Curve: Epidemic curve of confirmed and probable cases by reported date of Taco Bell Consumption, as of December 12, 2006, 12:00pm EST (N=54\*)

\*54 probable and confirmed cases with reported date of Taco Bell consumption

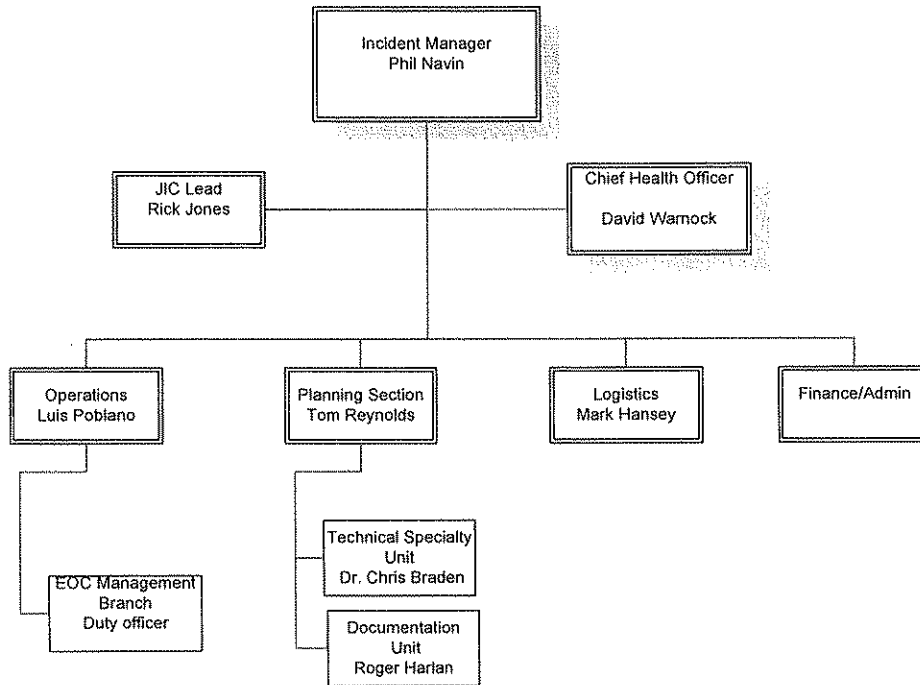


- Date of Taco Bell consumption range: 11/15/2006 – 12/3/2006



### CDC IAP Number 6: *E. coli* O157 Outbreak

#### 6. Current Organization



ICS 201 – CDC

6a. PREPARED BY (NAME AND POSITION)  
Roger Harlan, IMS Incident Action Plan





## CDC IAP Number 6: *E. coli* O157 Outbreak

### 8. Situation Report / Actions

#### Current CDC Actions:

- Case Control Study:
  - 62 Cases, 71 controls interviewed.
  - Interview data is being cleaned and analyzed.
- Recruiting additional controls around affected stores.
- Further clarifying ingredients and quantities with Yum! Brands.
- CDC is anticipating PFGE testing results on December 13 from the IA and MN DOH associated with the Taco John cases.

#### FDA Activities:

- FDA had previously requested and has received processing and distribution records for both lettuce and cilantro.
- Based on the preliminary data from the cases control study by CDC, the FDA has now requested processing and distribution data on cheese for trace back.
- FDA and CDC held a joint press conference December 11, and provided an overview of how an outbreak response unfolds. FDA Laboratory results were discussed (negative E coli in the original green onion samples and broth provided by Taco Bell). Questions from the press focused on how funding effects outbreak response and the need for tighter regulations. FDA discussed that even though there are some "lessons learned" from the previous spinach related E coli outbreak, the two outbreaks are very different in nature in that the spinach was identified from the start and this outbreak the vehicle will only be identified through investigation.

#### USDA Activities:

- Given the case control study, USDA will focus on ground beef.
- There is a single processing plant, in Iowa. Inspectors are at the plant and verifying the steps, in house samples and plant records. The plants have a very aggressive self imposed testing process.
- FSIS is conducting an onsite evaluation of the beef company's records, testing procedures and library samples. Results are expected to be submitted in AM hours of December 13.
- Investigators visited the Burlington distribution facility.
  - The same beef products were handled by multiple distribution facilities inside and outside the outbreak area.

#### State Activities:

- NY
  - Remain at 14 and 8 today. (one probable case dropped and one added).
  - Onset dates from 11-20 to 11-30 (exposure dates from 11-18 to 11-29)
  - Among suspect cases latest onset is 12-7
  - Conducting testing on 197 opened and unopened food samples
- NJ
  - VA case (NJ resident) no contact with patient.
  - Have 3 PFGE matches that deny Taco Bell exposure.
  - One did report eating at a KFC. They use a different lettuce, but same supplier.
  - 23 and 7 is correct.
- PA
  - Added a probable case. Onset of 12-3 with an O157 received treatment. Sample is being tested.
  - Onset dates from 11-21 to 12-7 on suspect cases.
  - One new case reported. The new case ate at a restaurant that has confirmed cases already reported.
  - This restaurant was closed as of 12-5. There are workers that reported illness and are suspect cases with sample testing pending.



## CDC IAP Number 6: *E. coli* O157 Outbreak

- CA
  - One case from yesterday is different pattern. It is removed.
  - No other information.
- CT
  - Nothing new to report.
- DE
  - Two of three samples from suspect cases were shiga toxin negative.
  - 12-7 is latest onset for suspect case.
- SC
  - No new information.
- UT
  - No new case.
  - Suspect case testing is negative, sample is forwarded to state lab for confirmation testing.
- MO
  - Has suspect cases, but with not confirmed or probable then it does not meet the case definition.
- VA
  - Nothing to report.
- NH
  - One new case who is a college student from Massachusetts with exposure in NH and an onset date of December 6. The case is still under investigation.

### CDC JIC Report: - Joint Information Center (JIC) Update 12/12/2006

Documents currently under development:

What CDC and other agencies are doing.

Revised Q&A Document

DEOC/GIS working with NZVED staff to develop map of restaurant locations

Postings on CDC *E. coli* website since last report, December 11 (as of 3:00 PM):

- December 11 Update: Multistate Outbreak of *E. coli* O157 Infection, November-December 2006 (<http://www.cdc.gov/ecoli/current.htm>)
- December 11 Map of States where Persons with Illness Live (<http://www.cdc.gov/ecoli/2006/december/statesmap121106.htm>)
- December 11 Map of States with Taco Bell Restaurants Where Persons With Confirmed Cases (Infected With the Outbreak Strain) Have Eaten (<http://www.cdc.gov/ecoli/2006/december/restaurantsmap121106.htm>)

GovDelivery subscriptions to '*E. coli* what's new' page watch service

- Total subscriptions: 156

Total traffic on all *E. coli*-related pages on CDC website, December 12 (as of 2 PM):

- Total: 11,699 views (as of 2 PM)
- Final total for yesterday: 24,639 views
- Projection of today's page views is slightly less than yesterday's page views (see *Graph of traffic on all -E. coli-related webpages for the entire week so far below*)

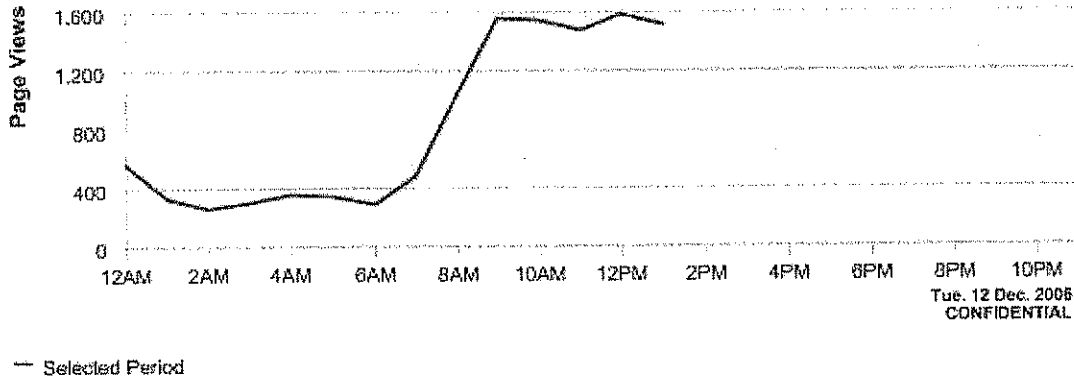
Total traffic on CDC *E. coli* home page (<http://www.cdc.gov/ecoli/>) December 12 (as of 2 PM):

- Total: 3,700 views (as of 2 PM)
- Final total for yesterday: 8,751 views
- #16 on CDC Most Popular Pages (dropped from #12 at this time yesterday)

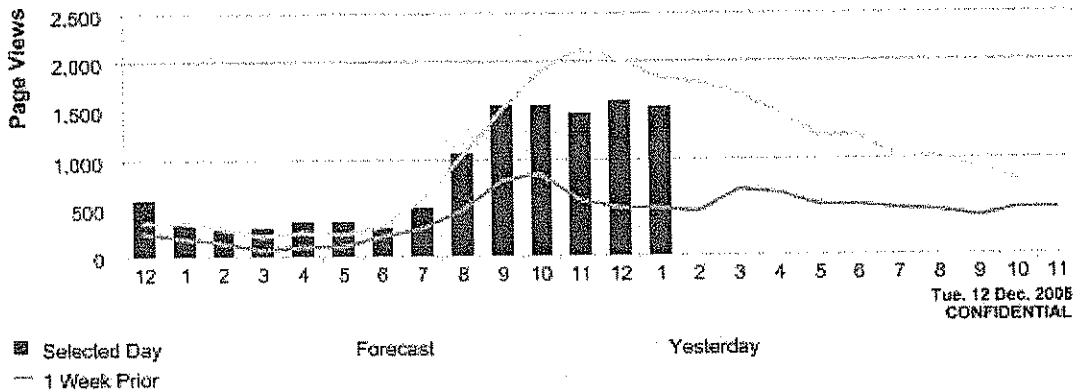


### CDC IAP Number 6: *E. coli* O157 Outbreak

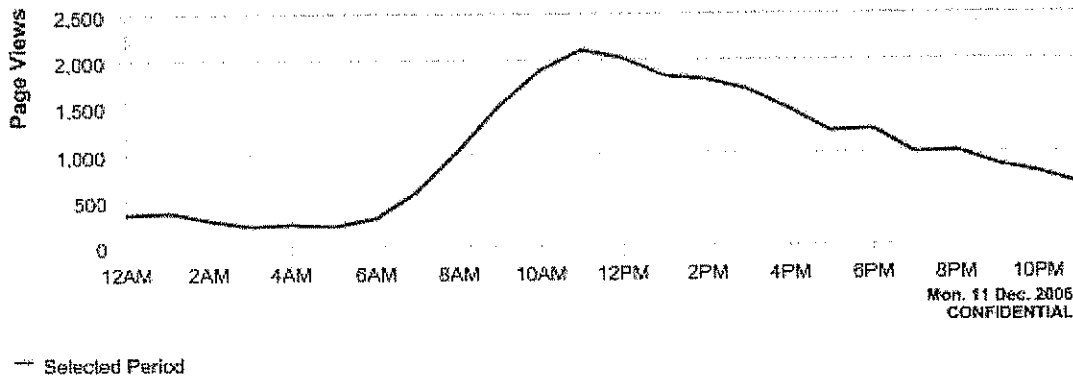
Graph of traffic on all -*E. coli*-related webpages today:



Graph of traffic on all -*E. coli*-related webpages today compared with yesterday and 1 week prior:



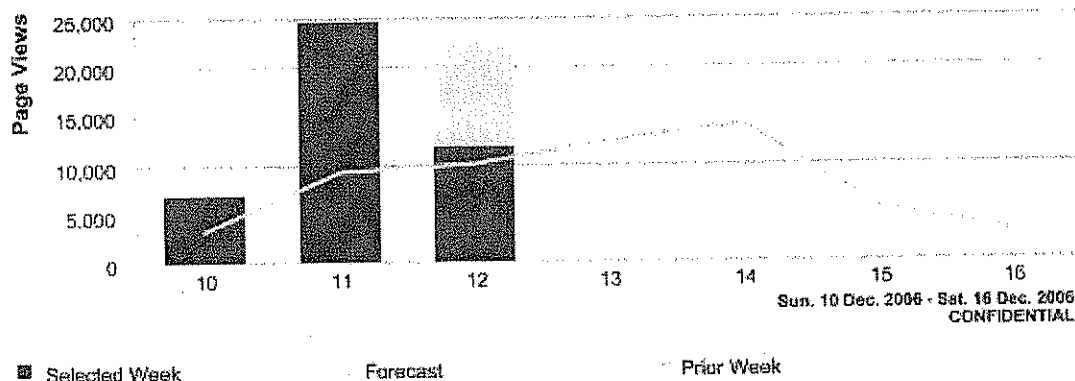
Final graph of traffic on all -*E. coli*-related webpages yesterday:





## CDC IAP Number 6: *E. coli* O157 Outbreak

Graph of traffic on all *-E. coli*-related web pages for the entire week so far:



Media Inquiries courtesy of CDC/Division of Media Relations:  
12/12 – 8 calls

Inquiries to the Clinician Outreach Communication Activity (COCA), 1800-CDC Info, and COCA email inquiries courtesy of the Clinician Communication Team:

COCA emails=0  
CDC-INFO calls=8  
CDC-INFO emails=12  
CDC-INFO emails escalated to COCA=1

### Community Health Education Team Activities

- Posted the Low Lit Q&A document on E coli (English)
- Spanish translation of the same document has been completed and is awaiting posting.

Document Title: Questions & Answers: Sickness caused by E. coli [www.cdc.gov/ecoli/qa\\_ecoli\\_sickness.htm](http://www.cdc.gov/ecoli/qa_ecoli_sickness.htm)

### Research Team Media Analysis Report

On T/TH the JIC Research team performs a comprehensive review of multiple media outlets for publication in the CDC IAP for E Coli. The following report has been submitted for the 12/13 IAP:

- Number of Media Stories on 12.11.06 = 890 (up from 386 on 12.9; source: Google News Search)

The following themes were observed in media headlines appearing on 12.11.06.

News reports may not reflect findings of the investigation.

- Despite the results of test results reported by Taco Bell, federal officials have not yet determined that the source of the outbreak.  
Sample Headline: "FDA can't confirm green onions link to Taco Bell outbreak"  
Sample Headline: "Source of Taco Bell E.coli still a mystery"
- The processing and increased shelf life of fresh produce produce increase the number of chances for contamination.  
Sample Headline: "Produce Trail Leaves Vulnerable Points"

### Summary Report: 12.8 – 12.11.06

The following summary is based on data collected from 12/8 to 12/11/06.

Unless otherwise indicated, the results are based on examination of 134 stories. Note that some percentages will not sum to 100 due to rounding error.





## CDC IAP Number 6: *E. coli* O157 Outbreak

Observations from this summary include:

- Noticeable change (compared stories analyzed for 12.7 summary) in the distribution of topics, including marked increases in the frequency of "Industry Response" and "Blame and Responsibility" topics.
- Substantial increase (compared stories analyzed for 12.7 summary) from 23% to 49% in stories mentioning the CDC.
- A substantial proportion of stories implying that the source of the outbreak had been determined as green onions at Taco Bell restaurants.

### News Source Type

Record the type of media outlet in which the story appeared.

1. Newspaper =	71%
2. Network television =	4%
3. Cable Television =	0%
4. Local Television =	1%
5. News website =	25%

### Story Location

Record the location of the story as it appears in the media outlet. For video, the lead story is the first story in the broadcast.

(N = 129)

1. Front page or home page or lead (video) =	7%
0. Any other location =	93%

### Byline

Record the source: the organization or individual responsible for the content of the story.

(N = 133)

1. reporter/staff =	48%
---------------------	-----

Reporter/staff = a specific individual's name is attached to the story or the source is given as "staff"

2. wire service	49%
-----------------	-----

Wire Service = AP, Reuters, UPI or other wires service is credited

3. wire/staff	0%
---------------	----

The story is a wire service story with some edits by the staff

4. other	1%
----------	----

Source not described by any other option

5. indeterminate	2%
------------------	----

The source is not given or can't be determined

### Topic

Assign the story a primary topic based on the headline and the first paragraph of the text.

(N = 133)

1. Investigative Efforts/Status	25%
2. Public Health Impact	10%
3. Event Facts/background Information	23%
4. Rescue/First Responder Efforts	0%
5. Recommended Actions	0%
6. Industry Response	13%
7. Community Response	2%
8. Government Response	5%



## CDC IAP Number 6: *E. coli* O157 Outbreak

9. Corrective Actions Needed	3%
10. Economic Impact	3%
11. Blame and Responsibility	13%
12. Recovery Efforts	0%
13. Human interest	2%
14. Other	2%

### Unaffiliated Source

The story may quote an individual with knowledge/expertise regarding the event without mentioning his/her affiliation with any organization. If so, code "yes."

1. yes =	46%
0. no =	54%

### Organizational Source

The story may quote one or more individuals with knowledge/expertise regarding the event and give the name of an organization he/she is affiliated with. Or, it may attribute information to "staff" or "sources" of an organization without mentioning any particular individual. If so, code "yes" and record the name of the organization(s).

1. yes (record organization name) =	86%
0. no =	14%

### CDC Mention

If there is any mention of the CDC at all, code "yes."

1. yes =	49%
0. no =	51%

### CDC Spokespersons

The story may quote one or more individual with knowledge/expertise regarding the event that is associated with the CDC. If so, code "yes" and record the name of the individual(s).

1. yes (record individual name) =	9%
0. no =	91%

### Public Health Risk Description

Does the story describe potential public health risks? This includes and information that would assist a person in assessing the level of personal risk represented by the event. Examples would include:

- symptoms of disease or poisoning
- the possibility of death or various injuries
- the potential for widespread infection of a disease
- the probability of a hurricane making landfall
- the most likely targets of terrorist attacks
- Note reports of actual harm are recorded in the number of cases" variable. If so, code yes" and record the information.

(N = 133)

1. yes (record information) =	57%
0. no =	43%

### Sample Descriptions

1) "E. coli, or Escherichia coli, is a common and ordinarily harmless bacteria, but certain strains can cause abdominal cramps, fever, bloody diarrhea, kidney failure, blindness, paralysis, even death."

2) "E. coli is found in the feces of humans and livestock. Most E. coli infections are associated with undercooked meat. The bacteria also can be found on sprouts or leafy vegetables such as spinach. The germs can be spread by people if they do not thoroughly wash their hands after using the bathroom."



### CDC IAP Number 6: *E. coli* O157 Outbreak

#### Health Risk Level

How would a typical audience member judge the risk to themselves based on this story? Consider how severe the health threats described in item 12 are. What indication is given about who might be affected by the event and under what circumstances?

1. Low Risk
2. Moderate Risk
3. High Risk
4. No health risk description is given

(N = 133)

Summary: Average Rating = 1.0

#### Inaccurate Health Risk Description

Is there inaccurate or misleading information about health risks associated with the event? For example, there could be inaccurate reporting concerning the danger posed by a radioactive material

If so, code "yes" and describe the error.  
the possibility of dying from an infection  
the severity or likely path of a hurricane

- |                     |      |
|---------------------|------|
| 1. yes (describe) = | 0%   |
| 0. no =             | 100% |

#### Prevention/protection Message

Does the story give directions on how one can avoid harm in the context of the current event? For example:

The FDA is advising consumers not to eat bagged, fresh spinach while it probes a multi-state outbreak of *E. coli* which has reportedly killed one person and sickened 50 others." The message should be in the form of explicit directions/instructions/advice.

If so, code "yes" and record the message.

- |                   |     |
|-------------------|-----|
| 1. yes (record) = | 4%  |
| 0. no =           | 96% |

#### Sample Messages

1) "Consumers who are concerned about the safety of fresh produce can take simple steps to minimize the dangers, food safety experts say. If *E. coli* is present, washing the produce will remove some of it; using vinegar to do so will kill most of the bacteria. Cooking food to 160 degrees for 15 seconds will kill any *E. coli* O157:H7, the FDA said."

2) "If a person has diarrheal illness . . . and ate at a Taco Bell restaurant within seven days before becoming ill, they should contact their health-care provider," the state health department said."

#### Inaccurate Prevention/protection Message

Is there inaccurate or misleading information regarding recommended protection/prevention measures? If so, code "yes" and describe the error.

- |                     |      |
|---------------------|------|
| 1. yes (describe) = | 0%   |
| 0. no =             | 100% |

#### Resource Direction Message

Does the story direct the audience to sources of further information or assistance? (e.g., to CDC or FDA websites) If so, code "yes" and record the source(s).

- |                   |     |
|-------------------|-----|
| 1. yes (record) = | 14% |
| 0. no =           | 86% |



### CDC IAP Number 6: *E. coli* O157 Outbreak

#### Results Summary

Nearly all these messages directed audience members to one of two sources:

- 1) Taco Bell's 800 number
- 2) NIH website: [www.nlm.nih.gov/medlineplus/ecoliinfections.html](http://www.nlm.nih.gov/medlineplus/ecoliinfections.html)

#### Other Inaccurate Information

Is there inaccurate information about an aspect of the event not addressed by items 14 and 16? For example, a story could report inaccurate information regarding the known cause of a disease outbreak, the organization or individuals responsible for a terrorist attack, and so on. If so, code "yes" and describe the error.

1. yes (describe) = 49%
0. no = 51%

#### Summary:

The results for this variable reflect a substantial number of stories that either 1) made unqualified statements indicating that the source of the outbreak was known to be green onions served at Taco Bell restaurants, or 2) used some qualifying language but still gave the strong impression that these green onions were the source.

#### Sample texts:

- 1) "Test by independent lab found three samples of green onions that appeared to have a dangerous strain of bacterium"
- 2) "Taco Bell ordered scallions removed from its 5,800 U.S. restaurants Wednesday after tests suggested they may be responsible for the *E. coli* outbreak that has sickened at least three dozen people in three states. The fast-food chain said preliminary testing by an independent lab found three samples of green onions appeared to have a dangerous strain of the bacteria."
- 3) "Taco Bell officials said Saturday they had determined that scallions were the likely source of the bacteria."

#### Outbreak Source

Indicate what is reported with regard to the source of the outbreak. If no mention at all is made of this, enter 0. Otherwise, code "1" and summarize and record the reference (e.g., "source not determined", "source under investigation," "suspected source is Taco Bell" "Taco Bell," etc.)

1. yes (record) = 93%
0. no = 7%

#### Results Summary

Nearly all articles named Taco Bell in describing the likely source of the outbreak and most stories also mentioned green onions.

#### Number of Cases

If no information is given code as 0, otherwise enter the number reported.

- # cases reported = 86%
0. not reported = 14%

#### Results Summary

Most stories reported the number of ill individuals and there was substantial variation in the numbers reported, in part because some stories included numbers reported 36 cases from Iowa while some dealt only with cases reported in the northeast. Stories also used various language in reporting cases as "possible," "suspected," or "confirmed."

- Lowest reported number for the northeast: 46
- Highest reported number for the northeast: 300

ICS 201 – CDC	<b>8a. PREPARED BY (NAME AND POSITION)</b> Roger Harlan, IMS Incident Action Plan
---------------	--



# Multi-state *E. coli* O157 / Taco Bell Outbreak

Updated numbers for  
Tuesday, December 12, 2006

\*\*\*Information for internal use only\*\*\*

**Table 1.** Confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak reported to CDC as of December 12, 2006, 12:00pm EST

State	Confirmed	Probable	Suspect
DE	2	0	3
NH	0	0	1
NJ	23	7	42
NY	14	8	347
PA	7	5	80
SC	1	0	0
UT	0	0	1
<b>Grand Total</b>	<b>47</b>	<b>20</b>	<b>474</b>

- 7 states reported cases
  - 5 states reporting confirmed and/or probable cases (DE, NJ, NY, PA, SC)
- 47 confirmed, 20 probable, and 474 suspect cases reported to CDC
  - 67 confirmed and probable cases reported publicly

**Table 2.** Confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak by state of Taco Bell exposure as reported to CDC as of December 12, 2006, 12:00pm EST

State of Taco Bell	Total
DE	1
NJ	31
NY	22
PA	13
<b>Grand Total</b>	<b>67</b>



**Table 3.** Demographic characteristics of confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak, as of December 12, 2006, 12:00pm EST

<b>Demographics</b>	
<b>Age in years, range (median), (N=64)</b>	17 (4-61)
<b>Age Categories, n (%), (N=64)</b>	
< 5 years	1 (2)
5 - 17 years	33 (52)
18 - 59 years	28 (44)
> 59 years	2 (3)
<b>Gender, n (%), (N=60)</b>	
Female	34 (52)
Male	31 (48)

**Table 4.** Patient outcomes for confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak, as of December 12, 2006, 12:00pm EST

<b>Outcome, N=67</b>	<b>n (%)</b>
Hospitalized	51 (76)
HUS	8 (12)
Death	0 (0)

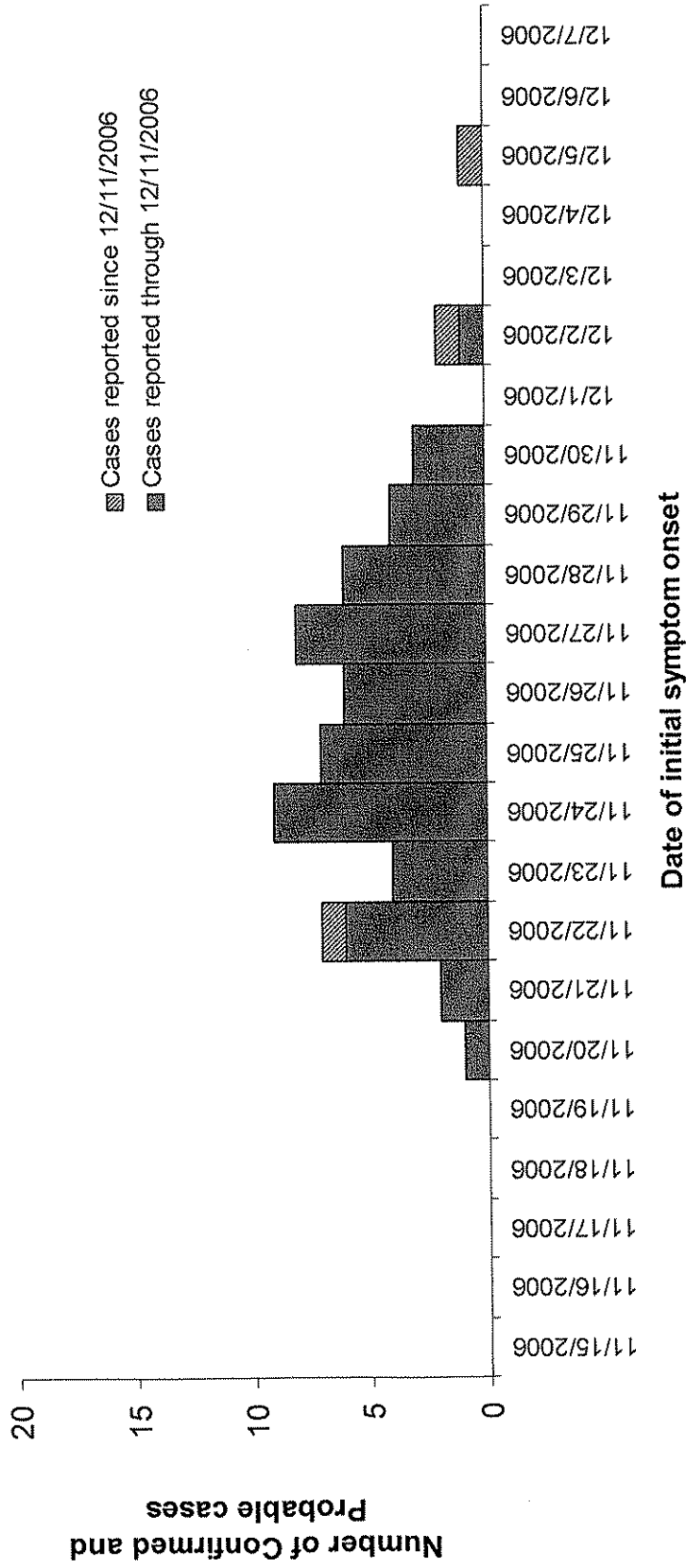
  

<b>HUS Cases, N=8</b>	
Median age (years)	11
Range (years)	5-51

\*Cases with missing outcome information were considered to not have outcome

**Figure 1.** Epidemic curve of confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak, as of December 12, 2006, 12:00pm EST (N=60\*)

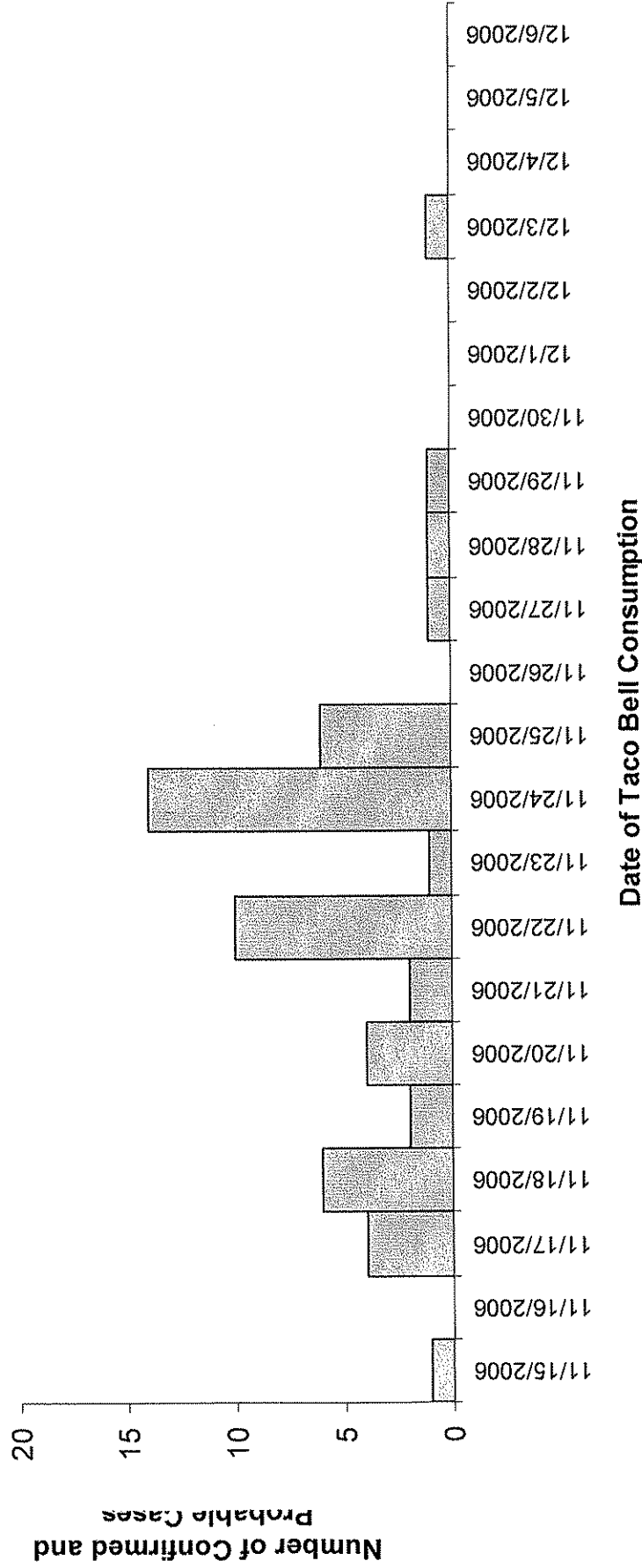
\*60 probable and confirmed cases with reported date of initial symptom onset



- Illness onset range: 11/20/2006 – 12/5/2006

**Figure 2. TACO BELL CONSUMPTION Epi Curve: Epidemic curve of confirmed and probable cases by reported date of Taco Bell Consumption, as of December 12, 2006, 12:00pm EST (N=54\*)**

\*54 probable and confirmed cases with reported date of Taco Bell consumption



- Date of Taco Bell consumption range: 11/15/2006 – 12/3/2006

[2 lines below are for the orange box title on website]

## Foodborne and Diarrheal Diseases Branch - Multistate Outbreak of *E. coli* O157 Infection, November-December 2006

### Update, December 11 2006

As of 12 PM (ET) December 11 2006, Monday, 64 persons with illness associated with the Taco Bell restaurant outbreak have been reported to CDC from 5 states: New Jersey (28), New York (22), Pennsylvania (11), Delaware (2), and South Carolina (1). States with Taco Bell restaurants where persons confirmed to have the outbreak strain have eaten are New Jersey, New York, Pennsylvania, and Delaware (The patient from South Carolina ate at a Taco Bell restaurant in Pennsylvania). Other cases of illness are under investigation by state public health officials. No specific food has been implicated yet.

Among these 64 ill persons, 50 (82%) were hospitalized and 8 (13%) developed a type of kidney failure called hemolytic-uremic syndrome (HUS). Illness onset dates have ranged from November 20 to December 2.

Cases in 38 of the 64 patients are confirmed, meaning that the patients' *E. coli* O157 strains have the outbreak "DNA fingerprint." *E. coli* O157 strains are routinely "DNA fingerprinted" at public health laboratories in all states as part of PulseNet (the network of public health laboratories that sub-type bacteria). *E. coli* O157 strains from other cases are being tested by PulseNet. As a result of testing by PulseNet, cases with the outbreak strain "fingerprint" pattern are being re-classified as confirmed cases, and cases with an unrelated "fingerprint" pattern are being dropped from the outbreak case count.

CDC is working with state and local health officials, FDA, USDA, and the fast food chain to investigate the outbreak and to help take action to protect the public. Public health officials are conducting investigations to determine the responsible food. Public health laboratories are testing food samples from Taco Bell restaurants. A sample of chopped white onions collected on December 4 from an open bin in a Taco Bell restaurant in Nassau County, New York tested positive for *E. coli* O157:H7. This strain has a "DNA fingerprint" pattern that is different from that of the outbreak strain; the pattern of the chopped onion strain has not been seen before in the PulseNet database. Samples of green onions obtained by the restaurant chain tested negative for *E. coli* O157; the initial report of a preliminary positive on these samples by a laboratory hired by the restaurant chain was not confirmed. At this time, no other food item has a definite or preliminary test indicating the presence of *E. coli* O157. Investigation into the responsible food includes an ongoing study among Taco Bell restaurant patrons in which information about food items consumed is being obtained and analyzed.

*E. coli* O157 causes diarrhea that is often bloody and accompanied by severe abdominal cramps, but fever is typically absent or mild. Persons who have developed such symptoms after eating at a Taco Bell restaurant in an affected state are advised to consult a physician and to inform their local health department.

For more information on *E. coli* infection, please refer to the following website:

[http://www.cdc.gov/ncidod/dbmd/diseaseinfo/escherichiacoli\\_g.htm](http://www.cdc.gov/ncidod/dbmd/diseaseinfo/escherichiacoli_g.htm)



## CDC IAP Number 5: *E. coli* O157 Outbreak

<b>1. Incident Name</b> <i>E. coli</i> O157 Outbreak	<b>2. Operational Period (Date/Time)</b> From: 12/11 18:00 Hours EDT To: 12/12 18:00 Hours EDT		<b>3. Documents Attached</b> 1. ICS 201 2. ICS 209
<b>4. IMS Position</b>	<b>4a. Staff Member</b>	<b>5. IMS Mailbox</b>	<b>6. Phone number</b>
Incident Manager	Phil Navin	IMS Incident Manager eocincidentmanager@cdc.gov	770-488-7100
Chief Health Officer	Dr. David Warnock	IMS Chief Health/Science Officer eocchiefhealthscienceofficer@cdc.gov	404-553-7737
Operations Section Chief	CAPT Ralph O'Connor	IMS Operations Section Chief eocopssectionchief@cdc.gov	404-553-7520
Planning Section Chief	Tom Reynolds	IMS CDC IMS Planning Section Chief eocplansectionchief@cdc.gov	404-553-7815
Logistics Section Chief	Mark Hansey	IMS Logistics Section Chief eoclogsectionchief@cdc.gov	770-488-7100
Finance/Admin Section Chief		IMS Fin & Admin Section Chief eocprocfinancechief@cdc.gov	770-488-7100
IMS JIC Lead	Rick Jones	eocicleadership@cdc.gov	404-202-1030
IMS Safety Official		eocsafety@cdc.gov	404-639-2432
Duty Officer		eocreport@cdc.gov	770-488-7100

### 7. Current Situation/Threats:

Eight states are now reporting cases to date. Five of the states have reported confirmed or probable case for a total of 64 cases reported Food consumption/restaurant histories are continuing. Completed Interviews for cases under investigation reveal that a very high proportion had eaten at Taco Bell. For culture-confirmed cases, illness onsets continue to range from 11/20 to 12/02. Other cases under investigation had illness onset as recent as 12/8. PFGE information for 53 case isolates is now available, and PFGE testing on remaining isolates is underway.

*E. coli* Update, 467 Case Counts as of 12:00pm December 11

467 Confirmed/Probable/Suspect/Possible cases total, 8 states\*

State	Confirmed Cases Reported	Probable Cases Reported	Possible Cases Reported	Suspected Cases Reported
CA	0	0	1	0
DE	2	0	0	2
NH	0	0	0	1
NJ	14	14	0	35
NY	14	8	0	289
PA	7	4	0	74
SC	1	0	0	0
UT	0	0	0	1
<b>Total:</b>	<b>38</b>	<b>26</b>	<b>1</b>	<b>402</b>

\*Only confirmed and probable cases are being reported to the public at this time.

Hospitalized: 50 (82%)

Hemolytic Uremic Syndrome (HUS): 8 (13%)

Deaths: 0

### 8. Planning Assumptions:

1. No known intentional foodborne threats have been identified by intelligence sources.
2. The outbreak vehicle still has not been confirmed at this time. However, food testing is continuing.
3. The risk to the public is considered ongoing and we expect additional cases may be identified in the coming days.
4. We anticipate maintaining the current staff rhythm over the next several days.



### CDC IAP Number 5: *E. coli* O157 Outbreak

**9. Planning Objectives:**

1. Continue to pursue the identification of the food vehicle for the outbreak with USDA and FDA.
2. Maintain situational awareness of media interest, reports, etc. of outbreak events.
3. Continue to coordinate with FDA, DHHS and the states for information messaging to the public.
4. Continue to collect case counts from the states for reporting to the media and the public from the 12:00 noon electronic data submitted by the affected states.
5. Continue detailed analysis of case control data collected.
6. Monitor for any requests from the States for personnel augmentation for the event.

**11. Special Equipment/Supplies Needed for Assignment (if any)**

- N/A

**12. Special Environmental Considerations (if any)**

- N/A

**13. Special Site-Specific Safety Considerations (if any)**

- N/A

**14. Other Attachments (if any)**

- Map

**5. PREPARED BY (NAME AND POSITION)**

Roger Harlan, IMS Incident Action Plan

ICS 202 – CDC



### CDC IAP Number 5: *E. coli* O157 Outbreak

<b>INCIDENT BRIEFING</b>	<b>1. Incident Name</b> <i>E. coli</i> O157 Outbreak	<b>2. Date</b> 12/11/06	<b>3. Time</b> 18:00 EDT
--------------------------	---	----------------------------	-----------------------------

#### 4. Map and Epidemiological Data

Table 1. Confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak reported to CDC as of December 11, 2006, 12:00pm EST

State	Confirmed	Probable	Possible	Suspect
CA	0	0	1	0
DE	2	0	0	2
NH	0	0	0	1
NJ	14	14	0	35
NY	14	8	0	289
PA	7	4	0	74
SC	1	0	0	0
UT	0	0	0	1
<b>Grand Total</b>	<b>38</b>	<b>26</b>	<b>1</b>	<b>402</b>

- **8** states reported cases
  - 5 states reporting confirmed and/or probable cases (DE, NJ, NY, PA, SC)
- **38** confirmed, **26** probable, **1** possible, and **402** suspect cases reported to CDC
  - 64 confirmed and probable cases reported publicly





### CDC IAP Number 5: *E. coli* O157 Outbreak

Table 2. Confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak by state of Taco Bell exposure as reported to CDC as of December 11, 2006, 12:00pm EST

State of Taco Bell	Total
DE	1
NJ	29
NY	22
PA	12
<b>Grand Total</b>	<b>64</b>

Table 3. Demographic characteristics of confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak, as of December 11, 2006, 12:00pm EST

Demographics	
Age in years, range (median), (N=62)	17 (4-61)
Age Categories, n (%), (N=62)	
< 5 years	1 (2)
5 - 17 years	34 (55)
18 - 59 years	25 (40)
> 59 years	2 (3)
Gender, n (%), (N=60)	
Female	31 (49)
Male	32 (51)

Table 4. Patient outcomes for confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak, as of December 11, 2006, 12:00pm EST

Outcome, N=64	n (%)	HUS Cases, N=3	
Hospitalized	50 (62)	Median age (years)	11
HUS	8 (13)	Range (years)	5-61
Death	0 (0)		

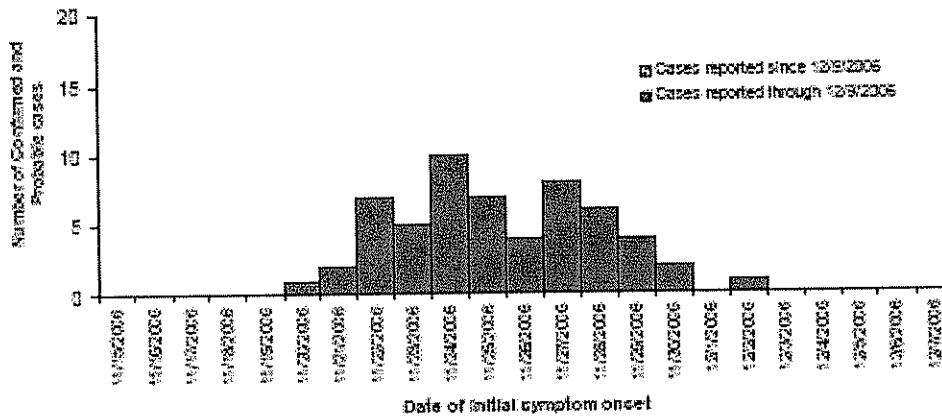
\*Cases with missing outcome information were considered to not have outcome



### CDC IAP Number 5: *E. coli* O157 Outbreak

Figure 1. Epidemic curve of confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak, as of December 11, 2006, 12:00pm EST (N=57\*)

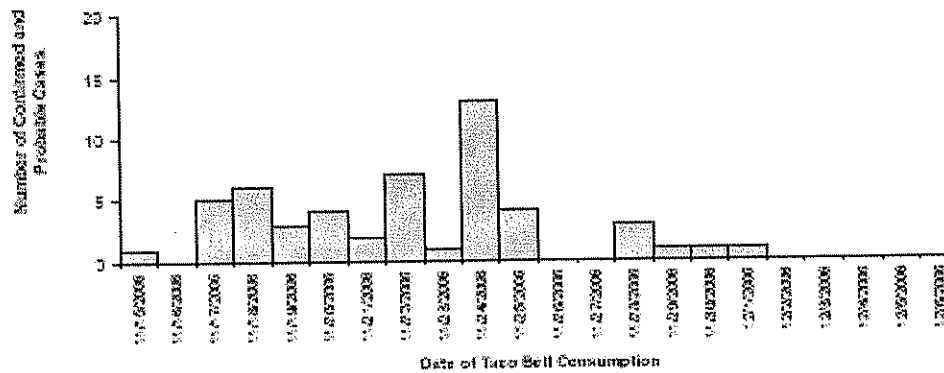
\*57 probable and confirmed cases with reported date of initial symptom onset



- Illness onset range: 11/20/2006 – 12/2/2006

Figure 2. TACO BELL CONSUMPTION Epi Curve: Epidemic curve of confirmed and probable cases by reported date of Taco Bell Consumption, as of December 11, 2006, 12:00pm EST (N=52\*)

\*52 probable and confirmed cases with reported date of Taco Bell consumption

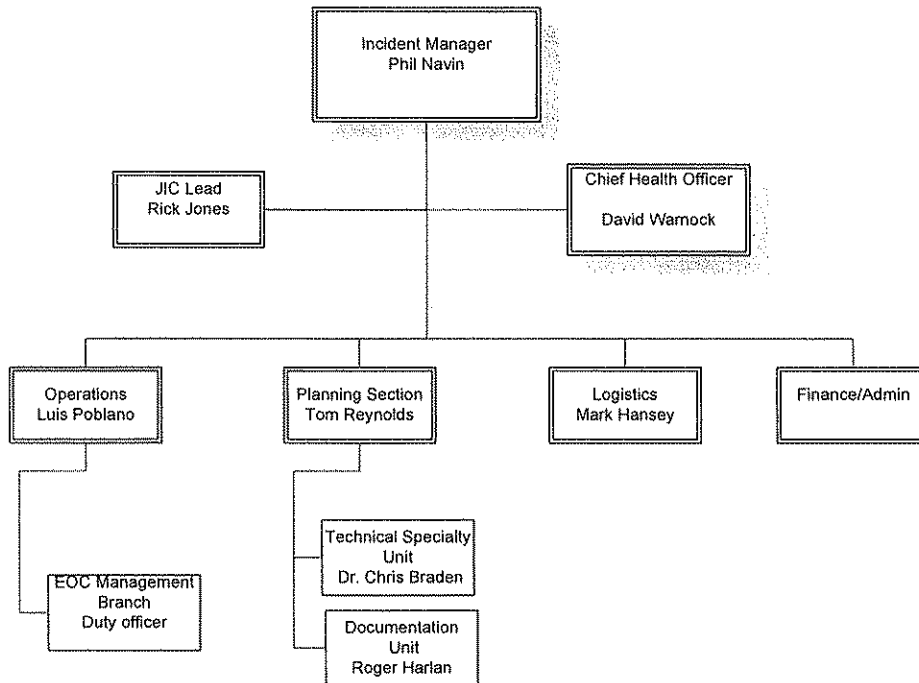


- Date of Taco Bell consumption range: 11/15/2006 – 12/1/2006



### CDC IAP Number 5: *E. coli* O157 Outbreak

#### 6. Current Organization



ICS 201 – CDC

6a. PREPARED BY (NAME AND POSITION)  
Roger Harlan, IMS Incident Action Plan





## CDC IAP Number 5: *E. coli* O157 Outbreak

### 8. Situation Report / Actions

#### Current CDC Actions:

- Case Control Study:
  - 59 Cases, 62 controls interviewed.
  - Analysis of the interview data is being cleaned and analyzed.
- CDC continuing to provide assistance to the States as needed.
- Cases will be counted as "probable" only in a State where confirmed case had eaten at Taco Bell.
- PulseNet is coordinating with the States for PFGE pattern identification.
- Ongoing intervention discussions with FDA and the States.
- Regular contact is being maintained with Yum Brand during the event to facilitate the investigation.

#### FDA Activities:

- Planning a call this morning with the four states involved for opening / closing Taco Bell restaurants.
- Still analyzing food samples.

#### USDA Activities:

- Record review of all protein products including steak, ground beef and chicken.
- Three distributors now identified for beef in NJ, VA, and now NY.
- Reviewing the plans for distributors for handling of all products within the window of opportunity to have been introduced in the affected restaurants.

#### State Activities:

- NY
  - No new significant information.
- NJ
  - Two PFGE matches that were interviewed with no Taco Bell exposure. They have been matched and still claim no Taco Bell exposure.
- PA
  - Montgomery County, PA has a cluster.
  - Taco bell employees with 8 staff members that had illnesses.
  - UT case ate at PA Taco Bell in Northtown, PA.
- CA
  - Patient PFGE pattern does not match outbreak pattern. Has shiga toxin 1 and 2 pattern.
  - Does not match NY/NJ strain.
- DE
  - One new suspect case. 20 year old. Eats at Taco Bell for lunch and twice for dinner and multiple stores.
  - Onset on November 27.
- CT
  - The cases are being dropped from the official list as they do not meet the suspect case definition.
  - The state concurs with this decision.
  - The four people are from two households. Tests in state labs and results will be available in a couple days.
- UT
  - The possible case dropped off the case list. The PFGE does not match the outbreak strain and does not meet the case definition.
  - One suspect case remains and reports having eaten at a Northtown, PA restaurant during the reporting period.
- NV
  - This cases is being reported by UT. The possible case dropped off the case list. The PFGE does not match the outbreak strain and does not meet the case definition.



## CDC IAP Number 5: *E. coli* O157 Outbreak

**CDC JIC Report:** - JIC Report 12/11/2006

### Inquiries

#### Friday: 12/8

COCA/Registry emails: 0  
CDC INFO phone calls: 43  
CDC INFO emails: 3

#### Saturday: 12/9

COCA/Registry emails: 0  
CDC INFO phone calls: 5  
CDC INFO emails: 8

#### Sunday: 12/10

COCA/Registry emails: 0  
CDC INFO phone calls: 3  
CDC INFO emails: 0

### Media Inquiries

12/8-12/10: 5 calls  
As of 3pm 12/11: 6 calls

### CDC/Washington Inquiries

#### 12/8: 2 calls on the outbreak:

1. Sen. Frank Lautenberg (D-NJ) - requested information on what CDC is doing to respond to outbreak and CDC perspective on whether outbreak is over; information provided by Michael Craig, CDC/W analyst assigned to NCZVED
2. Rep. Carolyn McCarthy (D-4th-NY) - requested information on CDC's role in an food borne outbreak; information provided by Michael Craig, CDC/W analyst assigned to NCZVED

### External CDC Partners:

Faith-based, community-based, volunteer, and non-profit organizations (31 organizations received information to disseminate to members. They include Salvation Army, African Methodist Episcopal, Emory Interfaith Health Program, Jewish Community Relations Council, National Voluntary Organizations Active in Disaster (NVOAD), The Regional Council of Churches of Atlanta, Inc; Southern Baptist Disaster Relief (NAMB), Catholic Charities USA, United Methodist Committee on Relief (UMCOR); and United Way (just to name a few).

\*\*\*\*Response from partner: African Methodist Episcopal Church posted the message to the website and sent it to Dr. Sydnor for posting to the Christian Recorder online edition.\*\*\*

Society of Public Health Education (SOPHE)

\*\*\*\*Response from partner: fact sheet on CIFOR, for everyone's reference.\*\*\*\*\*

Hearing and Visually impaired organizations (five organizations received information to disseminate to members) They include: Post-secondary education programs network (PEPNET) Members, Helen Keller National



## CDC IAP Number 5: *E. coli* O157 Outbreak

Center (HKNC), National Federation for the Blind (NFB), American Foundation for the Blind (AFB), Center for the Visually Impaired (CVI)

### Internal CDC Partners:

CDC Tribal Liaisons: Pelagie (Mike) Snesrud, Ralph T. Bryan, Craig Wilkins)  
Division of Partnerships and Strategic Alliances

### Research Team Media Report:

Number of Media Stories on 12.10.06 = 386 (up from 318 on 12.9; source: Google News Search)

The following themes were observed in media headlines appearing on 12.10.06.

News reports may not reflect findings of the investigation.

New cases of illness continue to be reported, and most stories focused on the new cases in Iowa and a case in New York City

Sample Headline: NYC case of Taco Bell *E. coli* confirmed

Sample Headline: 14 in Iowa hospitalized after eating at Taco John's

A smaller, but perhaps developing story is represented by the headline below:

Sample Headline: Outbreaks Reveal Food Safety Net's Holes

### ECS Web Team Report

#### Postings on CDC *E. coli* website since last report (December 10 3:00 PM):

- [Spanish Translation: Multistate Outbreak of \*E. coli\* O157 Infection, November-December 2006](#)
- [Maps of States where Persons with Illness Live](#)
- [Maps of States with Taco Bell Restaurants where Persons with Confirmed Cases \(Infected with the Outbreak Strain\) have Eaten.](#)
- [Multistate Outbreak of \*E. coli\* O157 Infection, November-December 2006](#)

#### Total traffic on all *E. coli*-related pages on CDC website, December 11 (as of 2 PM):

- Total: 12,084 views (as of 2 PM)
- Final total for yesterday: 6,729 views

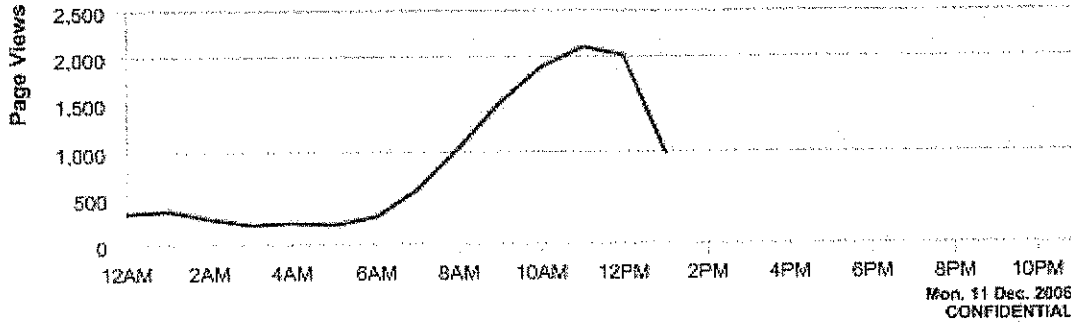
#### Total traffic on CDC *E. coli* home page (<http://www.cdc.gov/ecoli/>) December 11 (as of 2 PM):

- Total: 4,441 views (as of 2 PM)
- #12 on CDC Most Popular Pages

#### Graph of traffic on all -*E. coli*-related webpages today:

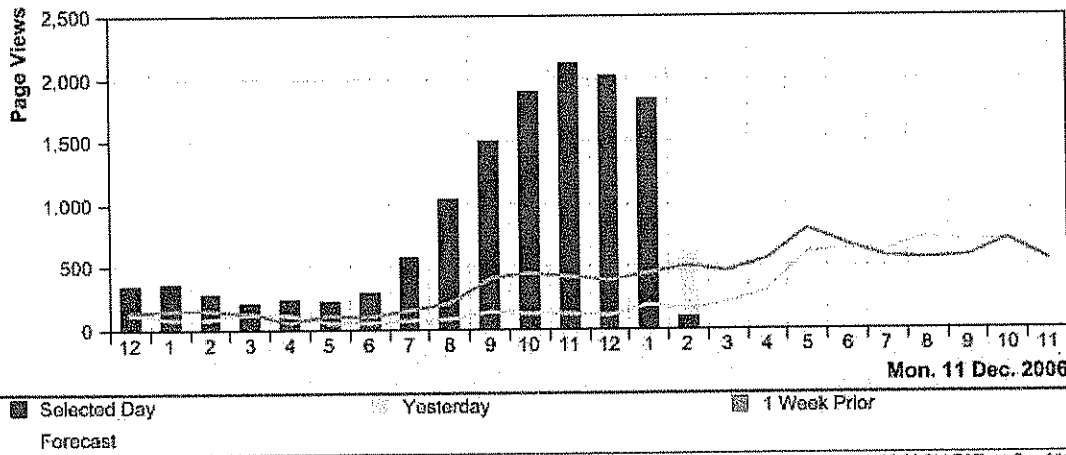


### CDC IAP Number 5: *E. coli* O157 Outbreak



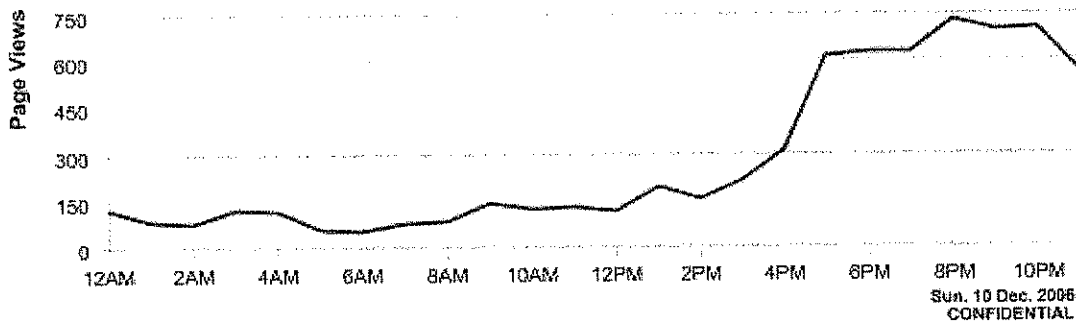
Selected Period

Graph of traffic on all *-E. coli*-related webpages today compared with yesterday and 1 week prior:



Graph Generated by SiteCatalyst using Report Accelerator at 02:09 PM EST, 11 Dec 2006

Final graph of traffic on all *-E. coli*-related webpages yesterday:



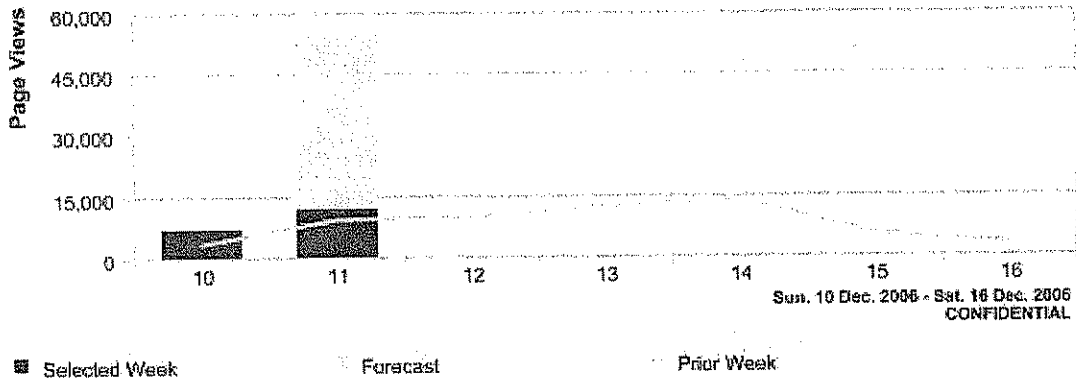
Selected Period

Graph of traffic on all *-E. coli*-related webpages for the entire week so far:

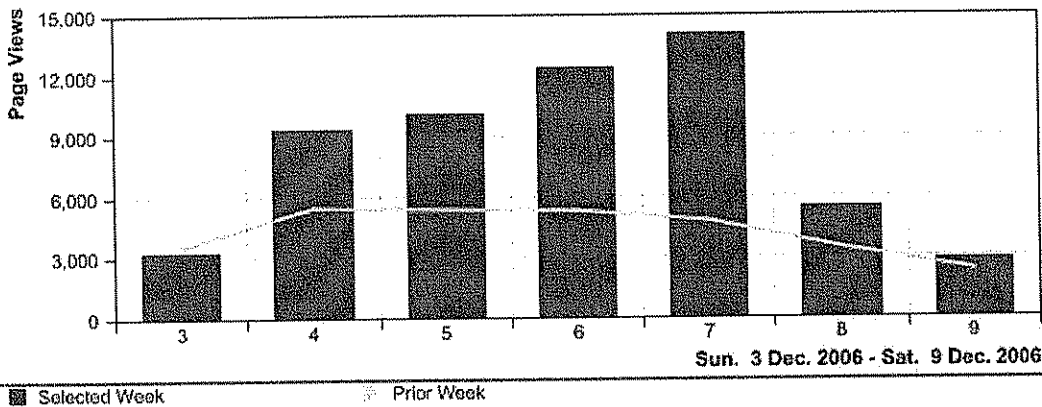




### CDC IAP Number 5: *E. coli* O157 Outbreak



Graph of traffic on all -*E. coli*-related webpages for LAST week:



Graph Generated by SiteCatalyst using Report Accelerator at 02:12 PM EST, 11 Dec 2006

ICS 201 – CDC

8a. PREPARED BY (NAME AND POSITION)  
Roger Harlan, IMS Incident Action Plan



Department of Health and Human Services  
Centers for Disease Control and Prevention

SAFER • HEALTHIER • PEOPLE™



**CDC IAP Number 5: E. coli O157 Outbreak**

**INCIDENT STATUS SUMMARY  
CDC- ICS 209**

1. Date 12/11/2006		2. Initial <input type="checkbox"/> Update <input checked="" type="checkbox"/> Final <input type="checkbox"/>		3. Incident Name E. coli O157 Outbreak		4. Incident Number	
5. Incident Manager Phil Navin		6. Chief Health Officer Dr. David Warnock		7. Type of Incident Biological		8. Cause Restaurant	
				9. Activation Date/Time 12/07/06 08:30			
10. Total CDC Personnel Deployed 0			11. Total CDC OFRD Personnel Deployed 0			12. Expected Completion Date/Time	
13. Number of MAs Received: Period: Total: 0		14. Number of MAs Completed: Period: Total: 0		15. Number of ARFs Received: Period: Total: 0		16. Number of ARFs Completed: Period: Total: 0	
17. Deaths 0		18. Cases Confirmed: 38 Probable: 26 Suspect: 402 Possible: 1		19. Current Number of Evacuees N/A		20. Current Number of Shelters Open N/A	
21. Current Weather- N/A WS Temp WD RH		22. Predicted Weather- N/A WS Temp WD RH		23. Cost to Date Unknown		24. Estimated Total Cost Unknown	
<b>25. CDC Assets Deployed</b>							
Resources	Location	Mission	Number of Personnel Assigned	Team Lead	% Mission Complete	TOTAL TEAMS	
<b>Teams</b>							None
<b>Equipment</b>							None
Total Personnel Deployed						TEAMS:	None
26. Significant Events None							
27. Significant Issues None							
28. Prepared by: Roger Harlan, IMS Incident Action Plan		29. Approved by Thomas Reynolds, CDC IMS Planning Section Chief		30. Date 12/11/06		Time 18:00 EDT	
<b>ICS 209 – CDC</b>							



## CDC IAP Number 5: *E. coli* O157 Outbreak

<b>1. Incident Name</b> <i>E. coli</i> O157 Outbreak	<b>2. Operational Period (Date/Time)</b>		<b>3. Documents Attached</b>
	From: 12/11 18:00 Hours EDT To: 12/12 18:00 Hours EDT		1. ICS 201 2. ICS 209
<b>4. IMS Position</b>	<b>4a. Staff Member</b>	<b>5. IMS Mailbox</b>	<b>6. Phone number</b>
Incident Manager	Phil Navin	IMS Incident Manager <a href="mailto:eocincidentmanager@cdc.gov">eocincidentmanager@cdc.gov</a>	770-488-7100
Chief Health Officer	Dr. David Warnock	IMS Chief Health/Science Officer <a href="mailto:eocchiefhealthscienceofficer@cdc.gov">eocchiefhealthscienceofficer@cdc.gov</a>	404-553-7737
Operations Section Chief	CAPT Ralph O'Connor	IMS Operations Section Chief <a href="mailto:eocopssectionchief@cdc.gov">eocopssectionchief@cdc.gov</a>	404-553-7520
Planning Section Chief	Tom Reynolds	IMS CDC IMS Planning Section Chief <a href="mailto:eocplansectionchief@cdc.gov">eocplansectionchief@cdc.gov</a>	404-553-7815
Logistics Section Chief	Mark Hansey	IMS Logistics Section Chief <a href="mailto:eoclogsectionchief@cdc.gov">eoclogsectionchief@cdc.gov</a>	770-488-7100
Finance/Admin Section Chief		IMS Fin & Admin Section Chief <a href="mailto:eocprocfinancechief@cdc.gov">eocprocfinancechief@cdc.gov</a>	770-488-7100
IMS JIC Lead	Rick Jones	<a href="mailto:eocjicleadership@cdc.gov">eocjicleadership@cdc.gov</a>	404-202-1030
IMS Safety Official		<a href="mailto:eocsafety@cdc.gov">eocsafety@cdc.gov</a>	404-639-2432
Duty Officer		<a href="mailto:eocreport@cdc.gov">eocreport@cdc.gov</a>	770-488-7100

### 7. Current Situation/Threats:

Eight states are now reporting cases to date. Five of the states have reported confirmed or probable case for a total of 64 cases reported Food consumption/restaurant histories are continuing. Completed Interviews for cases under investigation reveal that a very high proportion had eaten at Taco Bell. For culture-confirmed cases, illness onsets continue to range from 11/20 to 12/02. Other cases under investigation had illness onset as recent as 12/8. PFGE information for 53 case isolates is now available, and PFGE testing on remaining isolates is underway.

*E. coli* Update, 467 Case Counts as of 12:00pm December 11

467 Confirmed/Probable/Suspect/Possible cases total, 8 states\*

State	Confirmed Cases Reported	Probable Cases Reported	Possible Cases Reported	Suspected Cases Reported
CA	0	0	1	0
DE	2	0	0	2
NH	0	0	0	1
NJ	14	14	0	35
NY	14	8	0	289
PA	7	4	0	74
SC	1	0	0	0
UT	0	0	0	1
<b>Total:</b>	<b>38</b>	<b>26</b>	<b>1</b>	<b>402</b>

\*Only confirmed and probable cases are being reported to the public at this time.

Hospitalized: 50 (82%)

Hemolytic Uremic Syndrome (HUS): 8 (13%)

Deaths: 0

### 8. Planning Assumptions:

- No known intentional foodborne threats have been identified by intelligence sources.
- The outbreak vehicle still has not been confirmed at this time. However, food testing is continuing.
- The risk to the public is considered ongoing and we expect additional cases may be identified in the coming days.
- We anticipate maintaining the current staff rhythm over the next several days.



### CDC IAP Number 5: *E. coli* O157 Outbreak

**9. Planning Objectives:**

1. Continue to pursue the identification of the food vehicle for the outbreak with USDA and FDA.
2. Maintain situational awareness of media interest, reports, etc. of outbreak events.
3. Continue to coordinate with FDA, DHHS and the states for information messaging to the public.
4. Continue to collect case counts from the states for reporting to the media and the public from the 12:00 noon electronic data submitted by the affected states.
5. Continue detailed analysis of case control data collected.
6. Monitor for any requests from the States for personnel augmentation for the event.

**11. Special Equipment/Supplies Needed for Assignment (if any)**

- N/A

**12. Special Environmental Considerations (if any)**

- N/A

**13. Special Site-Specific Safety Considerations (if any)**

- N/A

**14. Other Attachments (if any)**

- Map

**5. PREPARED BY (NAME AND POSITION)**

Roger Harlan, IMS Incident Action Plan

ICS 202 – CDC



### CDC IAP Number 5: *E. coli* O157 Outbreak

<b>INCIDENT BRIEFING</b>	<b>1. Incident Name</b> <i>E. coli</i> O157 Outbreak	<b>2. Date</b> 12/11/06	<b>3. Time</b> 18:00 EDT
--------------------------	---	----------------------------	-----------------------------

#### 4. Map and Epidemiological Data

Table 1. Confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak reported to CDC as of December 11, 2006, 12:00pm EST

State	Confirmed	Probable	Possible	Suspect
CA	0	0	1	0
DE	2	0	0	2
NH	0	0	0	1
NJ	14	14	0	35
NY	14	8	0	289
PA	7	4	0	74
SC	1	0	0	0
UT	0	0	0	1
<b>Grand Total</b>	<b>38</b>	<b>26</b>	<b>1</b>	<b>402</b>

- **8 states** reported cases
  - 5 states reporting confirmed and/or probable cases (DE, NJ, NY, PA, SC)
- **38 confirmed, 26 probable, 1 possible, and 402 suspect** cases reported to CDC
  - 64 confirmed and probable cases reported publicly



### CDC IAP Number 5: *E. coli* O157 Outbreak

Table 2. Confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak by state of Taco Bell exposure as reported to CDC as of December 11, 2006, 12:00pm EST

State of Taco Bell	Total
DE	1
NJ	29
NY	22
PA	12
<b>Grand Total</b>	<b>64</b>

Table 3. Demographic characteristics of confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak, as of December 11, 2006, 12:00pm EST

Demographics	
Age in years, range (median), (N=62)	17 (4-61)
Age Categories, n (%), (N=62)	
< 5 years	1 (2)
5 - 17 years	34 (55)
18 - 59 years	25 (40)
> 59 years	2 (3)
Gender, n (%), (N=60)	
Female	31 (49)
Male	32 (51)

Table 4. Patient outcomes for confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak, as of December 11, 2006, 12:00pm EST

Outcome, N=64	n (%)	HUS Cases, N=6	
Hospitalized	50 (82)	Median age (years)	11
HUS	6 (13)	Range (years)	6-61
Death	0 (0)		

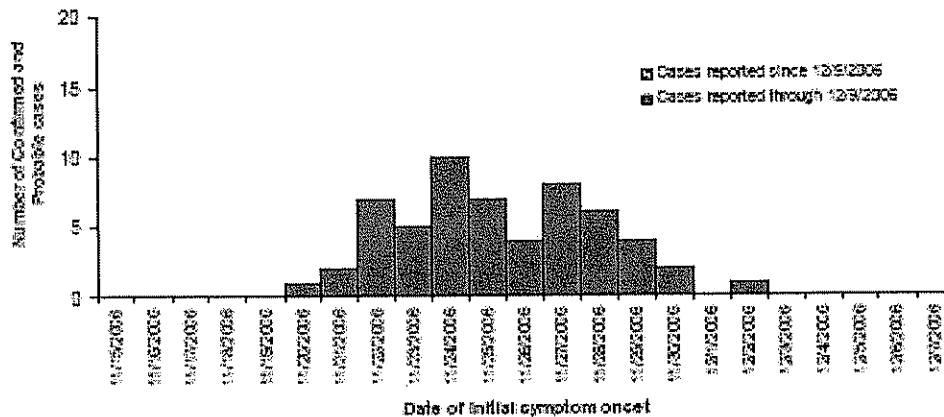
\*Cases with missing outcome information were considered to not have outcome



### CDC IAP Number 5: *E. coli* O157 Outbreak

Figure 1. Epidemic curve of confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak, as of December 11, 2006, 12:00pm EST (N=67\*)

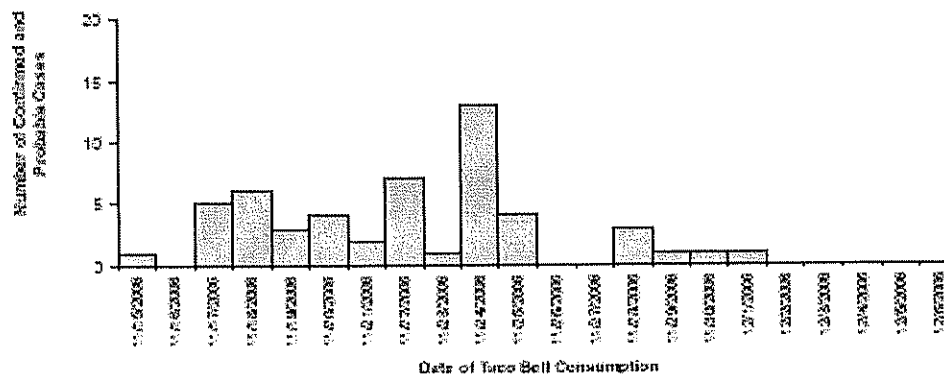
\*67 probable and confirmed cases with reported date of initial symptom onset



• Illness onset range: 11/20/2006 – 12/2/2006

Figure 2. TACO BELL CONSUMPTION Epi Curve: Epidemic curve of confirmed and probable cases by reported date of Taco Bell Consumption, as of December 11, 2006, 12:00pm EST (N=52\*)

\*52 probable and confirmed cases with reported date of Taco Bell consumption

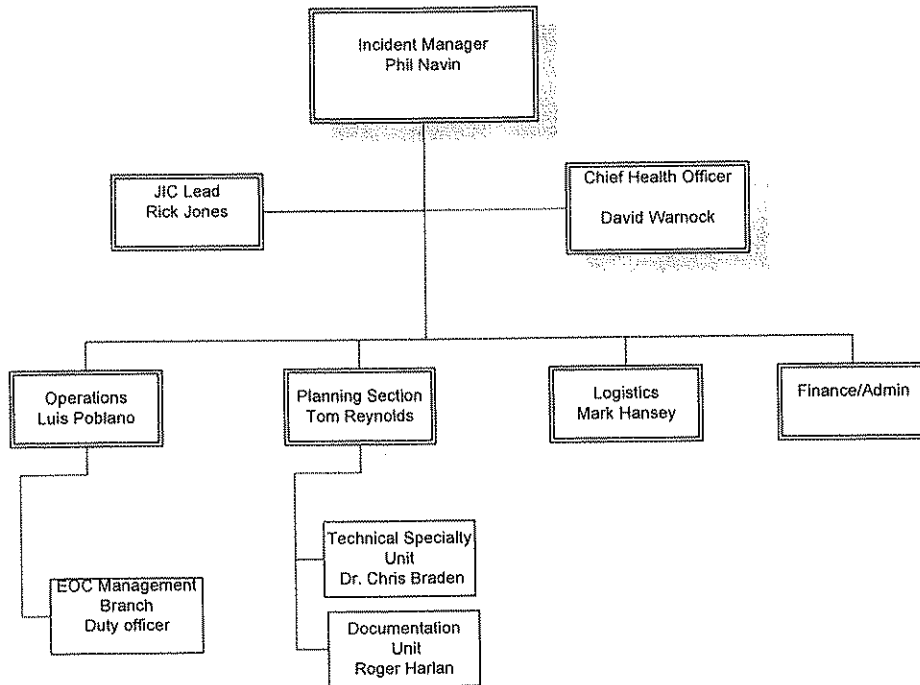


• Date of Taco Bell consumption range: 11/15/2006 – 12/1/2006



### CDC IAP Number 5: *E. coli* O157 Outbreak

#### 6. Current Organization



ICS 201 – CDC

6a. PREPARED BY (NAME AND POSITION)  
Roger Harlan, IMS Incident Action Plan







## CDC IAP Number 5: *E. coli* O157 Outbreak

### 8. Situation Report / Actions

#### Current CDC Actions:

- Case Control Study:
  - 59 Cases, 62 controls interviewed.
  - Analysis of the interview data is being cleaned and analyzed.
- CDC continuing to provide assistance to the States as needed.
- Cases will be counted as “probable” only in a State where confirmed case had eaten at Taco Bell.
- PulseNet is coordinating with the States for PFGE pattern identification.
- Ongoing intervention discussions with FDA and the States.
- Regular contact is being maintained with Yum Brand during the event to facilitate the investigation.

#### FDA Activities:

- Planning a call this morning with the four states involved for opening / closing Taco Bell restaurants.
- Still analyzing food samples.

#### USDA Activities:

- Record review of all protein products including steak, ground beef and chicken.
- Three distributors now identified for beef in NJ, VA, and now NY.
- Reviewing the plans for distributors for handling of all products within the window of opportunity to have been introduced in the affected restaurants.

#### State Activities:

- NY
  - No new significant information.
- NJ
  - Two PFGE matches that were interviewed with no Taco Bell exposure. They have been matched and still claim no Taco Bell exposure.
- PA
  - Montgomery County, PA has a cluster.
  - Taco bell employees with 8 staff members that had illnesses.
  - UT case ate at PA Taco Bell in Northtown, PA.
- CA
  - Patient PFGE pattern does not match outbreak pattern. Has shiga toxin 1 and 2 pattern.
  - Does not match NY/NJ strain.
- DE
  - One new suspect case. 20 year old. Eats at Taco Bell for lunch and twice for dinner and multiple stores.
  - Onset on November 27.
- CT
  - The cases are being dropped from the official list as they do not meet the suspect case definition.
  - The state concurs with this decision.
  - The four people are from two households. Tests in state labs and results will be available in a couple days.
- UT
  - The possible case dropped off the case list. The PFGE does not match the outbreak strain and does not meet the case definition.
  - One suspect case remains and reports having eaten at a Northtown, PA restaurant during the reporting period.
- NV
  - This cases is being reported by UT. The possible case dropped off the case list. The PFGE does not match the outbreak strain and does not meet the case definition.



## CDC IAP Number 5: *E. coli* O157 Outbreak

**CDC JIC Report:** - JIC Report 12/11/2006

### Inquiries

#### Friday: 12/8

COCA/Registry emails: 0  
CDC INFO phone calls: 43  
CDC INFO emails: 3

#### Saturday: 12/9

COCA/Registry emails: 0  
CDC INFO phone calls: 5  
CDC INFO emails: 8

#### Sunday: 12/10

COCA/Registry emails: 0  
CDC INFO phone calls: 3  
CDC INFO emails: 0

### Media Inquiries

12/8-12/10: 5 calls  
As of 3pm 12/11: 6 calls

### CDC/Washington Inquiries

#### 12/8: 2 calls on the outbreak:

1. Sen. Frank Lautenberg (D-NJ) - requested information on what CDC is doing to respond to outbreak and CDC perspective on whether outbreak is over; information provided by Michael Craig, CDC/W analyst assigned to NCZVED
2. Rep. Carolyn McCarthy (D-4th-NY) - requested information on CDC's role in an food borne outbreak; information provided by Michael Craig, CDC/W analyst assigned to NCZVED

### External CDC Partners:

Faith-based, community-based, volunteer, and non-profit organizations (31 organizations received information to disseminate to members. They include Salvation Army, African Methodist Episcopal, Emory Interfaith Health Program, Jewish Community Relations Council, National Voluntary Organizations Active in Disaster (NVOAD), The Regional Council of Churches of Atlanta, Inc; Southern Baptist Disaster Relief (NAMB), Catholic Charities USA, United Methodist Committee on Relief (UMCOR); and United Way (just to name a few).

\*\*\*\*Response from partner: African Methodist Episcopal Church posted the message to the website and sent it to Dr. Sydnor for posting to the Christian Recorder online edition.\*\*\*

Society of Public Health Education (SOPHE)

\*\*\*\*Response from partner: fact sheet on CIFOR, for everyone's reference.\*\*\*\*\*

Hearing and Visually impaired organizations (five organizations received information to disseminate to members)They include: Post-secondary education programs network (PEPNET) Members, Helen Keller National



## CDC IAP Number 5: *E. coli* O157 Outbreak

Center (HKNC), National Federation for the Blind (NFB), American Foundation for the Blind (AFB), Center for the Visually Impaired (CVI)

### Internal CDC Partners:

CDC Tribal Liaisons: Pelagie (Mike) Snesrud, Ralph T. Bryan, Craig Wilkins)  
Division of Partnerships and Strategic Alliances

### Research Team Media Report:

Number of Media Stories on 12.10.06 = 386 (up from 318 on 12.9; source: Google News Search)

The following themes were observed in media headlines appearing on 12.10.06.

News reports may not reflect findings of the investigation.

New cases of illness continue to be reported, and most stories focused on the new cases in Iowa and a case in New York City

Sample Headline: NYC case of Taco Bell *E. coli* confirmed

Sample Headline: 14 in Iowa hospitalized after eating at Taco John's

A smaller, but perhaps developing story is represented by the headline below:

Sample Headline: Outbreaks Reveal Food Safety Net's Holes

### ECS Web Team Report

#### Postings on CDC *E. coli* website since last report (December 10 3:00 PM):

- [Spanish Translation: Multistate Outbreak of \*E. coli\* O157 Infection, November-December 2006](#)
- [Maps of States where Persons with Illness Live](#)
- [Maps of States with Taco Bell Restaurants where Persons with Confirmed Cases \(Infected with the Outbreak Strain\) have Eaten.](#)
- [Multistate Outbreak of \*E. coli\* O157 Infection, November-December 2006](#)

#### Total traffic on all *E. coli*-related pages on CDC website, December 11 (as of 2 PM):

- Total: 12,084 views (as of 2 PM)
- Final total for yesterday: 6,729 views

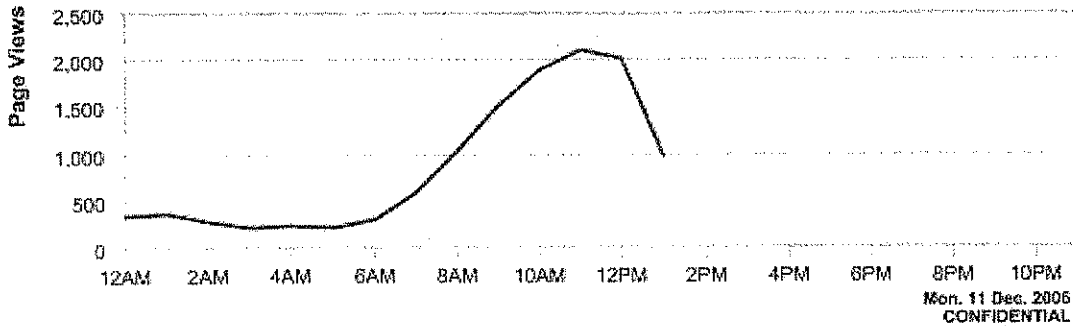
#### Total traffic on CDC *E. coli* home page (<http://www.cdc.gov/ecoli/>) December 11 (as of 2 PM):

- Total: 4,441 views (as of 2 PM)
- #12 on CDC Most Popular Pages

#### Graph of traffic on all -*E. coli*-related webpages today:

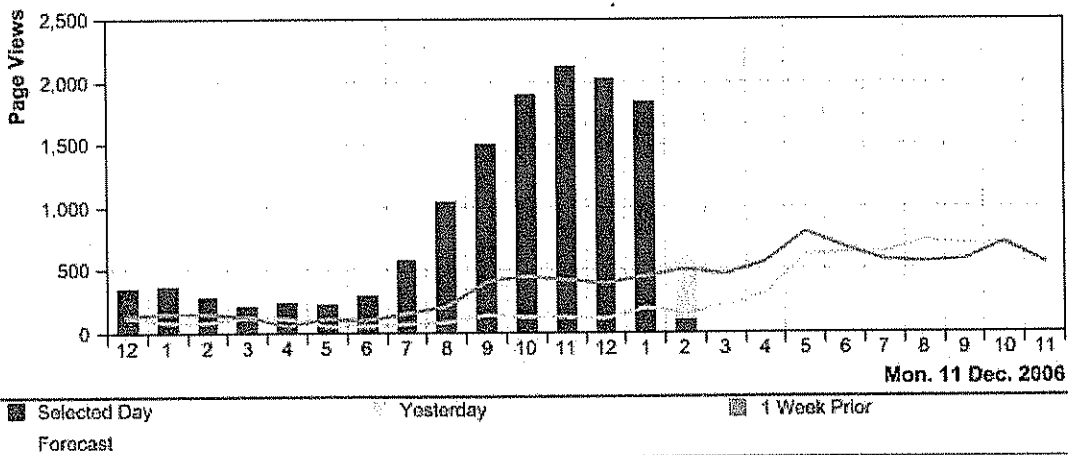


### CDC IAP Number 5: *E. coli* O157 Outbreak



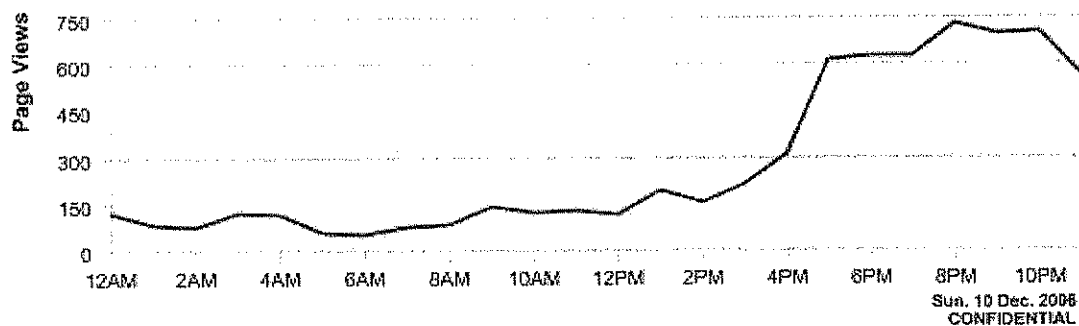
Selected Period

Graph of traffic on all *-E. coli*-related webpages today compared with yesterday and 1 week prior:



Graph Generated by SiteCatalyst using Report Accelerator at 02:09 PM EST, 11 Dec 2006

Final graph of traffic on all *-E. coli*-related webpages yesterday:

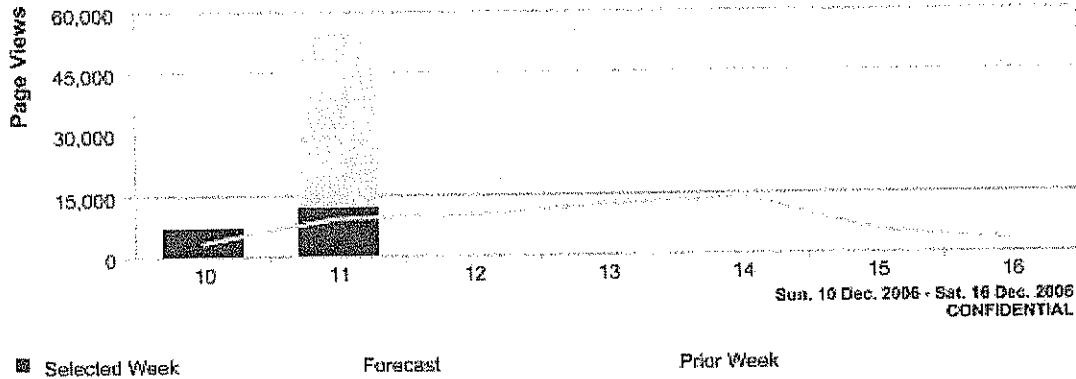


Selected Period

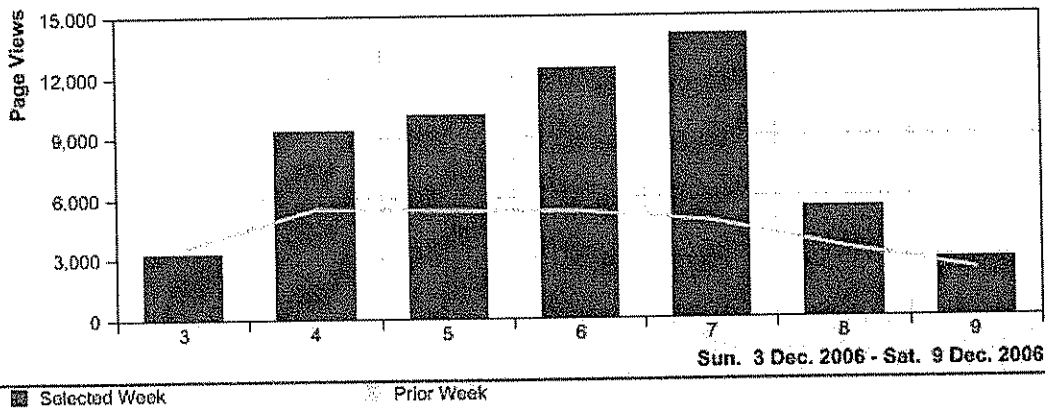
Graph of traffic on all *-E. coli*-related webpages for the entire week so far:



### CDC IAP Number 5: *E. coli* O157 Outbreak



Graph of traffic on all -*E. coli*-related webpages for LAST week:



Graph Generated by SiteCatalyst using Report Accelerator at 02:12 PM EST, 11 Dec 2006

ICS 201 – CDC

8a. PREPARED BY (NAME AND POSITION)  
Roger Harlan, IMS Incident Action Plan



### CDC IAP Number 5: *E. coli* O157 Outbreak

#### INCIDENT STATUS SUMMARY CDC- ICS 209

1. Date 12/11/2006		2. Initial <input type="checkbox"/> Update <input checked="" type="checkbox"/> Final <input type="checkbox"/>		3. Incident Name <i>E. coli</i> O157 Outbreak		4. Incident Number	
5. Incident Manager Phil Navin		6. Chief Health Officer Dr. David Warnock		7. Type of Incident Biological		8. Cause Restaurant	
				9. Activation Date/Time 12/07/06 08:30			
10. Total CDC Personnel Deployed 0			11. Total CDC OFRD Personnel Deployed 0			12. Expected Completion Date/Time	
13. Number of MAs Received: Period: Total: 0		14. Number of MAs Completed: Period: Total: 0		15. Number of ARFs Received: Period: Total: 0		16. Number of ARFs Completed: Period: Total: 0	
17. Deaths 0		18. Cases Confirmed: 38 Probable: 26 Suspect: 402 Possible: 1		19. Current Number of Evacuees N/A		20. Current Number of Shelters Open N/A	
21. Current Weather- N/A  WS          Temp WD          RH		22. Predicted Weather- N/A  WS          Temp WD          RH		23. Cost to Date  Unknown		24. Estimated Total Cost  Unknown	
<b>25. CDC Assets Deployed</b>							
Resources	Location	Mission	Number of Personnel Assigned	Team Lead	% Mission Complete	TOTAL TEAMS	
<b>Teams</b>							None
<b>Equipment</b>							None
Total Personnel Deployed					TEAMS:		None
26. Significant Events None							
27. Significant Issues None							
28. Prepared by: Roger Harlan, IMS Incident Action Plan		29. Approved by Thomas Reynolds, CDC IMS Planning Section Chief		30. Date    12/11/06		Time 18:00 EDT	
<b>ICS 209 – CDC</b>							



## CDC IAP Number 5: *E. coli* O157 Outbreak

<b>1. Incident Name</b> <i>E. coli</i> O157 Outbreak	<b>2. Operational Period (Date/Time)</b>		<b>3. Documents Attached</b>
	From: 12/11 18:00 Hours EDT To: 12/12 18:00 Hours EDT		1. ICS 201 2. ICS 209
<b>4. IMS Position</b>	<b>4a. Staff Member</b>	<b>5. IMS Mailbox</b>	<b>6. Phone number</b>
Incident Manager	Phil Navin	IMS Incident Manager <a href="mailto:eocincidentmanager@cdc.gov">eocincidentmanager@cdc.gov</a>	770-488-7100
Chief Health Officer	Dr. David Warnock	IMS Chief Health/Science Officer <a href="mailto:eocchiefhealthscienceofficer@cdc.gov">eocchiefhealthscienceofficer@cdc.gov</a>	404-553-7737
Operations Section Chief	CAPT Ralph O'Connor	IMS Operations Section Chief <a href="mailto:eocopssectionchief@cdc.gov">eocopssectionchief@cdc.gov</a>	404-553-7520
Planning Section Chief	Tom Reynolds	IMS CDC IMS Planning Section Chief <a href="mailto:eocplansectionchief@cdc.gov">eocplansectionchief@cdc.gov</a>	404-553-7815
Logistics Section Chief	Mark Hansey	IMS Logistics Section Chief <a href="mailto:eoclogsectionchief@cdc.gov">eoclogsectionchief@cdc.gov</a>	770-488-7100
Finance/Admin Section Chief		IMS Fin & Admin Section Chief <a href="mailto:eocprocfinancechief@cdc.gov">eocprocfinancechief@cdc.gov</a>	770-488-7100
IMS JIC Lead	Rick Jones	<a href="mailto:eocjicleadership@cdc.gov">eocjicleadership@cdc.gov</a>	404-202-1030
IMS Safety Official		<a href="mailto:eocsafety@cdc.gov">eocsafety@cdc.gov</a>	404-639-2432
Duty Officer		<a href="mailto:eocreport@cdc.gov">eocreport@cdc.gov</a>	770-488-7100

### 7. Current Situation/Threats:

Eight states are now reporting cases to date. Five of the states have reported confirmed or probable case for a total of 64 cases reported Food consumption/restaurant histories are continuing. Completed Interviews for cases under investigation reveal that a very high proportion had eaten at Taco Bell. For culture-confirmed cases, illness onsets continue to range from 11/20 to 12/02. Other cases under investigation had illness onset as recent as 12/8. PFGE information for 53 case isolates is now available, and PFGE testing on remaining isolates is underway.

*E. coli* Update, 467 Case Counts as of 12:00pm December 11

467 Confirmed/Probable/Suspect/Possible cases total, 8 states\*

State	Confirmed Cases Reported	Probable Cases Reported	Possible Cases Reported	Suspected Cases Reported
CA	0	0	1	0
DE	2	0	0	2
NH	0	0	0	1
NJ	14	14	0	35
NY	14	8	0	289
PA	7	4	0	74
SC	1	0	0	0
UT	0	0	0	1
<b>Total:</b>	<b>38</b>	<b>26</b>	<b>1</b>	<b>402</b>

\*Only confirmed and probable cases are being reported to the public at this time.

Hospitalized: 50 (82%)

Hemolytic Uremic Syndrome (HUS): 8 (13%)

Deaths: 0

### 8. Planning Assumptions:

- No known intentional foodborne threats have been identified by intelligence sources.
- The outbreak vehicle still has not been confirmed at this time. However, food testing is continuing.
- The risk to the public is considered ongoing and we expect additional cases may be identified in the coming days.
- We anticipate maintaining the current staff rhythm over the next several days.





**CDC IAP Number 5: *E. coli* O157 Outbreak**

**9. Planning Objectives:**

1. Continue to pursue the identification of the food vehicle for the outbreak with USDA and FDA.
2. Maintain situational awareness of media interest, reports, etc. of outbreak events.
3. Continue to coordinate with FDA, DHHS and the states for information messaging to the public.
4. Continue to collect case counts from the states for reporting to the media and the public from the 12:00 noon electronic data submitted by the affected states.
5. Continue detailed analysis of case control data collected.
6. Monitor for any requests from the States for personnel augmentation for the event.

**11. Special Equipment/Supplies Needed for Assignment (if any)**

- N/A

**12. Special Environmental Considerations (if any)**

- N/A

**13. Special Site-Specific Safety Considerations (if any)**

- N/A

**14. Other Attachments (if any)**

- Map

**5. PREPARED BY (NAME AND POSITION)**

Roger Harlan, IMS Incident Action Plan

ICS 202 – CDC



### CDC IAP Number 5: *E. coli* O157 Outbreak

<b>INCIDENT BRIEFING</b>	<b>1. Incident Name</b> <i>E. coli</i> O157 Outbreak	<b>2. Date</b> 12/11/06	<b>3. Time</b> 18:00 EDT
--------------------------	---	----------------------------	-----------------------------

#### 4. Map and Epidemiological Data

Table 1. Confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak reported to CDC as of December 11, 2006, 12:00pm EST

State	Confirmed	Probable	Possible	Suspect
CA	0	0	1	0
DE	2	0	0	2
NH	0	0	0	1
NJ	14	14	0	35
NY	14	8	0	289
PA	7	4	0	74
SC	1	0	0	0
UT	0	0	0	1
<b>Grand Total</b>	<b>38</b>	<b>26</b>	<b>1</b>	<b>402</b>

- **8** states reported cases
  - 5 states reporting confirmed and/or probable cases (DE, NJ, NY, PA, SC)
- **38** confirmed, **26** probable, **1** possible, and **402** suspect cases reported to CDC
  - 64 confirmed and probable cases reported publicly



### CDC IAP Number 5: *E. coli* O157 Outbreak

Table 2. Confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak by state of Taco Bell exposure as reported to CDC as of December 11, 2006, 12:00pm EST

State of Taco Bell	Total
DE	1
NJ	29
NY	22
PA	12
<b>Grand Total</b>	<b>64</b>

Table 3. Demographic characteristics of confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak, as of December 11, 2006, 12:00pm EST

Demographics	
Age in years, range (median), (N=62)	17 (4-61)
Age Categories, n (%), (N=62)	
< 5 years	1 (2)
5 - 17 years	34 (55)
18 - 59 years	25 (40)
> 59 years	2 (3)
Gender, n (%), (N=60)	
Female	31 (49)
Male	32 (51)

Table 4. Patient outcomes for confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak, as of December 11, 2006, 12:00pm EST

Outcome, N=64	n (%)	HUS Cases, N=3	
Hospitalized	60 (82)	Median age (days)	17
HUS	6 (13)	Range (years)	5-61
Death	0 (0)		

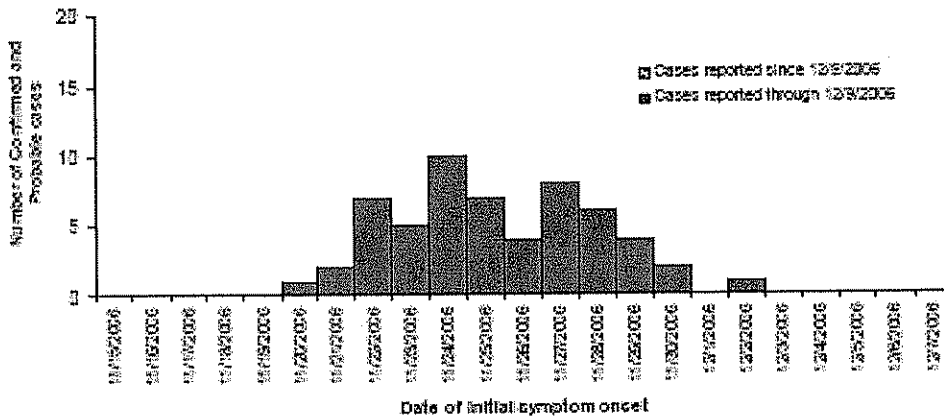
\*Cases with missing outcome information were considered to not have outcome.



### CDC IAP Number 5: *E. coli* O157 Outbreak

Figure 1. Epidemic curve of confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak, as of December 11, 2006, 12:00pm EST (N=57\*)

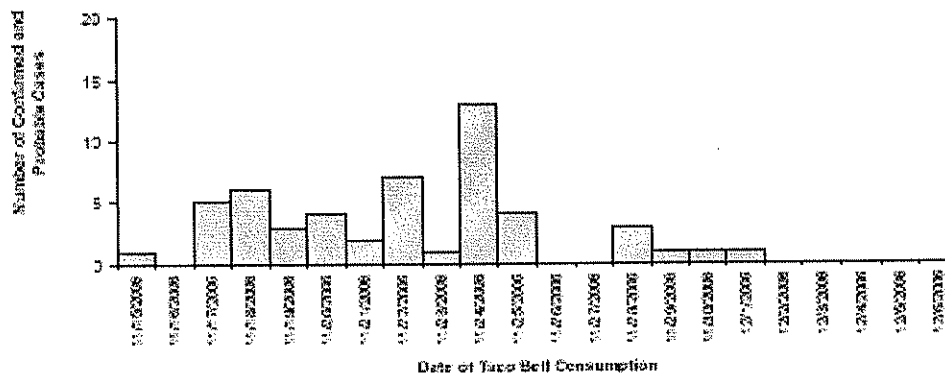
\*57 probable and confirmed cases with reported date of initial symptom onset



- Illness onset range: 11/20/2006 – 12/2/2006

Figure 2. TACO BELL CONSUMPTION Epi Curve: Epidemic curve of confirmed and probable cases by reported date of Taco Bell Consumption, as of December 11, 2006, 12:00pm EST (N=52\*)

\*52 probable and confirmed cases with reported date of Taco Bell consumption

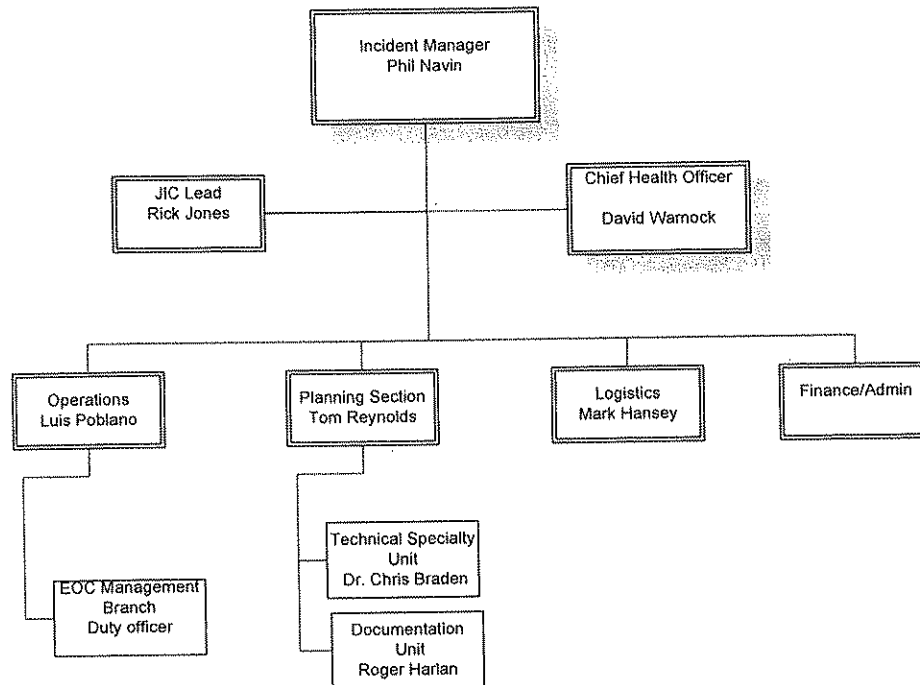


- Date of Taco Bell consumption range: 11/15/2006 – 12/1/2006



### CDC IAP Number 5: *E. coli* O157 Outbreak

#### 6. Current Organization



ICS 201 – CDC

6a. PREPARED BY (NAME AND POSITION)  
Roger Harlan, IMS Incident Action Plan





## CDC IAP Number 5: *E. coli* O157 Outbreak

### 8. Situation Report / Actions

#### Current CDC Actions:

- Case Control Study:
  - 59 Cases, 62 controls interviewed.
  - Analysis of the interview data is being cleaned and analyzed.
- CDC continuing to provide assistance to the States as needed.
- Cases will be counted as "probable" only in a State where confirmed case had eaten at Taco Bell.
- PulseNet is coordinating with the States for PFGE pattern identification.
- Ongoing intervention discussions with FDA and the States.
- Regular contact is being maintained with Yum Brand during the event to facilitate the investigation.

#### FDA Activities:

- Planning a call this morning with the four states involved for opening / closing Taco Bell restaurants.
- Still analyzing food samples.

#### USDA Activities:

- Record review of all protein products including steak, ground beef and chicken.
- Three distributors now identified for beef in NJ, VA, and now NY.
- Reviewing the plans for distributors for handling of all products within the window of opportunity to have been introduced in the affected restaurants.

#### State Activities:

- NY
  - No new significant information.
- NJ
  - Two PFGE matches that were interviewed with no Taco Bell exposure. They have been matched and still claim no Taco Bell exposure.
- PA
  - Montgomery County, PA has a cluster.
  - Taco bell employees with 8 staff members that had illnesses.
  - UT case ate at PA Taco Bell in Northtown, PA.
- CA
  - Patient PFGE pattern does not match outbreak pattern. Has shiga toxin 1 and 2 pattern.
  - Does not match NY/NJ strain.
- DE
  - One new suspect case. 20 year old. Eats at Taco Bell for lunch and twice for dinner and multiple stores.
  - Onset on November 27.
- CT
  - The cases are being dropped from the official list as they do not meet the suspect case definition.
  - The state concurs with this decision.
  - The four people are from two households. Tests in state labs and results will be available in a couple days.
- UT
  - The possible case dropped off the case list. The PFGE does not match the outbreak strain and does not meet the case definition.
  - One suspect case remains and reports having eaten at a Northtown, PA restaurant during the reporting period.
- NV
  - This cases is being reported by UT. The possible case dropped off the case list. The PFGE does not match the outbreak strain and does not meet the case definition.



## CDC IAP Number 5: *E. coli* O157 Outbreak

**CDC JIC Report:** - JIC Report 12/11/2006

### Inquiries

#### Friday: 12/8

COCA/Registry emails: 0  
CDC INFO phone calls: 43  
CDC INFO emails: 3

#### Saturday: 12/9

COCA/Registry emails: 0  
CDC INFO phone calls: 5  
CDC INFO emails: 8

#### Sunday: 12/10

COCA/Registry emails: 0  
CDC INFO phone calls: 3  
CDC INFO emails: 0

### Media Inquiries

12/8-12/10: 5 calls  
As of 3pm 12/11: 6 calls

### CDC/Washington Inquiries

#### 12/8: 2 calls on the outbreak:

1. Sen. Frank Lautenberg (D-NJ) - requested information on what CDC is doing to respond to outbreak and CDC perspective on whether outbreak is over; information provided by Michael Craig, CDC/W analyst assigned to NCZVED
2. Rep. Carolyn McCarthy (D-4th-NY) - requested information on CDC's role in an food borne outbreak; information provided by Michael Craig, CDC/W analyst assigned to NCZVED

### External CDC Partners:

Faith-based, community-based, volunteer, and non-profit organizations (31 organizations received information to disseminate to members. They include Salvation Army, African Methodist Episcopal, Emory Interfaith Health Program, Jewish Community Relations Council, National Voluntary Organizations Active in Disaster (NVOAD), The Regional Council of Churches of Atlanta, Inc; Southern Baptist Disaster Relief (NAMB), Catholic Charities USA, United Methodist Committee on Relief (UMCOR); and United Way (just to name a few).

\*\*\*\*Response from partner: African Methodist Episcopal Church posted the message to the website and sent it to Dr. Sydnor for posting to the Christian Recorder online edition.\*\*\*

Society of Public Health Education (SOPHE)

\*\*\*\*Response from partner: fact sheet on CIFOR, for everyone's reference.\*\*\*\*\*

Hearing and Visually impaired organizations (five organizations received information to disseminate to members)They include: Post-secondary education programs network (PEPNET) Members, Helen Keller National





## CDC IAP Number 5: *E. coli* O157 Outbreak

Center (HKNC), National Federation for the Blind (NFB), American Foundation for the Blind (AFB), Center for the Visually Impaired (CVI)

### Internal CDC Partners:

CDC Tribal Liaisons: Pelagie (Mike) Snesrud, Ralph T. Bryan, Craig Wilkins)  
Division of Partnerships and Strategic Alliances

### Research Team Media Report:

Number of Media Stories on 12.10.06 = 386 (up from 318 on 12.9; source: Google News Search)

The following themes were observed in media headlines appearing on 12.10.06.

News reports may not reflect findings of the investigation.

New cases of illness continue to be reported, and most stories focused on the new cases in Iowa and a case in New York City

Sample Headline: NYC case of Taco Bell *E. coli* confirmed

Sample Headline: 14 in Iowa hospitalized after eating at Taco John's

A smaller, but perhaps developing story is represented by the headline below:

Sample Headline: Outbreaks Reveal Food Safety Net's Holes

### ECS Web Team Report

#### Postings on CDC *E. coli* website since last report (December 10 3:00 PM):

- [Spanish Translation: Multistate Outbreak of \*E. coli\* O157 Infection, November-December 2006](#)
- [Maps of States where Persons with Illness Live](#)
- [Maps of States with Taco Bell Restaurants where Persons with Confirmed Cases \(Infected with the Outbreak Strain\) have Eaten.](#)
- [Multistate Outbreak of \*E. coli\* O157 Infection, November-December 2006](#)

#### Total traffic on all *E. coli*-related pages on CDC website, December 11 (as of 2 PM):

- Total: 12,084 views (as of 2 PM)
- Final total for yesterday: 6,729 views

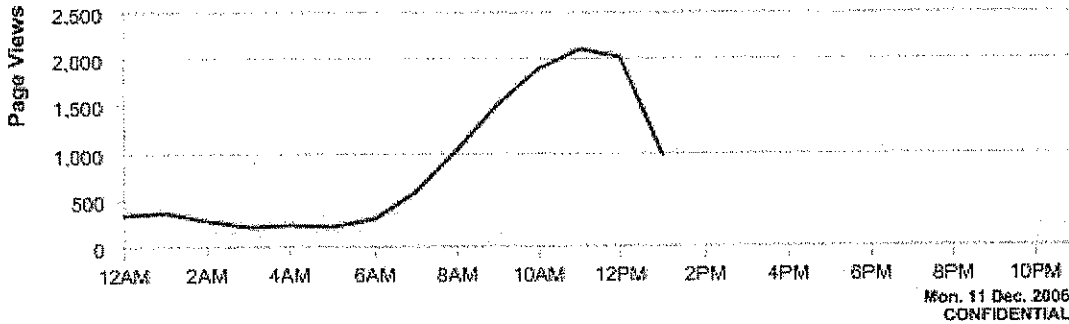
#### Total traffic on CDC *E. coli* home page (<http://www.cdc.gov/ecoli/>) December 11 (as of 2 PM):

- Total: 4,441 views (as of 2 PM)
- #12 on CDC Most Popular Pages

#### Graph of traffic on all -*E. coli*-related webpages today:

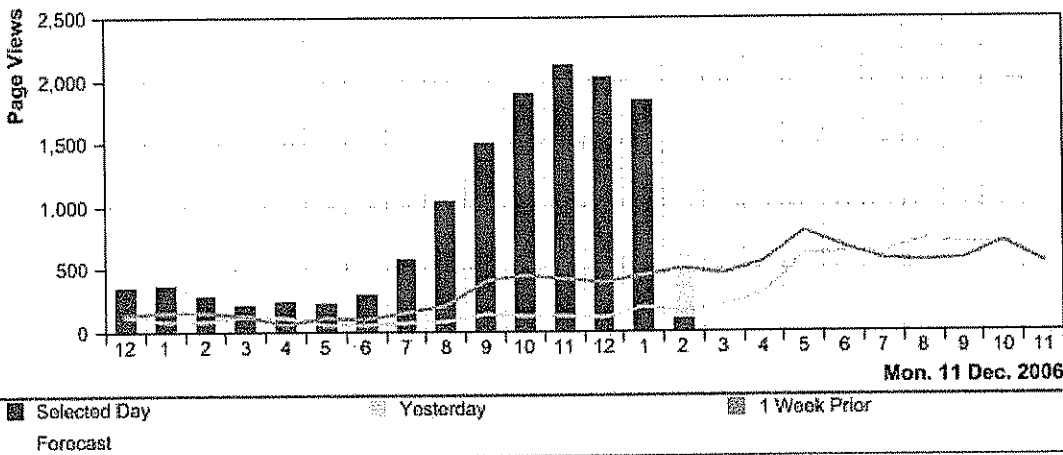


### CDC IAP Number 5: *E. coli* O157 Outbreak



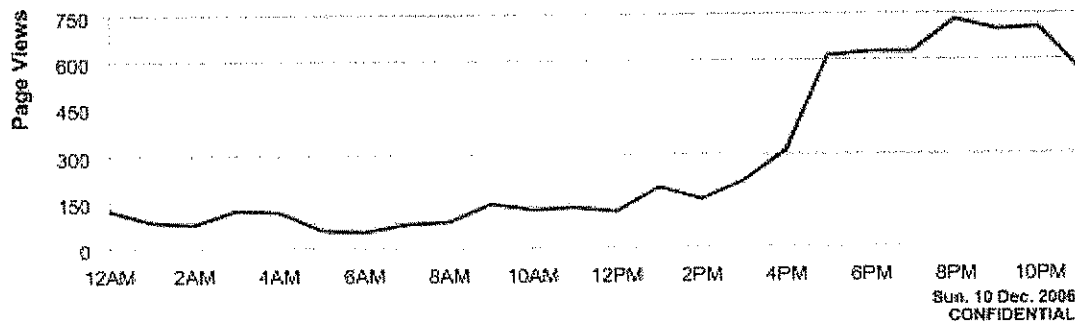
— Selected Period

Graph of traffic on all *-E. coli*-related webpages today compared with yesterday and 1 week prior:



Graph Generated by SiteCatalyst using Report Accelerator at 02:09 PM EST, 11 Dec 2006

Final graph of traffic on all *-E. coli*-related webpages yesterday:

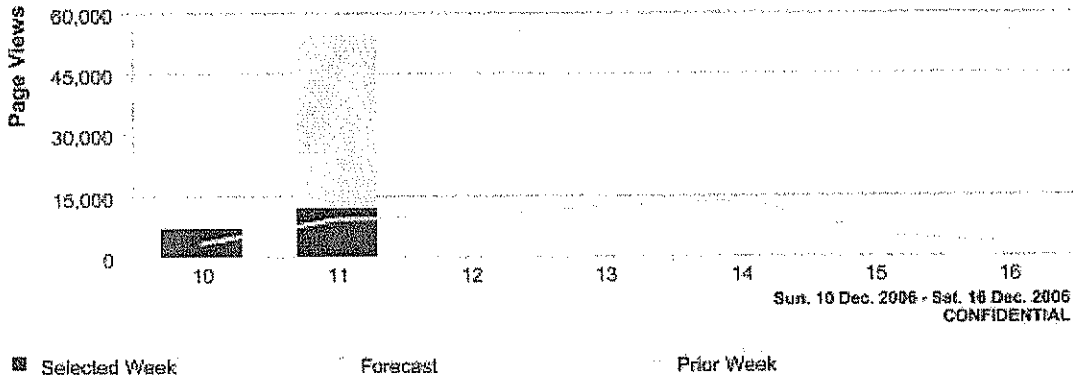


— Selected Period

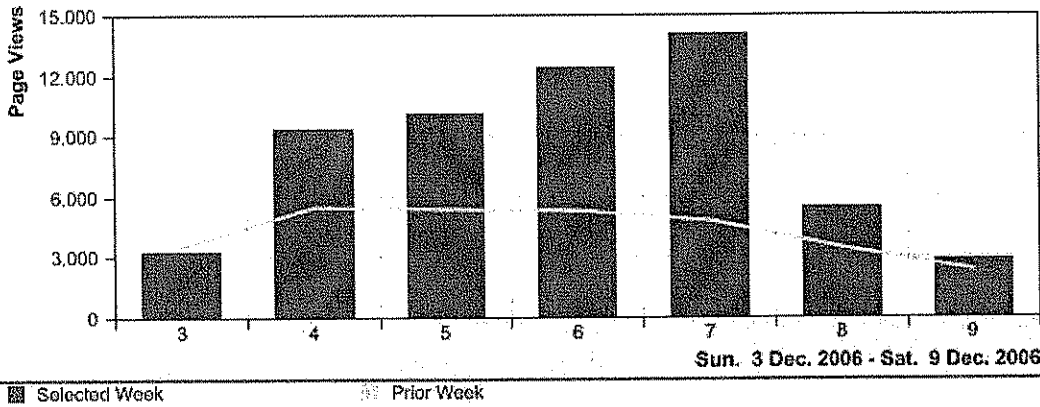
Graph of traffic on all *-E. coli*-related webpages for the entire week so far:



### CDC IAP Number 5: *E. coli* O157 Outbreak



Graph of traffic on all -*E. coli*-related webpages for LAST week:



Graph Generated by SiteCatalyst using Report Accelerator at 02:12 PM EST, 11 Dec 2006

ICS 201 – CDC

8a. PREPARED BY (NAME AND POSITION)  
Roger Harlan, IMS Incident Action Plan



**CDC IAP Number 5: E. coli O157 Outbreak**

**INCIDENT STATUS SUMMARY  
CDC- ICS 209**

1. Date 12/11/2006		2. Initial <input type="checkbox"/> Update <input checked="" type="checkbox"/> Final <input type="checkbox"/>		3. Incident Name E. coli O157 Outbreak		4. Incident Number	
5. Incident Manager Phil Navin		6. Chief Health Officer Dr. David Warnock		7. Type of Incident Biological		8. Cause Restaurant	
9. Activation Date/Time 12/07/06 08:30		10. Total CDC Personnel Deployed 0		11. Total CDC OFRD Personnel Deployed 0		12. Expected Completion Date/Time	
13. Number of MAs Received: Period: Total: 0		14. Number of MAs Completed: Period: Total: 0		15. Number of ARFs Received: Period: Total: 0		16. Number of ARFs Completed: Period: Total: 0	
17. Deaths 0		18. Cases Confirmed: 38 Probable: 26 Suspect: 402 Possible: 1		19. Current Number of Evacuees N/A		20. Current Number of Shelters Open N/A	
21. Current Weather- N/A  WS Temp WD RH		22. Predicted Weather- N/A  WS Temp WD RH		23. Cost to Date  Unknown		24. Estimated Total Cost  Unknown	
<b>25. CDC Assets Deployed</b>							
Resources	Location	Mission	Number of Personnel Assigned	Team Lead	% Mission Complete	TOTAL TEAMS	
<b>Teams</b>							None
<b>Equipment</b>							None
Total Personnel Deployed						TEAMS:	None
26. Significant Events None							
27. Significant Issues None							
28. Prepared by: Roger Harlan, IMS Incident Action Plan		29. Approved by Thomas Reynolds, CDC IMS Planning Section Chief		30. Date 12/11/06		Time 18:00 EDT	
<b>ICS 209 – CDC</b>							

# Multi-state *E. coli* O157 / Taco Bell Outbreak

Updated numbers for  
Monday, December 11, 2006

\*\*\*Information for internal use only\*\*\*

**Table 1.** Confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak reported to CDC as of December 11, 2006, 12:00pm EST

State	Confirmed	Probable	Possible	Suspect
CA	0	0	1	0
DE	2	0	0	2
NH	0	0	0	1
NJ	14	14	0	35
NY	14	8	0	289
PA	7	4	0	74
SC	1	0	0	0
UT	0	0	0	1
<b>Grand Total</b>	<b>38</b>	<b>26</b>	<b>1</b>	<b>402</b>

- **8** states reported cases
  - 5 states reporting confirmed and/or probable cases (DE, NJ, NY, PA, SC)
- **38** confirmed, **26** probable, **1** possible, and **402** suspect cases reported to CDC
  - **64** confirmed and probable cases reported publicly

**Table 2.** Confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak by state of Taco Bell exposure as reported to CDC as of December 11, 2006, 12:00pm EST

State of Taco Bell	Total
DE	1
NJ	29
NY	22
PA	12
<b>Grand Total</b>	<b>64</b>

**Table 3.** Demographic characteristics of confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak, as of December 11, 2006, 12:00pm EST

<b>Demographics</b>	
<b>Age in years, range (median), (N=62)</b>	<b>17 (4-61)</b>
<b>Age Categories, n (%), (N=62)</b>	
< 5 years	1 (2)
5 - 17 years	34 (55)
18 - 59 years	25 (40)
> 59 years	2 (3)
<b>Gender, n (%), (N=60)</b>	
Female	31 (49)
Male	32 (51)

**Table 4.** Patient outcomes for confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak, as of December 11, 2006, 12:00pm EST

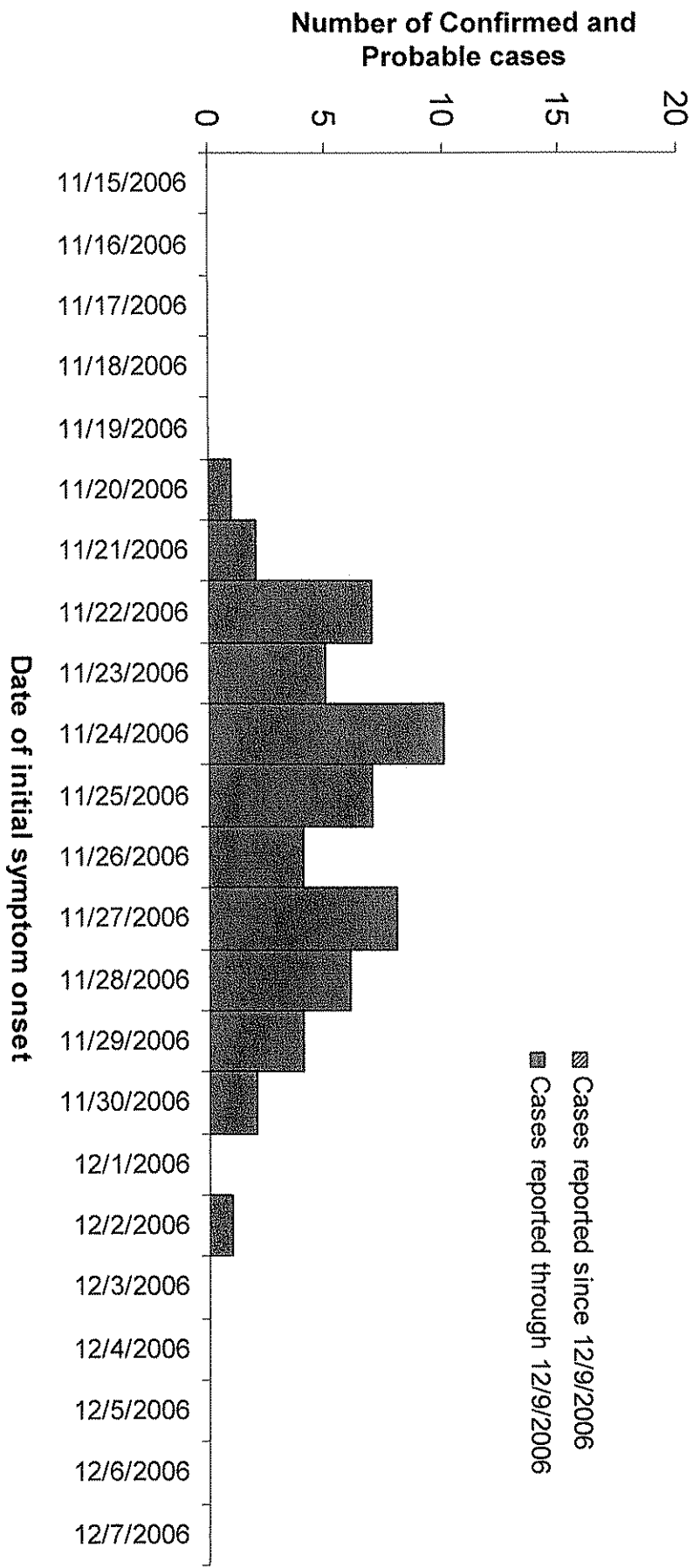
<b>Outcome, N=64</b>	<b>n (%)</b>	<b>HUS Cases, N=8</b>
Hospitalized	50 (82)	Median age (years)
HUS	8 (13)	11
Death	0 (0)	Range (years)
		5-51

\*Cases with missing outcome information were considered to not have outcome



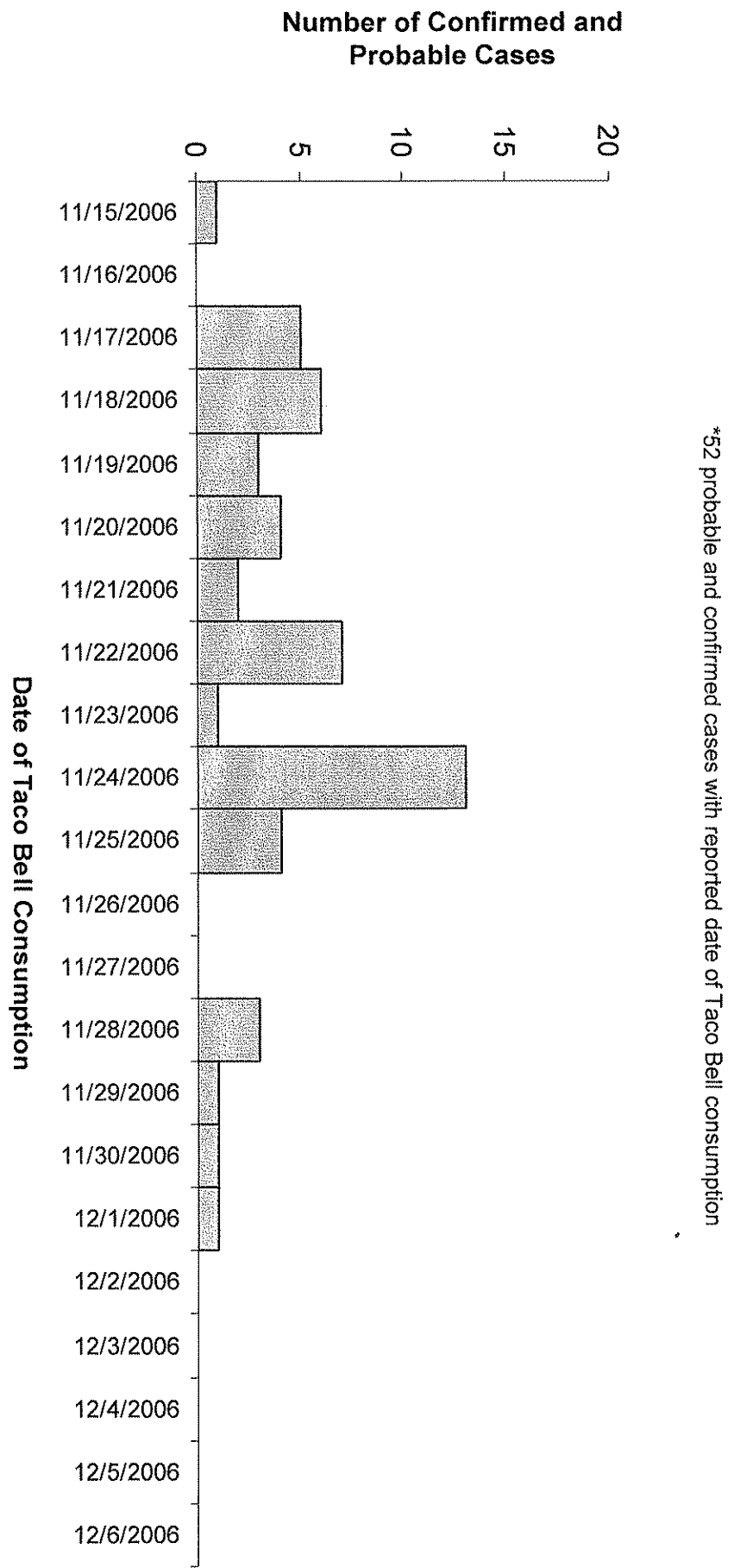
**Figure 1. Epidemic curve of confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak, as of December 11, 2006, 12:00pm EST (N=57\*)**

\*57 probable and confirmed cases with reported date of initial symptom onset



- Illness onset range: 11/20/2006 – 12/2/2006

**Figure 2. TACO BELL CONSUMPTION Epi Curve: Epidemic curve of confirmed and probable cases by reported date of Taco Bell Consumption, as of December 11, 2006, 12:00pm EST (N=52\*)**



- Date of Taco Bell consumption range: 11/15/2006 – 12/1/2006

**0830 CDC Internal Meeting- Exec Conf Room**

Phil Navin	Gail Williams	Bruce Burney
Clint Matthews	David Warnock	Rob Tauxe
Chris Braden	Capt. O'Connor	Patty Griffin
Karen Deasy	Peter Gerner-Smidt	Michael Johnson
Ross Spears		

**Current Staff Rhythm:**

0830 CDC Internal call and Update  
0930 CDC/HHS/FDA Conference Call  
1200 Final Case Count Cut-off  
1400 State Partners Conference Call (*E. coli*)  
1800 IAP Distribution

**E. coli Update**

Dr. Warnock-

- 61 confirmed and probable cases (5 states) 4 states with restaurants confirmed cases.
- Dates remain November 20 to December 2.
- Is this still an ongoing event? We expect quite a bit of information from PulseNet today.
- Questions about the NY and NJ illnesses that has different from the outbreak pattern.
- NJ three uploads. One is a three band difference, pattern B not part of the outbreak.
- Need to get the two data bases coordinated. We need to identify if there is a second or third stains and Taco Bell exposures.
- Need to have the degree of difference ready for the 1400 call.
- We to need to know and maintain that the patterns for possible secondary outbreaks.
- Need to have an Enteric Diseases Laboratory Response Branch (EDLRB) Lead in the DEOC. How can we get the information collected and shared.
- Need to get the PulseNet software set up. If we can get setup. Coordinate.
- Ask Michelle to communicate the food database.
- Reviewed state updates from Sunday. Not much information.
- Are there any information associated with PulseNet numbers or isolate identifiers?
- Are there any faster testing procedures?

### Case Control

- Mike: 59 case interviews completed.
- 21 with no companions.
- 33 cases with companions, 62 companion controls
- 26 cases with no controls. 5 cases that have no controls reached, 16 potential controls not yet reachable.
- Analysis planned for today? Meal companion control. Our plan today is to focus on the companion control groups.
- Green Onions (28%) not significant
- Lettuce (11%), Beef (90%), Cheddar Cheese (90%), Taco Shell (58%) all significant.
- Do we have any notion of how much volume of food item sales? Taco Bell can get asap.
- Is there a way to identify how each store “builds” items.
- Is there a way to identify how much cross contamination occurs?
- Is there a specific set up for how the food items are set up on the food preparation line.
- We need to look into the lettuce and other distribution information.

### Media Inquiries

- Who and when do we notify about the findings we are collecting?
- What do we share when?
- Is there evidence that indicates a specific vehicle.
- We cannot yet say what that the green onions are the vehicle, but we cannot rule them out either?
- If we share information to the FDA will it be immediately released?
- We still need information sharing with FDA
- CDC is interested in the results of the testing that FDA occurred. Said PCR is negative, but no follow up information at all. They (FDA labs) have not been participating on the calls.
- Does FDA have any information, laboratory testing or any relative information and or any status associated with the outbreak.
- There is another party in this (Taco Bell) who has been.
- We need to get a FDA (and maybe FSIS/USDA) on a member only call.
- We are not saying green onions are not implicated, but we cannot say they are not.
- Are you willing to say at 0930, off preliminary information that green onions are not implicated. We should have identification of what the vehicle is if we say green onions are not the vehicle.
- Industry makes the assumption that if we are asking about other items they might be implicated too.
- (Rick Jones) Media reports show following up with the Taco Bell information saying that all but green onions are tested clear. “Everyone knows it is green onions that caused this outbreak.”

- Karen set up an 1100 call for FDA.
- Mike and Chris establish what information that we will share with FDA and FSIS.
- What do we need to say to Yum! Brands. Should FDA and CDC talk to Yum!?

**Congressional**

- Nothing to report

**Plans Update**

- Nothing to report

**Ops Update**

- Still here to support AAR.

---

**HHS/FDA/CDC/USDA Call 0930**

Phil Navin	David Warnock	Keith Holterman
Capt. O'Connor	Gail Williams	Ross Spears
Karen Deasy (FDA)	Lt. Smith HHS SOC	Chris Braden
Kevin Yesky (HHS)	Ellen Morrison (FDA EOC)	USDA EOC
Mitch Cohen	Rob Tauxe	Andy Flacks(REC Region II)
Danetta King (FDA EOC)	Chris Harris (HHS)	Ted Kennedy (HHS)
Michael Johnson	Elizabeth Hagen (FDA FSIS)	Mark Wilson – public affairs
Kristin Holt (USDA)	Karen Cleveland (REC IV)	Capt. Wamsley (REC IX)

**Current Staff Rhythm:**

0830 CDC Internal call and Update  
0930 CDC/HHS/FDA Conference Call  
1200 Final Case Count Cut-off  
1400 State Partners Conference Call (*E. coli*)  
1800 IAP Distribution

**CDC Update**

- Dr. Warnock – PulseNET update:
  - 61 confirmed and probable cases, 20 confirmed 41 probable.
  - 40 exact matches to the outbreak pattern. More confirmed to follow.
  - Four states NY, NJ PA DE with confirmed cases
  - Five states NY NJ PA DE SC with probable cases.
  - Two possible outlying cases. UT and CA. No PFGE pattern info yet.
  - 343 suspect cases still being investigated.
  - One outlying possible cases, MS, isolate does not match outbreak strain.
  - Median age 17, 50% male/female, 50 hospitalized 7 HUS.
  - November 20<sup>th</sup> earliest, December 2<sup>nd</sup> latest
  - Case Control Study
    - 59 cases interviewed with 32 companions
    - Analysis to begin later today
  - Planning analysis today, 33 cases with 59 controls.
  - Taco John outbreak in Iowa, appears to be lettuce.

**FDA Update**

- Ellen (FDA)
  - Planning a call this morning with the four states involved for opening / closing Taco Bell restaurants.
  - Still analyzing foods.
  - CA is looking at the onion supplier and now so will FDA.

USDA/FSIS

Identified the distribution. NJ, VA, NY (three for the beef suppliers).  
Reviewing the plans of the handling updates in the distribution and supply process.

- Media:
  - Washington Post, outbreak shows food safety net holes.
- REC Region I
  - No input at this time
- REC Region II
  - NJ and NY DoH have nothing to report.
- REC Region III
  - DoH Training for Taco Bell workers.
- REC Region IX
  - Nothing to report at this time

**USDA Update**

- USDA (Elisabeth Hagen)
  - Record review of all protein products including steak, ground beef and chicken.
  - Three distributors now identified for beef in NJ, VA, and now NY.
  - Reviewing the plans for distributors for handling of all products within the window of opportunity to have been introduced in the affected restaurants.

**Media Update**

- Nothing to report at this time

**HHS Update**

- Let us know if we can be of any assistance.
- Same call in times tomorrow.

**Summary**  
**CDC Internal Meeting, 0830**  
**CDC/FDA/HHS Conference Call, 0930**

General Information

- 61 confirmed and probable cases (5 states) 4 states with restaurants confirmed cases.
- Dates remain November 20 to December 2.
- No updates from Iowa Department of Health reports on the Taco John lettuce gastrointestinal illness outbreak.

*E. coli* Update

- There are 20 confirmed cases in four states (DE, NY, NJ and PA)
- There are 41 probable cases in five states (DE, NY, NJ, PA and SC)
- There are 343 suspect cases in six states (CT, DE, NJ, NY, PA and UT)
- There are 2 suspect cases in two states (CA and UT)
- There are 40 exact matching PFGE patterns:
- No significant changes to demographics

FDA Update

- Planning a call this morning with the four states involved for opening / closing Taco Bell restaurants.
- Still analyzing foods.

Media Update

- A Washington Post related to the current outbreak states “Outbreaks Reveal Food Safety Net’s Holes.”





### CDC IAP Number 4: *E. coli* O157 Outbreak

<b>1. Incident Name</b> <i>E. coli</i> O157 Outbreak	<b>2. Operational Period (Date/Time)</b>		<b>3. Documents Attached</b>
	From: 12/10 18:00 Hours EDT To: 12/11 18:00 Hours EDT		1. ICS 201 2. ICS 209
<b>4. IMS Position</b>	<b>4a. Staff Member</b>	<b>5. IMS Mailbox</b>	<b>6. Phone number</b>
Incident Manager	Phil Navin	IMS Incident Manager <a href="mailto:eocincidentmanager@cdc.gov">eocincidentmanager@cdc.gov</a>	770-488-7100
Chief Health Officer	Dr. David Warnock	IMS Chief Health/Science Officer <a href="mailto:eocchiefhealthscienceofficer@cdc.gov">eocchiefhealthscienceofficer@cdc.gov</a>	404-553-7737
Operations Section Chief	Luis Poblano	IMS Operations Section Chief <a href="mailto:eocopssectionchief@cdc.gov">eocopssectionchief@cdc.gov</a>	404-553-7520
Planning Section Chief*	Tom Reynolds	IMS CDC IMS Planning Section Chief <a href="mailto:eocplansectionchief@cdc.gov">eocplansectionchief@cdc.gov</a>	404-553-7815
Logistics Section Chief	Mark Hansey	IMS Logistics Section Chief <a href="mailto:eoclogsectionchief@cdc.gov">eoclogsectionchief@cdc.gov</a>	404-553-7720
Finance/Admin Section Chief		IMS Fin & Admin Section Chief <a href="mailto:eocprocfinancechief@cdc.gov">eocprocfinancechief@cdc.gov</a>	404-553-7735
IMS JIC Lead	Gail Williams	<a href="mailto:eocicleadership@cdc.gov">eocicleadership@cdc.gov</a>	404-202-1030
IMS Safety Official		<a href="mailto:eocsafety@cdc.gov">eocsafety@cdc.gov</a>	404-639-2432
Duty Officer		<a href="mailto:eocreport@cdc.gov">eocreport@cdc.gov</a>	770-488-7100

**7. Current Situation/Threats:**

Eight states are now reporting cases to date. Five of the states have reported confirmed or probable case for a total of 61 cases reported. Food consumption/restaurant histories are continuing. Completed interviews for cases under investigation reveal that a very high proportion had eaten at Taco Bell. For culture-confirmed cases, illness onsets continue to range from 11/20 to 12/02. Other cases under investigation had illness onset as recent as 12/7. PFGE information for some case isolates is now available, and PFGE testing on remaining isolates is underway.

*E. coli* Update, 406 Case Counts as of 12:00pm December 10

406 Confirmed/Probable/Suspect/Possible cases total, 8 states\*

State	Confirmed Cases Reported	Probable Cases Reported	Possible Cases Reported	Suspect Cases Reported
CA	0	0	1	0
CT	0	0	0	4
DE	2	0	0	2
NJ	9	19	0	35
NY	7	14	0	235
PA	1	8	0	66
SC	1	0	0	0
UT	0	0	1	1
<b>Total:</b>	<b>20</b>	<b>41</b>	<b>2</b>	<b>343</b>

\*Only confirmed and probable cases are being reported to the public at this time

Hospitalized: 50

Hemolytic Uremic Syndrome (HUS): 7

Deaths: 0

**8. Planning Assumptions:**

1. No known intentional foodborne threats have been identified by intelligence sources.
2. The outbreak vehicle still has not been confirmed at this time. However, food testing is continuing.
3. The risk to the public is considered ongoing and we expect additional cases to be identified in the coming days.
4. We anticipate maintaining the current staff rhythm over the next several days.



### CDC IAP Number 4: *E. coli* O157 Outbreak

**9. Planning Objectives:**

1. Continue to pursue the identification of the food vehicle for the outbreak with USDA and FDA.
2. Maintain situational awareness of media interest, reports, etc. of outbreak events.
3. Continue to coordinate with FDA, DHHS and the states for information messaging to the public.
4. Continue to collect case counts from the states for reporting to the media and the public from the 12:00 noon electronic data submitted by the affected states.
5. Start analysis of case control data collected.
6. Continue to provide technical assistance as requested by states to support the outbreak investigation.

**11. Special Equipment/Supplies Needed for Assignment (if any)**

- N/A

**12. Special Environmental Considerations (if any)**

- N/A

**13. Special Site-Specific Safety Considerations (if any)**

- N/A

**14. Other Attachments (if any)**

- Map

ICS 202 – CDC

**5. PREPARED BY (NAME AND POSITION)**

Jacqueline Evans, IMS Incident Action Plan



### CDC IAP Number 4: *E. coli* O157 Outbreak

<b>INCIDENT BRIEFING</b>	<b>1. Incident Name</b> <i>E. coli</i> O157 Outbreak	<b>2. Date</b> 12/10/06	<b>3. Time</b> 18:00 EDT
--------------------------	---	----------------------------	-----------------------------

#### 4. Map and Epidemiological Data

**Table 1.** Confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak reported to CDC as of December 10, 2006, 12:00pm EST

State	Confirmed	Probable	Possible	Suspect
CA	0	0	1	0
CT	0	0	0	4
DE	2	0	0	2
NJ	9	19	0	35
NY	7	14	0	235
PA	1	8	0	66
SC	1	0	0	0
UT	0	0	1	1
<b>Grand Total</b>	<b>20</b>	<b>41</b>	<b>2</b>	<b>343</b>

- **8** states reported cases
  - 5 states reporting confirmed and/or probable cases (DE, NJ, NY, PA, SC)
- **4** states with a Taco Bell restaurant where confirmed cases have eaten (DE, NJ, NY, and PA)
- **20** confirmed, **41** probable, **2** possible, and **343** suspect cases reported to CDC
  - **61 confirmed and probable cases reported publicly**
  - 0 new confirmed and/or probable cases reported since December 9, 2006



### CDC IAP Number 4: *E. coli* O157 Outbreak

**Table 2.** Demographic characteristics of confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak, as of December 10, 2006, 12:00pm EST

Demographics	
Age in years, range (median), (N=59)	17 (4-61)
<b>Age Categories, n (%), (N=59)</b>	
< 5 years	1 (2)
5 - 17 years	33 (56)
18 - 59 years	23 (39)
> 59 years	2 (3)
<b>Gender, n (%), (N=60)</b>	
Female	30 (50)
Male	30 (50)

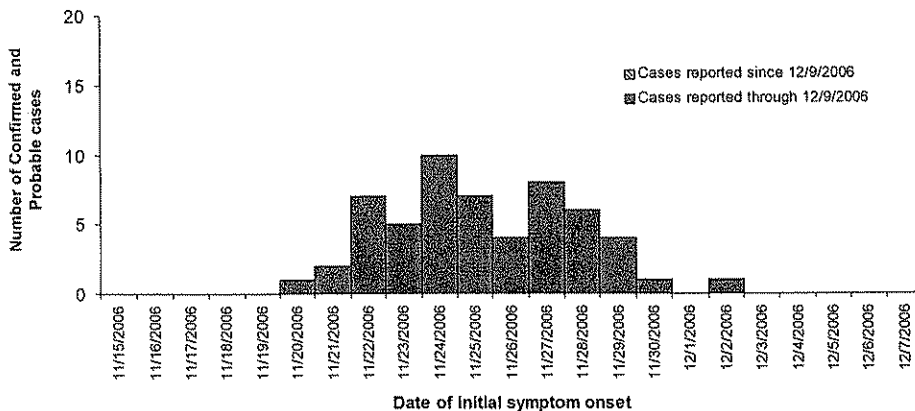
**Table 3.** Patient outcomes for confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak, as of December 10, 2006, 12:00pm EST

Outcome, N=61	n (%)	HUS Cases, N=7
Hospitalized	50 (82)	Median age (years) 11
HUS	7 (11)	Range (years) 5-51
Death	0 (0)	

\*Cases with missing outcome information were considered to not have outcome

**Figure 1.** Epidemic curve of confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak, as of December 10, 2006, 12:00pm EST (N=56\*)

\*56 probable and confirmed cases with reported date of initial symptom onset



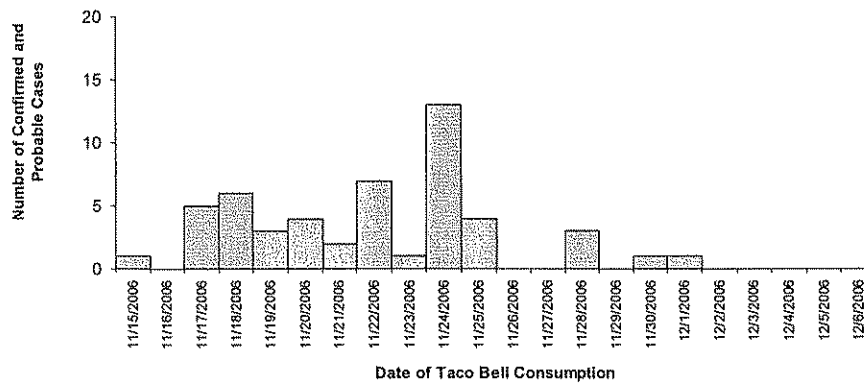
- Illness onset range: 11/20/2006 – 12/2/2006



## CDC IAP Number 4: *E. coli* O157 Outbreak

**Figure 2. TACO BELL CONSUMPTION Epi Curve:** Epidemic curve of confirmed and probable cases by reported date of Taco Bell Consumption, as of December 10, 2006, 12:00pm EST (N=51\*)

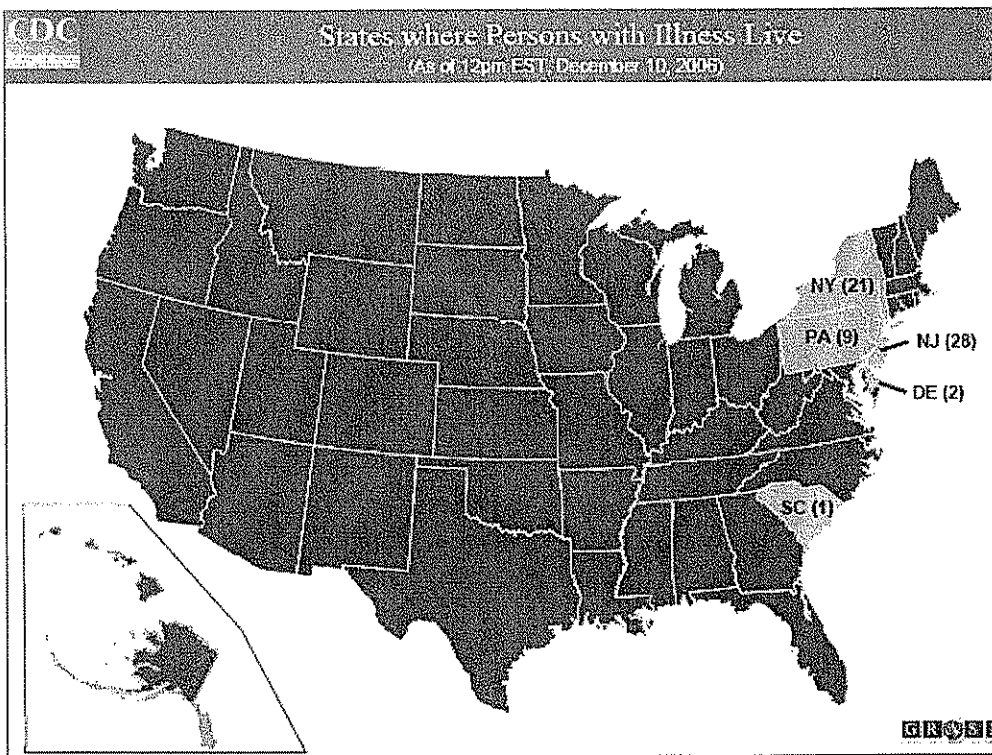
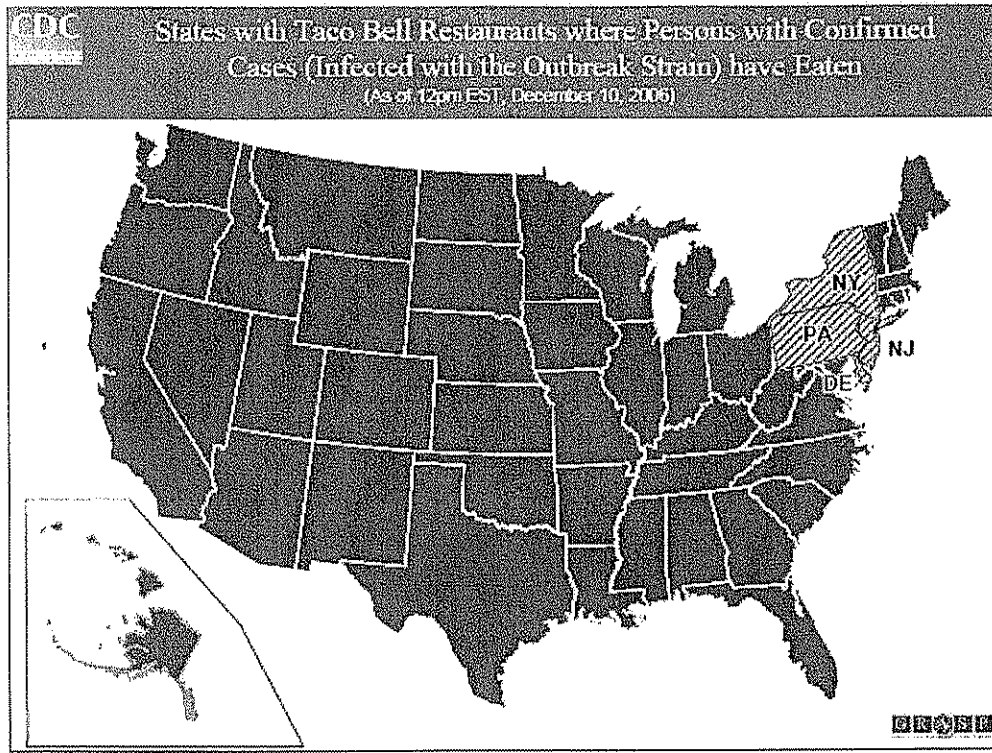
\*51 probable and confirmed cases with reported date of Taco Bell consumption



- Date of Taco Bell consumption range: 11/15/2006 – 12/1/2006



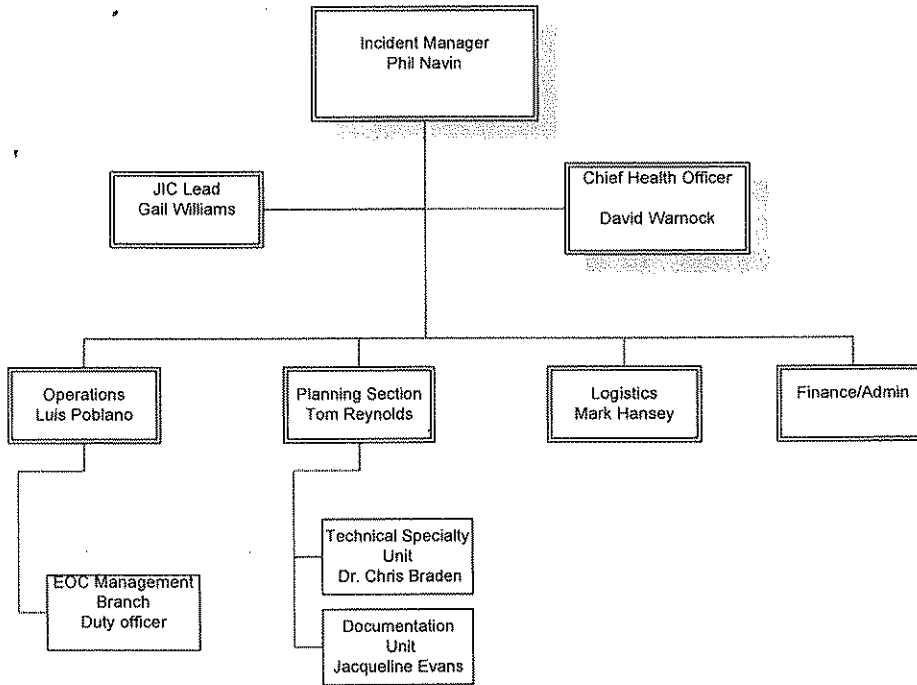
### CDC IAP Number 4: *E. coli* O157 Outbreak





## CDC IAP Number 4: *E. coli* O157 Outbreak

### 6. Current Organization



ICS 201 – CDC

6a. PREPARED BY (NAME AND POSITION)  
Jacqueline Evans, IMS Incident Action Plan







## CDC IAP Number 4: *E. coli* O157 Outbreak

### 8. Situation Report / Actions

#### Current CDC Actions:

- Case Control Study:
  - 59 cases, 61 controls interviewed.
  - Additional companion controls may be added.
  - Analysis of the interview data has started.
- CDC continuing to provide assistance as needed and required.
- Cases will be counted as "probable" only in a State where a confirmed case had eaten at Taco Bell.

#### FDA Activities:

- 1300 conference call with all 50 states
- No isolate from produce that matches the outbreak strain has been found.
- Continue to state that green onions have not been identified as the vehicle.
- Still testing Taco Bell product samples (nearly all samples have tested negative)

#### USDA Activities:

- Continues to review distribution products associated with protein products supplied to Taco Bell.
- Record review of all protein products including steak, ground beef and chicken, the investigation is beginning with beef and then chicken.
- So far there are no significant indications for conducting in-plant reviews.
- Spices may be a factor in the investigation only if they are added to the food after process of cooking.

#### State Activities:

- States are continuing to provide epidemiological surveillance and testing activities. New cases continuing to be reported.
- As of 2 pm EST today, there were 43 isolates that matched the outbreak PFGE pattern submitted to PulseNet. Of these, 20 have been reported 12PM EST today by the states as confirmed cases in this outbreak.
- Continuing case control study interviews. CDC is assisting with interviews, data collection and analysis.
- MS PFGE pattern does not match the outbreak pattern and has been dropped from the case count.
- The Black Hawk County Health Department in Iowa is currently investigating an apparent food-borne outbreak of a disease.
  - Nineteen (19) cases have been identified as of Friday, December 8
  - No information available concerning distributor.
  - PFGE patterns have not been input in PulseNet.
  - The Black Hawk County Health Department will continue its investigation over the weekend.
  - There is currently no evidence to connect this outbreak to the Taco Bell outbreak.

#### CDC JIC Report:

Report current as of 3pm December 10, 2006

#### Information Management Activities:

- Compiled tracking document to monitor all cleared, translated, posted and pending-clearance documents
- Continue to edit documents
- Continue to facilitate clearance process, specifically monitoring plain language Q&As
- Working with CHET Team to facilitate translation process
- Reviewing and monitoring web site for necessary edits

#### Community Health Education Team Activities:



### CDC IAP Number 4: *E. coli* O157 Outbreak

- Coordinated with IMT to clear and post general Q&A's in **plain language** format
- Sent forward the following documents to multi-lingual services for translation: Q and A's in **plain language** format [http://www.cdc.gov/ecoli/qa\\_ecoli\\_sickness.htm](http://www.cdc.gov/ecoli/qa_ecoli_sickness.htm)  
*E.coli* Taco Bell Maps  
[http://www.cdc.gov/ecoli/2006/december/pdf/US E Coli 12 09 2006 stateofexposure v5.pdf](http://www.cdc.gov/ecoli/2006/december/pdf/US_E_Coli_12_09_2006_stateofexposure_v5.pdf)  
[http://www.cdc.gov/ecoli/2006/december/pdf/US E Coli 12 09 2006 stateofresidence v4.pdf](http://www.cdc.gov/ecoli/2006/december/pdf/US_E_Coli_12_09_2006_stateofresidence_v4.pdf)  
[http://www.cdc.gov/ecoli/2006/december/pdf/US E Coli 12 09 2006 stateofresidence v4.pdf](http://www.cdc.gov/ecoli/2006/december/pdf/US_E_Coli_12_09_2006_stateofresidence_v4.pdf)
- Coordinated with Web team to ensure consistency and agreement between English and Spanish CDC websites (i.e. ensure links and headers are accurate)
- Collaborated with Web team and Multi-lingual services to **post** Spanish version of situational update and *E.coli* Taco Bell Maps <http://www.cdc.gov/ecoli/es/>
- Collaborated with IMT in creating a Document Tracker sheet

**Pending:**

- Request translation of plain language format of general Q & A's
- Request translation of situational update that is to be released tonight

**Research Team:**

- Number of Media Stories on 12.9.06 = 318 (up from 308 on 12.8; source: Google News Search)

The following 2 major themes were observed in media headlines appearing on 12.09.06.  
News reports may not reflect findings of the investigation.

- Tests have eliminated all Taco Bell ingredients except green onions as a possible source of the *E. Coli*.  
Sample Headline: "Taco Bell testing clears all ingredients but onions"
- New cases of illness continue to be reported  
Sample Headline: "Confirmed cases in *E. coli* outbreak rise to 62 in U.S."

ICS 201 – CDC

**8a. PREPARED BY (NAME AND POSITION)**  
Jacqueline Evans, IMS Incident Action Plan



Department of Health and Human Services  
Centers for Disease Control and Prevention

SAFER • HEALTHIER • PEOPLE™



**CDC IAP Number 4: E. coli O157 Outbreak**

INCIDENT STATUS SUMMARY CDC- ICS 209						
1. Date 12/10/2006		2. Initial <input type="checkbox"/> Update <input checked="" type="checkbox"/> Final <input type="checkbox"/>		3. Incident Name <i>E. coli</i> O157 Outbreak		4. Incident Number
5. Incident Manager Phil Navin		6. Chief Health Officer Dr. David Warnock	7. Type of Incident Biological	8. Cause Restaurant	9. Activation Date/Time 12/07/06 08:30	
10. Total CDC Personnel Deployed 0		11. Total CDC OFRD Personnel Deployed 0		12. Expected Completion Date/Time		
13. Number of MAs Received: Period: Total: 0		14. Number of MAs Completed: Period: Total: 0		15. Number of ARFs Received: Period: Total: 0		16. Number of ARFs Completed: Period: Total: 0
17. Deaths 0	18. Cases Confirmed: 20 Probable: 41 Suspect: 343 Possible: 2	19. Current Number of Evacuees N/A		20. Current Number of Shelters Open N/A		
21. Current Weather- N/A  WS      Temp WD      RH		22. Predicted Weather- N/A  WS      Temp WD      RH		23. Cost to Date  Unknown		24. Estimated Total Cost  Unknown
25. CDC Assets Deployed						
Resources	Location	Mission	Number of Personnel Assigned	Team Lead	% Mission Complete	TOTAL TEAMS
<b>Teams</b>						None
<b>Equipment</b>						None
Total Personnel Deployed						TEAMS: None
26. Significant Events None						
27. Significant Issues None						
28. Prepared by: Jacqueline Evans, IMS Incident Action Plan		29. Approved by Thomas Reynolds, CDC IMS Planning Section Chief		30. Date 12/10/06      Time 18:00 EDT		
<b>ICS 209 – CDC</b>						



## CDC IAP Number 4: *E. coli* O157 Outbreak

<b>1. Incident Name</b> <i>E. coli</i> O157 Outbreak	<b>2. Operational Period (Date/Time)</b> From: 12/10 18:00 Hours EDT To: 12/11 18:00 Hours EDT		<b>3. Documents Attached</b> 1. ICS 201 2. ICS 209
<b>4. IMS Position</b>	<b>4a. Staff Member</b>	<b>5. IMS Mailbox</b>	<b>6. Phone number</b>
Incident Manager	Phil Navin	IMS Incident Manager <a href="mailto:eocincidentmanager@cdc.gov">eocincidentmanager@cdc.gov</a>	770-488-7100
Chief Health Officer	Dr. David Warnock	IMS Chief Health/Science Officer <a href="mailto:eocchiefhealthscienceofficer@cdc.gov">eocchiefhealthscienceofficer@cdc.gov</a>	404-553-7737
Operations Section Chief	Luis Poblano	IMS Operations Section Chief <a href="mailto:eocopssectionchief@cdc.gov">eocopssectionchief@cdc.gov</a>	404-553-7520
Planning Section Chief	Tom Reynolds	IMS CDC IMS Planning Section Chief <a href="mailto:eocplansectionchief@cdc.gov">eocplansectionchief@cdc.gov</a>	404-553-7815
Logistics Section Chief	Mark Hansey	IMS Logistics Section Chief <a href="mailto:eoclogsectionchief@cdc.gov">eoclogsectionchief@cdc.gov</a>	404-553-7720
Finance/Admin Section Chief		IMS Fin & Admin Section Chief <a href="mailto:eocprocfinancechief@cdc.gov">eocprocfinancechief@cdc.gov</a>	404-553-7735
IMS JIC Lead	Gail Williams	<a href="mailto:eocjicleadership@cdc.gov">eocjicleadership@cdc.gov</a>	404-202-1030
IMS Safety Official		<a href="mailto:eocsafety@cdc.gov">eocsafety@cdc.gov</a>	404-639-2432
Duty Officer		<a href="mailto:eocreport@cdc.gov">eocreport@cdc.gov</a>	770-488-7100

### 7. Current Situation/Threats:

Eight states are now reporting cases to date. Five of the states have reported confirmed or probable case for a total of 61 cases reported. Food consumption/restaurant histories are continuing. Completed interviews for cases under investigation reveal that a very high proportion had eaten at Taco Bell. For culture-confirmed cases, illness onsets continue to range from 11/20 to 12/02. Other cases under investigation had illness onset as recent as 12/7. PFGE information for some case isolates is now available, and PFGE testing on remaining isolates is underway.

*E. coli* Update, 406 Case Counts as of 12:00pm December 10

406 Confirmed/Probable/Suspect/Possible cases total, 8 states\*

State	Confirmed Cases Reported	Probable Cases Reported	Possible Cases Reported	Suspect Cases Reported
CA	0	0	1	0
CT	0	0	0	4
DE	2	0	0	2
NJ	9	19	0	35
NY	7	14	0	235
PA	1	8	0	66
SC	1	0	0	0
UT	0	0	1	1
<b>Total:</b>	<b>20</b>	<b>41</b>	<b>2</b>	<b>343</b>

\*Only confirmed and probable cases are being reported to the public at this time

Hospitalized: 50

Hemolytic Uremic Syndrome (HUS): 7

Deaths: 0

### 8. Planning Assumptions:

- No known intentional foodborne threats have been identified by intelligence sources.
- The outbreak vehicle still has not been confirmed at this time. However, food testing is continuing.
- The risk to the public is considered ongoing and we expect additional cases to be identified in the coming days.
- We anticipate maintaining the current staff rhythm over the next several days.



## CDC IAP Number 4: *E. coli* O157 Outbreak

### 9. Planning Objectives:

1. Continue to pursue the identification of the food vehicle for the outbreak with USDA and FDA.
2. Maintain situational awareness of media interest, reports, etc. of outbreak events.
3. Continue to coordinate with FDA, DHHS and the states for information messaging to the public.
4. Continue to collect case counts from the states for reporting to the media and the public from the 12:00 noon electronic data submitted by the affected states.
5. Start analysis of case control data collected.
6. Continue to provide technical assistance as requested by states to support the outbreak investigation.

### 11. Special Equipment/Supplies Needed for Assignment (if any)

- N/A

### 12. Special Environmental Considerations (if any)

- N/A

### 13. Special Site-Specific Safety Considerations (if any)

- N/A

### 14. Other Attachments (if any)

- Map

ICS 202 – CDC

### 5. PREPARED BY (NAME AND POSITION)

Jacqueline Evans, IMS Incident Action Plan



**CDC IAP Number 4: *E. coli* O157 Outbreak**

<b>INCIDENT BRIEFING</b>	<b>1. Incident Name</b> <i>E. coli</i> O157 Outbreak	<b>2. Date</b> 12/10/06	<b>3. Time</b> 18:00 EDT
--------------------------	---	----------------------------	-----------------------------

**4. Map and Epidemiological Data**

**Table 1.** Confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak reported to CDC as of December 10, 2006, 12:00pm EST

State	Confirmed	Probable	Possible	Suspect
CA	0	0	1	0
CT	0	0	0	4
DE	2	0	0	2
NJ	9	19	0	35
NY	7	14	0	235
PA	1	8	0	66
SC	1	0	0	0
UT	0	0	1	1
<b>Grand Total</b>	<b>20</b>	<b>41</b>	<b>2</b>	<b>343</b>

- **8** states reported cases
  - 5 states reporting confirmed and/or probable cases (DE, NJ, NY, PA, SC)
- **4** states with a Taco Bell restaurant where confirmed cases have eaten (DE, NJ, NY, and PA)
- **20** confirmed, **41** probable, **2** possible, and **343** suspect cases reported to CDC
  - **61 confirmed and probable cases reported publicly**
  - 0 new confirmed and/or probable cases reported since December 9, 2006



### CDC IAP Number 4: *E. coli* O157 Outbreak

**Table 2.** Demographic characteristics of confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak, as of December 10, 2006, 12:00pm EST

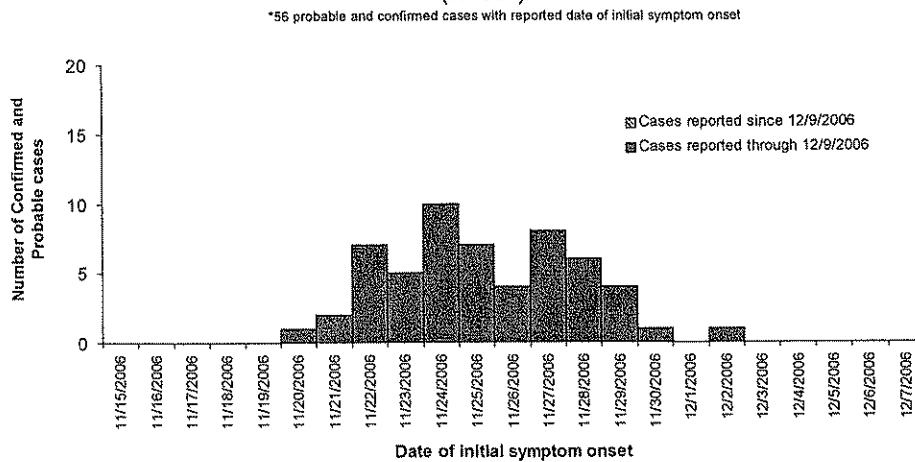
Demographics	
Age in years, range (median), (N=59)	17 (4-61)
Age Categories, n (%), (N=59)	
< 5 years	1 (2)
5 - 17 years	33 (56)
18 - 59 years	23 (39)
> 59 years	2 (3)
Gender, n (%), (N=60)	
Female	30 (50)
Male	30 (50)

**Table 3.** Patient outcomes for confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak, as of December 10, 2006, 12:00pm EST

Outcome, N=61	n (%)	HUS Cases, N=7	
Hospitalized	50 (82)	Median age (years)	11
HUS	7 (11)	Range (years)	5-51
Death	0 (0)		

\*Cases with missing outcome information were considered to not have outcome

**Figure 1.** Epidemic curve of confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak, as of December 10, 2006, 12:00pm EST (N=56\*)



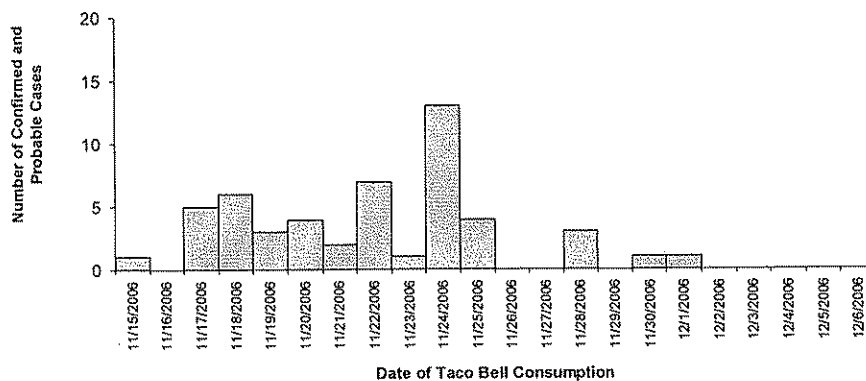
- Illness onset range: 11/20/2006 – 12/2/2006



### CDC IAP Number 4: *E. coli* O157 Outbreak

**Figure 2. TACO BELL CONSUMPTION Epi Curve:** Epidemic curve of confirmed and probable cases by reported date of Taco Bell Consumption, as of December 10, 2006, 12:00pm EST (N=51\*)

\*51 probable and confirmed cases with reported date of Taco Bell consumption

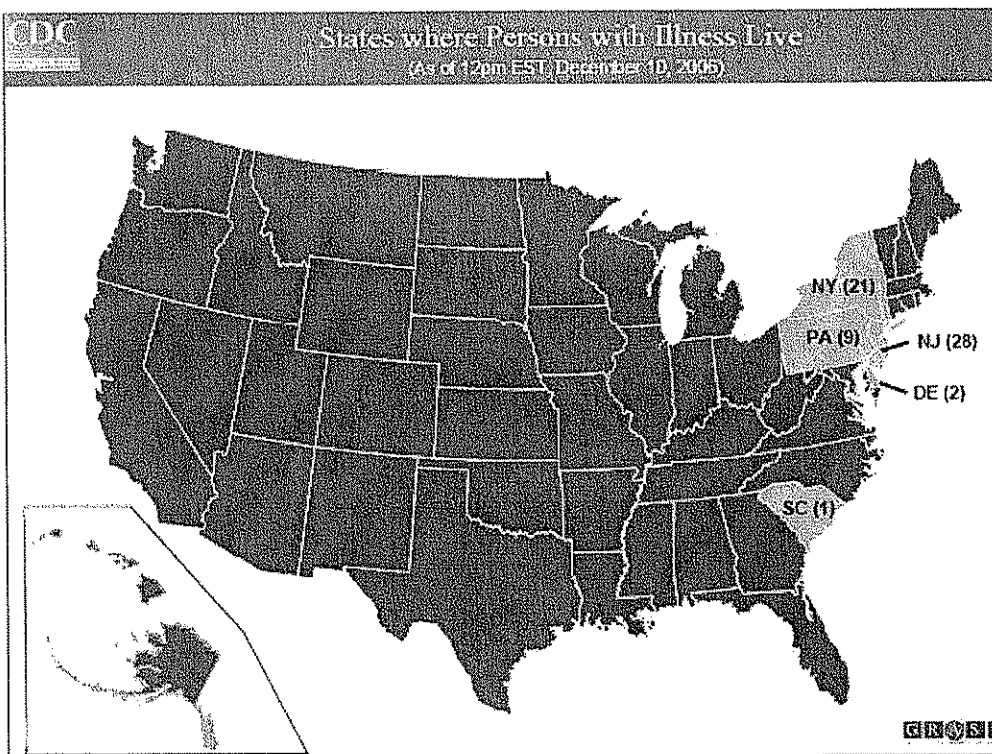
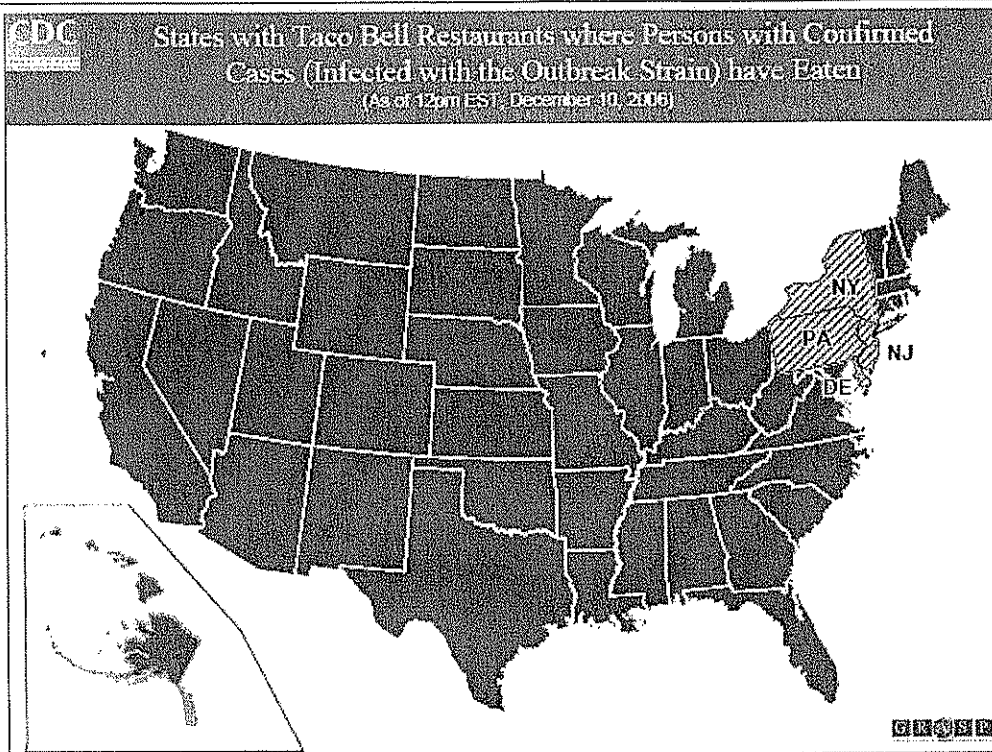


- Date of Taco Bell consumption range: 11/15/2006 – 12/1/2006





### CDC IAP Number 4: *E. coli* O157 Outbreak



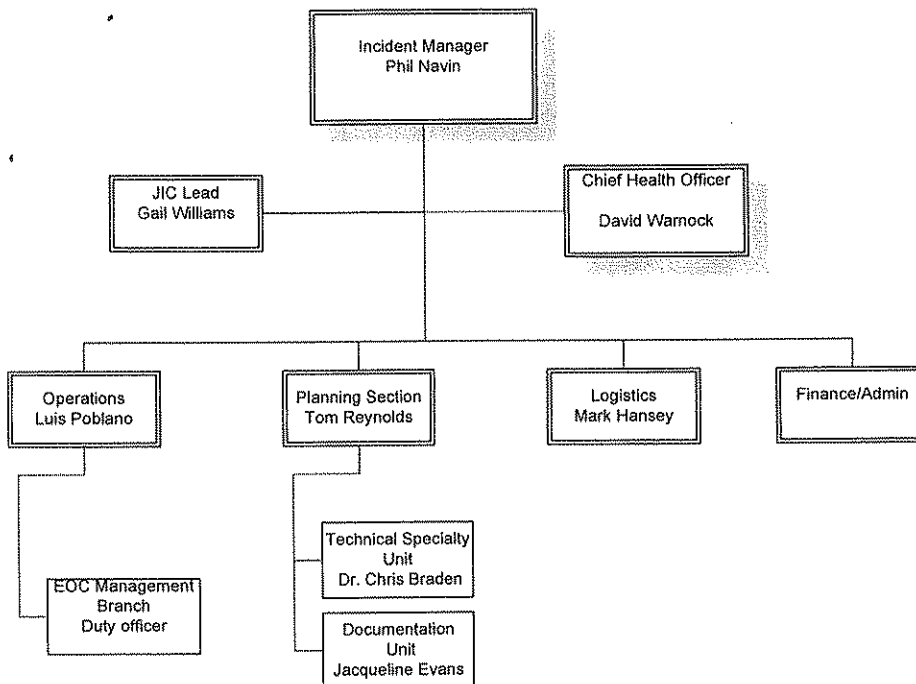
ICS 201 – CDC

5. PREPARED BY (NAME AND POSITION)  
IMS Tech Specialty Unit/GIS Sections



### CDC IAP Number 4: *E. coli* O157 Outbreak

#### 6. Current Organization







## CDC IAP Number 4: *E. coli* O157 Outbreak

### 8. Situation Report / Actions

#### Current CDC Actions:

- Case Control Study:
  - 59 cases, 61 controls interviewed.
  - Additional companion controls may be added.
  - Analysis of the interview data has started.
- CDC continuing to provide assistance as needed and required.
- Cases will be counted as "probable" only in a State where a confirmed case had eaten at Taco Bell.

#### FDA Activities:

- 1300 conference call with all 50 states
- No isolate from produce that matches the outbreak strain has been found.
- Continue to state that green onions have not been identified as the vehicle.
- Still testing Taco Bell product samples (nearly all samples have tested negative)

#### USDA Activities:

- Continues to review distribution products associated with protein products supplied to Taco Bell.
- Record review of all protein products including steak, ground beef and chicken, the investigation is beginning with beef and then chicken.
- So far there are no significant indications for conducting in-plant reviews.
- Spices may be a factor in the investigation only if they are added to the food after process of cooking.

#### State Activities:

- States are continuing to provide epidemiological surveillance and testing activities. New cases continuing to be reported.
- As of 2 pm EST today, there were 43 isolates that matched the outbreak PFGE pattern submitted to PulseNet. Of these, 20 have been reported 12PM EST today by the states as confirmed cases in this outbreak.
- Continuing case control study interviews. CDC is assisting with interviews, data collection and analysis.
- MS PFGE pattern does not match the outbreak pattern and has been dropped from the case count.
- The Black Hawk County Health Department in Iowa is currently investigating an apparent food-borne outbreak of a disease.
  - Nineteen (19) cases have been identified as of Friday, December 8
  - No information available concerning distributor.
  - PFGE patterns have not been input in PulseNet.
  - The Black Hawk County Health Department will continue its investigation over the weekend.
  - There is currently no evidence to connect this outbreak to the Taco Bell outbreak.

#### CDC JIC Report:

Report current as of 3pm December 10, 2006

#### Information Management Activities:

- Compiled tracking document to monitor all cleared, translated, posted and pending-clearance documents
- Continue to edit documents
- Continue to facilitate clearance process, specifically monitoring plain language Q&As
- Working with CHET Team to facilitate translation process
- Reviewing and monitoring web site for necessary edits

#### Community Health Education Team Activities:



### CDC IAP Number 4: *E. coli* O157 Outbreak

- Coordinated with IMT to clear and post general Q&A's in **plain language** format
- Sent forward the following documents to multi-lingual services for translation:  
Q and A's in **plain language** format [http://www.cdc.gov/ecoli/qa\\_ecoli\\_sickness.htm](http://www.cdc.gov/ecoli/qa_ecoli_sickness.htm)  
*E.coli* Taco Bell Maps  
[http://www.cdc.gov/ecoli/2006/december/pdf/US E Coli 12 09 2006 stateofexposure v5.pdf](http://www.cdc.gov/ecoli/2006/december/pdf/US_E_Coli_12_09_2006_stateofexposure_v5.pdf)  
[http://www.cdc.gov/ecoli/2006/december/pdf/US E Coli 12 09 2006 stateofresidence v4.pdf](http://www.cdc.gov/ecoli/2006/december/pdf/US_E_Coli_12_09_2006_stateofresidence_v4.pdf)  
[http://www.cdc.gov/ecoli/2006/december/pdf/US E Coli 12 09 2006 stateofresidence v4.pdf](http://www.cdc.gov/ecoli/2006/december/pdf/US_E_Coli_12_09_2006_stateofresidence_v4.pdf)
- Coordinated with Web team to ensure consistency and agreement between English and Spanish CDC websites (i.e. ensure links and headers are accurate)
- Collaborated with Web team and Multi-lingual services to **post** Spanish version of situational update and *E.coli* Taco Bell Maps <http://www.cdc.gov/ecoli/es/>
- Collaborated with IMT in creating a Document Tracker sheet

**Pending:**

- Request translation of plain language format of general Q & A's
- Request translation of situational update that is to be released tonight

**Research Team:**

- Number of Media Stories on 12.9.06 = 318 (up from 308 on 12.8; source: Google News Search)

The following 2 major themes were observed in media headlines appearing on 12.09.06.  
News reports may not reflect findings of the investigation.

- Tests have eliminated all Taco Bell ingredients except green onions as a possible source of the *E. Coli*.  
Sample Headline: "Taco Bell testing clears all ingredients but onions"
- New cases of illness continue to be reported  
Sample Headline: "Confirmed cases in *E. coli* outbreak rise to 62 in U.S."

ICS 201 – CDC

**8a. PREPARED BY (NAME AND POSITION)**

Jacqueline Evans, IMS Incident Action Plan



### CDC IAP Number 4: *E. coli* O157 Outbreak

INCIDENT STATUS SUMMARY CDC- ICS 209						
1. Date 12/10/2006		2. Initial <input type="checkbox"/> Update <input checked="" type="checkbox"/> Final <input type="checkbox"/>		3. Incident Name <i>E. coli</i> O157 Outbreak		4. Incident Number
5. Incident Manager Phil Navin		6. Chief Health Officer Dr. David Warnock		7. Type of Incident Biological		8. Cause Restaurant
				9. Activation Date/Time 12/07/06 08:30		
10. Total CDC Personnel Deployed 0			11. Total CDC OFRD Personnel Deployed 0		12. Expected Completion Date/Time	
13. Number of MAs Received: <sup>*</sup> Period: Total: 0		14. Number of MAs Completed: Period: Total: 0		15. Number of ARFs Received: Period: Total: 0		16. Number of ARFs Completed: Period: Total: 0
17. Deaths 0		18. Cases Confirmed: 20 Probable: 41 Suspect: 343 Possible: 2		19. Current Number of Evacuees N/A		
				20. Current Number of Shelters Open N/A		
21. Current Weather- N/A		22. Predicted Weather- N/A		23. Cost to Date Unknown		24. Estimated Total Cost Unknown
WS	Temp	WS	Temp			
WD	RH	WD	RH			
25. CDC Assets Deployed						
Resources	Location	Mission	Number of Personnel Assigned	Team Lead	% Mission Complete	TOTAL TEAMS
<b>Teams</b>						None
<b>Equipment</b>						None
Total Personnel Deployed					TEAMS:	None
26. Significant Events None						
27. Significant Issues None						
28. Prepared by: Jacqueline Evans, IMS Incident Action Plan		29. Approved by Thomas Reynolds, CDC IMS Planning Section Chief		30. Date 12/10/06 Time 18:00 EDT		
<b>ICS 209 – CDC</b>						

# Multi-state *E. coli* O157 / Taco Bell Outbreak

Updated numbers for  
Sunday, December 10, 2006

\*\*\*Information for internal use only\*\*\*

**Table 1.** Confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak reported to CDC as of December 10, 2006, 12:00pm EST

State	Confirmed	Probable	Possible	Suspect
CA	0	0	1	0
CT	0	0	0	4
DE	2	0	0	2
NJ	9	19	0	35
NY	7	14	0	235
PA	1	8	0	66
SC	1	0	0	0
UT	0	0	1	1
<b>Grand Total</b>	<b>20</b>	<b>41</b>	<b>2</b>	<b>343</b>

- 8 states reported cases
  - 5 states reporting confirmed and/or probable cases (DE, NJ, NY, PA, SC)
- 4 states with a Taco Bell restaurant where confirmed cases have eaten (DE, NJ, NY, and PA)
- 20 confirmed, 41 probable, 2 possible, and 343 suspect cases reported to CDC
  - 61 confirmed and probable cases reported publicly
  - 0 new confirmed and/or probable cases reported since December 9, 2006



**Table 2.** Demographic characteristics of confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak, as of December 10, 2006, 12:00pm EST

<b>Demographics</b>	
<b>Age in years, range (median), (N=59)</b>	17 (4-61)
<b>Age Categories, n (%), (N=59)</b>	
< 5 years	1 (2)
5 - 17 years	33 (56)
18 - 59 years	23 (39)
> 59 years	2 (3)
<b>Gender, n (%), (N=60)</b>	
Female	30 (50)
Male	30 (50)

**Table 3.** Patient outcomes for confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak, as of December 10, 2006, 12:00pm EST

<b>Outcome, N=61</b>	<b>n (%)</b>
Hospitalized	50 (82)
HUS	7 (11)
Death	0 (0)

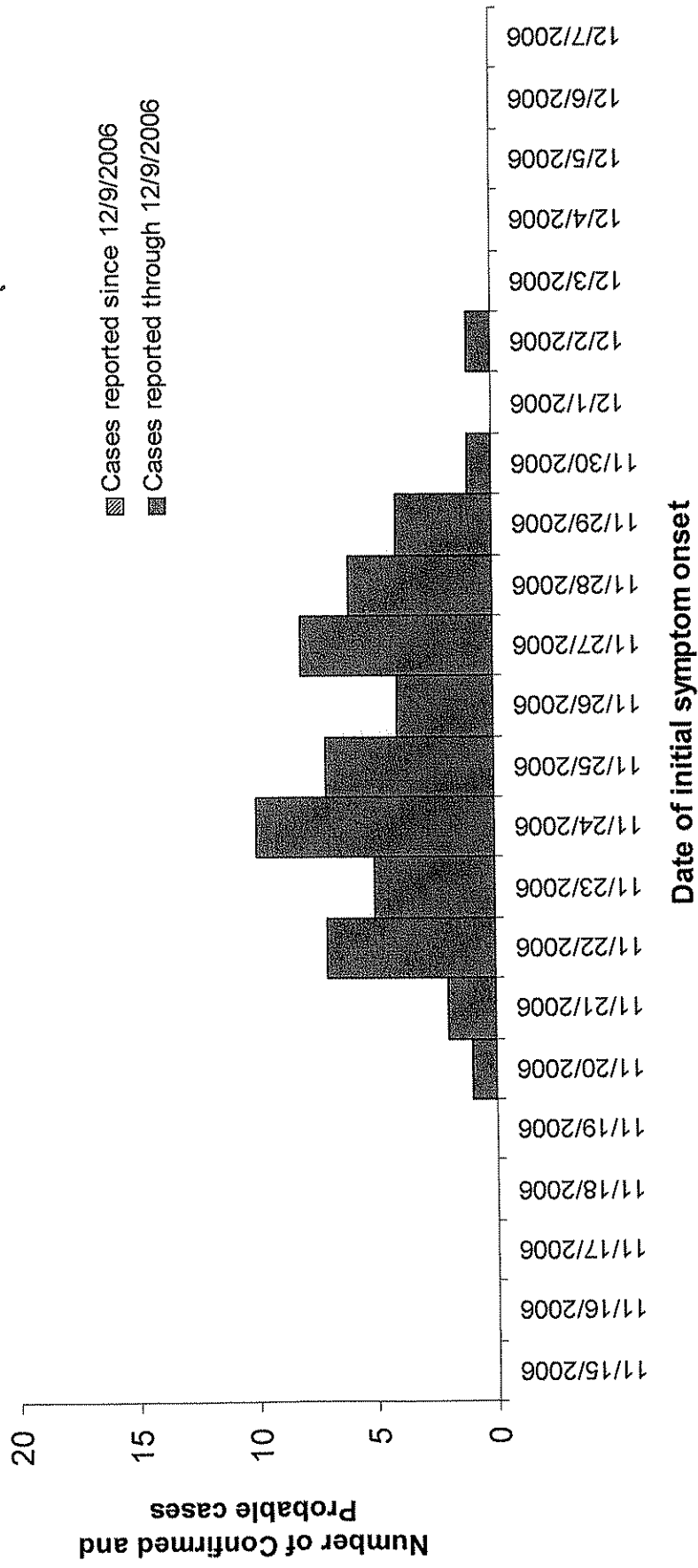
  

<b>HUS Cases, N=7</b>	
Median age (years)	11
Range (years)	5-51

\*Cases with missing outcome information were considered to not have outcome

**Figure 1. Epidemic curve of confirmed and probable cases in the *E. coli* O157 / Taco Bell outbreak, as of December 10, 2006, 12:00pm EST (N=56\*)**

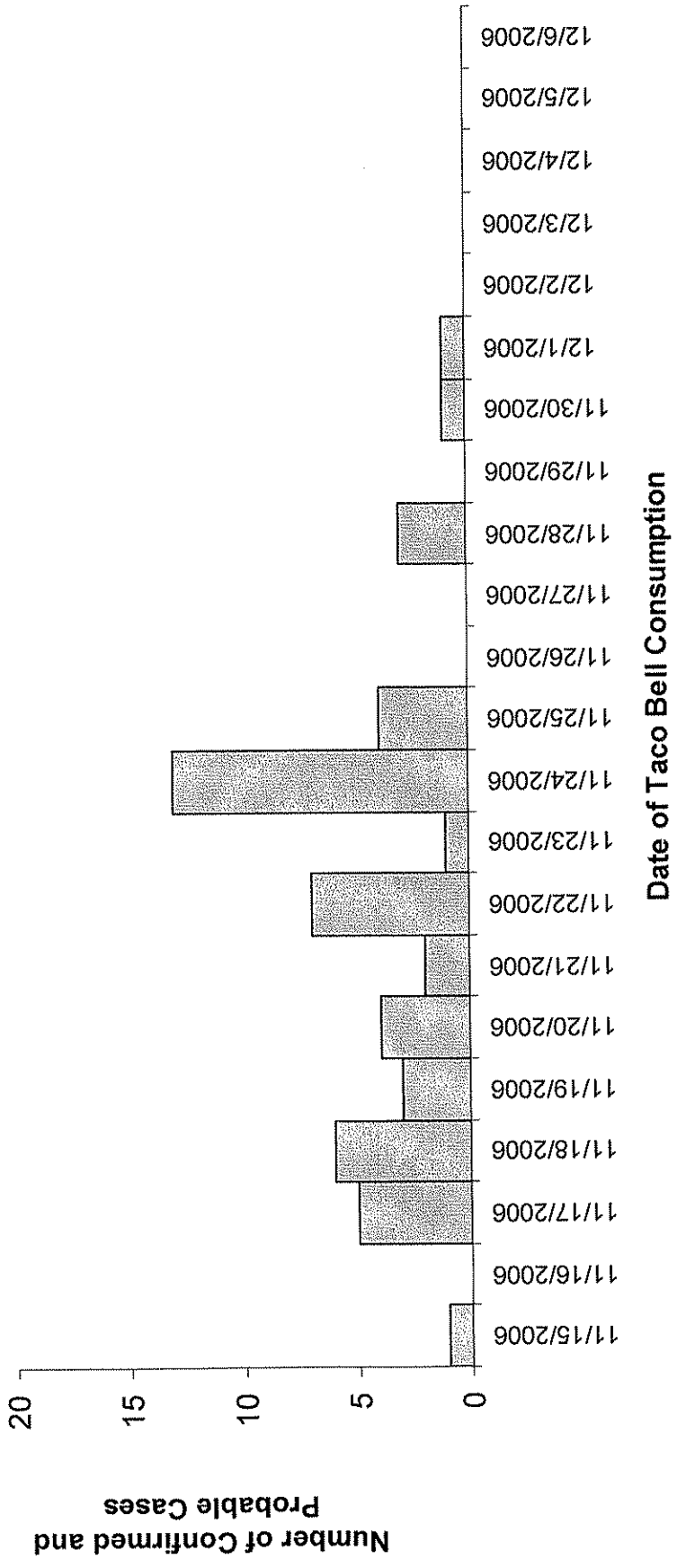
\*56 probable and confirmed cases with reported date of initial symptom onset



- Illness onset range: 11/20/2006 – 12/2/2006

**Figure 2. TACO BELL CONSUMPTION Epi Curve: Epidemic curve of confirmed and probable cases by reported date of Taco Bell Consumption, as of December 10, 2006, 12:00pm EST (N=51\*)**

\*51 probable and confirmed cases with reported date of Taco Bell consumption



- Date of Taco Bell consumption range: 11/15/2006 – 12/1/2006

#	Topic	Title	Author/POC	Clearance POC/SME		Date		Cleared (Y/N)	Posted	Translations	Comments
				Sent	Rec	Sent	Rec				
1	Q&As for public	Questions and Answers about E. Coli O157:H7 Outbreak in Taco Bell	Cassie Sheldon/Tanya Johnson					Y	12/7	Spanish	
2	Low-lit Version of General E. coli Fact Sheet	Answers to Your Questions about Sickness caused by E. coli	Sarah Gregory	Heather Bair-Brake		12/8	12/8	Y	12/8		Sent for Spanish translation. Sent back to Heather on 12/9 after possible errors were found. Pulled from clearance.
3	Fact sheet for Clinicians	E. coli Fact Sheet for Clinicians	CCT	Heather Bair-Brake		12/8	---	N			
4	Link to E. coli testimony	CDC Food Safety Activities and the Recent E.coli Spinach Outbreak	N/A	Heather Bair-Brake/Dave Daigle		12/8	12/8	Y	12/8		Posted on Spinach outbreak site
5	Low-lit Version of Q&As for Current Outbreak	Current Situation Q&As: December 2006 E. coli Outbreak	Sara Gregory								Not sent for clearance since we were asked to put content development on hold.
6	12/6 Update		Web Team						12/7	Spanish	
7	12/7 Update		Web Team						12/8	Spanish	
8	12/8 Update		Web Team						12/9	Spanish	

**0830 CDC Internal Meeting- Exec Conf Room**

Phil Navin  
Clint Matthews  
Chris Braden  
Karen Deasy  
Ross Spears

Gail Williams  
David Warnock  
Capt. O'Connor  
Peter Gerner-Smidt

Bruce Burney  
Rob Tauxe  
Patty Griffin  
Michael Johnson

**Current Staff Rhythm:**

0830 CDC Internal call and Update  
0930 CDC/HHS/FDA Conference Call  
1200 Final Case Count Cut-off  
1400 State Partners Conference Call (*E. coli*)  
1700 IAP Distribution

**E. coli Update**

- Dr. Warnock–

Format for reporting cases, 4 possible.

2 sets of maps, one where persons live and one where they ate. Both are now posted.  
States seems to be receptive to the new format.

- Total cases 61 (confirmed and probable) from 5 states
  - The one case from Utah is now dropped.
- Trying to identify location of the exposures. Seem to be in four states, NY, NJ, PA, and DE.
- MS has submitted a pattern via PulseNet for case that is not a match. It is a common pattern (the most common pattern).
- NJ Enzyme patterns, 6 of 7 do not have the outbreak pattern.
- 7<sup>th</sup> PFGE pattern is slightly different from the outbreak pattern.
- 34 exact matches to the outbreak pattern. One more that is similar.
- Michelle requests shiga-toxin for the one similar case.
- CA case information has not been submitted yet, is a possible case no update.
- MI/OH no information submitted yet.
- NYC has a human case that matches up.
- NY no information submitted yet.
- MO no information submitted yet.
- UT (NV state health department, information not yet submitted).
- IA outbreak.
- SC case: ate in PA and returned to SC.
- PA six isolates uploaded with exact matches.
- Outbreak numbers, exact matches:
  - DE 2
  - Mass 1

- NJ 17
- NY 6
- NYC 1
- PA 6
- VA 1
- IA case. Taco John, 3 outlets, 1 store, 33 illnesses, 11 hospitalized.
  - O157, seems to be linked to lettuce.
  - Had a food worker who was ill and worked while ill, but culture negative.
  - No PFGE information yet. Have shiga toxin positive.
  - No information on source of lettuce supplier.
  - Iowa has issued a statement that indicates the outbreaks are not related.
  - CDC will state that the PulseNet patterns needs to be received first.
  
- FDA
  - Current version of food code, has recommendations on what to do if a food-worker has exposure, identifies the four scenarios and then also what Taco Bell SOP says.
  - Information needs to be cleaned up, immediate information can be emailed.
  - When can restaurant re-open.
  - Expectation is for the Federal Government needs to submit guidelines to allow stores to re-open. Based on what the food code says etc...
  - A lot of discussion needs to happen and information needs to be disseminated.
  
- Case Control Studies
  - 59 cases with interviews, 32 with companion controls.
  - 61 companion controls and a few additional that may be added.
  - Waiting for cases patient and friends.
  - 95% of cases so far showing lettuce in the meals.
  - ~33% reported eating items with green onions in the "build".
  - Was there cross contamination? Bin to bin to bin.
  - Go slow on the "green onion" theory.
  - CA (and be cause of that FDA is going to) is going to the Oxnard plant.
  - Official response will be "Analysis will be started later today."

### **Media Inquiries**

- May have "pass until Monday".
- Taco Bell press release on Saturday.

- May have released the article as guidance for other open stores.
- Their information is based on the tests on foods, which CDC would not.
- “The evidence proposed in their press release would not be what we would use.”
- “As a corporation, they have been open and actively attempting to resolve.”
- This is an ongoing investigation and is work in progress.
- We are collaborating with the FDA.
- We need to add this to the 1300 call with the FDA.

**Congressional**

- Nothing to report

**Plans Update**

- Nothing to report

**Ops Update**

- Still here to support AAR.

---

**HHS/FDA/CDC/USDA Call 0930**

Phil Navin	David Warnock	Keith Holterman
Capt. O'Connor	Gail Williams	Ross Spears
Karen Deasy (FDA)	Lt. Smith HHS SOC	Chris Braden
Kevin Yesky (HHS)	Ellen Morrison (FDA EOC)	USDA EOC
Mitch Cohen	Rob Tauxe	Andy Flacks(REC Region II)
Danetta King (FDA EOC)	Chris Harris (HHS)	Ted Kennedy (HHS)
Michael Johnson	Elizabeth Hagen (FDA FSIS)	Mark Wilson – public affairs
Kristin Holt (USDA)	Karen Cleveland (REC IV)	Capt. Wamsley (REC IX)

**Current Staff Rhythm:**

0830 CDC Internal call and Update  
0930 CDC/HHS/FDA Conference Call  
1200 Final Case Count Cut-off  
1400 State Partners Conference Call (*E. coli*)  
1700 IAP Distribution

**CDC Update**

- Dr. Warnock – PulseNET update:
  - Fourth category of outbreak cases for outlying states. None culture or culture confirmed. History of eating in Taco Bell and cases where were are awaiting on a PulseNet pattern.
  - Reporting confirmed and probably cases. 19 confirmed 42 probably 61 total and 330 suspect cases. 1 CA probable, 1 MS probable
  - Two new map products, one with where the exposures occurred
  - Four states NY, NJ PA DE with confirmed cases
  - Five states NY NJ PA DE SC with probable cases.
  - Outlying states. Mississippi case. PFGE pattern is in and it is not the outbreak stain, it is in fact the most common strain in PulseNet.
  - We have 34 exact matches in the PulseNet data base
  - We are matching with epi database
  - 33 people sick, all exposed at a specific outlet, Iowa state DoH reports it is believe that it is linked to lettuce but is still under investigation
  - Case Control Study
    - 59 cases interviewed with 32 companions
    - Analysis to begin later today
  - Do we know distribution network? No, not yet.
  - Do we know outbreak times? CDC does not know yet.
  - NY said it could have erroneous data, and that physicians may not request appropriate samples. It is CDC



### **FDA Update**

- Ellen (FDA)
  - Original samples were the retained samples from the original collections.
  - Green Onions submitted, tested all negative.
  - Lettuce submitted and tested, all negative.
  - Cilantro submitted and tested, all negative.
  - Tomatoes so far negative not complete.
  - Plates all tested negative.
  - Retention samples are still being tested.
  - Want the FDA and Yum Brands (Taco Bell) to talk about information release.
- Media:
  - We may issue press release today, we may not, depends on the 1400 call.
  - Yum Brands released press statement yesterday stating it is green onions and that they have been removed
  - New York Times article
- REC Region I
  - No input at this time
- REC Region II
- REC Region III
  - No input at this time
- REC Region IX
  - Nothing to report at this time

### **USDA Update**

- USDA (Elisabeth Hagen)
  - Record review of all protein products including steak, ground beef and chicken, the investigation is starting with beef and then chicken.
  - Two distributors, for beef and two for chicken.
  - So far there are no significant indications for conducting in plant reviews.
  - Question about addition of spices including in the cooking process, it appears they are added before and should not be a factor in the investigation.
  - If evidence indicates that the spices are added after the cooking process then the investigation will continue.

### **Media Update**

- Nothing to report at this time

### **HHS Update**

- Let us know if we can be of any assistance

**Summary**  
**CDC Internal Meeting, 0830**  
**CDC/FDA/HHS Conference Call, 0930**

General Information

- A new category has been added to the case definition to address a number of reports in probable case category from states around the country who have not been part of the outbreak to date.
- Case Control Study has completed 59 case interviews and 61 case companion interviews – and will continue through the weekend until complete.
- Iowa Department of Health reports outbreak in a (single) Taco John store:
  - 11 hospitalized and 22 other are ill.
  - Outbreak appears to be tied to lettuce.
  - No information available concerning distributor.
  - IA DOH issued statement the two outbreaks are not related.
  - Patterns have not been input into PulseNet.

*E. coli* Update

- There are 19 confirmed cases in four states (DE, NY, NJ and PA)
- There are 42 probable cases in five states (DE, NY, NJ, PA and SC)
- There are 330 suspect cases in five states (CT, DE, NJ, NY and PA)
- There are 34 exact matching PFGE patterns:
  - DE - 2
  - MA – 1
  - NJ - 17
  - NY – 7
  - PA – 6
  - VA – 1
- No significant changes to demographics

FDA Update

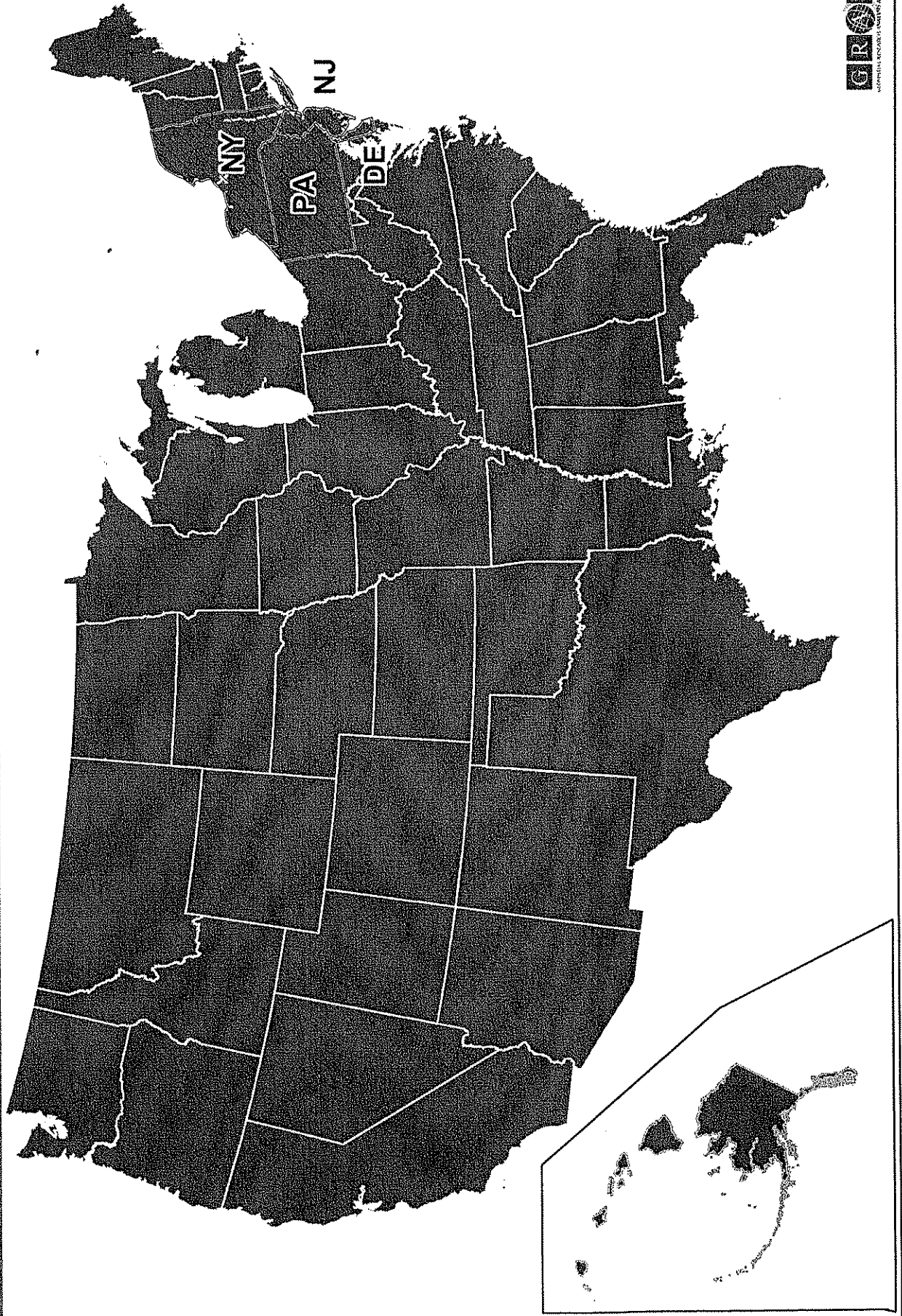
- To date, still do not have an isolate from produce that matches the outbreak strain.
- Still testing Taco Bell product samples (nearly all samples have tested negative)

Media Update

- Taco Bell issued press release “Taco Bell Corp. announced today that its restaurants are safe and that all ingredients have tested negative for *E. coli* 0157:H7, with the possible exception of green onions”

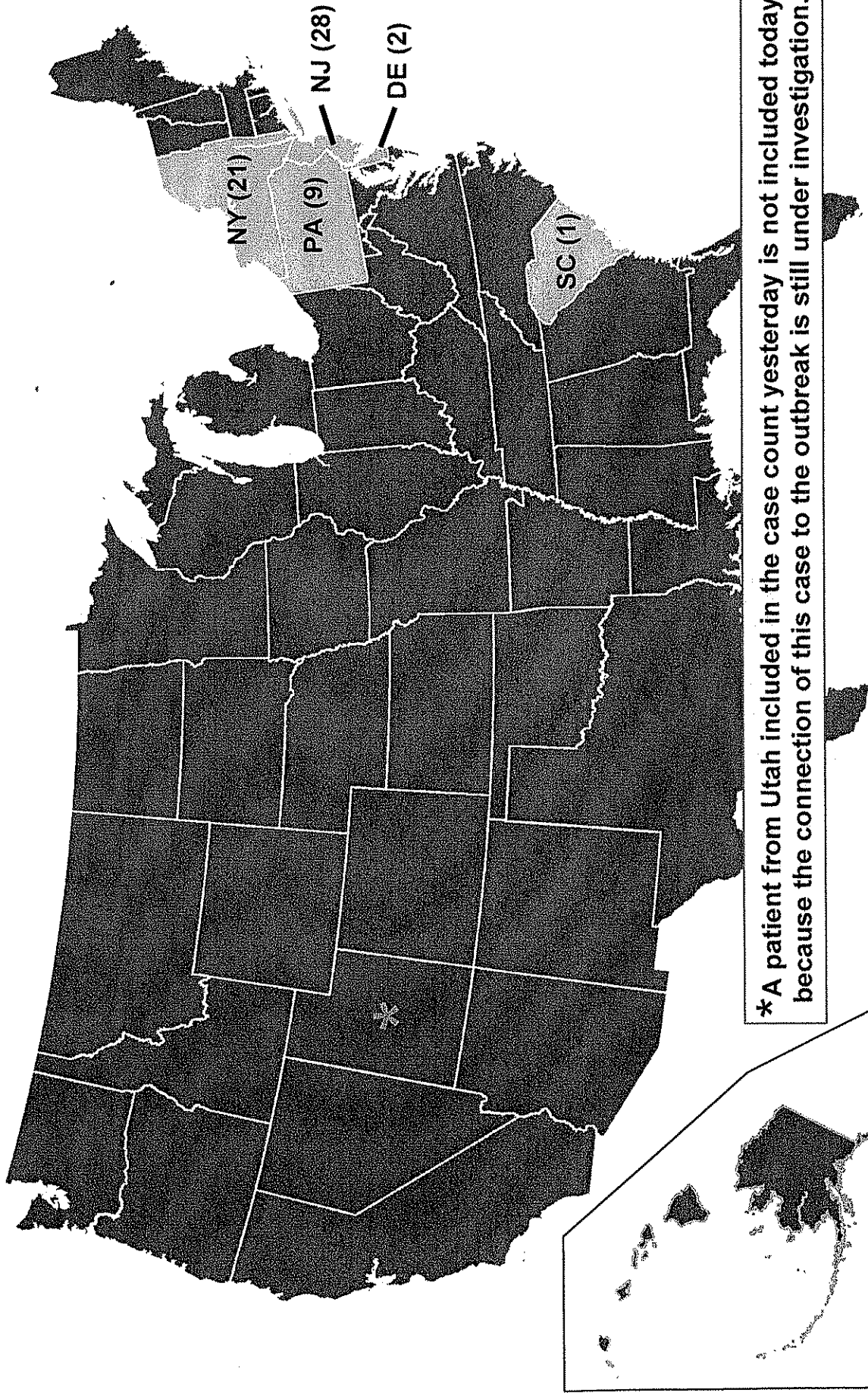
# States with Taco Bell Restaurants where Persons with Confirmed Cases (Infected with the Outbreak Strain) have Eaten

(As of 12pm EST, December 09, 2006)



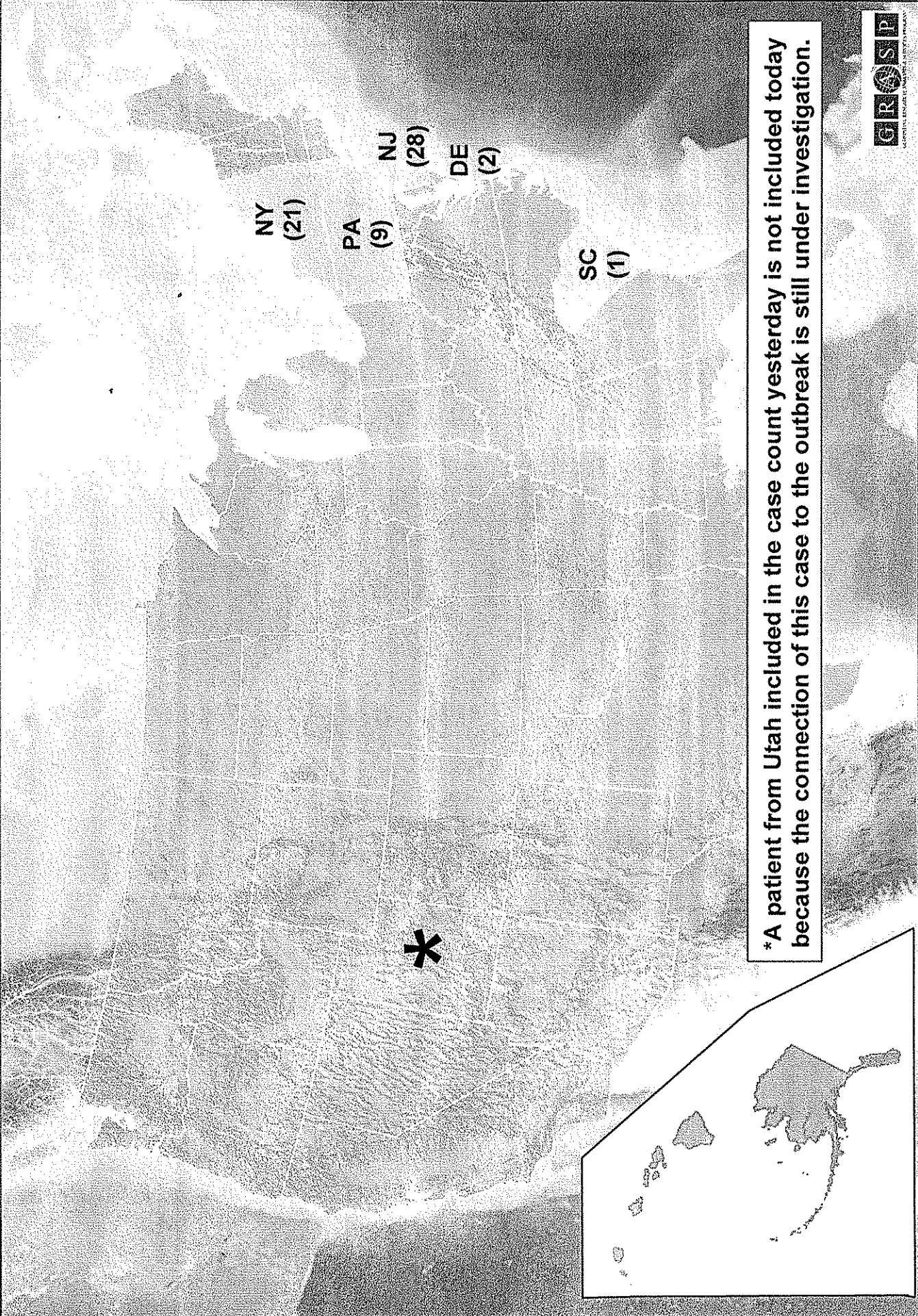
# States where Persons with Illness Live

(As of 12pm EST, December 09, 2006)



\*A patient from Utah included in the case count yesterday is not included today because the connection of this case to the outbreak is still under investigation.





\*A patient from Utah included in the case count yesterday is not included today because the connection of this case to the outbreak is still under investigation.

# States with Taco Bell Restaurants where Persons with Confirmed Cases (Infected with the Outbreak Strain) have Eaten

December 09, 2006



**0830 CDC Internal Meeting- Exec Conf Room**

Phil Navin  
Tom Reynolds  
Chris Braden  
Karen Deasy  
Ross Spears

Gail Williams  
David Warnock  
Capt. O'Connor  
Peter Gerner-Smidt

Bruce Burney  
Rob Tauxe  
Patty Griffin  
Michael Johnson

**Current Staff Rhythm:**

0830 CDC Internal call and Update  
0930 CDC/HHS/FDA Conference Call  
1200 Final Case Count Cut-off  
1400 State Partners Conference Call (*E. coli*)  
1700 IAP Distribution

**E. coli Update**

- Dr. Braden –
  - Total cases 62 (confirmed and probable)
  - Many people reporting feeling ill 2 wks ago after eating at Taco Bell, but nothing can be done with them now (they do not have anymore food samples available)
  - 49 hosp (78%)
  - 7 HUS (11%)
  - No deaths reported
  - Median age range: 5-17, 18-59
  - Onset is still 11/20 and 12/2
  - Suspect cases being identified with onsets of 12/8
  - Core area is DE, NY, NJ, PA, SC, (UT and CT ??) Core Area – “Red Zone”
  - MA and SC cases both ate at a Taco Bell in PA
  - VA case? Isolate came through VA PulseNET (is a NJ resident) do not know why isolate came from VA – NJ looking into this, attempted to contact that resident yesterday
  - Two west coast cases:
    - First case traveled to UT from CA (ate at Taco Bell in CA and UT) now in hospital in NV
    - Second case with culture confirmed O157 who ate at a Taco Bell in CA (no further info)
  - OH probable case, positive PFGE who ate at Taco Bell in OH
  - MD case – MI resident who went to a family gathering in MD (illness onset in MD, still in MD, and ate at a Taco Bell in Chicago, IL)
  - Definition of probable: PFGE not completed or pending – if not matching ‘confirmed’, it is not included in count.
  - There is a known core area (geographical) for outbreak: if ate at Taco Bell in that area, they should be included in case definition.

- Should cases that fall outside of geographic area be included?  
Green onions from Taco Bell all come from Salinas, CA
- Dr. Braden on CNN last night again
- We have used “associated” cases terminology with the media, not “confirmed” or “probable” (sometimes, media converts ‘associated’ to ‘confirmed’)
  - Define “associated” on the website?
  - A certain number of probables will drop off due to not being “confirmed” cases
- Identify states by ‘states of exposure’ and show on the website map(s)
  - Two maps on the website for the media? If using case definition, show asterisks with wording about exact state where exposure occurred.
    - Only one in contention is UT (put asterisk statement?) – do not know if UT has outbreak strain
    - UT case is a possible (probable pending PFGE by Monday)
  - Dr. Braden - Skip a reporting day to change case definition in order to change maps?
  - Not all probables will necessarily be ‘confirmed’ (probables will go away when case count is caught up)
  - Don’t add new states that are not PFGE confirmed
  - Don’t include CA, MS, VA cases (PFGEs are pending) – they are possible states pending investigation. (show SC ate in PA)
    - Stay with existing map, and show exposures?
    - Show two maps!!
    - 21 with matching PFGE enzymes
- MS case is culture confirmed O157 (unknown age child at Taco Bell and played in food)
  - Physicians in state warned by CDC about possibility of connection
  - No press release yet
  - MS wants PFGE match first
  - MS to report to CDC today with PFGE results today (if no match today, will fall off of case definition)
  - If PFGE not completed today, will stay a probable case
  - Not included in case count at this time
- Lab updates:
  - FDA update: Green onions samples that Taco Bell testing in contract lab that is pos with typical colonies, a plate and broth went to FDA lab, PCR negative IAW with protocol.
  - Five specimens total
  - Positive dipstick results, but saw something on SMAC plate (selective AGAR culture)
  - Still associated with Taco Bell, but do not know vehicle



- Case Control Studies
  - Meal companions: close to finishing interviews
  - Number of cases trying to do reverse directory with neighbors to see if they ate at Taco Bell – did not find one who did eat at Taco Bell (asking for 7 days prior, with credit card receipt)
  - Plan C with credit card (IFO store).
  - Asking Taco Bell for sales data of food items
  - Taxe – ask meal companions if they have friends who ate at Taco Bell
  
- States have requested 1300 call with FDA to discuss:
  - Food handlers
  - Recommendations to exposure of stores (Taco Bell)
    - Closures and re-opening

**Media Inquiries**

- Nothing to report

**Congressional**

- Nothing to report

**Plans Update**

- Nothing to report

**Ops Update**

- Still here to support AAR.