

# National Outbreak Reporting System (NORS) Appendix

**Signs and Symptoms:** Choose all that apply. NORS users may enter new signs and symptoms if it is not listed below.

|   |   |   |
|---|---|---|
| Abdominal Cramps                                | Facial weakness                               | Paresthesia                               |
| Alopecia (absence of hair)                      | Faintness                                     | Periorbital edema                         |
| Anaphylaxis                                     | Fasciculations (bundling nerve/muscle fibers) | Pharyngitis                               |
| Anorexia  | Fatigue                                       | Photophobia                               |
| Appendicitis                                    | Fever   | Prostration                               |
| Arthralgia                                      | Flushing                                      | Ptosis                                    |
| Asymptomatic                                    | Gas   | Quadriplegia                              |
| Ataxia  | Hallucinations                                | Rapid pulse                               |
| Backache  | Headache                                      | Rash                                      |
| Bedridden                                       | Heartburn                                     | Redness                                   |
| Bloating  | Hemorrhage                                    | Respiratory arrest                        |
| Blood pressure flux                             | Histamine reaction                            | Rhinitis                                  |
| Bloody Stools                                   | Hives   | Seizures                                  |
| Bloody vomitus                                  | Hoarse  | Septicemia                                |
| Blurred vision                                  | Hot flash/flush                               | Shakes                                    |
| Body ache                                       | HUS (Hemolytic Uremic Syndrome)               | Shock                                     |
| Bradycardia                                     | Hypotension                                   | Shortness of breath                       |
| Bullous skin lesions                            | Insomnia                                      | Sore throat                               |
| Burning   | Itching                                       | Speech difficulty                         |
| Burns in mouth                                  | Jaundice                                      | Stiff neck                                |
| Chest pain                                      | Joint pain                                    | Stiffness                                 |
| Chills  | Lethargy                                      | Stomach ache                              |
| Coma  | Light-headed                                  | Sweating                                  |
| Congestion                                      | Liver necrosis                                | Swelling                                  |
| Cough   | Loss of appetite                              | Swollen glands                            |
| Dark Urine                                      | Loss of consciousness                         | Swollen tongue                            |
| Dehydration                                     | Lymphadenopathy                               | Tachycardia                               |
| Descending paralysis                            | Malaise                                       | Taste Disturbance                         |
| Diarrhea  | Memory loss                                   | Temperature reversal                      |
| Difficulty breathing                            | Meningitis                                    | Temperature variant                       |
| Difficulty swallowing                           | Mucus   | Thick tongue                              |
| Dilated pupils                                  | Mucus in stool                                | Thirst                                    |
| Diplopia (double vision)                        | Muscle breakdown                              | Thrombocytopenia                          |
| Disoriented                                     | Muscle fatigue                                | Tingling                                  |
| Dizziness                                       | Muscle spasm                                  | Trembling                                 |
| Dry mouth                                       | Myalgia                                       | TTP (Thrombotic thrombocytopenic purpura) |
| Dysconjugate gaze                               | Nausea  | Urinary problems                          |
| Dysesthesia (impairment of a sense, esp. touch) | Neurological symptoms                         | Urticaria                                 |
| Ear ache  | Nightmares                                    | Vomiting                                  |
| Ears ringing                                    | Numbness                                      | Weak pulse                                |
| Edema   | Oral Swelling                                 | Weakness                                  |
| Eosinophil                                      | Pain  | Weight loss                               |
| Erythema  | Palpitations                                  | Wheezing                                  |
| Excess saliva                                   | Paralysis                                     |   |
| Eye problems                                    |   |   |

**Reason(s) suspected: Choose all that apply.**

- 1 – Statistical evidence from epidemiological investigation
- 2 – Laboratory evidence (e.g., identification of agent in food)
- 3 – Compelling supportive information
- 4 – Other data (e.g., same phage type found on farm that supplied eggs)
- 5 – Specific evidence lacking but prior experience makes it likely source

**Method of processing (Prior to point-of-service: Processor): Choose all that apply.**

- 1 – **Pasteurized** (e.g., liquid milk, cheese, and juice etc)
- 2 – **Unpasteurized** (e.g., liquid milk, cheese, and juice etc)
- 3 – **Shredded or diced**
- 4 – **Pre-packaged** (e.g., bagged lettuce or other produce)
- 5 – **Irradiation**
- 6 – **Pre-washed**
- 7 – **Frozen**
- 8 – **Canned**
- 9 – **Acid treatment** (e.g., commercial potato salad with vinegar, etc)
- 10 – **Pressure treated** (e.g., oysters, etc)
- 11 – **Other**
- 12 – **Unknown**

**Method of Preparation (At point-of-service: Retail: restaurant, grocery store): Select only one**

- 1 – **Prepared in the home**
- 2 – **Ready to eat food: No manual preparation, No cook step.** (e.g., sliced cheese, pre-packaged deli meats; whole raw fruits; pre-shucked raw oysters, etc)
- 3 – **Ready to eat food: Manual preparation, No cook step.** (e.g., cut fresh fruits and vegetables, chicken salad made from canned chicken, etc)
- 4 – **Cook and Serve Foods: Immediate service.** (e.g., soft-cooked eggs, hamburgers, etc)
- 5 – **Cook and hot hold prior to service.** (e.g., soups, hot vegetables, mashed potatoes, etc)
- 6 – **Advance preparation: Cook, cool, serve** (e.g., sliced roast beef from a whole cooked roast, etc)
- 7 – **Advance preparation: Cook, cool, reheat, serve** (e.g., casseroles, soups, sauces, chili, etc)
- 8 – **Advance preparation: Cook, cool, reheat, hot hold, serve** (e.g., chili, refried beans, etc)
- 9 – **Advance preparation: Cook-chill and Reduced Oxygen Packaging (ROP)** (e.g., sauces, gravies, cheeses, etc packaged under ROP)
- 10 – **Other**
- 11 – **Unknown**

**Level of preparation: Select only one**

- 1 – Foods eaten raw with minimal or no processing. (e.g., washing, cooling)
- 2 – Foods eaten raw with some processing. (e.g., no cooking, fresh cut and/or packaged raw)
- 3 – Foods eaten heat processed. (e.g., cooked: a microbiological kill step was involved in processing)

**Contributing Factors: Choose all that apply.**

**Contamination Factors:**

- C1** – Toxic substance part of the tissue
- C2** – Poisonous substance intentionally/deliberately added
- C3** – Poisonous substance accidentally/inadvertently added
- C4** – Addition of excessive quantities of ingredients that are toxic in large amounts
- C5** – Toxic container
- C6** – Contaminated raw product – food was intended to be consumed after a kill step
- C7** – Contaminated raw product – food was intended to be consumed raw or undercooked/under-processed
- C8** – Foods originating from sources shown to be contaminated or polluted (such as a growing field or harvest area)
- C9** – Cross-contamination of ingredients (cross-contamination does not include ill food workers)
- C10** – Bare-hand contact by a food handler/worker/preparer who is suspected to be infectious
- C11** – Glove-hand contact by a food handler/worker/preparer who is suspected to be infectious
- C12** – Other mode of contamination (excluding cross-contamination) by a food handler/worker/preparer who is suspected to be infectious
- C13** – Foods contaminated by non-food handler/worker/preparer who is suspected to be infectious
- C14** – Storage in contaminated environment
- C15** – Other source of contamination
- C-N/A** – Contamination Factors - Not Applicable

**Proliferation/Amplification Factors:**

- P1** – Food preparation practices that support proliferation of pathogens (during food preparation)
- P2** – No attempt was made to control the temperature of implicated food or the length of time food was out of temperature control (during food service or display of food)
- P3** – Improper adherence of approved plan to use Time as a Public Health Control
- P4** – Improper cold holding due to malfunctioning refrigeration equipment
- P5** – Improper cold holding due to an improper procedure or protocol
- P6** – Improper hot holding due to malfunctioning equipment
- P7** – Improper hot holding due to improper procedure or protocol
- P8** – Improper/slow cooling
- P9** – Prolonged cold storage
- P10** – Inadequate modified atmosphere packaging
- P11** – Inadequate processing (acidification, water activity, fermentation)
- P12** – Other situations that promoted or allowed microbial growth or toxic production
- P-N/A** – Proliferation/Amplification Factors - Not Applicable

**Survival Factors:**

- S1** – Insufficient time and/or temperature control during initial cooking/heat processing
- S2** – Insufficient time and/or temperature during reheating
- S3** – Insufficient time and/or temperature control during freezing
- S4** – Insufficient or improper use of chemical processes designed for pathogen destruction
- S5** – Other process failures that permit pathogen survival
- S-N/A** – Survival Factors - Not Applicable