




**COBB COUNTY COMMUNITY SERVICES BOARD
DOUGLAS COUNTY COMMUNITY SERVICES BOARD**

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Policy # 3017	Food borne Disease Outbreaks
Origination Date: February 11, 1998	
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Reviewed Date: December 1, 2014, February 17, 2016	
Approved:  _____ Bryan G. Stephens, Interim Executive Director	

POLICY:

The policy of the Cobb County Community Services Board and the Douglas County Community Services Board is to respond quickly and perform a full investigation when an outbreak of food borne illness is suspected.

Food borne illness is defined as any illness caused by the consumption of food or water that contains harmful bacteria, parasites, viruses, or chemicals. A food borne illness outbreak is defined as the recurrence of two or more cases of a food borne illness linked to a common source or event.

PROCEDURE:

1. The client's attending physician and the Infection Control Professional will be notified if there is a suspicion of food borne illness.
2. A suspicion of food borne illness is based on several people reporting similar symptoms such as: fever, nausea, vomiting, diarrhea, bloody diarrhea and severe abdominal cramping and chills.
3. In the event of a food borne disease the Health Care provider will be notified.
4. The Infection Control Professional will fill out a Food borne Illness Report.

PREVENTION;

1. Properly storing cooking, cleaning and handling of foods.
2. Keep refrigerator food below 40 degrees F.
3. Keep freezer below zero degrees F.
4. Perishable food left at room temperature should be refrigerated within two hours.
5. Raw meat, poultry, seafood and their juices should be kept away from other foods.
6. Wash hands before and after handling meat, poultry, fish, produce or eggs.
7. Utensils and surfaces should be washed with hot, soapy water before and after they are used to prepare food.
8. Use a food thermometer.

TREATMENT

1. Prevent dehydration in adults by:
 - a. drinking plenty of liquids such as fruit juices, sports drinks, caffeine-free soft drinks, and broths to replace fluids and electrolytes,
 - b. sipping small amounts of clear liquids or sucking on ice chips if vomiting is still a problem,
 - c. gradually reintroducing food, starting with bland, easy-to-digest foods such as rice, potatoes, toast or bread, cereal, lean meat, applesauce, and bananas,
 - d. avoiding fatty foods, sugary foods, dairy products, caffeine, and alcohol until recovery is complete.
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Food borne Illness Report

(Make a form out for each person complaining of symptoms of food poisoning)

Name: _____ CID/Employee # _____

Address: _____ Phone # _____

Onset of symptoms:

Time: _____ Date: _____

Symptoms: _____

(Look for symptoms of nausea, diarrhea, vomiting, fever, or abdominal cramping)

Describe meal and/or food ingested: _____

Location: _____

Other food or drink consumed before or after meal: _____

Location: _____

Medical Treatment/Physician: _____ Phone # _____

Hospital Name: _____ Phone # _____

Address: _____

Identification of food source: (brand, type, lot number, etc.) _____

Where are the leftovers? _____

Other agencies notified: _____

Comments: _____

RN Signature _____ Date: _____ Time: _____