Rhode Island Department of Health Center for Food Protection Form Created on 8/20/2019



## Environmental Health Checklist for Responding to a *Vibrio* Illness

	Completed	N/A
1. Gather necessary information before heading into the field: (1) type of seafood being investigated (oyster, mussel, clam, etc.); (2) how the consumed food was prepared; and (3) the date it was consumed at the establishment (i.e. meal date).		
2. Review inspection history of the establishment. Look for history of: not keeping tags, questionable shellfish sources, past shellfish disposals.		
3. Explain to the facility/management the nature of the investigation.		
4. Ask if facility has received any patron complaints of illness.		
<ul> <li>5. Identify which shellfish were served on the meal date(s) in question. Obtain tags and invoices for all raw shellfish that would have been served on the meal date in question.</li> <li>a. Make sure to cross-reference the tags and invoices to ensure they match up and correspond to the oysters that would have been served on those date(s).</li> <li>b. Photos of the tags and invoices are acceptable instead of originals.</li> <li>c. If unsure which would have been served on the meal date, collect tags and invoices for 14 days prior to the meal date.</li> </ul>		
Conduct an environmental assessment and focus on shellfish handling from receiving to service:		
a. If oysters, clams, or mussels were eaten, how were they received by the retail outlet? Live, processed with shell attached, shucked, or other?		
b. Review storage practices:		
i. Any temperature issues observed during storage?		
ii. Any cross-contamination issues observed?		
iii. Any comingling issues observed?		
c. Are tags and invoices kept for at least 90 days?		