

Event narrative

Norovirus, June 2015

- Restaurant contacted health department on June 5 about vomiting/diarrhea amongst over 20 staff/patrons after likely exposure starting on 31 May, with symptoms starting 1 June.
- Health department began response within 1 hour, including investigation and infection control recommendations.
- Restaurant was fully cooperative, including closure, tossing food, deep cleaning.
- Another wave of infection occurred after restaurant reopening, likely due to ill employees. Health department continued to investigate, and another closure and deep clean was conducted.
- Stool samples obtained on 12 June, with Norovirus confirmation by 15 June.
- No further infections identified after re-opening in mid-June.

7-1-7 metrics

**Date of
emergence**
1 JUN 2015

First reported symptoms occurred in patrons/staff on 1 June after exposures beginning on 31 May.

(Employee symptomatic on 5/26; worked on 5/27)

**Date of
detection**
05 JUN 2015

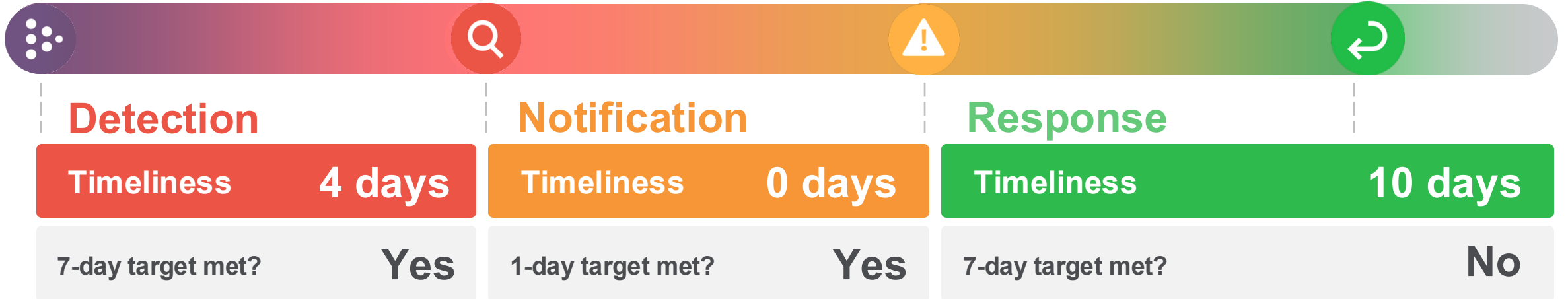
Executive chef of restaurant contacted health department to report patron/staff illnesses.

**Date of
notification**
05 JUN 2015

Notification directly to health department and escalated immediately within the department to appropriate staff.

**Date of early
response completion**
15 JUN 2015

Lab tests picked up on 12 June, and confirmation occurred by 15 June. Other early action steps were mostly initiated on 5-6 June.





Early response actions

1	Initiate investigation or deploy investigation/response team	05 JUN 2015
2	Conduct epidemiologic analysis of burden, severity and risk factors, and perform initial risk assessment	05 JUN 2015
3	Obtain laboratory confirmation of the outbreak etiology	15 JUN 2015 (?)
4	Initiate appropriate case management and IPC measures in health facilities	N/A
5	Initiate appropriate public health countermeasures in affected communities	05 JUN 2015
6	Initiate appropriate risk communication and community engagement activities	06 JUN 2015
7	Establish a coordination mechanism	05 JUN 2015

Date of early response completion: date on which all applicable early response actions were completed

Bottlenecks and enablers



Detection		Notification		Response	
Timeliness	4 days	Timeliness	0 days	Timeliness	10 days
7-day target met?	Yes/No	1-day target met?	Yes/No	7-day target met?	Yes/No
Bottlenecks <ul style="list-style-type: none">Failure of Employee Health Policy <p><i>Ensure root causes are identified.</i></p> Enablers <ul style="list-style-type: none">Written policy on Foodborne Illness Outbreak responseWritten documentation on procedures for pathogens of concernProfessional rapport with facility managementHighly trained staff on foodborne illness investigations		Bottlenecks <ul style="list-style-type: none">N/A Enablers <ul style="list-style-type: none">Written policy on Foodborne Illness Outbreak responseHighly trained staff on foodborne illness investigations		Bottlenecks <ul style="list-style-type: none">Failure of Employee Health Policy <p><i>Ensure root causes are identified.</i></p> Enablers <ul style="list-style-type: none">Lab returned in timely mannerTimely closure of restaurant	



Recommendations

Immediate actions

Actions for immediate implementation (e.g., where resources are available or anticipated).

Proposed action		Bottleneck addressed	Responsible authority	Target start date	Target end date
1	Conduct training for food employees	Failure of Employee Health Policy		06/05/2015	06/05/2015
2				DD MMM YYYY	DD MMM YYYY
3				DD MMM YYYY	DD MMM YYYY
4				DD MMM YYYY	DD MMM YYYY

Longer-term actions

Actions for longer-term planning and funding (e.g., through planning and budget cycles)

	Proposed action	Bottleneck addressed	Responsible authority	Opportunities for planning and funding (e.g., incorporate in NAPHS, funding proposals)
1	N/A	N/A	N/A	
2				
3				
4				