

Environmental health checklist when responding to *Campylobacter* illness

1. Ask management if they have received any illness complaints. If they have, and the complaints were not reported to EH, inform them that this is a violation of the food code and that all future complaints need to be reported.
2. Ask management if they are able to provide itemized receipts for the patrons who ate the suspected food item. This will help focus patron calling and help us better understand how many may have consumed the item.
3. Visit the restaurant to conduct an environmental assessment and focus on the preparation of the suspected food item. If they only make the suspected food item a couple times a week, please schedule a time to watch the preparation/cooking process from start to finish (e.g. liver pate).
 - What ingredients go into the suspect food item?
 - Are final cooking temperatures taken?
 - Do they have any temperature logs that include cook temperatures?
 - Verify the final cooking temperature of the suspected food item.
 - Any cross-contamination potential during storage or preparation?
 - Review hand-hygiene: Adequate handwashing? Bare-hand contact with RTE?
4. Verify the source of the suspected food item. Ask about any recent changes in suppliers.
5. Ask management about any recent illness among employees, as employees may have eaten the same food items and become ill. If recently ill staff are identified, find out if they ate the suspect food item.
6. Provide factsheets and education materials to management on *Campylobacter*:
<https://www.health.state.mn.us/diseases/campylobacteriosis/campy.pdf>
<https://www.cdc.gov/nceh/ehs/docs/factsheets/chicken-liver-infographic-p.pdf>

Additional follow-up during outbreaks:

7. If Epi feels employee interviews are warranted, interview all employees with the provided interview form. Ensure ill employees are properly excluded.
8. If the restaurant is unable to provide itemized receipts for patrons, then obtain credit card receipts, reservation lists, online reservation lists (e.g., Open Table) and/or takeout orders for the meal date in question. Provide these to Epi as soon as possible so additional patrons can be contacted.

CAMPYLOBACTER CHECKLIST

9. Is any of the suspect food item that would have been served on the meal date in question remaining at the establishment? If yes, set it aside-do not serve. Notify Epi and discuss if sampling would be appropriate. If yes, Epi can help coordinate the collection of food samples by MDA.
10. After appropriate sampling has occurred, or if Epi determines sampling would not be appropriate, ensure the remaining food is completely discarded.
11. Obtain restaurant menu (if different from online menu) and ask if the establishment had any specials on the date in question. Provide menu to Epi.