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SHIGA TOXIN-PRODUCING E. COLI (STEC) FOOD RECALL QUESTIONNAIRE

THIS QUESTIONNAIRE HAS BEEN DEVELOPED TO INVESTIGATE SHIGA TOXIN-PRODUCING E. COLI. THE QUESTIONS ARE COMPREHENSIVE AND ARE INTENDED TO HELP IDENTIFY POSSIBLE FOOD SOURCES OF ILLNESS AND PREVENT FURTHER CASES. THANK YOU FOR YOUR COOPERATION IN COMPLETING THIS FORM.

FOR PUBLIC HEALTH: THIS QUESTIONNAIRE IS TO BE USED IN ADDITION TO THE DATA COLLECTION REQUIREMENTS OUTLINED IN THE GENERAL COMMUNICABLE DISEASE INVESTIGATION FORM.

INCUBATION PERIOD – PUBLIC HEALTH TO COMPLETE	DATE YYYY-MM-DD	ТІМЕ нн:мм
EARLIEST POSSIBLE EXPOSURE (10 days before symptom onset)		
LATEST POSSIBLE EXPOSURE (day of symptom onset)		

1. FOOD HISTORY

List all foods eaten on the day of symptom onset and during the 10 days before. Start with the day symptoms started (day 0) and work backwards for the 10 days. If unable to remember any foods eaten, note as "uk" (unknown)

- For food prepared at-home: list variety/brand, how it was prepared (if relevant), where purchased.
- For food prepared outside the home such as a social gathering or event (i.e., wedding, potluck), or at any food establishments (i.e.: restaurant, deli), provide all details of the food, how it was prepared (if relevant) and location.

DAY 0 (day of sy	ymptom onset)	DATE:		YYYY	-MM-DD		
BREAKFAST		LUNCH		DINNER		OTHER/SNA	скѕ
\square at home	\square outside of home	\square at home	\square outside of home	\square at home	\square outside of home	\square at home	\square outside of home
DAY 1		DATE:			′-MM-DD		
BREAKFAST				DINNER		OTHER/SNA	CKS
□ at home	\Box outside of home	\Box at home	\Box outside of home	□ at home	\Box outside of home	□ at home	\Box outside of home
DAY 2		DATE:			YYYY-MM-DD		
BREAKFAST		LUNCH		DINNER		OTHER/SNA	
□ at home	\Box outside of home	□ at home	\Box outside of home	□ at home	\Box outside of home	□ at home	\Box outside of home

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DAY 3	DATE:			YYYY-MM-DD		
BREAKFAST	LUNCH		DINNER		OTHER/SNA	CKS
\Box at home \Box outside of home	\square at home	\square outside of home	\square at home	\square outside of home	\square at home	\square outside of home
DAY 4	DATE:		YYYY	/-MM-DD		
BREAKFAST	LUNCH		DINNER		OTHER/SNA	СКЅ
\Box at home \Box outside of home	\Box at home	\Box outside of home	\square at home	\Box outside of home	\square at home	\Box outside of home
DAY 5	DATE:		~~~~~	/-MM-DD		
BREAKFAST	LUNCH		DINNER		OTHER/SNA	CKS
\square at home \square outside of home	□ at home	\Box outside of home	□ at home	\Box outside of home	☐ at home	\Box outside of home
DAY 6	DATE:					
BREAKFAST	LUNCH		DINNER	/-MM-DD	OTHER/SNA	CKS
\square at home \square outside of home	□ at home	\square outside of home	□ at home	\Box outside of home	☐ at home	\Box outside of home
DAX 7	DATE				L	
DAY 7 BREAKFAST	DATE: LUNCH		DINNER	/-MM-DD	OTHER/SNA	CKS
\Box at home \Box outside of home	□ at home	\Box outside of home	□ at home	\Box outside of home	\Box at home	\Box outside of home

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DAY 8		DATE:	DATE: YYYY-MM-DD						
BREAKFAST		LUNCH		DINNER		OTHER/SNACKS			
\square at home	\square outside of home	\square at home	\square outside of home	\square at home	\Box outside of hon	ne 🛛 at home	\square outside of home		
DAY 9		DATE:			Y-MM-DD				
BREAKFAST									
□ at home	□ outside of home	□ at home	☐ outside of home	□ at home	\Box outside of hon	ne 🛛 at home	☐ outside of home		
DAY 10		DATE							
DAY 10 BREAKFAST		DATE:		DINNER	Y-MM-DD	OTHER/SNA	CKS		
□ at home	\Box outside of home	\Box at home	\Box outside of home	\Box at home	\Box outside of hon		\Box outside of home		
2 SOURC			T EATING ESTABLI						
			was eaten the day symp						
in the table be	low and consider the	following pot	ential sources:				ore: opeony details		
\square fast-food an	d sit-down restaurants			\square tavern or bar					
\Box grocery stor	e deli			\square cafeteria/dining room/food bought at worksite, hospital, school,					
\square bakery or co	offee shop			\square long term care home, childcare, etc.					
\square street vendo	or/food cart/kiosk/food tr	uck		\square hotel room s					
\square event conce	ssion stands (e.g. at a s	sporting event	or concert)		e private events (e.e	- ,			
\square gas station of	or similar mini mart			☐ catered private gatherings (e.g., weddings, parties) ☐ home delivery services (e.g., meals-on-wheels)					
\square soup kitcher	ı								
\square free samples	s (e.g. grocery store, fai	mer's market	1		on plane, train, bu	s, or boat			
Restaurant /	venue/site name	Res	taurant/venue/site loc	ation/addres	s I	Was anyone else	ill that ate		
nootaarant <i>i</i>						the same prepare			
						details:			
						□ YES	□ NO		
						details:			
						□ YES			
					(details:			
					1	□ YES			
						details:			
		1				□ YES			
						details:	-		

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SOURCES OF FOOD PREPARED AT HOME (FOOD PURCHASE LOCATIONS) 3.

List where the food came from that was prepared and eaten at home on the day symptoms developed (day 0) and during the 10 days before. Specify details in the table below and consider the following potential sources:

□ grocery stores, food warehouse stores, mini marts

 \square ethnic specialty markets

☐ food bank (e.g. Siloam mission, Manitoba Harvest)

 \square farm raised beef, pork, lamb, goat, bison, poultry, free-range eggs

□ wild game meat (e.g. deer, elk, moose, pheasant, rabbit)

 \square home-grown produce, home slaughtered meat

☐ delicatessens, bakeries

□ private households (friends, family, etc.)

☐ farmer's markets

 \square fish or meat/butcher shops

 \square online food kit order

STORE/ SITE/ COMPANY NAME	STORE/SITE/COMPANY LOCATION/ADDRESS	AND USE YOUR LOYALTY/MEMER	CAN WE COLLECT RSHIP CARD IFY PURCHASES?
		□ YES	□ NO
		card # □ YES	□ NO
		card # □ YES	□ NO
		card # □ YES	□ NO
		card # □ YES	□ NO
		card # □ YES	□ NO
		card #	

FOOD ITEM LIST 4.

Review the following list of food items. For each item, mark "yes" or "no", or "dk" (don't know) if eaten on the day symptoms developed (day 0) and during the 10 days before. Please try and answer each question individually, even if it may already been covered. For any "yes" response, please complete as much detail as possible on the product, including the type, variety, brand, and where it was purchased or eaten (please document all locations in section 2).

	YES	NO	DK	Important. Please complete in as much detail as possible Type / variety / brand (i.e.: President's choice,)	Where purchased or eaten: Specify name of location/site <u>and</u> if prepared and eaten at home or restaurant/food venue (i.e.: Superstore – eaten at home)
BEEF – not including deli meat					
Hamburgers from a food establishment					
Hamburgers home-made from ground beef					
Store-bought beef patties □ fresh □ frozen					
Ground beef consumed raw or undercooked (e.g. tartare, kibbeh)					
Any other ground beef (e.g. Meatballs, chili, spaghetti, shepherd's pie, tacos)					
Sliced raw beef (e.g. Carpaccio) purchased □ fresh □ frozen □ DK					
Steak purchased □ fresh □ frozen □ DK					
Stewing beef purchased □ fresh □ frozen □ DK					
Undercooked steak or roast beef (i.e.: pink or red in center)					

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	YES	NO	DK	Important. Please complete in as much detail as possible Type / variety / brand	Where purchased or eaten: Specify name of location/site <u>and</u> if prepared and eaten at home or restaurant/food venue
Whole-cut beef products (e.g. roasts, ribs) purchased □ fresh □ frozen □ DK					
Veal purchased □ fresh □ frozen □ DK					
Other beef (e.g. beef jerky)					
PORK – not including deli meat		1	-		
Ham, bacon, ground pork					
Any pork pieces or parts (e.g. pork roasts, ribs, chops, in soups, or as part of a dish, not including deli-meat or ham)					
OTHER MEAT/ANIMAL PRODUCTS					
Deli meats (e.g. ham, bologna, salami, pepperoni, turkey) □prepackaged □sliced at deli counter					
Hot dogs or corn dogs					
Sausage (beef, turkey, pork, mixed) purchased made at home Dried meat products (e.g. Beef jerky, pepperettes)					
Pâté/meat spread					
Lamb or Goat					
Organ meats (e.g. liver, kidney, heart)					
Any kind of game/country food (e.g. venison/deer, pheasant, rabbit, caribou, seal, quail, moose, bison)					
POULTRY – not including deli meat		T		1	T
Store bought breaded chicken (e.g. nuggets, strips, or burgers)					
Any chicken pieces or parts (e.g. roasted whole, breasts, wings, thighs, in soups, or part of a dish)					
Any other chicken or poultry meat (e.g. ground chicken, turkey, turkey bacon, quail, duck, goose, cornish hen)					
FISH AND SEAFOOD	L	•	•	·	•
Fish (including canned, jarred, frozen, smoked)					
Fish eaten raw (e.g. sushi, sashimi, ceviche)					
Crustaceans (e.g. crab, shrimp, prawns, crayfish, lobster) If yes, was it eaten raw? □Y □N □DK					
Other seafood, seaweed, or sushi products					



	YES	NO	DK	Important. Please complete in as much detail as possible Type / variety / brand	Where purchased or eaten: Specify name of location/site <u>and if</u> prepared and eaten at home or restaurant/food venue
EGGS AND EGG-CONTAINING PRODU	стѕ				
Eggs cooked (e.g. Scrambled eggs, omelets, hard boiled)					
Eggs consumed raw or undercooked (e.g. "runny", "over-easy"); anything made with raw eggs that was eaten uncooked (e.g. raw cookie dough, sauces, salad dressing, or in a drink)					
DAIRY AND DAIRY SUBSTITUTES			•		
Dairy milk, cream, whipping cream; Pasteurized					
Dairy milk, cream, whipping cream; Unpasteurized (raw)					
Ice cream/gelato, or frozen dairy products					
Milk or cream containing desserts (e.g. Cream filled pies/pastries, pudding					
Non-dairy milk products (e.g. Soy, almond, coconut, rice)					
Other dairy products (sour cream, butter, yogurt (fresh or frozen)					
CHEESE	r		r		
Cheese, including hard or soft; processed products (e.g. slices, strings, cheese in a jar), cottage cheese					
Cheese made with unpasteurized (raw) milk					
VEGETABLES (RAW, CANNED OR CO	OKED) -	EXCLU	DE VEGE	TABLES PURCHASED FROZEN	
Lettuce or leafy greens, including in sandwiches, salads, and pre-packaged salad kits					
Cabbage (include if eaten as coleslaw) □prepackaged □loose/head					
Sprouts including on a sandwich or salad (e.g. alfalfa, bean sprouts)					
Cucumber, carrot, celery, tomatoes					
Peppers including bell and hot (e.g. red, green, yellow peppers, jalapeno)					
Onions (red, white, yellow, green) including leeks, shallots					
Other vegetables (corn, potatoes, beans, peas, mushrooms, garlic etc.)					
Vegetable juices (e.g. tomato, carrot)					
Fermented vegetables (e.g. kimchi, sauerkraut)					
FRUIT (RAW, CANNED OR COOKED) -	EXCLUE	DE VEGE	TABLES	S PURCHASED FROZEN	
Melon (e.g. cantaloup, honeydew, watermelon)					
Citrus and other fruits (e.g. oranges, grapefruit, apple, peach, pear, banana) Berries (e.g. strawberries, blueberries,					
raspberries)					



	YES	NO	DK	Important. <i>Please complete</i> <i>in as much detail as possible</i> <i>Type / variety / brand</i>	Where purchased or eaten: Specify name of location/site <u>and if</u> prepared and eaten at home or restaurant/food venue
Other fruit (e.g. coconut, avocado, olives)					
Fruit juice, smoothie, or beverage					
Any unpasteurized fruit juices (e.g. unpasteurized apple cider, kombucha)					
HERBS					•
Fresh herbs (e.g. basil, parsley, cilantro, dill, mint)					
Dried herbs or spices					
NUTS AND SEEDS					
Any nuts (including in granola bar, as a garnish or as part of a dish)					
Peanut butter or other nut butter or spread					
Any seeds or products made from seeds (e.g. sunflower seeds, sesame, chia, flax, hemp, tahini, halva)					
STORE BOUGHT PREPARED SALAD	S AND D	IPS	•		1
Potato salad or pasta salad					
Fruit salad/pre-cut fruit or fruit platter					
Any other salad or dip (e.g. hummus, salsa)					
FROZEN FOODS					
Frozen vegetables (e.g. peas, corn, carrots, beans)					
Frozen fruit or berries					
Frozen pizza					
Frozen pot pies, meals appetizers					
Other frozen food (e.g. waffles, desserts)					
DRIED/PROCESSED FOODS					
Raw flour (e.g. used for baking, cooking, playdough)					
Soy products (tofu, soy burgers)					
Dried fruits					
Snack foods (e.g. granola bars, chips, crackers, cookies)					
Chocolate or chocolate containing candy					
Breakfast cereals cold or hot (e.g. porridge, cream of wheat)					
IN THE 10 DAYS PRIOR TO SYMPTOM ONSET	YES	NO	DK	DETAILS (INCLUDE LOCATION, TY	PE OR FREQUENCY OF CONTACT
Did you use any of the following sources of drinking water? Dottled water Dmunicipal well/private water source other					

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IN THE 10 DAYS PRIOR TO SYMPTOM ONSET	YES	NO	DK	DETAILS (INCLUDE LOCATION, TYPE OR FREQUENCY OF CONTACT
Did you swim in/go into the ocean, lake, river, pool, or hot tub?				
Did you have any contact with any dry, wet and/or raw pet food or treats including those derived from animal parts (e.g. pig's ears, rawhide)?				
Are there any other potential sources or additional information that you would like to share?				

Thank you for your assistance in completing this form and for helping to identify possible sources of the infection. The data collected is kept confidential and identifying information will not be disclosed for any other purpose without your consent.

In the event that the illness is linked to a national outbreak, can we contact you to be re-interviewed by the Public Health Agency of Canada if required?
Yes
No

For investigation forms that have been provided directly to the case, please submit completed form to:

Name:_____

Contact information: