

Initial Outbreak Report / Outbreak Number Request Form

| General Information | | | | | | | |
|---|---------------|-----------------------------|-------------------|---------------|--|--|--|
| Outbreak Number: | KY | | Today's Date: | | | | |
| County: | | | Region: | Region: | | | |
| Local Health Department: | | | | | | | |
| Primary contact person for epidemiologic investigation: | | | Telephon | e: | | | |
| LHD Nurse | | | Email: Telephone: | | | | |
| (if different from above): | | | Email: | | | | |
| LHD Environmentalist | | | Telephone: | | | | |
| (if different from above): | | | Email: | | | | |
| Regional Epidemiologist | | | | Telephone: | | | |
| (if different from above): | | | Email: | | | | |
| | | | | | | | |
| Facility/Establishment Information | | | | | | | |
| Is outbreak associated with an event? | | ☐ Yes ☐ No Describe event: | | | | | |
| Is outbreak associated with a facility? | | □ Yes □ No | | | | | |
| Facility/Establishment Name (if applicable): | | | | | | | |
| Outbreak Setting Type: | | | | | | | |
| □ Long-term Care (e.g., assisted living, skilled nursing, etc.), specify: □ Outpatient Care (e.g., clinic, dialysis, etc.), specify: □ Hospital (e.g., acute care, inpatient psychiatry, etc.), specify: □ Restaurant (e.g., fast food, sit-down, etc.), specify: □ Daycare/Preschool/Early Childhood Education, specify: □ School (K-12), specify grade(s): □ Prison/Correctional Facility, specify: □ Other, specify (e.g., camp, church, residence, etc.): □ Other, specify (e.g., camp, church, residence, etc.): | | | | | | | |
| Facility/Establishment Contact Person: | | | | Phone Number: | | | |
| Facility/Establishment Location | n: | | | Fax Number: | | | |
| City | City: County: | | | 7in Codo: | | | |

| Illness Characteristics | | | | | | | |
|--|-------------------------|---|-------------------------------------|---|---------|--------------|-------|
| Predominant Symptoms (check all that apply): | | | | | | | |
| Gastrointestinal (GI) | Respiratory (e.g., RSV) | | Hand, Foot, and Mouth (HFM) | Dermatologica | | l (e.g., Sca | bies) |
| □ Diarrhea □ Nausea □ Vomiting □ Abdominal Cramps □ Fever, specify maximus □ Other Symptoms, spec | | | ☐ Mouth Sores ☐ Skin Rash, specify: | ☐ Pruritus (i.e., itching) ☐ Papular Itchy Rash | | | |
| Average Incubation Perio | days - | | | Median: | | | |
| Average Duration of Illness: (specify hours or optional) | | | | | Median: | | |
| Suspected Etiology: | | □ Norovirus / Gastrointestinal (GI) Unknown □ Salmonellosis □ Shiga toxin-producing Escherichia coli (STEC) □ Respiratory Syncytial Virus (RSV) □ Hand, Foot, and Mouth (HFM) □ Scabies □ Varicella / Chicken Pox □ Healthcare-Associated Infection (HAI) □ Other, specify: | | | | | |
| Outbreak Information | | | | | | | |
| Onset date of first case: | | | Date LHD Notified: | | | / | J |
| Case Classification: | | | | | | | |
| Case Definition: | | | | | | | |
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| Control Measures Implemented: | | | | | | | | | |
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| | | | | | | | | | |
| Case Counts: | | | | | | | | | |
| Number of Cases: | | | Est | imated Nu | mber of Cases | | | | |
| | | | (if exact number unknown | | | | | | |
| | | | | | | | | | |
| Environmental Assessment: | | | | | | | | | |
| Conducted. D Vec D No | | ac 🗆 No | | Pate (conducted/will be | | | / / | | |
| | | cond | conducted) | | | | | | |
| Facility, Associated and Other Congress to Catting Outhweeks (antique) | | | | | | | | | |
| Facility-Associated and Other Congregate Setting Outbreaks (optional) | | | | | | | | | |
| Index case = resident, staff, visitor, attendee, or other? | | | | | | | | | |
| Number of ill residents/persons today(x_1): | | | | | Number of III | | | | |
| | | | | | Staff today(x ₂) | : | | | |
| Total Number of residents/persons (y1): | | | | | Total Number | | | | |
| | | | | | Staff (y ₂): | | | | |
| Resident/Persons Attack Rate % (x1/y1) x 100 | | , | | | Staff Attack R | ate | | | |
| | | | | | $% (x_2/y_2) \times 100$ | | | | |
| Number of Residents/Persons Admitted to Number of Staff Admitted to the | | | | | | | | | |
| Number of Residents/Persons Admitted to | | ' | | Hospital: | | | | | |
| the Hospital: Number of Residents/Persons seen by a | | | | Number of Staff seen by a Healthcare | | | | | |
| Healthcare Provider: | | | | Provider: | | | | | |
| Number of Residents/Persons who have | | | | | | | | | |
| died: | | | | Number of Staff who have died: | | | | | |

| Review of Guidelines to Limit Transmission | | | | | |
|--|--|--|--|--|--|
| Genera | Il Prevention of Illness: | | | | |
| | Refer to disease-specific guidance provided in the following resources: Reportable Disease Desk | | | | |
| | Reference (RDDR), The Red Book, etc. Reach out to the appropriate disease consultant for | | | | |
| | assistance. | | | | |
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| Genera | Il Prevention of GI Illness: | | | | |
| | Practice good hand hygiene. Wash hands frequently with soap and water. Alcohol-based | | | | |
| | sanitizing hand gel (> 62% ethanol content) may be used to complement hand washing with | | | | |
| | soap and water. | | | | |
| | Wash fruits and vegetables and cook all foods thoroughly | | | | |
| | Promptly refrigerate prepared foods When sick, do not prepare food or care for others who are sick | | | | |
| | When sick, do not prepare food or care for others who are sick. Clean and disinfect contaminated surfaces | | | | |
| | Avoid recreational water venues while symptomatic and for the appropriate time after | | | | |
| ш | symptoms have resolved | | | | |
| | symptoms have resolved | | | | |
| Food H | andlers, Healthcare Workers, and Child Care Workers | | | | |
| | Exclude from food handling, patient care, and childcare during the acute phase of illness and for | | | | |
| | at least 3 days after symptoms have resolved. | | | | |
| | Inform environmental health specialist at the LHD or at KDPH Reportable Disease Section if a | | | | |
| | food handler has been excluded. | | | | |
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| _ | Child Care Center or School Outbreaks | | | | |
| | Contact the Regional Child Care Health Consultant assigned to the county where the outbreak is | | | | |
| | occurring to advise them of the outbreak and to coordinate information sharing and control measures. | | | | |
| | Exclude child until asymptomatic and for at least 24 hours after symptoms resolve | | | | |
| | Recommend supervised hand washing of all children in the classroom/childcare center, if | | | | |
| | handwashing practices are questionable. | | | | |
| | Inform parents of outbreak by sending email messages, letters, or signage. | | | | |
| | Clean and disinfect diapering area and potty chairs after each use and bathroom toilets, sinks, | | | | |
| | toys, desks/tables, and other high-touch areas at least daily and when soiled. | | | | |
| | Clean and sanitize mouthed toys, objects, and surfaces at least daily and when soiled. | | | | |
| | Encourage ill individuals to seek medical care and testing for suspected pathogens. | | | | |
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| Long To | erm Care Facility/Medical Facility/Institutional Setting Outbreaks | | | | |
| | Exclude symptomatic individuals until asymptomatic | | | | |
| | Suspend group activities (including group meals) | | | | |
| | Close facilities/units to new admissions | | | | |
| | Advise EMS/hospital/facility when transferring symptomatic persons. Limit outside visitors | | | | |
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| | Inform visitors, suppliers, and vendors of outbreak by posting signage around the facility. Segregate ill individuals from well individuals | | | | |
| П | Cohort ill individuals, if possible | | | | |
| | Avoid cross-coverage of staff between units with illness and without | | | | |

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| | Use appropriate contact precautions (Personal Protective Equipment (PPE) – gowns, gloves, and | | | | |
|---|--|--|--|--|--|
| | surgical mask, as appropriate). | | | | |
| | Clean and disinfect high-touch areas and bathroom surfaces at least daily and when visibly | | | | |
| | soiled. | | | | |
| | Clean and sanitize food/mouth contact items, stainless steel, and food contact surfaces at least | | | | |
| | daily and when soiled. | | | | |
| | Clean and sanitize kitchen, including food prep areas, serving areas, food contact equipment, | | | | |
| | utensils, bus carts, food transport carts, dining room tables and chairs, and ice machines. | | | | |
| | Limit access to ice machines to designated food service staff only. | | | | |
| | Recommend environmental health inspect facility and health department personnel educate on | | | | |
| | appropriate control measures. | | | | |
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| Additional LHD Actions | | | | | |
| Please collect appropriate specimens for testing. | | | | | |
| Conduct a site visit with an environmentalist so an inspection can be done. | | | | | |
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