GASTROINTESTINAL INVESTIGATION WORKSHEET

This worksheet can be used for the following reportable medical events:

Campylobacter

Salmonella (non-Typhi)

Outbreak investigations must be reported immediately to DRSi through the outbreak module.

Reported to health dept?

Cryptosporidium

Shiga-toxin producing E. coli

https://drsi.health.mil/ADRSi

Entered in DRSi?

Norovirus

Shigella

(Please see the 2	022 Armed Forces Re	portable Medical Ev	ents Guid	elines a	nd Case	Definitions for referer	ice.	
			D	DEMOGRAPH	HICS					
NAME: (Last)			(First)			(MI)		_ PARENT/GUA	RDIAN:	
DOB:/	J	AGE:	FMP: _	SEX:	M	F	Unk	RACE:		
UNIT:				SERVICE:		R	RANK:	DU	TY STATUS:	
ADDRESS: (Street)								DoD ID:		
								()		
							PHO			
(County)				ICAL INFOR				() -		(t)
Provider:										
Hospitalized	Y		mit date:	-						
Deceased	Y					_				
Symptomatic	Y	N O	nset date:/_	/ Cli	nic date:		/	_/ Diagnosis	s date:/	/
Fever	Y	N M	ax Temp:	°F/°C (unk)	Durati	on of	sympto	oms:	 -	Still ill
Diarrhea	Y	\mathbf{N} De	escribe any other s	symptoms or perti	nent clir	iical ii	nformat	ion:		
Bloody diarrhea	Y	N								
Abdominal cramps	Y	N								
Vomiting	Y	N								
Nausea	Y	N								
Chills	Y	N								
Muscle aches	Y	N								
Other (describe):	Y	N								
		Laborator	y results:					Antibiotic	Treatment	
Test type: Cultu	re	PCR	Antibody	Other						
Collection Date:/	/_	Result d	ate://			Tı	reated v	vith antibiotics?	Y N	Unk
Result: Positi	ve	Negative	Details: _			_ D	etails: _			
Travel History (Deployment history) - Details (start with most recent travel/deployment)										
Location (City, St	ntry)	# In Group (if applicable)		Principa	l reason	for trip		Date Travel Started	Date Travel Ended	

CONTACTS

List all household contacts, ill or not ill, and any close contacts regardless of where they live (i.e., caregivers, partners, etc). Indicate for all contacts if high risk; if symptomatic, give onset date and testing information. List additional contacts on the last page of this form if needed.

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	Age	Relationship to case	Symp	toms	Onset Date	Lab testing	High Risk		
Name/Contact			Yes	No		Y/N, coll. date, result	Day care	Health	Food Svc.
							•	care	

ENVIRONMENTAL EXPOSURES

In the 7 days before illness onset, from/		_to	_!	_/ did [you/your child]:
WATER-RELATED EXPOSURES	YES	NO	UNK	If yes, details:
Stay in a home with a septic system?				
2. Primarily use water from a well for drinking water?				Treatment:
3. Primarily drink bottled water?				Brand(s):
4. Drink any untreated water (pond, lake, etc)?				
5. Swim or wade in untreated water?				Where?
6. Swim or wade in treated water (pool, hot tub, etc)?				Where?
ANIMAL CONTACT	YES	NO	UNK	If yes, details:
1. Have contact with an animal?				
If yes, did [you/your child] have contact with a:				
a. Dog				
b. Cat				
c. Other pet mammal				Specify:
d. Reptile or amphibian				Specify:
e. Live poultry				
f. Pet bird				
g. Cattle, goat, or sheep				Specify:
h. Pig				
i. Other animal				Specify:
j. Pet with diarrhea				
2. Visit, work, or live on a farm, ranch, or petting zoo?				Specify:
3. Have exposure to a daycare or nursery?				Where?
4. Have a household or close contact with diarrhea?				Who?
5. Work in a restaurant or prepare food for others?				Specify:

FOOD HISTORIES

(For all cases, complete for the 7 days before illness. If case was asymptomatic or the onset is unknown, complete for the 7 days before collection. List ALL ingredients in each meal.)

Start with most recent date and move back Date Morning/breakfast Afternoon/lunch Evening/dinner Snacks/other

FOOD SOURCES In the 7 days before illness, from ____/_____ to ____/_____, did [you/your child]: YES NO UNK 1. Attend any events where food was served? (if yes, list below) **Event** Date Location Foods Eaten a. b. C. 2. Eat at any restaurants? (if yes, list below) Date Foods Eaten Name Location a. b. C. d. 3. Eat food purchased from a farm or farm stand? (if yes, list below) Name Date Location Foods Eaten a. b. C. 4. List all stores where food eaten in the days prior to illness were purchased (e.g. grocery stores, ethnic markets). Name Date Foods Eaten Location a. b. C. d. Also complete food exposure questions for ALL Campylobacter, non-Typhi Salmonella, and STEC cases Notes and Summary of Investigation List actions taken on cases and contacts and outcome:

FOOD EXPOSURES

[Instructions: Complete for all Campylobacter, non-Typhi Salmonella, and STEC cases. For all questions, ask for the 7-day period prior to onset of illness or, if unknown or asymptomatic, in the 7 days prior to collection date. For questions answered YES, use the space on the right to provide additional details, such as the specific type of food and where the food was purchased or eaten. Be specific.]

In the 7 days before illness onset, from/to/, did [you/your child] or anyone in your household <u>HANDLE</u> any:								
		YES	NO	UNK	If yes: provide specific details			
1. Raw beef?								
2. Rav	v poultry?							
3. Rav	v seafood?							
In the	In the 7 days before illness onset, from/to/, did [you/your child] or anyone in your household <u>EAT or DRINK</u> a							
MEA	MEAT PRODUCTS							
1. Chi	cken or foods containing chicken?							
	a. Chicken prepared outside the home?				Where?			
	b. Chicken at home that was bought fresh?				Which part(s):			
If yes	c. Chicken at home that was bought frozen?				Which part(s):			
	d. Frozen chicken that was stuffed or filled?							
	e. Ground chicken?							
2. Tur	key or foods containing turkey?							
ifwaa	a. Turkey prepared outside the home?				Where?			
if yes	b. Ground turkey?							
3. Oth	er poultry (e.g. Cornish hen, quail, etc)?				Specify:			
4. Be	ef or foods containing beef?							
ifvos	a. Beef prepared outside the home?				Where?			
if yes:	b. Ground beef?							
if yes:	> Undercooked or raw ground beef?							
5. Pork or foods containing pork?								
6. Lamb or mutton?								
7. Liv	er?							
if yes	a. Undercooked or raw liver?							
ii yes	b. Liver pate?							
8. Del	i meat (e.g. ham, roast beef, salami)?				Specify:			
9. Other meat (e.g. venison, goat)?					Specify:			
FISH AND SEAFOOD								
10. Fi	sh or fish products?							
if yes	a. Fish prepared outside the home?	_			Where?			
.ı yes	b. Undercooked or raw fish (e.g. sushi)?							
11. Se	afood (e.g. crab, shrimp, oysters, clams)?				Specify:			
if ve-	a. Seafood prepared outside the home?				Where?			
if yes	b. Undercooked or raw seafood?				Which?			

FOOD EXPOSURES (continued)

In the 7 days before illness onset, from/		to		, did [you/your child] or anyone in your household <u>EAT or DRINK</u> any:		
FROZEN FOODS						
12. Frozen meals (e.g. pizza, soup, entrée)?				Specify:		
DAIRY PRODUCTS						
13. Dairy products (e.g. milk, yogurt, cheese, cream)?						
a. Pasteurized cow's or goat's milk?						
if yes b. Unpasteurized milk?				From where?		
c. Soft cheese (e.g. queso fresco)?						
>Unpasteurized soft cheese?				From where?		
if yes d. Any other raw or unpasteurized dairy products?				From where?		
14. Eggs?						
a. Eggs made outside the home?				Where?		
b. Eggs that were runny, raw, or uncooked foods made with raw eggs?				From where?		
FRESH FRUITS AND VEGETABLES						
15. Fresh cantaloupe?						
16. Fresh watermelon?						
17. Fresh (unfrozen) berries?				Specify:		
18. Other fresh fruit eaten raw?				Specify:		
19. Unpasteurized, not from concentrate juice (sold at an orchard or farm, or commercially with label)?				From where?		
20. Fresh green onion or scallions?						
21. Fresh cucumber?						
22. Fresh, raw tomatoes?				Type(s) & from where?		
23. Fresh peppers (e.g. bell, hot, sweet)?				Specify:		
24. Fresh, raw lettuce?				Specify loose () or pre-packaged ()		
25. Fresh (unfrozen), raw spinach?				Specify loose () or pre-packaged ()		
26. Sprouts?				Specify:		
27. Other fresh vegetables eaten raw?				Specify:		
28. Fresh (not dried) herbs (e.g. basil, cilantro)?				Specify:		
29. Nuts or seeds?				Specify:		
Any other comments, notes, or contacts:				_		