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Outbreak of Shiga Toxin-Producing Escherichia coli O157 Infection Associated with a Restaurant

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POPULATION HEALTH DIVISION

SAN FRANCISCO DEPARTMENT OF PUBLIC HEALTH CITY & COUNTY OF SAN FRANCISCO, CALIFORNIA

Outbreak of Shiga Toxin-Producing *Escherichia coli* O157 Infection Associated with a Restaurant

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December 23, 2013



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Summary

Between Friday, August 23 and Monday, August 26, 2013, the San Francisco Department of Public Health Communicable Disease Control Unit (SFDPH-CDCU) received eight reports of laboratory-confirmed *Escherichia coli* (*E. coli*) O157 infection in San Francisco residents with no apparent familial, household, or geographic relationship. This number of reports represented a marked increase over the background incidence of *E. coli* O157 in San Francisco of less than 1 case per month. The eight reports were received from three clinical laboratories. Case-patient residences were geographically dispersed throughout San Francisco but suggested moderate to high socioeconomic status. CDCU initiated standard follow-up interviews with all case-patients. While no common exposures or demographic characteristics were immediately apparent, cases tended to be younger, salad-eating, local-market shoppers.

On August 26, SFDPH requested assistance from the California Emerging Infections Program (CEIP), and an investigation was initiated to ascertain the source of infections and prevent further illnesses. The California Department of Public Health Microbial Diseases Laboratory (MDL) was asked to prioritize Pulse-Field Gel Electrophoresis (PFGE) testing of *E. coli* isolates from San Francisco and the surrounding counties. On August 28, 2013, a Health Alert (Appendix A) was sent to local clinicians notifying them of the observed increase in cases, recommending increased testing for symptomatic patients, reminding them of the reporting requirement, and requesting forwarding of *E. coli* O157 isolates to the SFDPH Public Health Laboratory.

Case-patients were re-interviewed with a detailed hypothesis-generating questionnaire (Appendix B). The hypothesis-generating questionnaire identified a common restaurant and dates of exposure: Burma Superstar restaurant on August 16 and 17. On August 30, a letter from the Health Officer was delivered to Burma Superstar with requirements and recommendations for conducting an investigation (Appendix C). Burma Superstar fully cooperated with the investigation and with SFDPH recommendations. On August 30, a joint press statement was issued by SFDPH and Burma Superstar in order to update and inform the public (Appendix D). Based on our preliminary investigation, no new cases, and full cooperation by the restaurant owner and staff, we did not recommend restaurant closure.

A total of 22 case-patients were identified (13 confirmed and 9 probable—defined in methods). A case-control study and a dining group level cohort study were initiated to identify suspect food items. A garlic noodle dish was associated with illness, but a potential mechanism (such as food ingredient, food handling, or food handler) was not identified. An Environmental Health Branch (EHB) inves-

tigation resulted in recommendations for the restaurant that included improved handwashing and food handling, as well as a requirement for Food Safety training. Although the outbreak was self-limited, lessons learned from this response may improve SFDPH's response to future similar events.

1 Methods

1.1 Epidemiologic investigation

1.1.1 Case definitions Used for Analysis

Case definitions were finalized subsequent to identification of the outbreak strain by PFGE and Multiple Locus Variable-number tandem repeat Analysis (MLVA).

Confirmed: A confirmed case was defined as *E. coli* O157 infection with PFGE XbaI pattern EXHX01.0124/ EXHA26.0332 or MLVA pattern A.¹. in a San Francisco resident or visitor to San Francisco with illness onset between August 16, 2013 and September 5, 2013.

Probable: A probable case was defined as *E. coli* O157 infection or Shiga toxin-positive stool in a San Francisco resident or visitor to San Francisco with illness onset between August 16, 2013 and September 5, 2013; or a patient with diarrheal illness (defined as 3 or more loose stools in a 24 hour period) who was epidemiologically-linked to a confirmed case; or a patient with diarrheal illness or hemolytic-uremic syndrome (HUS) who ate food purchased from Burma Superstar on August 16 or 17, 2013.

Suspect: During the outbreak investigation, a suspect case was defined as a San Francisco resident or visitor to San Francisco with acute diarrheal illness including bloody diarrhea with an onset between August 16, 2013 and September 5, 2013, with pending laboratory studies, or with *E. coli* O157 disease but a non-outbreak MLVA or PFGE pattern.

1.1.2 Case finding:

Cases were identified via Confidential Morbidity Report (CMR) to SFDPH-CDCU, standard laboratory reporting to CEIP surveillance officers, and active search of the California Reportable Disease Information Exchange (CalREDIE). Additional cases

¹In general, PFGE and MVLA patterns are not always concordant; in this outbreak they were concordant

were identified via self-report or physician-report to SFDPH-CDCU or SFDPH Environmental Health Branch (SFDPH-EHB), or were identified via other known ill contacts.

1.1.3 Case interviews:

Cases were interviewed using a standardized hypothesis-generating questionnaire (Appendix B) which collected basic demographic and clinical information and a 72-hour food history. For specific food items of interest (lettuce, other leafy greens, fresh tomatoes, strawberries, cantaloupe, beef) identified through standard follow-up interviews, purchase location, date, and brand/type was collected. Case-patients were also questioned regarding farmer's market, grocery store, and restaurant exposures, including restaurants named by other case-patients. The questionnaire concluded with a "shot-gun" list of 164 common food items.

1.1.4 Statistical methods and analytic approach

A common restaurant and dates of exposure (Burma Superstar restaurant on August 16 and 17) were identified among three case-patients during hypothesis-generating interviews. A case-control study to identify suspect food items was promptly initiated. Anyone who ate at Burma Superstar and met the definition of a confirmed, probable or suspect case was eligible for inclusion in the study as a case. Controls consisted of non-ill meal companions identified by cases; five individuals who were initially identified as controls reported symptoms and were reclassified as cases. Cases and controls were interviewed using a standardized questionnaire (Appendix E) which collected information on clinical characteristics, date and time of the purchase of the suspect meal, whether patrons ate in the restaurant or picked up the food for takeout, and specific food items consumed. Descriptive statistics were performed using Microsoft Excel 2007. Case-control and dining group study data were entered into a Microsoft Access 2007 database and analyzed using SAS 9.3.

Binomial probabilities were used to assess the likelihood that a particular food item was associated with illness. All case-patient dining groups were included in this analysis and a background consumption fraction was estimated from restaurant records of the number of menu items sold on August 16 and 17. Binomial *p*-values were calculated comparing the proportion of case-patient dining groups who consumed a menu item to the background consumption fraction. Saturday-specific and takeout-specific *p*-values were also calculated.

Restaurant management provided register receipts for all food purchases on Saturday, August 17. A dining group-level cohort study was conducted among Saturday case-patients. A dining group was defined as a group of persons who

consumed a meal and shared a single check at Burma Superstar (either takeout or dine-in) on August 16 or 17. Case-patient dining groups contained at least one case (confirmed or probable). Unaffected dining groups consisted of all remaining dining groups among whom no illnesses were reported. Attack proportions, risk ratios, and chi-square *p*-values were calculated.

1.2 Environmental Investigation

Once Burma Superstar was identified as a potential exposure site for the outbreak, inspectors from the Environmental Health Branch, Food Safety Program, began an on-site investigation on August 29. The environmental investigation included interviews with the restaurant's owner, manager and staff, and an onsite inspection. EHB issued an inspection report with violations and required corrections, observation of preparation of key menu items such as garlic noodles, and review of pertinent documentation. Documentation reviewed included food safety certification, employee work schedules from August 16-18, the employee sick leave log, and a list of menu items sold on the dates of potential exposure. Although SFDPH did not recommend closure, coinciding with their press statement, the restaurant closed voluntarily from August 31 to September 1, 2013.

All 31 Burma Superstar employees who worked August 16, 17, or 18 were interviewed (in English, Mandarin, Cantonese, Spanish, or Burmese). One stool sample was obtained from each employee. Invoices were obtained for produce items sold to the restaurant during the dates of potential exposure, in order to facilitate trace back of suspect raw garnish items.

Two confirmed case-patients did not eat at Burma Superstar. Once interviews were conducted with individuals who tested positive for the *E. coli* outbreak strain but who did not eat at Burma Superstar, additional restaurants and retail vendors were identified as potential sources of exposure. CEIP staff investigated whether a wholesale produce vendor that supplied Burma Superstar may also have supplied these facilities with common produce items.

1.3 Laboratory Investigation

SFDPH, CDPH, and CEIP staff followed-up with laboratories and medical providers to ensure specimens from potential cases were forwarded to the appropriate local Public Health Laboratory for confirmation; confirmed isolates were sent to the Microbial Diseases Laboratory (MDL) for PFGE and MLVA. In addition, SFDPH Public Health Laboratory performed cultures of 31 stool specimens provided by restaurant employees to determine if any of them were potentially infectious.

2 Results

2.1 Epidemiologic Investigation

Twenty-six patients were identified that met a case definition: 13 meeting the confirmed case definition, 9 meeting the probable case definition, and 4 meeting the suspect case definition. Of the nine probable cases, five were dining partners of confirmed cases who reported diarrhea when interviewed for the case-control study; two had antibiotic exposure prior to stool collection, were culture negative and later developed HUS; two had bloody diarrhea after eating at the suspect restaurant but no stool was collected. The four suspect cases were determined to have PFGE and MLVA patterns that were different from the outbreak strain, were excluded from the final analysis, and are not considered to be part of this outbreak. Of the 22 cases (confirmed and probable), 20 (91%) reported eating at Burma Superstar on August 16 or 17, 2013. Thirteen were San Francisco County residents, six were residents of neighboring health jurisdictions, and three were out-of-state residents.

The epidemic curve is depicted in Figure 1. Diarrhea onset dates ranged from August 18 to August 24. The peak of illness onset (August 19) corresponds with the expected incubation period for *E. coli* following an exposure on August 16 or 17. Among those eating food purchased from Burma Superstar, median incubation period was 3 days (range, 1 to 6 days); median duration of illness was 5 days (range 2 to 12 days). Two confirmed cases with an illness onset of August 23 and 24 may have been secondary to a household contact; however, both ate the suspect meal as well.

Basic demographic and clinical information was available for all 22 confirmed and probable case-patients. Median age of case-patients was 29 years (range, 1 to 66 years); 55% were female. Clinical characteristics are summarized in Table 1. Overall, seven (32%) were hospitalized and four (18%) developed HUS. No deaths occurred. Common symptoms included diarrhea (100%), bloody diarrhea (77%), abdominal cramps (82%), and fever (32%). Six case-patients received antibiotics, two of whom developed HUS. Additionally, one household contact of a confirmed case developed diarrhea on September 12, 2013 and was hospitalized with HUS. The patient's stool specimen grew *E. coli* O157 matching the outbreak PFGE pattern. This individual was likely a secondary case, but did not meet the formal case definition because of a late date of illness onset and is not included in this analysis.

2.1.1 Case-control study results

The initial 13 case-patients identified 27 well meal companions for Burma Superstar meals on August 16 and 17; 22 were reachable for control interview. Of these,

55% (12/22) reported gastrointestinal symptoms following the suspect meal and were ineligible as controls. One ultimately met the confirmed case definition; five met the probable case definition; six were excluded from the case control study because they had mild symptoms or were symptomatic prior to the suspect meal.

Nineteen of 20 case-patients who ate at Burma Superstar and 10 controls completed the interview. Results of the case-control study are summarized in Table 2. Sixty-eight percent (13/19) of cases ordered takeout. Seventy-four percent (14/19) of cases consumed garlic noodles, a dish that contained raw garnishes of scallions and cucumbers, but 70% of controls also ate this dish. Because meals were shared family-style with most persons tasting some of every dish, cases and controls reported very similar food item intake. No single menu item was found to be statistically significantly associated with illness by the case-control study.

2.1.2 Dining-group level analysis

Because the case-control study was indeterminate, using purchasing receipts, we compared dining groups that had a case-patient to dining groups that did not have a case-patient. The dining group binomial analysis is presented in Table 3. The 19 interviewed cases (confirmed and probable) represented 12 case-patient dining groups, 8 of which dined on August 17. Fifty-eight percent (7/12) ordered takeout. The background prevalence of ordering takeout among all dining groups was 25% (54/217) (binomial, p = 0.013; Table 3). Sixty-seven percent (8/12) of case-patient dining groups ordered garlic noodles compared to 10% (21/217) of all dining groups (binomial, p < 0.0001).

Among those who dined on Saturday, August 17, 63% (5/8) of case-patient dining groups ordered takeout compared to 23% (49/209) of unaffected dining groups (p = 0.021). Sixty-three percent (5/8) of case-patient dining groups ordered garlic noodles compared to 8% (14/209) of unaffected dining groups (p < 0.0001). Other items commonly consumed by cases were not significantly associated with illness. For example, the Tea Leaf Salad was ordered by 58% (5/8) of case-patient dining groups and 64% (134/209) of control dining groups (p = 0.687). Nearly all case-patient dining groups ordered a dish containing raw scallions.

Food specific attack proportions for patrons that ate on August 17 are summarized in Table 4. The attack proportion among dining groups eating garlic noodles on August 17 was 24% compared to 2% among those not ordering garlic noodles (RR = 15.6; p < 0.0001). The attack proportion was also high among groups ordering sesame chicken (25%), however all these groups also ordered garlic noodles. Groups ordering takeout were five times more likely to develop illness (p = 0.036) and groups ordering garlic eggplant, a dish containing raw scallions, were six times more likely to develop illness (p = 0.072).

2.2 Environmental Investigation

The SFDPH-EHB inspectors identified the need for formal Food Safety training. Inspectors also identified several violations for food handling practices that could result in contamination or cross-contamination of food items. These violations included inadequate handwashing practices and inadequate sink facilities. Employees generally worked in all areas of the restaurant and prepared dine-in and takeout meals. A single food handler prepared the garlic noodle dish, however additional employees added the raw garnishes prior to serving. All food handlers reported no illness or knowledge of illness among coworkers and residents in their personal household(s). Invoices obtained by SFDPH-EHB did not reveal any common produce items between Burma Superstar and the markets/restaurants frequented by the two confirmed cases who did not eat at Burma Superstar. Traceback of produce items did not reveal a source of infection/contamination.

2.3 Laboratory Investigation

E. coli O157 (presumed H7) was isolated from 17 of 26 case-patients. Thirteen isolates had the PFGE pattern combination EXHX01.0124/EXHA26.0332, the outbreak strain. All 13 isolates also had MVLA pattern A. Four suspect cases had different PFGE patterns and were determined to not be associated with the outbreak. Stool specimens from three probable cases were culture negative for *E. coli*, presumably due to antibiotic exposure prior to specimen collection. Each of the 31 food workers submitted one valid stool specimen for testing. All 31 food worker stool specimens were culture negative for *E. coli* O157.

3 Discussion

E. coli O157 is present in the feces of cattle, and is spread to other food items such as meat and produce by direct contamination of food or water, irrigation, and cross-contamination of food items [1]. Person-to-person spread by the fecal-oral route is also common, due to the low infectious dose. The most common transmission route for *E. coli* O157 outbreaks in the United States is foodborne, with beef and various raw produce items being the most commonly associated foods. An epidemiologic study of *E. coli* O157 outbreaks in the United States from 1982 to 2002 revealed that produce-related outbreaks occurring in restaurants were associated with cross-contamination approximately half the time. The remainder involved produce that was contaminated before its arrival at the restaurant [2].

The etiologic agent of the current outbreak was *E. coli* O157 with PFGE pattern EXHX01.0124/EXHA26.0332 (MLVA pattern A). The outbreak involved 13

confirmed cases and 9 probable cases with illness onset between August 18 and August 23, 2013. Epidemiologic investigation revealed the point source of the outbreak to be Burma Superstar restaurant, with 20 out of 22 case-patients dining in the restaurant on either August 16 or 17. The risk of illness among dining groups ordering garlic noodles on August 17 was 15 times the risk among groups who did not order garlic noodles. This suggests that some mechanism associated with that dish on August 16 and 17 may have contributed to this outbreak. The specific ingredient of the noodle dish that may have contained *E. coli* was not definitively identified, though raw garnishes were considered. Environmental investigation revealed hand washing violations and potential cross-contamination but no ill food handlers were identified. We could not explain the increased risk of illness among patrons ordering takeout.

Potential routes of transmission for this outbreak included cross-contamination of food on the restaurant premises, or at a wholesale food facility that supplied the restaurant. However, trace back of produce items did not conclusively lead to a source of infection/contamination, a common outcome in this sort of outbreak investigation. Testing of employees also did not reveal a food worker infected with *E. coli* O157; however, testing occurred approximately two weeks after the exposure date, and a potentially ill or shedding employee may have already recovered by the time the stool sample was collected.

Strengths of the epidemiologic investigation include the relatively prompt identification of Burma Superstar as a source of the outbreak based on a hypothesisgenerating questionnaire, and detailed subsequent interviews that allowed for case-control analyses of specific menu items. The principal limitation of the epidemiologic investigation was its relatively small sample size, which made findings of statistical significance less likely. In addition, a case-control study using well meal companions is less well-suited to an investigation of a "family-style" restaurant, where all dining companions are likely to sample the same dishes. This limitation was overcome by the addition of a dining group-level analysis and a cohort study using register receipts

Strengths of the environmental investigation include the detailed inspection and thorough observation of food handling practices at the restaurant during repeated visits over a period of several weeks. The environmental investigation was limited by the relatively short exposure period (two days) and the lag time before case-patient stool culture results became available and the outbreak was identified. Because of this lag time, a potential source of cross-contamination or a potentially ill food handler may no longer have been present at the time the restaurant was inspected.

4 Recommendations

This *E. coli* O157 outbreak was self-limited, with exposures and subsequent illness onsets occurring during an approximately one-week period in August 2013. Although the outbreak came to public health attention rapidly, and epidemiologic and environmental investigations were initiated promptly, the resulting control measures are not likely to have influenced the course of the outbreak. The Environmental Health Branch investigation of Burma Superstar revealed several violations that were corrected. Resulting requirements for the restaurant include installation of separate handwashing and food preparation sinks, improved routine handwashing and sanitizing by staff, and managers' participation in formal Food Safety training.

Several actions taken by SFDPH and the CEIP during this outbreak may have contributed to the success of the investigation, and may be useful strategies in future outbreaks. The prompt issuing of a Health Alert for community providers may have enhanced case finding, allowing for a more robust epidemiologic investigation and the exclusion of affected individuals from sensitive occupations or settings. The association of HUS with *E. coli* O157 was observed in this outbreak [3]. Future *E. coli* case-finding health alerts should include a reminder to avoid antibiotic administration because of the increase risk of HUS.

References

- [1] H Pennington. "Escherichia coli O157". In: Lancet 376 (9750 Oct. 2010), pp. 1428–35. DOI: 10.1016/S0140-6736 (10) 60963-4. PMID: 20971366.
- [2] J.M. Rangel et al. "Epidemiology of Escherichia coli O157:H7 outbreaks, United States, 1982–2002". In: Emerg Infect Dis 11.4 (Apr. 2005), pp. 603–9. PMID: 15829201.
- [3] C.S. Wong et al. "Risk factors for the hemolytic uremic syndrome in children infected with *Escherichia coli* O157:H7: a multivariable analysis". In: *Clin Infect Dis* 55 (1 July 2012), pp. 33–41. DOI: 10.1093/cid/cis299. eprint: 22431799.

5 Figures and Tables

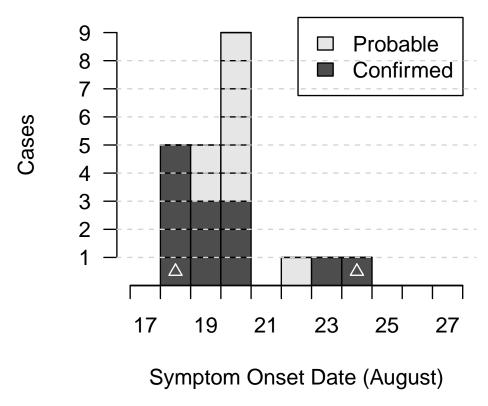


Figure 1: Epidemiological Curve: Foodborne Outbreak of E. coli O157 associated with Burma Superstar Restaurant, August, 2013, San Francisco, California. Δ = cases that did not eat at restaurant

Table 1: Clinical characteristics of confirmed and probable cases (n = 22)

Clinical characteristics	Number	(Percent)
Diarrhea	22	(100.0)
Abdominal cramps	18	(81.8)
Bloody diarrhea	17	(77.3)
Fever	7	(31.8)
Hospitalization	7	(31.8)
Antibiotics	5	(22.7)
Hemolytic-uremic syndrome (HUS)	4	(18.1)
HUS and received antibiotics	2	(9.1)

Table 2: Meal companion case-control study: Menu items consumed (Case/control definitions are final definitions after reclassification)

	Cases		Contro	ols		
Menu Item	(n = 19)	(%)	(n = 10)	(%)	OR (95% CI)	<i>p</i> -value
Any noodle	17	(89)	7	(70)	3.64 (0.50–26.8)	0.187
Garlic noodle	14	(74)	7	(70)	1.20 (0.22-6.53)	0.832
Any salad	15	(79)	7	(70)	1.61 (0.28–9.20)	0.593
Tea leaf salad	13	(68)	6	(60)	1.44 (0.29–7.10)	0.650
Any rice	10	(56)	8	(80)	0.31 (0.05–1.94)	0.196
Coconut rice	8	(42)	6	(60)	0.49 (0.10–2.31)	0.359

Table 3: Dining group binomial analysis: Food items ordered

	Case-pa	tient Dining	Groups	Α	All restaurant dining groups					Binomial p value			
	All (n = 12)	Saturday Only $(n = 8)$	Takeout only $(n = 7)$	Saturday $(n = 217)$	Friday (<i>n</i> = 226)	Dine-in (Saturday) $(n = 163)$	Takeout (Satur- day) (n = 54)	All ^a	Saturday groups only	Takeout groups only			
	(%)	(%)	(%)	(%)	(%)	(%)	(%)						
Takeout	58.3	62.5	100	24.9	N/A	0.0	100	0.034	0.021	N/A			
Garlic Noodles	66.7	62.5	57.0	9.7	6.2	9.8	9.3	0.000	0.000	0.002			
Tea Leaf Salad b	58.3	62.5	50.0	64.1	55.8	65.6	59.3	0.951	0.687	0.810			
Sesame Chicken ^c	25.0	25.0	43.0	3.7	8.0	1.8	9.3	0.075	0.033	0.021			
Coconut rice	50.0	50.0	43.0	61.3	N/A	63.2	55.6	0.935	0.846	0.854			
Garlic Eggplant	16.7	25.0	29.0	5.1	3.5	3.7	9.3	0.658	0.059	0.133			
Samusa Soup	8.3	0.0	13.0	18.4	14.6	21.5	9.3	0.930	1.000	0.540			

 $^{^{\}it a}$ *p*-values in this column calculated using the most conservative prevalence estimate

Table 4: Dining group-level cohort study for Saturday, August 17, 2013

	Number of dining groups that ordered food item				nber of d lid not o			
	Ill	Total	Otal Attack proportion (%)		Total	Attack proportion (%)	RR	<i>p-</i> value
Takeout	5	54	(9.26)	3	163	(1.84)	5.03	0.036
Garlic Noodles	5	21	(23.8)	3	196	(1.53)	15.6	0.000
Garlic Eggplant	2	11	(18.2)	6	206	(2.91)	6.24	0.072
Tea Leaf Salad	5	139	(3.60)	3	78	(3.85)	0.94	1.000
Sesame Chicken	2	8	(25.0)	6	209	(2.87)	8.71	0.021
Coconut rice	4	132	(3.03)	4	85	(4.71)	0.64	0.073

 $[^]b$ Tea Leaf Salad "maybe" responses (n=2) are not included as "Yes"

^c All case-patient dining groups ordering sesame chicken also ordered garlic noodles

Appendix

A: Health Alert

B: Hypothesis generating questionnaire

C: Health Officer letter

D: Joint Press Statement

E: Case-control study questionnaire

F: R function and code for epidemic curve

Appendix A



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Communicable Disease Control & Prevention

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Health Alert August 28, 2013

Surveillance for E. coli O157

SITUATION: Eight cases of presumptive *Escherichia coli* O157 have been reported to the San Francisco Department of Public Health (SFDPH) during the past week. All of the reported cases have presented with bloody diarrhea, and one has progressed to hemolytic-uremic syndrome (HUS). SFDPH is working with the California Department of Public Health (CDPH) and the California Emerging Infections Program (CEIP) to monitor the spread of disease, confirm the *E. coli* strain(s) involved, gather information from clinicians and interviews with patients, and determine whether the cases may be linked or share a common source. To date the cases have not been linked to each other or to a common source.

In order to identify any additional cases of *E. coli* O157 in San Francisco residents, SFDPH is conducting surveillance for illnesses that may be related to the outbreak.

ACTIONS REQUESTED OF CLINICIANS and LABORATORIES:

- 1. Remain alert for adult or pediatric patients who have HUS or acute onset of bloody diarrhea.
- **2. Obtain stool samples for culture** from patients with bloody diarrhea and **test those specimens** for *E. coli* O157 as well as other suspect pathogens.
- **3. Report** cases of HUS or Shiga toxin-producing *E. coli* (STEC) including *E. coli* O157 immediately (within 1 hour) to SFDPH Communicable Disease Control Unit (415) 554-2830.
- **4.** Clinical laboratories should **send** *E. coli* **O157 isolates to SFDPH Laboratory** for confirmation and further characterization. <u>Do not</u> send specimens directly to CDPH or CDC. For laboratory-related questions, please call the SFDPH Laboratory at (415) 554-2800.

ADDITIONAL RESOURCES:

SFDPH: http://sfdph.org/cdcp

CDPH: http://www.cdph.ca.gov/HealthInfo/discond/Pages/EscherichiacoliO157H7.aspx

CDC: http://www.cdc.gov/mmwr/PDF/rr/rr5812.pdf

http://www.cdc.gov/ecoli/index.html

For clinical or general questions please call SFDPH Communicable Disease Control Unit at (415) 554-2830. For laboratory-related questions only, please call the SFDPH Laboratory at (415) 554-2800.

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Health Alert: Conveys the highest level of importance; warrants immediate action or attention.

Health Advisory: Provides important information for specific incident or situation; may not require immediate action.

Health Update: Provides updated information regarding an incident or situation; unlikely to require immediate action.

COVER SHEET FOR HYPOTHESIS GENERATING QUESTIONNAIRE Appendix B CLUSTER: SAN FRANCISCO E. COLI 0157

N (1 (P) ()			
Name (Last, First)			
DOB (mm/dd/yyyy)		Age (years)	
Onset Date (mm/dd/yyyy)		County	
Home Phone			
Work Phone			
Mobile Phone			
Parent's Name (if child)			
was) recently diagnosed with E coli 0157 several other people sick in your county of diarrhea. The information you provide you have already talked to someone from your (your child's) illness and foods that this a good time to ask you questions? (I	with the same bacteria that is with the same bacteria. We is compared with others who county health you (your child) may have e f yes, skip to the next paragne when I can call? (If yes, the county of the county of the county of the when I can call?	made you (your child) so need your help to detone have similar illnessed department, but I woul aten before becoming raph) reschedule):	ermine what may have caused this outbreak es to identify common sources. I realize that d really like to talk to you more in detail about sick. This will take at least 15 minutes. Is
Date:	Time	e:	_am/pm
	er:		
If still "no": Mr.(Ms.) illnesses so that we can p to keep the interview as s	revent more people from ge	, we really need y etting sick. All your and	our help to find out what is causing these swers will be kept confidential, and I will try
If still "no": Well, thank you	u very much.		
IF YES: Thank you very much! The way	this works best is if you loo	ok for things that are go	oing to help you remember where and what

IF YES: Thank you very much! The way this works best is if you look for things that are going to help you remember where and what you (your child) may have eaten, such as your calendar, grocery and restaurant receipts, checkbook entries, credit card statements, or anything else. I will be asking about foods that you (your child) may have consumed in the 7 days before you (your child) became ill. I can wait for you to get these items before beginning the interview.

Call log:

Staff Initials	Date (mm/dd/yyyy)	Time	Phone called	Outcome of Call	Comments

Calendar for August - October

August						September						October							
Мо	Tu	We	Th	Fr	Sa	Su	Мо	Tu	We	Th	Fr	Sa	Su	Мо	Tu	We	Th	Fr	Sa
			1	2	3	1	2	3	4	5	6	7			1	2	3	4	5
5	6	7	8	9	10	8	9	10	11	12	13	14	6	7	8	9	10	11	12
12	13	14	15	16	17	15	16	17	18	19	20	21	13	14	15	16	17	18	19
19	20	21	22	23	24	22	23	24	25	26	27	28	20	21	22	23	24	25	26
26	27	28	29	30	31	29	30						27	28	29	30	31		
	5 12 19	Mo Tu 5 6 12 13 19 20	Mo Tu We 5 6 7 12 13 14 19 20 21	Mo Tu We Th 1 1 1 5 6 7 8 12 13 14 15 19 20 21 22	Mo Tu We Th Fr 1 2 5 6 7 8 9 12 13 14 15 16 19 20 21 22 23	Mo Tu We Th Fr Sa 1 2 3 5 6 7 8 9 10 12 13 14 15 16 17 19 20 21 22 23 24	Mo Tu We Th Fr Sa Su 1 2 3 1 5 6 7 8 9 10 8 12 13 14 15 16 17 15 19 20 21 22 23 24 22	Mo Tu We Th Fr Sa Su Mo 1 2 3 1 2 5 6 7 8 9 10 8 9 12 13 14 15 16 17 15 16 19 20 21 22 23 24 22 23	Mo Tu We Th Fr Sa Su Mo Tu 1 2 3 1 2 3 5 6 7 8 9 10 8 9 10 12 13 14 15 16 17 15 16 17 19 20 21 22 23 24 22 23 24	Mo Tu We Th Fr Sa Su Mo Tu We 1 2 3 1 2 3 4 5 6 7 8 9 10 8 9 10 11 12 13 14 15 16 17 15 16 17 18 19 20 21 22 23 24 22 23 24 25	Mo Tu We Th Fr Sa Su Mo Tu We Th 1 2 3 1 2 3 4 5 5 6 7 8 9 10 8 9 10 11 12 12 13 14 15 16 17 15 16 17 18 19 19 20 21 22 23 24 22 23 24 25 26	Mo Tu We Th Fr Sa Su Mo Tu We Th Fr 1 2 3 1 2 3 4 5 6 5 6 7 8 9 10 8 9 10 11 12 13 12 13 14 15 16 17 15 16 17 18 19 20 19 20 21 22 23 24 22 23 24 25 26 27	Mo Tu We Th Fr Sa Su Mo Tu We Th Fr Sa 1 2 3 1 2 3 4 5 6 7 5 6 7 8 9 10 8 9 10 11 12 13 14 12 13 14 15 16 17 15 16 17 18 19 20 21 19 20 21 22 23 24 22 23 24 25 26 27 28	Mo Tu We Th Fr Sa Su Mo Tu We Th Fr Sa Su 5 6 7 8 9 10 8 9 10 11 12 13 14 6 12 13 14 15 16 17 15 16 17 18 19 20 21 13 19 20 21 22 23 24 22 23 24 25 26 27 28 20	Mo Tu We Th Fr Sa Su Mo Tu We Th Fr Sa Su Mo 5 6 7 8 9 10 8 9 10 11 12 13 14 6 7 12 13 14 15 16 17 15 16 17 18 19 20 21 13 14 19 20 21 22 23 24 22 23 24 25 26 27 28 20 21	Mo Tu We Th Fr Sa Su Mo Tu We Th Fr Sa Su Mo Tu 1 1 2 3 1 2 3 4 5 6 7 1 1 5 6 7 8 9 10 8 9 10 11 12 13 14 6 7 8 12 13 14 15 16 17 15 16 17 18 19 20 21 13 14 15 19 20 21 22 23 24 22 23 24 25 26 27 28 20 21 22	Mo Tu We Th Fr Sa Su Mo Tu We Th Fr Sa Su Mo Tu We 1 2 3 1 2 3 4 5 6 7 1 2 5 6 7 8 9 10 11 12 13 14 6 7 8 9 12 13 14 15 16 17 15 16 17 18 19 20 21 13 14 15 16 19 20 21 22 23 24 22 23 24 25 26 27 28 20 21 22 23	Mo Tu We Th Fr Sa Su Mo Tu We Th Fr Sa Su Mo Tu We Th 5 6 7 8 9 10 8 9 10 11 12 13 14 6 7 8 9 10 12 13 14 15 16 17 15 16 17 18 19 20 21 13 14 15 16 17 19 20 21 22 23 24 22 23 24 25 26 27 28 20 21 22 23 24	Mo Tu We Th Fr Sa Su Mo Tu We Th Fr Sa Su Mo Tu We Th Fr Sa Su Mo Tu We Th Fr 1 1 2 3 1 2 3 4 5 6 7 1 1 2 3 4 5 6 7 8 9 10 11 12 13 14 6 7 8 9 10 11 12 13 14 15 16 17 15 16 17 18 19 20 21 13 14 15 16 17 18 19 20 21 22 23 24 22 23 24 25 26 27 28 20 21 22 23 24 25

Holidays: 9/2 - Labor Day

Holidays: 10/14 – Columbus Day 10/31 - Halloween

1	[ocal	ID	#•		
1	an ai	111	# .		

Hypothesis Generating Questionnaire for San Francisco *E.* coli 0157 cluster Version 1: 08/28/13

Section 1: Interviewer information	i (Questions 1-2 to be completed by interviewer prior to questionnaire administration)										
. PulseNet ID: 2. Local ID#:											
3. Date of Interview: $\frac{1}{N}$. Date of Interview: ${M} {M} / {D} {D} / {Y} {Y} {Y} {Y} $ (if unknown, enter 99/99/9999)										
4. Interviewer Information Nam	. Interviewer Information Name: Contact phone number: () Agency or Organization:										
5. Respondent was:											
Section 2: DEMOGRAPHIC DATA: I'	d like to begin by asking a few questions about yourself (your child) and your household.										
	nd zip code? State abbr County Zip Code										
2. Birthdate	/ (if unknown, enter 99/9999) // M										
3. Sex:	Male 🗌 Female 🔲 Unknown										
4. Hispanic or Latino origin?	Yes 🗌 No 🗎 Unknown										
5. How would you describe your race?	5. How would you describe your										
Section 3: CLINICAL INFORMATION:	Now I have a few questions about your (your child's) illness.										
What date did you first feel sid	k? <u>M</u> M / D D / Y Y Y Y (if unknown, enter 99/99/9999)										
Yes Maybe No Don't Know	Did/Were you (your child)										
	2. Have any diarrhea (defined as at least 3 loose stools in 24 hours)										
→	2a. What day did it start///(if unknown, enter 99/99/9999) M M D D Y Y Y Y										
	Have bloody stool/diarrhea?										
	4. Hospitalized overnight or longer?										
	4a. When were you admitted? / / (if unknown, enter 99/99/9999) M M D D Y Y Y Y 4b. When were you discharged? / / (if unknown, enter 99/99/9999)										
•	M M D D Y Y Y Y ☐ Still hospitalized 4c. Name of hospital:										
	5. Have hemolytic uremic syndrome (HUS) or kidney failure?										
	6. Have any close contact with anyone with diarrhea or vomiting?										
	6a. Who?										
7. How many days total were yo	u sick? davs (enter 999 if unknown) or Still III Case is deceased										

	Section 4: EVENTS, PLACES, TRAVEL: Next, I would like to ask you about any events, places, or traveling you (your child) did in the 7 days before you (your child's) illness.							
Yes	Maybe	No	Don't Know	Did you (your child)				
				Attend any events or large gatherings the week before your illness? (e.g., school events, athletic events, fairs, festivals, church events, temple events, wedding receptions, showers, clubs, office parties, picnic, parties, etc.?)				
\smile				Type of event:				
				a. Location (cross-streets, city):				
				b. Date:				
				c. Other ill attendees (describe who, how many):				
				d. Foods eaten:				
				Type of event:				
				a. Location (cross-streets, city):				
				b. Date:				
				c. Other ill attendees (describe who, how many):				
		l 		d. Foods eaten:				
Yes	Maybe	No	Don't Know	Did you (your child)				
				Travel outside county of residence?				
				a. Place:				
\searrow			→	b. Dates of travel: to				
				c. Other ill travelers (describe who, how many):				
Comm	nents:							
the int	terview (pag case spent o	e 10). only part	of the 7 da	efore illness onset outside the US, please be sure countries and travel dates are noted and skip to the end of ays before illness onset outside the US, please complete the remainder of the interview collecting information and or eaten in the US.				
Section	n 5: <u>Food</u>	ALLERG	ES & SPEC	IAL DIETS: Now I have a few questions about food allergies and any special diets you (your child)				
may fol			Don't					
Yes	Maybe	No	Know	Did you (your child) have:				
<u> </u>				1. Any allergies that prevent you from eating a certain food(s)?				
	<u>~</u>			1a. What foods? ☐ milk ☐ eggs ☐ peanuts ☐ tree nuts ☐ fish Please check all that apply. ☐ soy ☐ wheat ☐ shellfish ☐ other:				
				2. Vegetarian or vegan diet?				
				3. Special or restricted diet (medical, weight-loss, religious, cultural, etc.)?				
_				3a. Please describe: ☐ Unknown				
	ГП			Any vitamins, nutritional or herbal supplements, such as teas, tablets, and pills, etc.?				
		L	<u> </u>	4a. Please describe Type, variety, brand:				
				Unknown Store: 5. Are there foods that you (your child) do NOT like or NEVER eat?				
	\	L	·	5a. What foods?				
Comm	ents:		· ·					

home i	home in the 7 days before your (your child's) illness began.						
	Vos Maybo No Don't			In the 7 days before the illness began, did you (your child) eat any foods from any of the			
			Know	following types of stores:			
				1. Farmer's Markets, roadside stands, or open-air markets?			
				1a. Name:			
\int				1b. Location (address, city, state):			
				1c. Items purchased:			
				1d. Date of purchase:			
				2. Grocery stores or supermarkets?			
		!		2a. Name:			
\int			—	2b. Location (address, city, state):			
			,	2c. Shopper card #:			
				3. Warehouse stores such as Costco or Sam's Club?			
		I	•	3a. Name:			
\searrow				3b. Location (address, city, state):			
			•	3c. Shopper card #:			
				4. Health food stores or Co-ops?			
	!	I	I	4a. Name:			
\searrow				4b. Location (address, city, state):			
_				4c. Shopper card #:			
	П	П	Ιп	5. Ethnic specialty markets (Mexican, Asian, or Indian groceries)?			
		l		5a. Name:			
\searrow			_	5b. Location (address, city, state):			
_				5c. Shopper card #:			
	П	П	П	6 Other stores?			
		L		6a. Name:			
\searrow			_	6b. Location (address, city, state):			
-				0.01			
				7. May we have permission to retrieve purchases based on your shopper card/sticker			
				information? This information will be kept confidential and only be used by public health officials to help with this outbreak investigation.			
	<u> </u>		<u> </u>	For cases who have a Safeway, Vons, or Pavilions shopper card:			
				In order to obtain your purchase history from (store name), we will need a			
7			→	signed consent form. May I please have your email address or a fax number so I can send the form to you?			
				Email address or fax #:			
	I		Don't	In the 7 days before the illness began, did you (your shild) get any foods from any of the			
Yes	Maybe	No	Know	In the 7 days before the illness began, did you (your child) eat any foods from any of the following restaurants?			
				8. Burma Superstar?			
				8a. Address, city, state:			
,				8b. Meal eaten:			
7				8c. Did you eat the tea leaf salad? ☐ Yes ☐ No ☐ Unknown			
				8d. Date of meal:			
				9. Super Duper Burgers?			
		·········		9a. Address, city, state:			
\searrow			→	9b. Meal eaten:			
			-	9c. Date of meal:			

Local II) #:			CAID #:
Yes	Maybe	No	Don't Know	In the 7 days before the illness began, did you (your child) eat any foods from any of the following restaurants?
				10. Los Coyotes?
•			· • • • • • • • • • • • • • • • • • • •	10a. Address, city, state: 10b. Meal eaten: 10c. Date of meal:

11. Subway?

12. Tutti Melon?

13. Bistro Aix?

11a. Address, city, state: _

12a. Address, city, state: __

13a. Address, city, state: _

14a. Name of restaurant: ___

11b. Meal eaten: _11c. Date of meal:

12b. Meal eaten: __ 12c. Date of meal: _

13b. Meal eaten: __ 13c. Date of meal:

14. Other restaurant?

		14c. ľ	vleal eaten:	
		14d. [Date of meal:	
Comments:				
				u what you (your child) ate and drank in the 2 days before you this will be difficult to remember, but take your time and do the
Dava hafara	Meal	Ate at	Ata autaida	Foods and Drinks (List name of item all ingredients and
Days before illness onset: 0 (only ask about meals before onset)	меаі	Home	Ate outside (specify location)	Foods and Drinks (List name of item, all ingredients, and how prepared)
Date:	Breakfast			
Day of week:	Lunch			
	Dinner			
	Snacks			
	Drinks			

14b. Address, city, state:

ocal ID #:				CAID #:			
D. L.			T A				
Days before illness onset: 1	Meal		Ate at Home	Ate outside (specify location)	Foods and Drinks (List name of item, all ingredients, and how prepared)		
Date:	Brea	akfast					
Day of week:	Lun	ch					
	Dini	ner					
	Sna	cks					
	Drin	ks					
Days before illness onset: 2	Mea	al	Ate at Home	Ate outside (specify location)	Foods and Drinks (List name of item, all ingredients, and how prepared)		
Date:	Brea	akfast					
Day of week:	Lun	ch					
	Dini	ner					
	Sna	cks					
	Drin	ıks					
might have eaten ra These foods could	aw or u have b ch iter	undercooke been eaten n, please a , I am goin	ed in the 7 of alone or as nswer as y	days before your (yes part of a dish. I a es, no, may have e	me questions about fresh vegetables and fruits that you (your child) your child's) illness began. This does not include canned items. m only interested in vegetables and fruits that are not grown at eaten, or can't remember eating the food in the 7 days before you of lettuce.		
Yes Maybe	No	Don't Know	In the 7 d		ness began, did you (your child) eat any:		
				ce, such as in a s	salad, on a sandwich or burger, or as a garnish at home?		
			1a. T	ype of lettuce:	m (names, address, city):		
			1c. Purchase Date: 1d. Date eaten: 1e. Brand:				
		ŕ	1f. Packaging: ☐ Bagged ☐ Clamshell ☐ Head/Loose ☐ Unknown				
			1g. Was it organic? ☐ Yes ☐ No ☐ Unknown				
				-	ereceipt? Yes No Unknown		
			1i. An	y leftover product?	? ☐ Yes ☐ No ☐ Unknown		

CAID #:

Yes	Maybe	No	Don't Know	In the 7 days before the illness began, did you (your child) eat any:
				2. Lettuce outside of your home, including friends' homes, gatherings, restaurants such as delis, fast food restaurants, take-out or home delivery meals, or any facilities such as hospitals, schools, etc.?
~			-	2a. Type of lettuce:
				3. Romaine lettuce?
<u></u>			—	3a. Prepackaged or loose? ☐ Bagged ☐ Clamshell ☐ Head/Loose ☐ Unknown
<u></u>				3b. If eaten at home, what was the:
<u></u>				3c. If eaten <u>outside the home</u> , where? ☐ Not applicable (did not eat <u>outside the home</u>) Was it organic? ☐ Yes ☐ No ☐ Unknown Location where eaten (names, address, city):
	П	П	П	4. Iceberg lettuce?
				4a. Prepackaged or loose? ☐ Bagged ☐ Clamshell ☐ Head/Loose ☐ Unknown
<u> </u>			→	4b. If eaten at home, what was the:
Yes	Maybe	No	Don't	4c. If eaten outside the home, where? Not applicable (did not eat outside the home) Was it organic? Yes No Unknown Location where eaten (names, address, city): In the 7 days before the illness began, did you (your child) eat any:
. 03			Know	

Local ID #:	CAID #:
	5. Mixed salad blends?
ļ	5a. What types of lettuce were included?
	5b. How was it packaged? ☐ Bagged ☐ Clamshell ☐ Other ☐ Unknown
	5c. What brand was it?
	5d. Was it organic? ☐ Yes ☐ No ☐ Unknown
•	5e. Place purchased from (names, address, city):
	5f. Purchase Date: 5g. Date eaten:
	5h. Do you still have the receipt? ☐ Yes ☐ No ☐ Unknown
	5i. Any leftover product? ☐ Yes ☐ No ☐ Unknown
	6. Fresh spinach?
	6a. Prepackaged or loose? ☐ Bagged ☐ Clamshell ☐ Loose ☐ Unknown
	6b. If eaten <u>at home</u> , what was the:
	Type: ☐Baby spinach ☐Large leaf spinach ☐Mixed/blend of spinach and lettuce
	☐Spinach, unknown if baby or large leaf ☐Other ☐Unknown
	Brand:
—	Was it organic? ☐ Yes ☐ No ☐ Unknown
	Place purchased from (names, address, city): Purchase date: Date eaten:
	Do you still have the receipt? Yes Unknown
	Any leftover product? Yes No Unknown
	6c. If eaten outside the home, where? Not applicable (did not eat outside the home)
	Locations where eaten (names, address, city):
	7. Other leafy green vegetable (kale, red lettuce, butter lettuce, radicchio, "spring mix", "baby" salad greens, mustard greens, collard greens)?
	7a. Specify Type:
	7b. Prepackaged or loose? Bagged Clamshell Head/Loose Unknown 7c. If eaten at home, what was the: Not applicable (did not eat at home)
	7c. If eaten <u>at home</u> , what was the: Not applicable (did not eat <u>at home</u>) Brand:
	Was it organic? Yes Unknown
	Place purchased from (names, address, city):
	Purchase date: Date eaten:
	Do you still have the receipt? Yes No Unknown
	Any leftover product? Yes Unknown
	7d. If eaten <u>outside the home</u> , where?
	Locations where eaten (names, address, city):
	8. Fresh tomatoes?
<u> </u>	8a. Type, variety: Red Round Roma Cherry Vine-ripe, sold on the vine
	☐ Grape ☐ Other ☐ Unknown

8b. Prepackaged or loose?

Bagged

Clamshell

Loose

Unknown

Local II) #:			CAID #:			
				8c. If eaten <u>at home</u> , what was the:			
				Was it organic? ☐ Yes ☐ No ☐ Unknown			
				Place purchased from (names, address, city):			
				Purchase date: Date eaten:			
				Do you still have the receipt?			
<u></u>				Locations where eaten (names, address, city):			
Yes	Maybe	No	Don't Know	In the 7 days before the illness began, did you (your child) eat any:			
				9. Strawberries?			
	•	i		9a. If eaten <u>at home</u> , what was the:			
				Brand:			
				Was it organic? ☐ Yes ☐ No ☐ Unknown			
				Place purchased from (names, address, city):			
				Purchase date: Date eaten:			
				Do you still have the receipt? ☐ Yes ☐ No ☐ Unknown Any leftover product? ☐ Yes ☐ No ☐ Unknown			
				9b. If eaten <u>outside the home</u> , where? Not applicable (did not eat <u>outside the home</u>)			
<u></u>				Locations where eaten (names, address, city):			
				10. Cantaloupe?			
	1		.J	10a. If eaten <u>at home</u> , what was the: Not applicable (did not eat <u>at home</u>)			
				Brand:			
(J			Was it organic? ☐ Yes ☐ No ☐ Unknown			
				Place purchased from (names, address, city): Purchase date: Date eaten:			
				Do you still have the receipt? Yes No Unknown			
				Any leftover product? Yes No Unknown			
				10b. If eaten <u>outside the home</u> , where?			
—				Locations where eaten (names, address, city):			
Comm	ents:						

Section 9: MEAT: Now I have a few questions about meat that you (your child) might have eaten in the 7 days before your (your child's) illness began. This does not include canned items, but the meat could have been fresh, frozen, or could have been eaten as part of dish such as stir fry, casseroles, salads, soups, sandwiches, fried rice, etc. You (your child) could have eaten these either in your home or outside the home. As I read each food, please answer as yes, no, may have eaten, or can't remember eating the food in the 7 days before you (your child) got sick. As a reminder, the time period that we are talking about is from ______ through

Local	ID#·	

CAID #:	
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Yes	Maybe	No	Don't Know	In the 7 days before the illness began, did you (your child) eat:
				 Any dish containing store-purchased ground beef (that is, the beef was cooked at home)? I am referring either to bulk ground beef or pre-made beef patties purchased in a store.
	· ·	I		1a. Place purchased from:
				Store 1: Location (address, city):
				Store 2: Location (address, city):
				1b. Purchase Date: 1c. Date eaten:
				1d. Was it purchased as preformed patties: ☐ Yes ☐ No ☐ Unknown
				1e. ☐ Purchased Fresh ☐ Purchased Frozen ☐ Precooked
$\overline{}$			→	1f. Was the beef purchased as bulk ground beef? ☐ Yes ☐ No ☐ Unknown
				1g. Brand name:
				1h. How many pounds of beef did you buy? Specify:
				1i. What type of ground beef was it? (extra lean, lean, % fat)
				1j. How was it packaged?
				1k. How was the beef prepared?: Hamburger Other
				1l. Was the beef pink in the middle when you ate it? ☐ Yes ☐ No ☐ Unknown
				2. Any dish containing ground beef outside your home? (including fast food burgers, tacos, etc.)
			<u> </u>	2a. Where eaten:
				Restaurant/other 1: Location (address, city):
(J			Restaurant/other 2: Location (address, city):
$\overline{}$				2b. Date eaten: 2c. What kind of dish was it? ☐ Hamburger ☐ Other
				2d. Was the beef pink in the middle when you ate it? Yes No Unknown
				3. Any dish containing any type of ground meat?
				3a. What type of meat was this?
				3b. Where did you consume this meat? Home Restaurant (specify below)
				Restaurant/other 1: Location (address, city):
-				Restaurant/other 2: Location (address, city):
				3c. Date eaten:
				3d. What kind of dish was it? Meat patty Other Other No. D. D. D. D. D. D. D.
				3e. Was the meat pink in the middle when you ate it? Yes No Unknown
				4. Any beef steaks or roasts?
				4a. Place purchased from:
\smile				Store 1: Location (address, city):
				Store 2: Location (address, city):
				4b. Purchase Date: 5c. Date eaten:
				5. Did you (your child) handle any raw beef, even if you (your child) did not eat it?
				5a. Specify type: Ground beef Steak Other 5b. Brand:
$\smile_{\mathcal{L}}$				5c. Place purchased from (names, address, city):
				5d. Purchase date:

Local ID) #:					CAID #:
Comm	ents:					
						ons about nuts and processed foods you (your child)
						ember that these may be used as toppings or mixed
			Don't	I	he items as part of another food plea	
Yes	Maybe	No	Know	In	the 7 days before the illness begar	n, did you (your child) eat:
				1.	Peanuts?	
		I		ļ	1a. Place purchased from or eaten	at:
\subseteq					Location 1:	Location (address, city):
Ľ			→			Location (address, city):
					1b. Purchase Date:	1c. Date eaten:
				2.	Sunflower seeds?	
		<u> </u>	i		2a. Place purchased from or eaten	at:
,	,				•	Location (address, city):
\mathcal{L}						Location (address, city):
					2b. Purchase Date:	2c. Date eaten:
				3.	Sesame seeds?	
	1	i	1	<u> </u>	3a. Place purchased from or eaten	at:
	,				-	Location (address, city):
\mathcal{L}						Location (address, city):
					3b. Purchase Date:	3c. Date eaten:
П	П		П	4.	Dried shrimp?	
		<u> </u>		ļ	4a. Place purchased from or eaten	at·
					Location 1:	Location (address, city):
\mathcal{L}			→			Location (address, city):
					4b. Purchase Date:	
Comm	ents:			<u> </u>		

Section 11. Food Exposures

Now I'd like to ask you about a long list of food items, and for each one my question will be "Did you (your child) eat it in the 7 days before you got sick?" The lists are organized into categories, like eggs and dairy foods, vegetables and fruits, and so on. For each item, please answer as yes, no, or may have eaten the food in the 7 days before you/your child got sick. If you tasted a food, please say yes. Some of the questions might seem a little repetitive, but try and answer each question individually, even if you think it was already covered. Please provide as many details as you can remember about the type of food, brand, how it was eaten, where it was eaten, and where it was purchased.

Local ID #:		CAID #:
Y M N FRESH FRUIT (Not frozen or cooked) A mango B papaya C dayote (in Vietnamese, su su, trai su) D apples E pears peaches nectarines G apricots H persimmons I persimmons J tangerines K lemon M lime raspberries Please fill in any comments on types, brands, how eaten, when	A	FRESH FRUIT (Not frozen or cooked) blueberries blackberries cherries plums any kind of grapes if yes green grapes red grapes bananas plantains honeydew watermelon kiwi pineapple coconut coconut milk other fresh fruit: purchased in the space below.
Y M N celery celery mini-carrots in sealed bag loose or bagged carrots {full size} cucumbers broccoli cauliflower green bell peppers red bell peppers asparagus fresh corn snow peas {eaten in pod} fresh beans brussel sprouts eggplant cucchini or other "soft" squash any "hard" squash {pumpkin, acom, etc.} white or yellow onions R	A	FRESH VEGETABLES {Not frozen} leeks avocado {or guacamole} cabbage potatoes yams or sweet potatoes alfalfa sprouts bean sprouts any other sprouts {clover, mixed, broccoli, etc} fresh basil fresh parsley fresh cilantro other fresh herbs fresh garlic fresh mushrooms beets, turnips, or radishes any "organic" produce other fresh vegetables:

Υ	М	N	DAIRY AND EGGS	,	1	М	N	CHEESE
			eggs {anything anywhere from fresh eggs} If yes,	A]			cream cheese
			any eggs at home	в]			cottage cheese
			any eggs away from home	С]			Ricotta
			any eggs anywhere that were runny	D	3			any "string" cheese
			anything that had eggs that were still raw in it {e.g.,	E]			any cheese sold as or cut from solid blocks {"typic
			dough, sauces, homemade ice cream, mayo}	F]			any cheese on a deli-type sandwich
			any egg substitutes {Egg-Beaters, etc.}	G []			any cheese spread
; _			butter {real butter; not margarine}	Η]			American (processed) cheese
<i>1</i> 🗖			buttermilk (fluid, not powdered)	1	3			cheddar
			sour cream	J]			Swiss
			whipped cream	K]			uncooked mozzarella (e.g., not cooked on pizza)
(fresh or flavored store-bought yogurt	L]			any Parmesan or Romano
. 🗆			frozen yogurt	М]			any blue-veined cheese {Bleu, gorgonzola,}
/ _			ice cream	N]			feta
v 🗖			ice cream bars or frozen dairy dessert items	0]			any cheese made from goat or sheep milk
			any pasteurized {"regular"} milk.	P				any fancy imported cheese
			any unpasteurized {raw} milk	Q				homemade Mexican-style {queso fresco, q. blanco
Q 🗖			other dairy or egg product:	R				store-bought Mexican-style {queso fresco, q. bland
				S]			any cheese made from unpasteurized milk {often homemade or sold off-the-farm or door-to-door
			ny comments on types, brands, how eaten, whe	T				other cheese product:
				Ī				
Y	M	N	MEAT & POULTRY		<u>r</u>	M	N	COOKED OR PROCESSED MEATS
4 □			any chicken prepared at home {i.e., not take-out}	A]			smoked or dried fish {e.g., lox}
а П			any chicken prepared at home {i.e., not take-out} anything prepared at home from a "whole" chicken	А [В []			smoked or dried fish {e.g., lox} any pre-packaged sliced deli meats
A \square			any chicken prepared at home {i.e., not take-out} anything prepared at home from a "whole" chicken if yes, was that chicken frozen when you got it?	А [В [С []			smoked or dried fish {e.g., lox} any pre-packaged sliced deli meats any other sliced deli meats {i.e., <i>not</i> pre-packaged
			any chicken prepared at home {i.e., not take-out} anything prepared at home from a "whole" chicken if yes, was that chicken frozen when you got it? anything prepared at home from pre-cut chicken parts	A (1) B (1) C (1) D (1)]			smoked or dried fish {e.g., lox} any pre-packaged sliced deli meats any other sliced deli meats {i.e., <i>not</i> pre-packaged corn dogs
	00000	00000	any chicken prepared at home {i.e., not take-out} anything prepared at home from a "whole" chicken if yes, was that chicken frozen when you got it? anything prepared at home from pre-cut chicken parts if yes, was that chicken frozen when you got it?	A (1) B (1) C (1) D (1) E (1)				smoked or dried fish {e.g., lox} any pre-packaged sliced deli meats any other sliced deli meats {i.e., not pre-packaged corn dogs hot dogs
	00000	00000	any chicken prepared at home {i.e., not take-out} anything prepared at home from a "whole" chicken if yes, was that chicken frozen when you got it? anything prepared at home from pre-cut chicken parts if yes, was that chicken frozen when you got it? any chicken prepared or eaten away from home	A 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0				smoked or dried fish {e.g., lox} any pre-packaged sliced deli meats any other sliced deli meats {i.e., not pre-packaged corn dogs hot dogs bologna
	000000	000000	any chicken prepared at home {i.e., not take-out} anything prepared at home from a "whole" chicken if yes, was that chicken frozen when you got it? anything prepared at home from pre-cut chicken parts if yes, was that chicken frozen when you got it? any chicken prepared or eaten away from home anything from ground chicken	A () B () C () D () E () G ()			000000	smoked or dried fish {e.g., lox} any pre-packaged sliced deli meats any other sliced deli meats {i.e., not pre-packaged corn dogs hot dogs bologna bacon
	0000000	00000000	any chicken prepared at home {i.e., not take-out} anything prepared at home from a "whole" chicken if yes, was that chicken frozen when you got it? anything prepared at home from pre-cut chicken parts if yes, was that chicken frozen when you got it? any chicken prepared or eaten away from home anything from ground chicken ground turkey	A () B () C () D () E () G () H ()			0000000	smoked or dried fish {e.g., lox} any pre-packaged sliced deli meats any other sliced deli meats {i.e., not pre-packaged corn dogs hot dogs bologna bacon breakfast sausage
	00000000	000000000	any chicken prepared at home {i.e., not take-out} anything prepared at home from a "whole" chicken if yes, was that chicken frozen when you got it? anything prepared at home from pre-cut chicken parts if yes, was that chicken frozen when you got it? any chicken prepared or eaten away from home anything from ground chicken ground turkey any other turkey {whole or parts}	A C C C C C C C C C C C C C C C C C C C			00000000	smoked or dried fish {e.g., lox} any pre-packaged sliced deli meats any other sliced deli meats {i.e., not pre-packaged corn dogs hot dogs bologna bacon breakfast sausage any other sausage/bratwurst etc.
	0000000000	0000000000	any chicken prepared at home {i.e., not take-out} anything prepared at home from a "whole" chicken if yes, was that chicken frozen when you got it? anything prepared at home from pre-cut chicken parts if yes, was that chicken frozen when you got it? any chicken prepared or eaten away from home anything from ground chicken ground turkey any other turkey {whole or parts} duck or game hen	A C C C C C C C C C C C C C C C C C C C		000000000	0000000000	smoked or dried fish {e.g., lox} any pre-packaged sliced deli meats any other sliced deli meats {i.e., not pre-packaged corn dogs hot dogs bologna bacon breakfast sausage any other sausage/bratwurst etc. pepperoni/salami
	00000000	000000000	any chicken prepared at home {i.e., not take-out} anything prepared at home from a "whole" chicken if yes, was that chicken frozen when you got it? anything prepared at home from pre-cut chicken parts if yes, was that chicken frozen when you got it? any chicken prepared or eaten away from home anything from ground chicken ground turkey any other turkey {whole or parts} duck or game hen veal	A C C C C C C C C C C C C C C C C C C C		0000000000		smoked or dried fish {e.g., lox} any pre-packaged sliced deli meats any other sliced deli meats {i.e., not pre-packaged corn dogs hot dogs bologna bacon breakfast sausage any other sausage/bratwurst etc. pepperoni/salami store-bought beef sticks/jerky
	00000000000	0000000000	any chicken prepared at home {i.e., not take-out} anything prepared at home from a "whole" chicken if yes, was that chicken frozen when you got it? anything prepared at home from pre-cut chicken parts if yes, was that chicken frozen when you got it? any chicken prepared or eaten away from home anything from ground chicken ground turkey any other turkey {whole or parts} duck or game hen veal pork	A C C C C C C C C C C C C C C C C C C C		0000000000	0000000000	smoked or dried fish {e.g., lox} any pre-packaged sliced deli meats any other sliced deli meats {i.e., not pre-packaged corn dogs hot dogs bologna bacon breakfast sausage any other sausage/bratwurst etc. pepperoni/salami
		0000000000000	any chicken prepared at home {i.e., not take-out} anything prepared at home from a "whole" chicken if yes, was that chicken frozen when you got it? anything prepared at home from pre-cut chicken parts if yes, was that chicken frozen when you got it? any chicken prepared or eaten away from home anything from ground chicken ground turkey any other turkey {whole or parts} duck or game hen veal pork ham	A C C C C C C C C C C C C C C C C C C C				smoked or dried fish {e.g., lox} any pre-packaged sliced deli meats any other sliced deli meats {i.e., not pre-packaged corn dogs hot dogs bologna bacon breakfast sausage any other sausage/bratwurst etc. pepperoni/salami store-bought beef sticks/jerky other meat or poultry: SEAFOOD
			any chicken prepared at home {i.e., not take-out} anything prepared at home from a "whole" chicken if yes, was that chicken frozen when you got it? anything prepared at home from pre-cut chicken parts if yes, was that chicken frozen when you got it? any chicken prepared or eaten away from home anything from ground chicken ground turkey any other turkey {whole or parts} duck or game hen veal pork	A C C C C C C C C C C C C C C C C C C C				smoked or dried fish {e.g., lox} any pre-packaged sliced deli meats any other sliced deli meats {i.e., not pre-packaged corn dogs hot dogs bologna bacon breakfast sausage any other sausage/bratwurst etc. pepperoni/salami store-bought beef sticks/jerky other meat or poultry:
			any chicken prepared at home {i.e., not take-out} anything prepared at home from a "whole" chicken if yes, was that chicken frozen when you got it? anything prepared at home from pre-cut chicken parts if yes, was that chicken frozen when you got it? any chicken prepared or eaten away from home anything from ground chicken ground turkey any other turkey {whole or parts} duck or game hen veal pork ham lamb	A C C C C C C C C C C C C C C C C C C C				smoked or dried fish {e.g., lox} any pre-packaged sliced deli meats any other sliced deli meats {i.e., not pre-packaged corn dogs hot dogs bologna bacon breakfast sausage any other sausage/bratwurst etc. pepperoni/salami store-bought beef sticks/jerky other meat or poultry: SEAFOOD
			any chicken prepared at home {i.e., not take-out} anything prepared at home from a "whole" chicken if yes, was that chicken frozen when you got it? anything prepared at home from pre-cut chicken parts if yes, was that chicken frozen when you got it? any chicken prepared or eaten away from home anything from ground chicken ground turkey any other turkey {whole or parts} duck or game hen veal pork ham lamb any kind of game {venison, pheasant, etc.—	A 0 B 0 C 0 D 0 C C 0 C C C C C C C C C C C C				smoked or dried fish {e.g., lox} any pre-packaged sliced deli meats any other sliced deli meats {i.e., not pre-packaged corn dogs hot dogs bologna bacon breakfast sausage any other sausage/bratwurst etc. pepperoni/salami store-bought beef sticks/jerky other meat or poultry: SEAFOOD
			any chicken prepared at home {i.e., not take-out} anything prepared at home from a "whole" chicken if yes, was that chicken frozen when you got it? anything prepared at home from pre-cut chicken parts if yes, was that chicken frozen when you got it? any chicken prepared or eaten away from home anything from ground chicken ground turkey any other turkey {whole or parts} duck or game hen veal pork ham lamb any kind of game {venison, pheasant, etc.—	A C C C C C C C C C C C C C C C C C C C				smoked or dried fish {e.g., lox} any pre-packaged sliced deli meats any other sliced deli meats {i.e., not pre-packaged corn dogs hot dogs bologna bacon breakfast sausage any other sausage/bratwurst etc. pepperoni/salami store-bought beef sticks/jerky other meat or poultry: SEAFOOD
			any chicken prepared at home {i.e., not take-out} anything prepared at home from a "whole" chicken if yes, was that chicken frozen when you got it? anything prepared at home from pre-cut chicken parts if yes, was that chicken frozen when you got it? any chicken prepared or eaten away from home anything from ground chicken ground turkey any other turkey {whole or parts} duck or game hen veal pork ham lamb any kind of game {venison, pheasant, etc.—	A C C C C C C C C C C C C C C C C C C C				smoked or dried fish {e.g., lox} any pre-packaged sliced deli meats any other sliced deli meats {i.e., not pre-packaged corn dogs hot dogs bologna bacon breakfast sausage any other sausage/bratwurst etc. pepperoni/salami store-bought beef sticks/jerky other meat or poultry: SEAFOOD
			any chicken prepared at home {i.e., not take-out} anything prepared at home from a "whole" chicken if yes, was that chicken frozen when you got it? anything prepared at home from pre-cut chicken parts if yes, was that chicken frozen when you got it? any chicken prepared or eaten away from home anything from ground chicken ground turkey any other turkey {whole or parts} duck or game hen veal pork ham lamb any kind of game {venison, pheasant, etc.—	A C C C C C C C C C C C C C C C C C C C				smoked or dried fish {e.g., lox} any pre-packaged sliced deli meats any other sliced deli meats {i.e., not pre-packaged corn dogs hot dogs bologna bacon breakfast sausage any other sausage/bratwurst etc. pepperoni/salami store-bought beef sticks/jerky other meat or poultry: SEAFOOD
			any chicken prepared at home {i.e., not take-out} anything prepared at home from a "whole" chicken if yes, was that chicken frozen when you got it? anything prepared at home from pre-cut chicken parts if yes, was that chicken frozen when you got it? any chicken prepared or eaten away from home anything from ground chicken ground turkey any other turkey {whole or parts} duck or game hen veal pork ham lamb any kind of game {venison, pheasant, etc.—	A C C C C C C C C C C C C C C C C C C C				smoked or dried fish {e.g., lox} any pre-packaged sliced deli meats any other sliced deli meats {i.e., not pre-packaged corn dogs hot dogs bologna bacon breakfast sausage any other sausage/bratwurst etc. pepperoni/salami store-bought beef sticks/jerky other meat or poultry: SEAFOOD
			any chicken prepared at home {i.e., not take-out} anything prepared at home from a "whole" chicken if yes, was that chicken frozen when you got it? anything prepared at home from pre-cut chicken parts if yes, was that chicken frozen when you got it? any chicken prepared or eaten away from home anything from ground chicken ground turkey any other turkey {whole or parts} duck or game hen veal pork ham lamb any kind of game {venison, pheasant, etc.—	A C C C C C C C C C C C C C C C C C C C				smoked or dried fish {e.g., lox} any pre-packaged sliced deli meats any other sliced deli meats {i.e., not pre-packaged corn dogs hot dogs bologna bacon breakfast sausage any other sausage/bratwurst etc. pepperoni/salami store-bought beef sticks/jerky other meat or poultry: SEAFOOD

Local	ID #:	:						CAID #:
Y A	M	N	PREMADE AND DRIED FOODS pre-made ethnic specialty food peanut butter any fresh-ground "natural" peanut butter almonds walnuts cashews pistachios other seeds (e.g., pepita) raisins other premade/dried foods:	B C D	Y	M	N	miscellany any fresh salsa taco shells tortillas bulk chocolate (not wrapped candy) any spices bought in bulk or at ethnic specialty markets (e.g., from a bin or in a plastic pouch, Indian groceries, etc.) any spices at home first opened in the 2 weeks before illness onset
Y A B C D C F G G G G G G G G G	M		FROZEN FOODS ethnic specialty frozen food, e.g., tamales other frozen foods: SNACK FOODS crackers: cookies: chips (potato, corn, Fritos, etc.) candy: other snack foods:	B C D	Y	x	0 0 0	SPECIFIC FOODS EATEN OUT These refer to food eaten or prepared away from home anything from a salad bar any kind of salad made with lettuce or greens anything with raw tomatoes any kind of burrito or "wrap" any kind of stir-fry or other dish that might have included bean sprouts anything that might have had fresh cilantro such as salsa, spring roll, taco, and other Mexican and Asian foods
Pleas	e fill	in a	nny comments on types, brands, how eaten, whe	re e	ater	n, wl	iere	purchased in the space below.

That's my last question. I realized that I have asked you a lot of questions. Do you have any questions for me?

Thank you very much for your time and assistance. These interviews are extremely valuable in helping us solve the mystery of why people are getting sick. Depending on what we find out when we put these interviews together, we may need to follow up about a few details. Are there any other numbers I should have in case I need to reach you quickly?

If you think of anything else or need to contact me, you can call me at _____. Thank you again for your time.

City and County of San Francisco

Department of Public Health



Edwin M. Lee Mayor

Appendix C

Barbara A. Garcia, MPA
Director of Health

Tomás J. Aragón, MD, DrPH Health Officer

Date: 08/30/2013

Burma SuperStar Restaurant 309 Clement St San Francisco, CA 94118 Tel: (415) 387-2147

Dear Owner and Managers,

The San Francisco Department Public Health is conducting an investigation of at least nine patients with *E. coli* O157 infection that reported eating in your restaurant on August 16 and 17, 2013. *E. coli* O157 bacteria cause bloody diarrhea that can be complicated by kidney failure. Several patients have been hospitalized.

Our investigation suggests these patients became infected at your restaurant, though at this point we do not whether from a contaminated food ingredient, a contaminated food item, or a sick foodhandler. To complete our investigation we need your full cooperation.

Our Environmental Health inspectors will be working with your restaurant to complete this investigation. We will require the following:

- 1. List of all workers that worked on August 16 and 17, 2013. Please include their phone numbers.
- 2. Confidential interviews with these workers.
- 3. All foodhandlers that worked on August 16 and 17, 2013 are required to submit stool specimens for testing of *E. coli* O157 by Wednesday, September 4, 2013.
- 4. All foodhandlers must follow strict food and hand sanitation practices.
- 5. All foodhandlers must complete approved food and hand sanitation training.
- 6. All foodhandlers that are or become sick (fever or diarrhea) cannot come to work, they must be reported to the SFDPH (415-554-2830), and they must follow our instructions for stool testing before they can return to work.
- 7. Strictly adhere to all recommendations and requests by our Environmental Health inspectors.

Your cooperation is essential to protecting the health of the public and your patrons.

Thank you for your full cooperation,

Dr. Tomás Aragón Health Officer, City & County of San Francisco Director, Population Health Division

Appendix D



Edwin M. Lee, Mayor

San Francisco Department of Public Health

Barbara A. Garcia, MPA Director of Health

Tomás J. Aragón, MD, DrPH Health Officer

FOR IMMEDIATE RELEASE August 30, 2013

CONTACT INFO: Burma Superstar: Joe Arellano

joe@joearellano.com

San Francisco Department of Public Health:

Eileen.Shields@sfdph.org 415/554-2507

Statements Regarding E. Coli Cases in San Francisco

STATEMENT BY TOMÁS J. ARAGÓN, MD, DRPH, SAN FRANCISCO HEALTH OFFICER

SAN FRANCISCO, CA - The San Francisco Department of Public Health (SFDPH) is investigating an outbreak of E. coli O157 infection in 14 persons (11 San Francisco residents), 9 of whom ate at a restaurant in San Francisco on August 16 or 17. There have been no fatalities and there have been no new cases since this exposure date. Based on our current investigation, our preliminary conclusion is that there is no ongoing risk to the public's health. The restaurant, San Francisco Burma Superstar, is fully cooperating with health authorities. Their environmental health food inspections have been excellent. The restaurant will remain open and SFDPH is working with owners to ensure continuing safe food storage, preparation, and handling. SFDPH is continuing its investigation, conducting special interview studies with the patients to determine how they may have been exposed and working closely with the California Department of Public Health.

Residents are reminded to always follow good hygiene practices, including washing hands thoroughly with soap and water after using the bathroom, changing diapers and before preparing food or eating. Safe food-handling includes cooking meats thoroughly, and thoroughly washing hands, counters, cutting boards, and utensils after touching raw meat. San Franciscans experiencing symptoms of E. coli infection, which may include abdominal cramps and diarrhea, which is often bloody, should consult their doctors.

-more-

See next page for San Francisco Burma Superstar statement

STATEMENT BY SAN FRANCISCO BURMA SUPERSTAR REGARDING REPORTED CASES OF E. COLI

SAN FRANCISCO, CA— Today San Francisco Burma Superstar owner Desmond Tan released the following statement in response to reported cases of E. coli at his restaurant.

"We understand that several customers who dined at our restaurant on or around August 17th were exposed to E coli. We have been informed by the Department of Public Health that this is an isolated incident and we are fully cooperating with their investigation.

San Francisco Burma Superstar has been in business for over 17 years, serving hundreds of people everyday and this is the first incident that we have ever had in our history. We have and continue to adhere to the highest food safety health practices, including having DPH officials provide food safety seminars to our staff. Additionally, we have always utilized vendors that provide only the best ingredients.

We are working with public health officials to identify the exact cause of these incidents, and the City has reassured us that this was an isolated case and that San Francisco Burma Superstar is a safe place to eat.

We plan to continue using thorough food safety practices and will ensure that all of our vendors do so as well. We are confident that any exposure has been eliminated and that this appears to be an isolated and singular incident. We greatly apologize for the inconvenience this has caused and thank all of our customers for their continued support and patience. We are doing everything we can to ensure that an incident of this type never occurs again. We have decided to voluntarily close our restaurant over the Labor Day holiday and plan to reopen on Monday."

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Local ID #:	
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Appendix E

CAID #: _	
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☐ Case ☐ Control #____

FOCUSED QUESTIONNAIRE FOR SAN FRANCISCO E. coli 0157 cluster (Burma Superstar) VERSION 1: 08/29/13

Section	1: Interv	iewer in	formation (Questions 1-2 to be completed by interviewer prior to questionnaire administration)					
1. Pul	seNet ID:			No PulseNet ID 2. Local ID#:					
3. Date of Interview: $\frac{1}{M} \frac{1}{M} \frac{1}{D} \frac{1}{D} \frac{1}{Y} \frac{1}{Y}$									
4. Inte	rviewer In	formatio	n Name						
5. Res	spondent v	vas:							
	· · · · · · · · · · · · · · · · · · ·			ike to begin by asking a few questions about yourself (your child) and your household.					
1. Wh									
2. Birt	hdate			M Y Y Y Y Y					
3. Sex	(:			∕lale ☐ Female ☐ Unknown					
4. His	panic or L	atino ori	gin? 🔲 \	es □ No □ Unknown					
5. Ho	w would yo e?	ou descr	ribe your	 ☐ White ☐ Black/ African American ☐ Native Hawaiian/Other Pacific Islander ☐ Asian, specify ☐ Unknown 					
Section	3: <u>CLINIC</u>	AL INFO	rmation: N	low I have a few questions about any symptoms or illnesses you may have had.					
	Interviewe nnaire adn			orm or hypothesis generating questionnaire are available, this section can be completed prior to					
Yes	Maybe	No	Don't	Did/Were you (your child):					
			Know	Since August 1, have you (your child) had any diarrhea (defined as at least 3 loose stools					
				in 24 hours)?					
				If yes, was the diarrhea bloody? ☐ Yes ☐ No ☐ Unknown					
				2. Have any fever?					
				3. Have any vomiting?					
Ш	Ш			4. Have any abdominal cramps?					
				Note to interviewer: If no symptoms, skip to Section 4.					
				5. What day did the symptoms start? / / / (if unknown, enter99/99/9999) M M D D Y Y Y Y					
				6. What day did the diarrhea start? / / / (if unknown, enter99/99/9999) M M D D Y Y Y Y					
				7. Hospitalized overnight or longer?					
$\overline{}$				4a. When were you admitted? / / / (if unknown, enter 99/99/9999)					
_				MMDDYYYY					
				4b. When were you discharged? / / / (if unknown, enter 99/99/9999)					
				MMDDYYYY					
				☐ Still hospitalized					
				4c. Name of hospital:					
				8. Have hemolytic uremic syndrome (HUS) or kidney failure?					
				Have any close contact with anyone with diarrhea or vomiting?					
<u></u>				6a. Who?					
10 Ho	w many da	vs total	were you	☐ Unknown Sick? ☐ Unknown ☐ Still III ☐ Case is deceased					
		.,		=================================					

□ Case	□ Cont	rol #						
								ut foods you may have eaten at a specific restaurant in San Francisco. I know se let us know, even if you had only a bite or a small taste. Take your time.
Yes	Maybe	No	Don't Know					hild):
					out	t?		ds from Burma Superstar or BStar restaurant, either as dine-in or take- wer: If response is NO or DON'T KNOW, skip to closing statement.
	<u> </u>	İ		NO				estaurant: Burma Superstar BStar
"			→					(address, city, state):
								or take-out: □Dine-in □Take-out
								meal:
								meal:
	Ιп			2.	Dic	d you	и (уо	ur child) eat any salads? Remember, we want to know even if you just
				\//b				taste or bite.
Y			→					owing salads did you eat?
				Y	M		DK	Tea Leaf Salad
								Ginger Salad
								Rainbow Salad
								Burmese Style Chicken Salad
								Mango Salad
								,
								Burmese Traditional Rice Salad
				For	· anv	of t	hese	dishes:
				Y	M			diolios.
				I -				Did you ask for any changes or substitutions to the dish? (i.e., dressing/sauce on the side, no jalapenos, using a different meat, vegetarian, etc.) If yes, which dish and please describe:
								Did you add any condiments, spices, seasonings, or sauces to the dish? If yes, please describe:
								ember the name of the dish, can you describe the ingredients and how it was ht out to the table?:
				3.				ur child) eat any appetizers? Remember, we want to know even if you
	<u> </u>	<u> </u>		\//h	-			small taste or bite.
Υ_			→					owing appetizers did you eat?
				Υ	M	N	DK	Burmese Samusas (raviolis filled with curry spices, potatoes and sauce)
						_	_	If yes, with: □ chicken □ lamb □ vegetarian
								Fried Yellow Bean Tofu
								Platha and Dip (multilayered bread with coconut chicken curry sauce)
								Lettuce Cups
								Mu Shu Vegetable Wraps (vegetable or beef)
								If yes, with: ☐ vegetable ☐beef
								Salt and Pepper Chicken
								!!
1								Sticky Fingers (nork riblettes, with hone in)

CAID #: _____

Local ID #: _____

Local ID #:	CAID #:
☐ Case ☐ Control #	
•	For any of these dishes: Y M N DK Did you ask for any changes or substitutions to the dish? (i.e., dressing/sauce on the side, no jalapenos, using a different meat, vegetarian, etc.) If yes, which dish and please describe: Did you add any condiments, spices, seasonings, or sauces to the dish?
	If you can't remember the name of the dish, can you describe the ingredients and how it was cooked or brought out to the table?:
Yes Maybe No Don't Know	Did you (your child):
	4. Did you (your child) eat any soups? Remember, we want to know even if you just had a small taste or bite.
	Which of the following soups did you eat?
	Y M N DK □ □ □ □ Vegetarian Samusa Soup □ □ □ □ Oh Noh Hinga (catfish chowder) □ □ □ □ Oh Noh Kauswer (coconut chicken noodle soup)
	For any of these dishes: Y M N DK Did you ask for any changes or substitutions to the dish? (i.e., dressing/sauce on the side, no jalapenos, using a different meat, vegetarian, etc.) If yes, which dish and please describe:
	☐ ☐ ☐ ☐ ☐ Did you add any condiments, spices, seasonings, or sauces to the dish? If yes, please describe: If you can't remember the name of the dish, can you describe the ingredients and how it was cooked or brought out to the table?:
	5. Did you (your child) eat any chicken dishes? Remember, we want to know even if
	you just had a small taste or bite. Which of the following chicken dishes did you eat?
	Y M N DK Classic Burmese chicken Casserole with Cardamom Cinnamon Rice Mint chicken Chicken Dahl (special curry with yellow beans, chicken is on the bone) Fiery chicken with tofu Spicy and Crispy chicken Chicken with fresh basil Sesame chicken Chicken Tofu kebat Mango chicken Mango chicken
	For any of these dishes: Y M N DK Did you ask for any changes or substitutions to the dish? (i.e., dressing/sauce on the side, no jalapenos, using a different meat, vegetarian, etc.) If yes, which dish and please describe:

Locai ID	#:							CAID #:
□ Case	□ Cont	rol #						
				Y			DK	Did you add any condiments, spices, seasonings, or sauces to the dish? If yes, please describe:
				If you	ou c ked	an't or b	reme	ember the name of the dish, can you describe the ingredients and how it was ht out to the table?:
Yes	Maybe	No	Don't Know]	-			hild):
				6.				ur child) eat any pork dishes? Remember, we want to know even if you mall taste or bite.
\mathcal{L}			→	Wh	ich (of th	e follo	owing pork dishes did you eat?
				Y 	M 		DK	Pork curry with potatoes Pumpkin pork stew
								Braised pork belly with pickled mustard greens Basil Chili pork belly
				For	anv	of t	hese	dishes:
				Υ	M		DK	
								Did you ask for any changes or substitutions to the dish? (i.e., dressing/sauce on the side, no jalapenos, using a different meat, vegetarian, etc.) If yes, which dish and please describe:
				О				Did you add any condiments, spices, seasonings, or sauces to the dish? If yes, please describe:
								ember the name of the dish, can you describe the ingredients and how it was ht out to the table?:
				7.				ur child) eat any beef dishes? Remember, we want to know even if you mall taste or bite.
$\overline{}$			→	Wh	ich (of th	e follo	owing beef dishes did you eat?
				Y	M	N 0 0 0	DK	Burmese style curry with beef Sesame beef Homestyle Oxtail claypot
								Steak Kebat Fiery Tofu with beef
								Mango beef
				For				dishes:
					П	N	DK	Did you ask for any changes or substitutions to the dish? (i.e., dressing/sauce on the side, no jalapenos, using a different meat, vegetarian, etc.) If yes, which dish and please describe:
								Did you add any condiments, spices, seasonings, or sauces to the dish? If yes, please describe:
								ember the name of the dish, can you describe the ingredients and how it was ht out to the table?:

Local ID	#:							CAID #:
□ Case	□ Con	trol #						
Yes	Maybe	No	Don't Know	Die	d yo	u (y	our c	hild):
				8.	Die	d yo	u (yo	our child) eat any lamb dishes? Remember, we want to know even if you
$\overline{}$				WH				small taste or bite. owing lamb dishes did you eat?
_				Υ		N		
								Burmese style curry with lamb
						_		Chili lamb Fiery tofu with lamb
					J		J	riely told with lamb
				F o Y	r any M	of 1	these DK	dishes:
								Did you ask for any changes or substitutions to the dish? (i.e., dressing/sauce on the side, no jalapenos, using a different meat, vegetarian, etc.) If yes, which dish and please describe:
				П			0	Did you add any condiments, spices, seasonings, or sauces to the dish? If yes, please describe:
								ember the name of the dish, can you describe the ingredients and how it was ht out to the table?:
				9.				our child) eat any seafood dishes? Remember, we want to know even if d a small taste or bite.
<u></u>				Wł				owing seafood dishes did you eat?
			ŕ	Υ	М	N	DK	
								Burmese style curry If yes, with: □ shrimp □catfish
								SuperStar shrimp (wok tossed shrimps with a chili and garlic sauce)
								Pumpkin shrimp
								Garlic chili shrimp Lemongrass salmon
								Walnut shrimp
								Shrimp Kebat Mango shrimp
				Fo			these DK	dishes:
								Did you ask for any changes or substitutions to the dish? (i.e., dressing/saucon the side, no jalapenos, using a different meat, vegetarian, etc.) If yes, which dish and please describe:
				_			_	Did you add any condiments, spices, seasonings, or sauces to the dish? If yes, please describe:
								ember the name of the dish, can you describe the ingredients and how it was ht out to the table?:

Local ID) #:							CAID #:
□ Case	□ Cont	trol #						
Yes	Maybe	No	Don't Know	Did	you	ı (yc	our cl	hild):
				10.				ur child) eat any noodles dishes? Remember, we want to know even if d a small taste or bite.
J		·		Whi				owing noodle dishes did you eat?
				0000	M	N		SuperStar Vegetarian Noodles Nan Gyi Dok (mild coconut chicken rice noodle curry) Bun Tay Kauswer (coconut chicken curry flour noodle) Nan Pia Dok (coconut chicken curry flat flour noodles) Shan Noodles (rice noodles in a spicy tomato sauce with pickled radish, cilantro, peanuts, and choice of chicken or tofu) If yes, with: chicken tofu Garlic noodles If yes, with: duck pork tofu broccoli
				Υ	M		DK	dishes: Did you ask for any changes or substitutions to the dish? (i.e., dressing/sauce on the side, no jalapenos, using a different meat, vegetarian, etc.) If yes, which dish and please describe:
				If yo	□ ou ca ked	□ an't⊣ or b	reme	Did you add any condiments, spices, seasonings, or sauces to the dish? If yes, please describe: mber the name of the dish, can you describe the ingredients and how it was not out to the table?:
				11.				ur child) eat any rice dishes? Remember, we want to know even if you mall taste or bite.
$\overline{}$				Whi	-T			
			•	Y 0 0 0 0			DK	Coconut rice Tan poi (Basmatti rice with cardamom, cinnamon, raisins, fried onions) White Jasmine rice Brown Jasmine rice
				Υ	M		DK	Did you ask for any changes or substitutions to the dish? (i.e., dressing/sauce on the side, no jalapenos, using a different meat, vegetarian, etc.) If yes, which dish and please describe:
								Did you add any condiments, spices, seasonings, or sauces to the dish? If yes, please describe:
								mber the name of the dish, can you describe the ingredients and how it was not out to the table?:

Local ID	#:			CAID #:
□ Case	□ Cont	rol #		
Yes	Maybe	No	Don't Know	Did you (your child):
				12. Did you (your child) eat any vegetable or tofu dishes? Remember, we want to know even if you just had a small taste or bite.
				Which of the following vegetable or tofu dishes did you eat?
			•	Y M N DK
				□ □ □ Peashoots
				□ □ □ Wok Tossed Broccoli
				□ □ □ Poodi (Potato Curry)
				□ □ □ Yellow Bean Curry
				□ □ □ Vegetable Curry Delux
				□ □ □ Okra Tofu
				□ □ □ Tofu Vegetable Kebat
				□ □ □ Okra Egg Curry
				□ □ □ Sesame Tofu
				D Dried Fried String Beans
				□ □ □ □ Eggplant with Garlic Sauce
				□ □ □ Eggplant and Curry Tofu
				Tofu Tower Tofu Tower Tofu Tower Tofu Tower
				□ □ □ □ Fiery Vegetables with Tofu
				For any of these dishes:
				Y M N DK
				☐ ☐ ☐ Did you ask for any changes or substitutions to the dish? (i.e., dressing/sauce
				on the side, no jalapenos, using a different meat, vegetarian, etc.)
				If yes, which dish and please describe:
				, ,
				☐ ☐ ☐ ☐ ☐ Did you add any condiments, spices, seasonings, or sauces to the dish? If yes, please describe:
				If you can't remember the name of the dish, can you describe the ingredients and how it was cooked or brought out to the table?:
				13. Did you (your child) have any drinks? Remember, we want to know even if you just had a small taste or sip.
$\overline{}$!		Which of the following drinks did you have?
_				Y M N DK
				□ □ □ □ Lemonade
				□ □ □ Fresh coconut juice
				□ □ □ Water
				□ □ □ Other
				14. We have covered a wide variety of food and drinks. Are there any other items that you (your child) ate or drank that have not been mentioned?
$\overline{}$				Please describe with as much detail as possible.
_				
Comme	ents:			
That's my	last question	on. I real	ized that I h	ave asked you a lot of questions. Do you have any questions for me?
Thank you	I Very much	for your	time and a	ssistance. These interviews are extremely valuable in helping us solve the mystery of why people are getting
				issistance. These interviews are extremely valuable in neiping us solve the mystery of why people are getting I we put these interviews together, we may need to follow up about a few details. Are there any other numbers
	-			quickly? If you think of anything else or need to contact me, you can call
ma at			again for v	

epicurve.dates function for R

Appendix F

```
epicurve.dates = function (x, format = "%Y-%m-%d", strata = NULL,
                         min.date, max.date, before = 7, after = 7,
                         width = 1, space = 0, tick = TRUE,
                         tick.offset = 0.5, segments = FALSE, ...){
 dates0 <- as.Date(x, format = format)</pre>
 if (missing(min.date)) {
   min.date <- min(dates0, na.rm = TRUE) - before
 if (missing(max.date)) {
   max.date <- max(dates0, na.rm = TRUE) + after</pre>
 cdates <- seq(min.date, max.date, by = 1)</pre>
 dates <- factor(as.character(dates0), levels = as.character(cdates))</pre>
 if (is.null(strata)) {
   dat <- t(as.matrix(table(dates)))</pre>
 else {
   dat <- t(table(dates, strata))</pre>
 xvals <- barplot(dat, width = width, space = space, ...)
   axis(1, at = c(0, xvals + tick.offset), labels = FALSE, tick = TRUE)
 if (segments) {
   x <- xvals - (width/2)
   y2 <- apply(dat, 2, sum)
   xy2 <- cbind(x, y2)
   y0 < - cbind(xy2[1, 1], 0:xy2[1, 2])
   z0 < - cbind(y0, y0[, 1] + width, y0[, 2])
   for (i in 2:nrow(xy2)) {
     yy <- cbind(xy2[i, 1], 0:xy2[i, 2])
     z \leftarrow cbind(yy, yy[, 1] + width, yy[, 2])
     z2 <- rbind(z0, z)
     z0 <- z2
   }
   segments(z0[, 1], z0[, 2], z0[, 3], z0[, 4])
 cmday <- as.numeric(format(cdates, format = "%d"))</pre>
 cmonth <- format(cdates, format = "%b")</pre>
 cyear <- format(cdates, format = "%Y")</pre>
 rr <- list(dates = dates0, dates2 = dates, xvals = xvals,</pre>
            cdates = cdates, cmday = cmday, cmonth = cmonth, cyear = cyear)
 invisible(rr)
}
## Read data into R
##-----
dat <- read.table("final-linelist.txt", header = TRUE, sep = "", as.is = TRUE)</pre>
dat$Julian = as.Date(dat$Onset, format = "%m/%d/%y")
## Create PDF epidemic curve
pdf("ecoli-bss-epicurve.pdf", width = 4, height = 4)
bss = epicurve.dates(dat$Julian, segments = TRUE, strata = dat$Status, axes = FALSE,
                   axisnames = FALSE, ylim = c(0,10), ylab = "Cases",
                   xlab = "Symptom Onset Date (August)", legend.text = TRUE, before = 1,
                   after =3, args.legend = list(legend=c("Probable", "Confirmed")),
axis(1, at = bss$xvals, labels = format(bss$cdates, "%d"), tick = FALSE)
axis(2, at = 1:9, labels = 1:9, las = 1)
points(c(1.5,7.5),c(0.5,0.5),pch=2,col="white")
abline(h=1:8, lty = 2, col = "lightgrey")
dev.off()
```