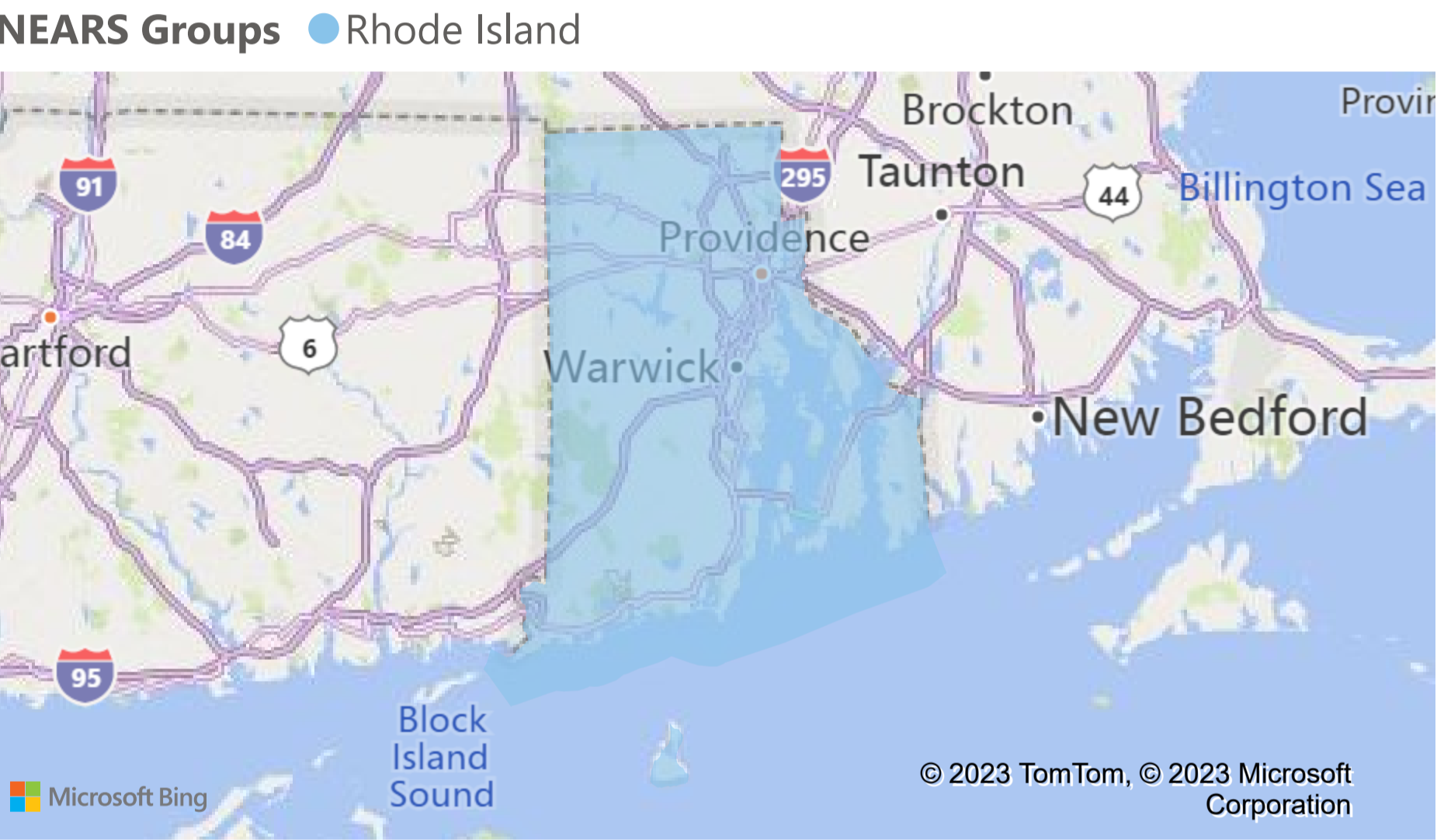


NEARS Summary Report - Page 1 (Outbreak Characteristics)

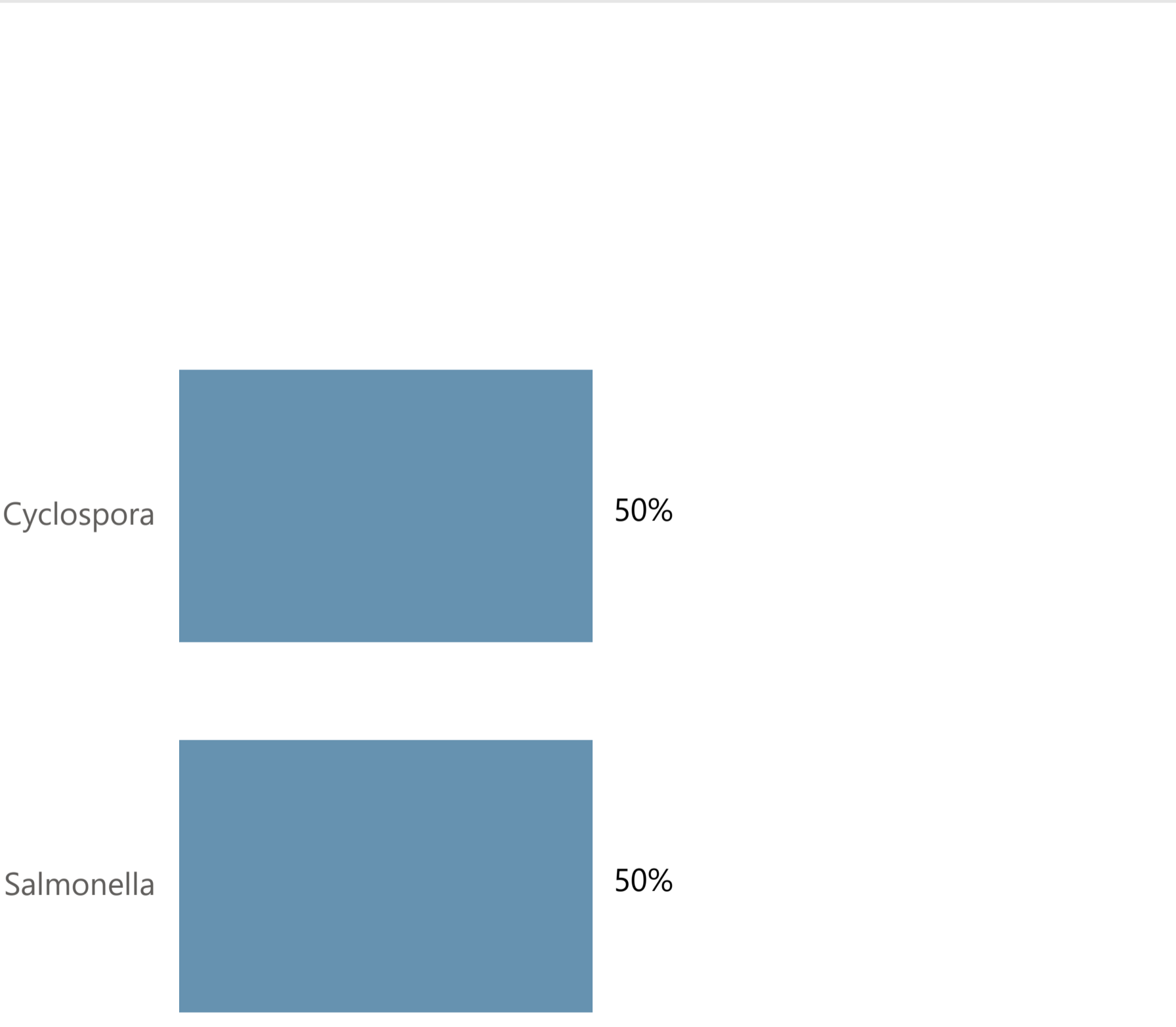
NEARS Group

Rhode Island

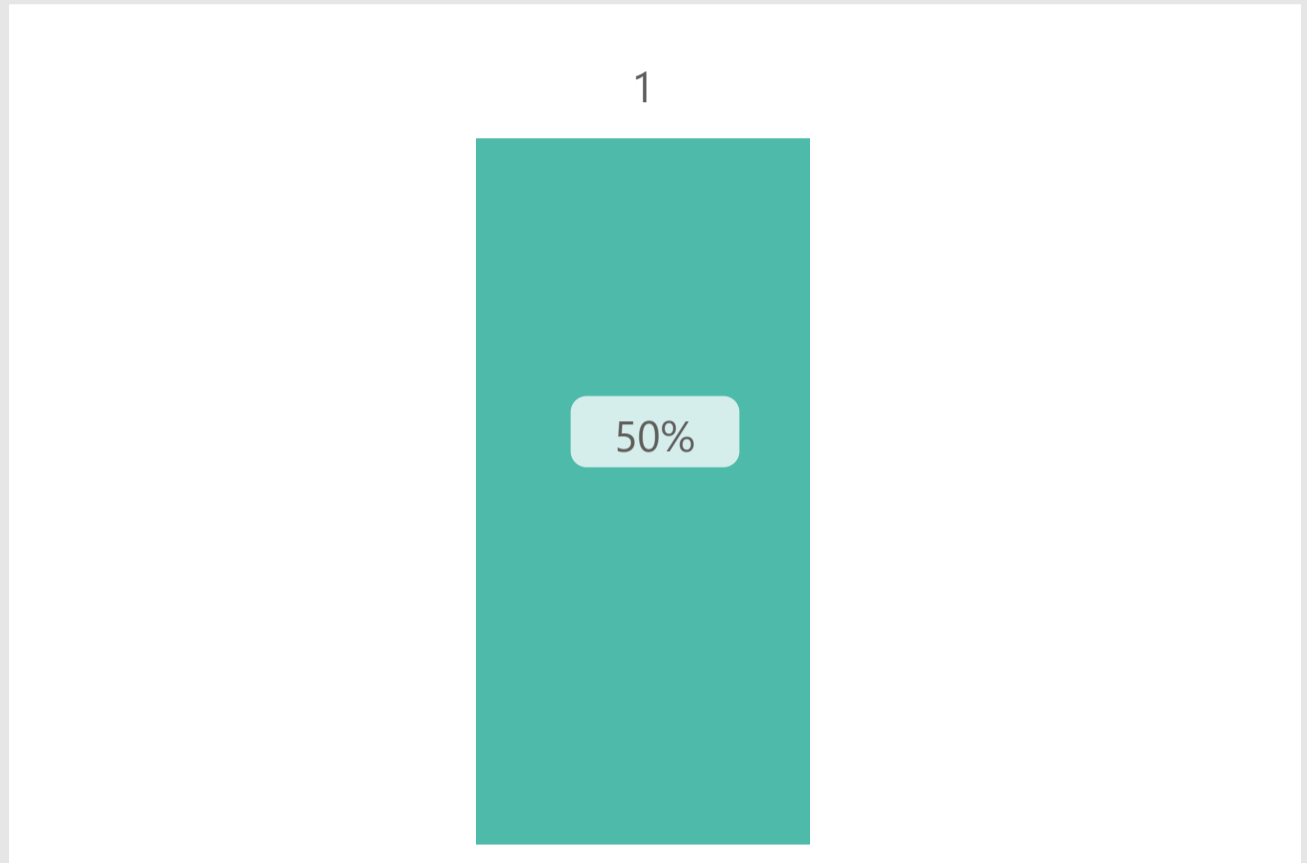


Outbreak Year	Number of Outbreaks	Number of NEARS Groups	Number of Establishments
2020	2	1	1

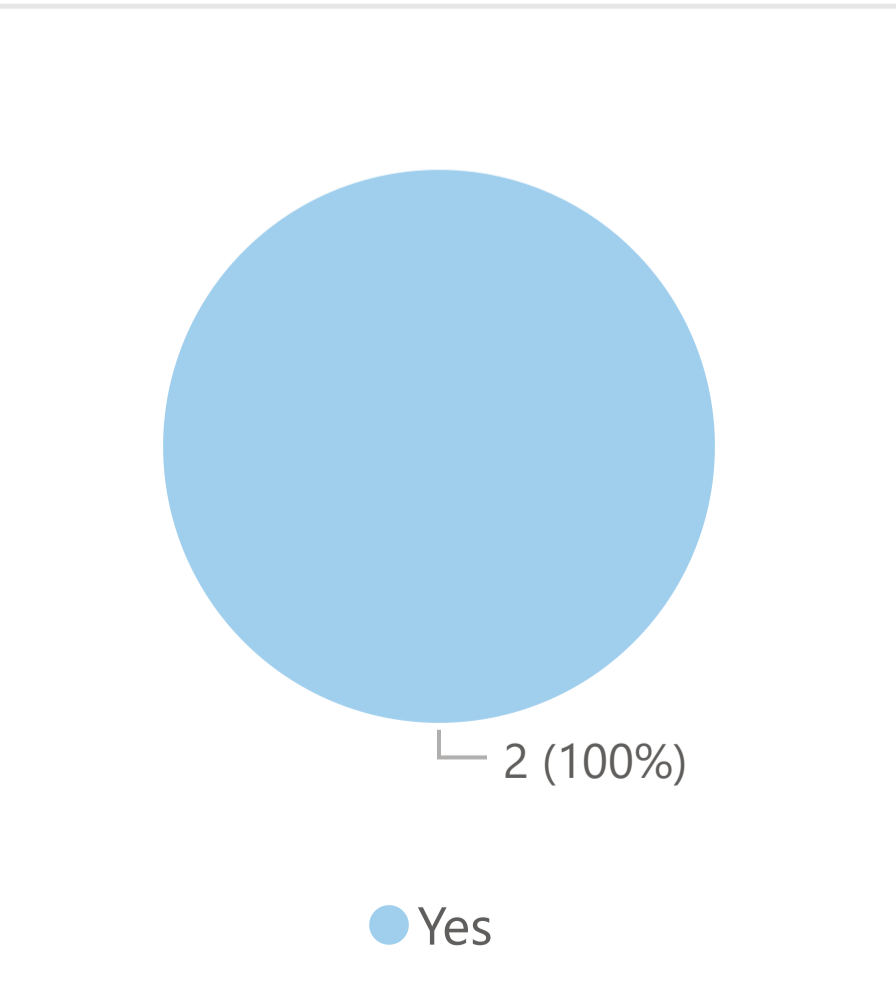
Outbreak Primary Agent



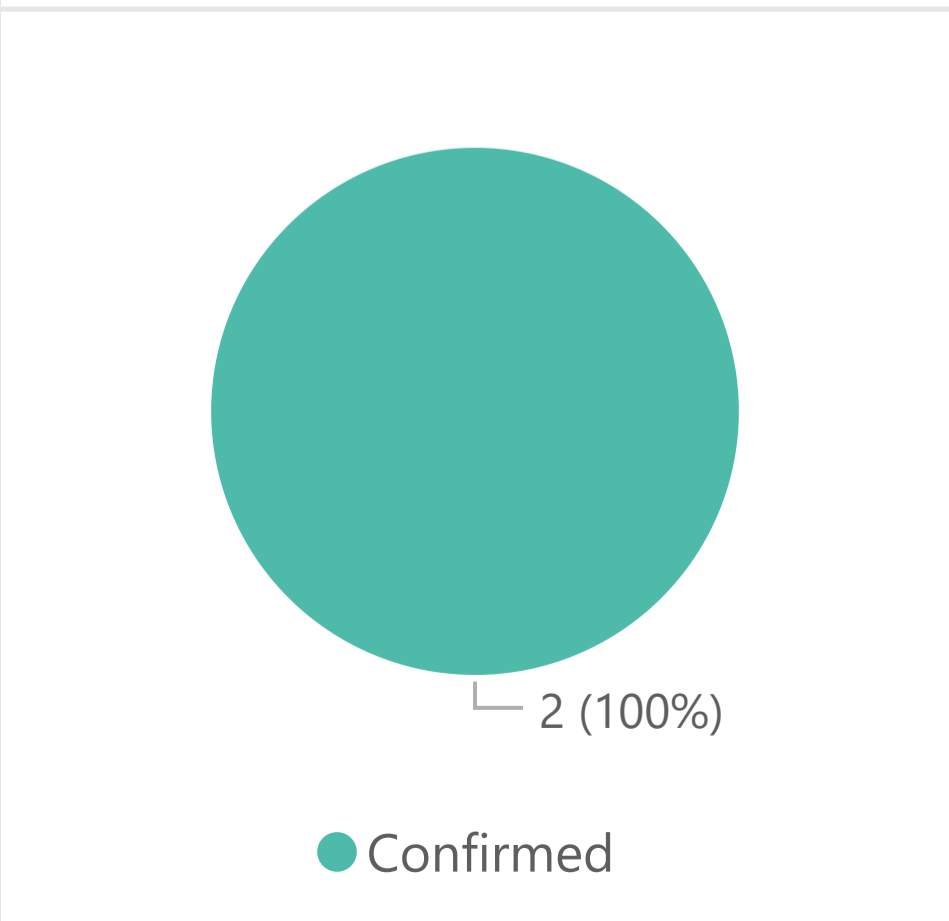
Reported to NORS



Primary Agent Identified



Primary Agent Identified (Confirmed or Suspected)



Average number of days between the date establishment identified and the date of:

First Contact with Establishment	0
Manager Interview	5
Observation	0

Average number of visits to the establishment to complete the environmental assessment:

5

NEARS Summary Report - Page 2 (Outbreak Characteristics)

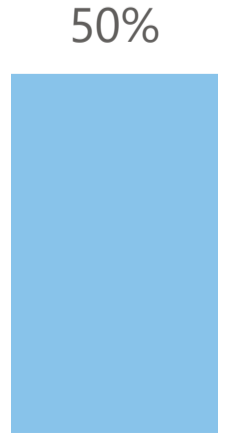
NEARS Group
Rhode Island

Outbreak Year	Number of Outbreaks	Number of NEARS Groups	Number of Establishments
2020	2	1	1

Most Common Contributing Factors

Most Common Food Vehicles

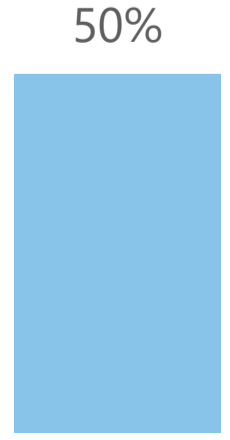
Conducted Manager Interview



Conducted Observation



Taken Environmental or Food Samples



Identified Contributing Factors

Identified Contributing Factors by Category

NEARS Summary Report - Page 3 (Establishment Characteristics)

NEARS Group
Rhode Island

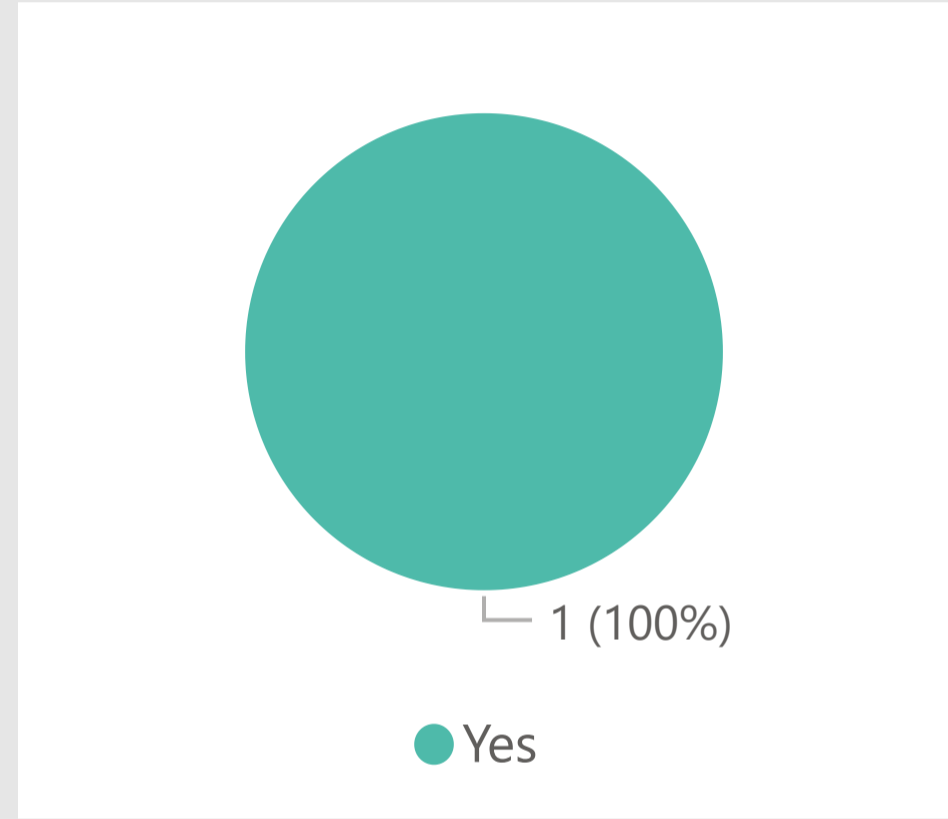
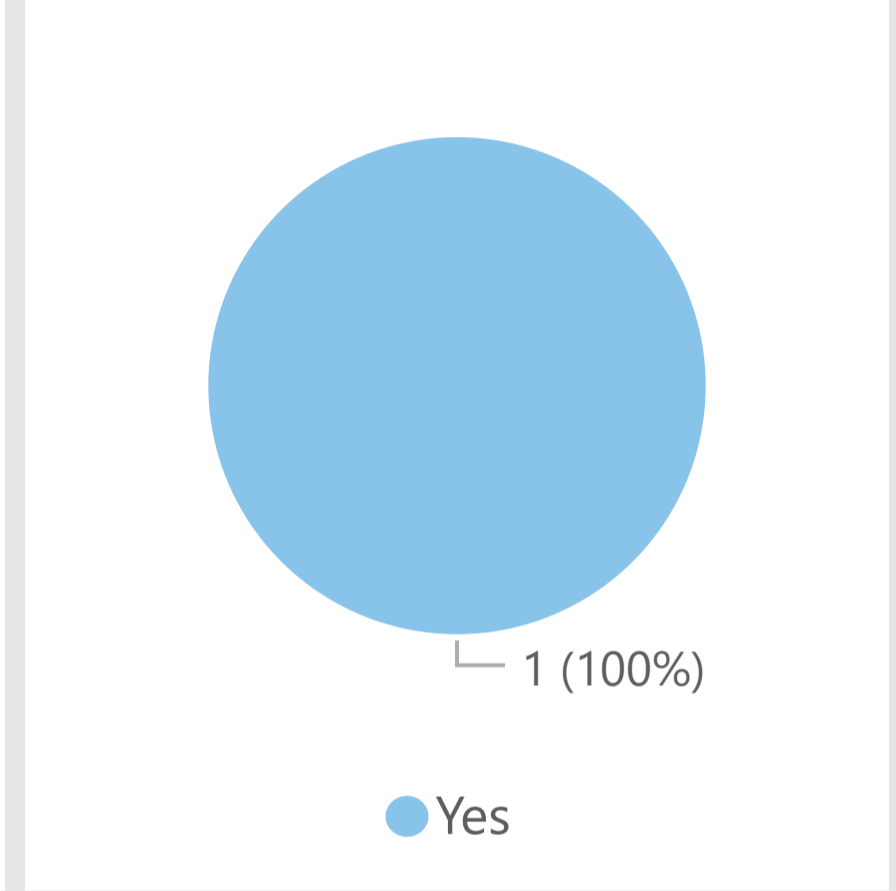
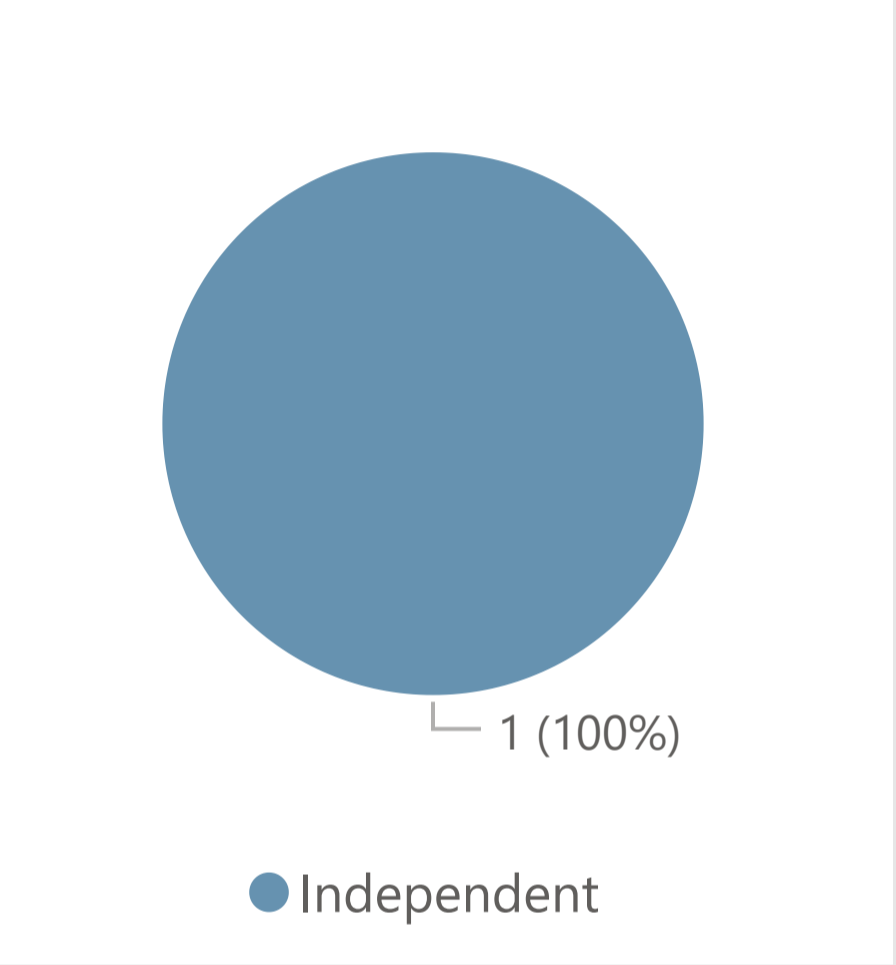
Outbreak Year	Number of Outbreaks	Number of NEARS Groups	Number of Establishments
2020	2	1	1

Establishment Ownership

Menu Type

Hand Sinks Exist in Employee Restrooms

Hand Sinks in Employee Restrooms Equipped with Warm Water, Soap, and Towel

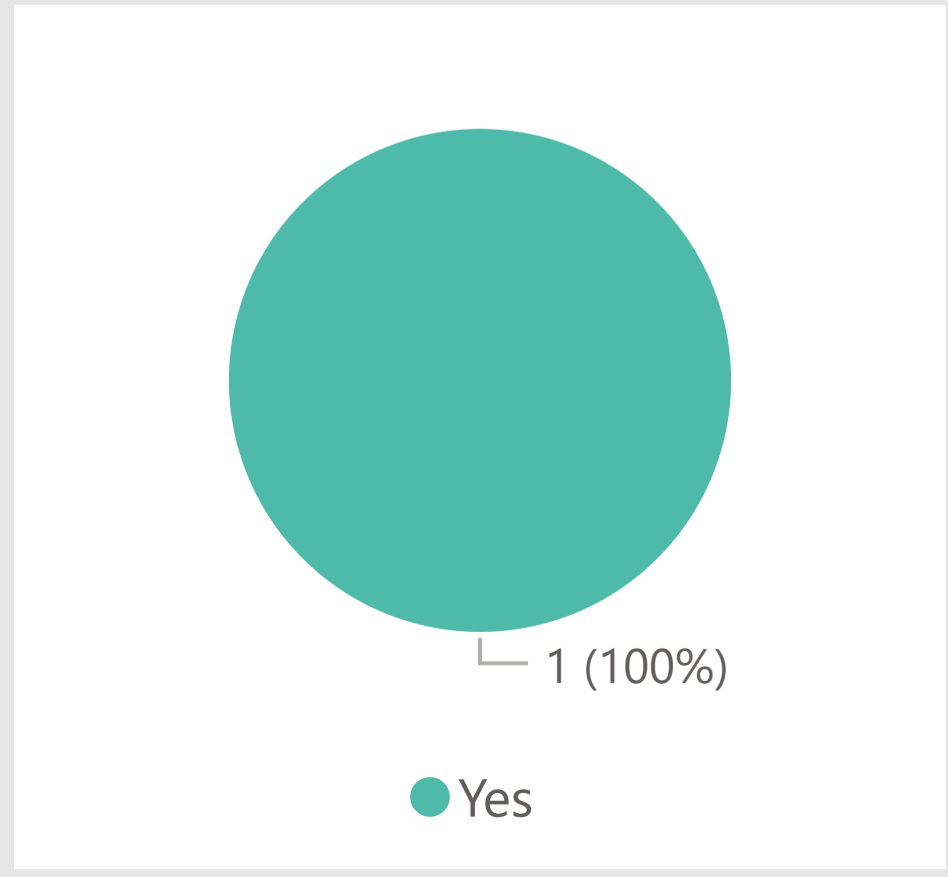
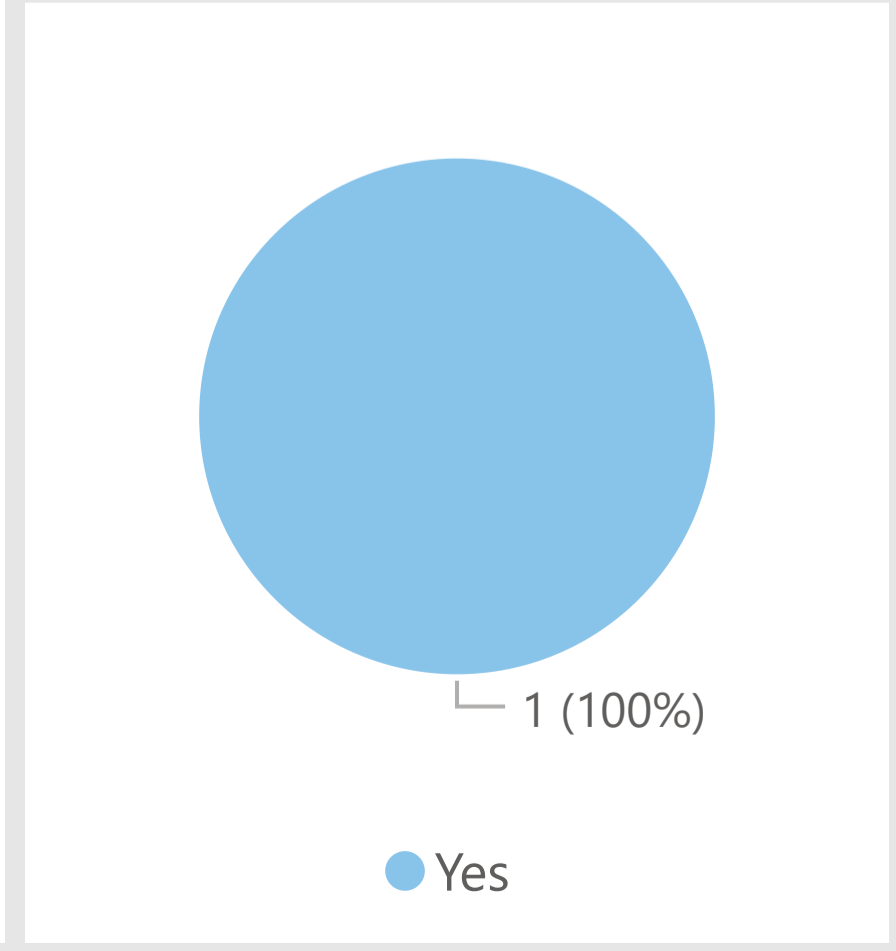
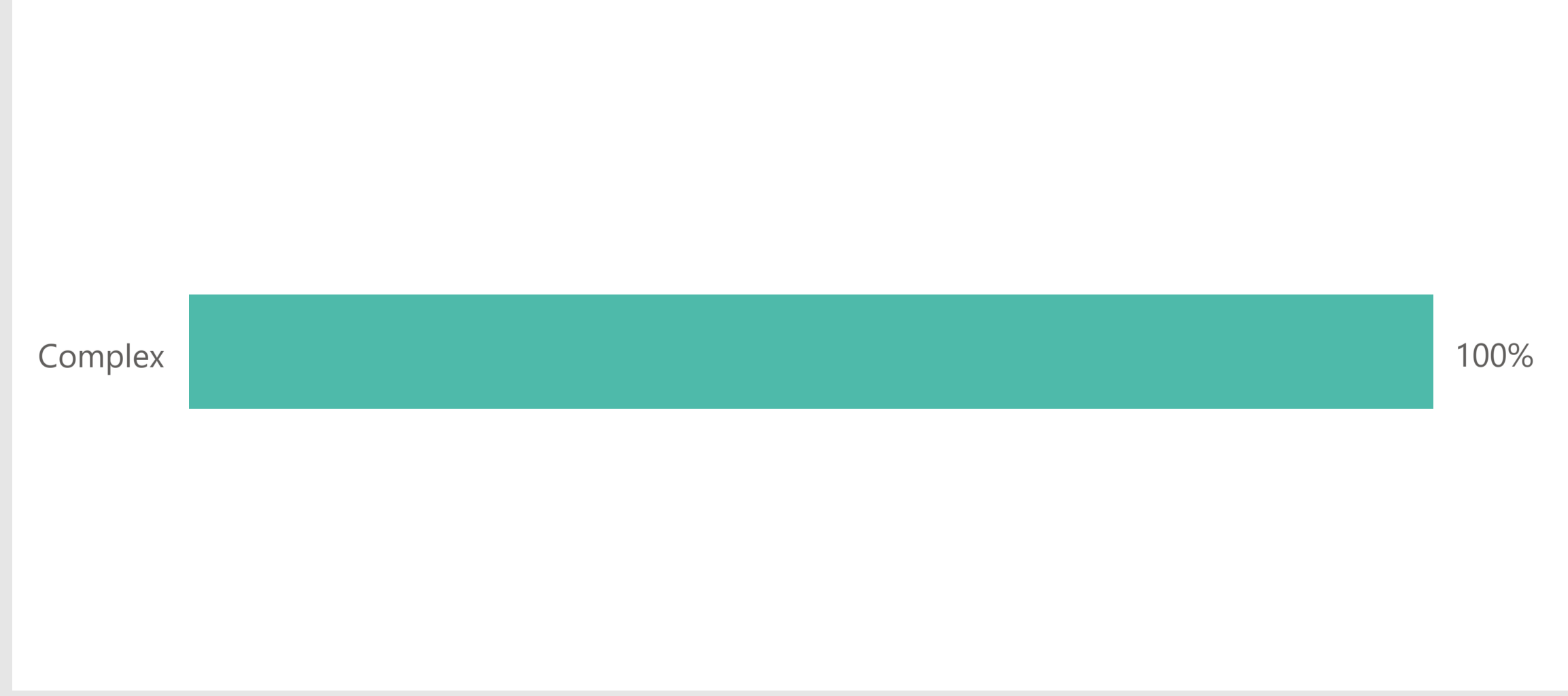
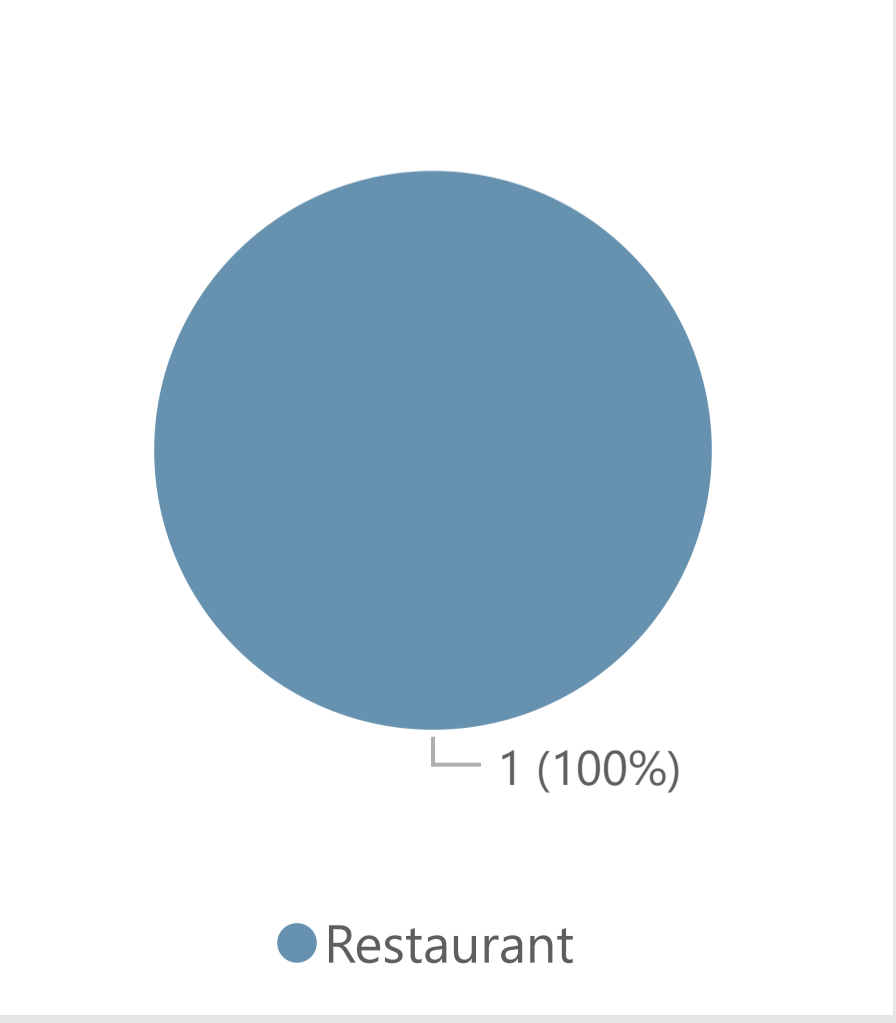


Establishment Type

Food Preparation Processes

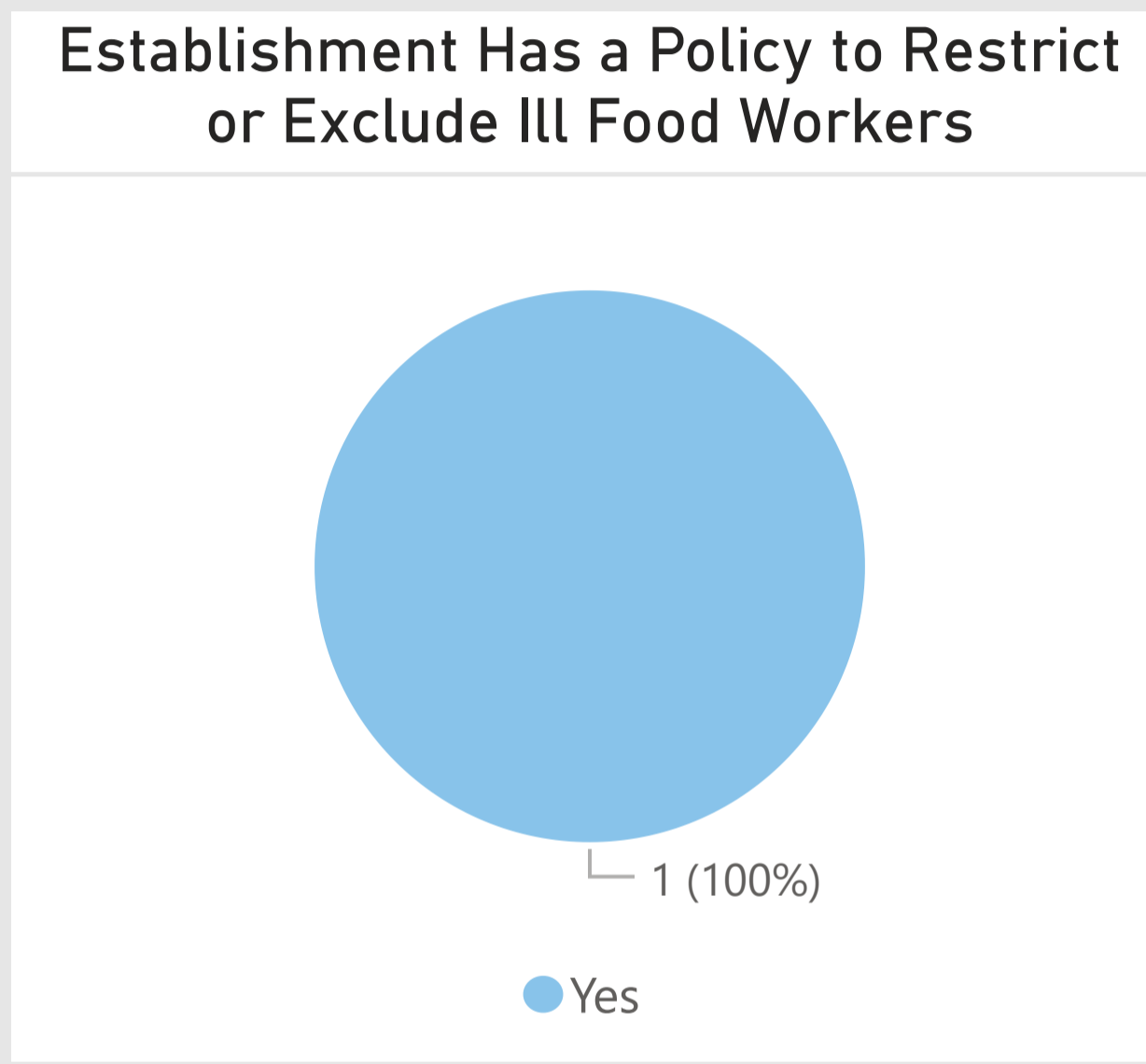
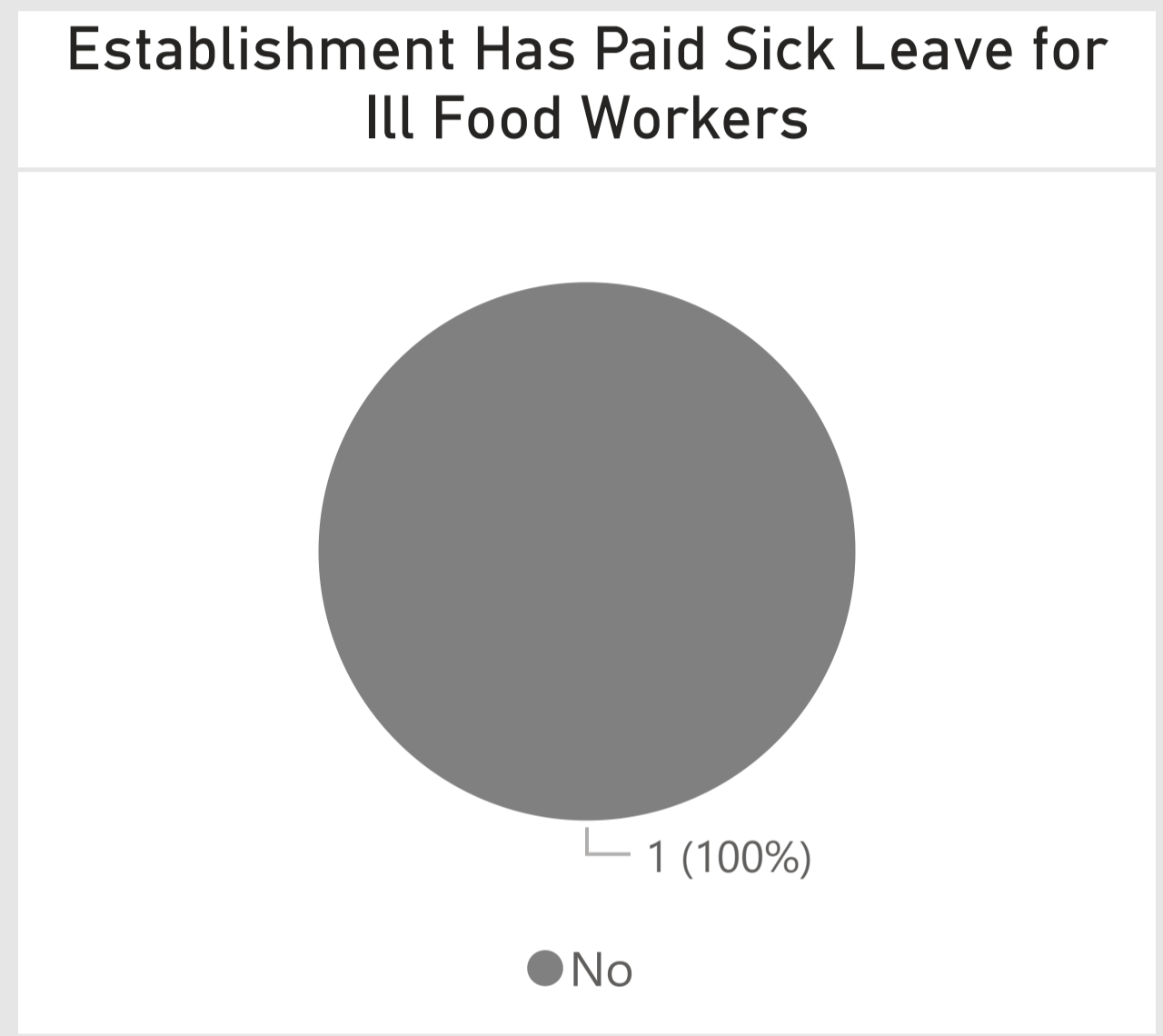
Hand Sinks Exist in Employee Work Area

Hand Sinks in Employee Work Area Equipped with Warm Water, Soap, and Towel



NEARS Summary Report - Page 4 (Establishment Characteristics)

NEARS Group	Outbreak Year	Number of Outbreaks	Number of NEARS Groups	Number of Establishments
Rhode Island	2020	2	1	1

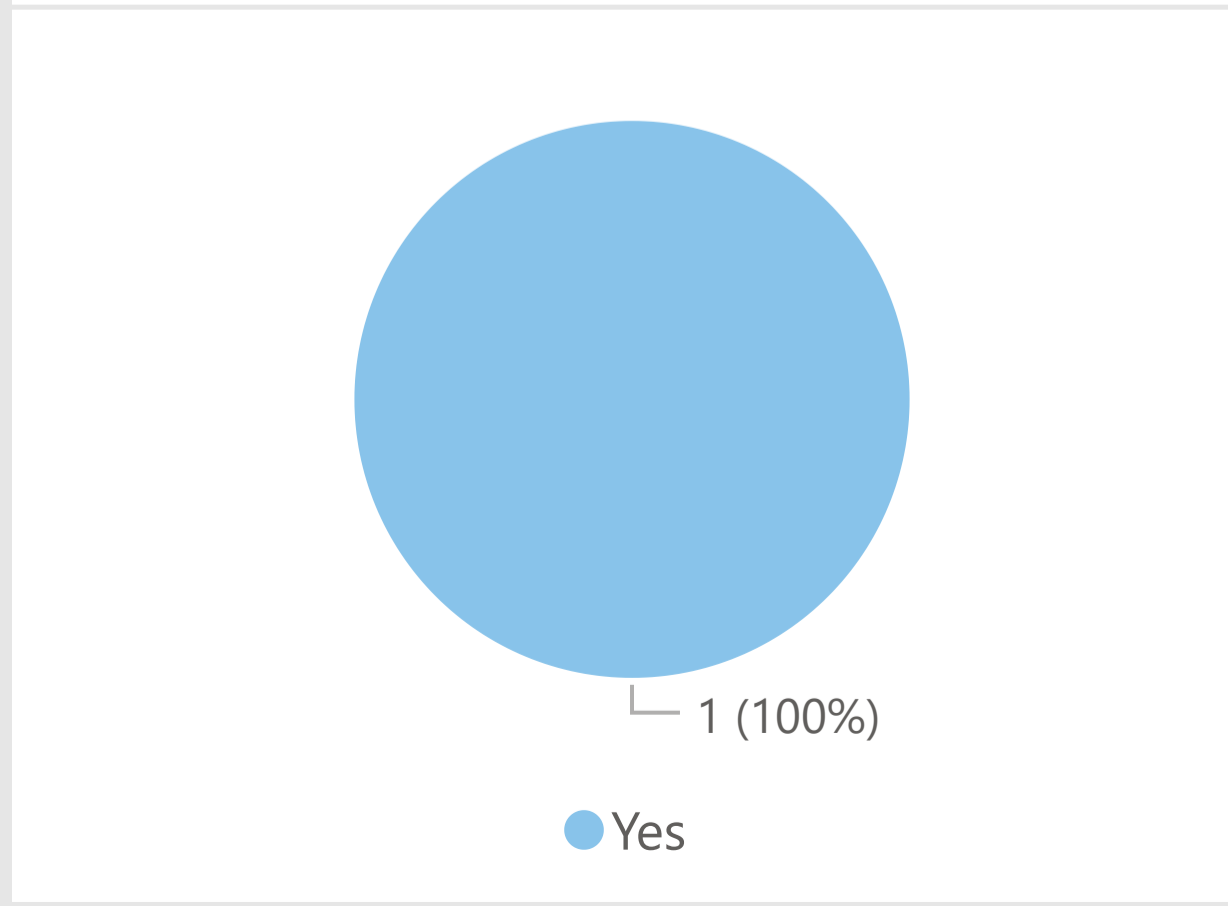
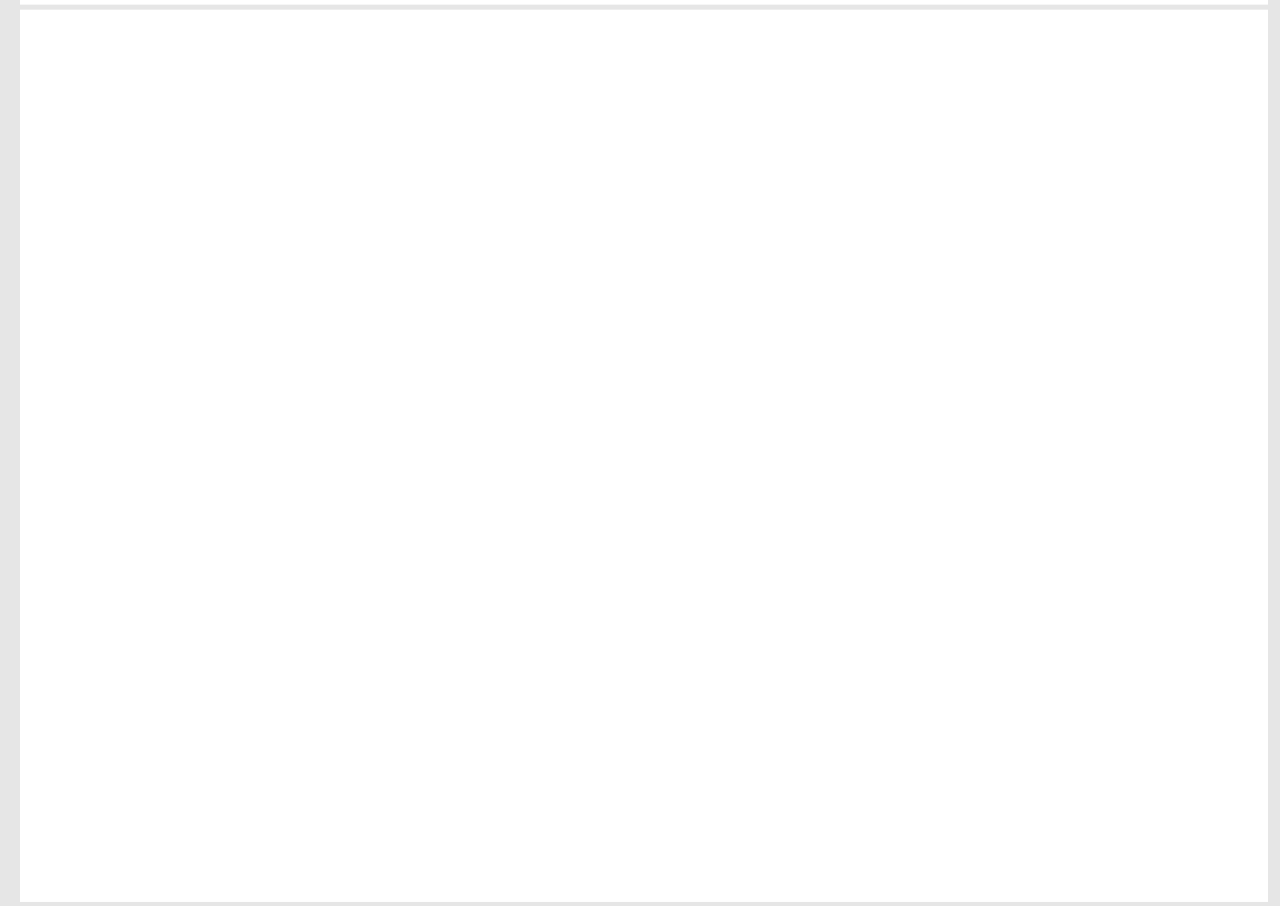


Notes for all pages:

- [National Environmental Assessment Reporting System \(NEARS\) Home | EHS | CDC](#)
- This summary provides information on the characteristics of foodborne illness outbreaks and the establishments where the outbreaks occurred, as reported by the above NEARS Group for the specified year.
- Pie charts: Percentages may not add up to 100% due to rounding.
- Bar graphs: Percentages may not add up to 100% due to rounding or the exclusion of smaller categories.
- Outbreaks may involve one or more establishments, or no establishments at all.
- Calculations on pages 1-2 are at the outbreak level, while the calculations on pages 3-4 are at the establishment level.
- Blank charts indicate that no data were reported.

Food Workers Handle Ready-To-Eat Food with Bare Hands

Establishment Has a Disposable Glove Use Policy



Report generated on:

June 21, 2023