



Form C

FOOD PREPARATION AND SANITATION REPORT

1. Outbreak at (name and address of establishment):			Date of Outbreak:		Time of Suspected Meal:	
Day and Hour of Onset:	First Case:	Last Case:	Number Persons Exposed:		Number Persons Ill:	

2. Food History

Food Item	Source	Preparation of Item			Storage & Refrigeration	Lab Exam Results
		When	Where	By Whom		

3. Canned Foods (If commercially prepared, identify manufacturer, brand, and lot number. If home canned, describe process used):

4. History of Food Handlers:

Name:	How Long Employed:	Duties:	History of Illness:	Lab Exam:

5. Sanitation (Including Water, Plumbing, Etc.)

6. Epidemiologic Conclusions:

- a. Suspected (or confirmed) food items:
- b. Causative agent:
- c. How was food contaminated:

Date investigation begun:	Date of this report:	Investigator(s):
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Note: Completed regular inspection form and narrative report should be attached.