

Case Initials:		
NCIMS ID:		
☐ sporadic ca	ase	
□ outbreak case		
Outbreak ref:		

## Salmonella Hypothesis Generating Questionnaire

(Nov 2023)								
Incubation	Duration	Prognosis		Shedding	Reservoir			
6-72 hours (av. 12-36 hours) Longer possible, especially with low dose exposure	Diarrhoea, 1-20 days (5 days av	recover withir	n 1-2 weeks er develop s such as	50% of adults >5 weeks 10% for >9 weeks Prolonged shedding more common in children	Colonised intestinal tract of many animals, including chickens, ducks, pigs, cows, reptiles, amphibians, native animals, dogs and cats			
CASE DETAILS					Interviewer Initials:			
First Name:		Last Name:		arent's Name f applicable):	Date/time Interviewed			
DOB: / / /	Age:	Sex □M □F			<u>1</u>			
Address:			l.		3			
Home Phone:		Mobile Phone:			4			
Email:					5			
Physician name:		Pł	nysician Pho	ne:	6			
_	]Y □N	If no, specify whe			Person interviewed (if not case):			
Are [you/the case] of Aboriginal or Torres Strait Islander origin? (check all that apply)  No Yes, Aboriginal Yes, Torres Strait Islander Not stated  OCCUPATION (Include part-time/casual/volunteer work) and/or INSTITUTION CONTACT  What is [your/the case's] occupation? Specify  Name of workplace:  Address of workplace:  Call back notes:  Call back notes:  Call back notes:  Case lost to follow up  Case lost to follow up								
Does the case's occu	nation involv	ve:						
Handling food/drink? Close contact with sign	Does the case's occupation involve:  Handling food/drink?							
If yes, please provide	ed relevant p	ublic health advise	for exclusion	period to the case				
☐Y ☐N  If yes, provide details  Name:		ational facility / insti	tution childc	are / preschool / school /pri	son/ aged care facility?			
Address: Contact details:								
Please provided relev	vant public h	ealth advise for exc	clusion period	d to the case				
	1- 3.0							

LABORATORY									
Serotype:	Sub-type:	Specimen collection date:	Specimen type:  □Stool □Blood □Urine □Other						
CLINICAL									
I'm now going to ask you	about some symptoms	that are associated with your illne	SS.						
Did you experience any o	diarrhoea : □Y □N □	DK (3 or more loose stools in	a 24 hour period)						
Diarrhoea onset date:									
Did [you/case] experienc	e any of these following	symptoms associated with the illn	ness?						
Fever:	□DK <i>If case reported fe</i>	ever: Temperature recorded	°C □DK / temp not taken						
Abd Pain □Y □N □D	OK Nausea: □Y	□N □DK Vomiting: □Y □N	N □DK Headache: □Y □N □DK						
Lethargy: □Y □N □	]DK J/M pain: □Y	□N □DK Other: □Y □N □I	DK if yes <i>specify:</i>						
What was the first sympt	om [you/case] experienc	ced?							
First symptom:	First sympto	om onset date://	_ Onset time: □am □pm						
Duration of illness	□hrs /□days □ st	till ill							
Emerg. Dept visit for illne How many vis		Date of visit(s):/	Hospital Name:						
Admitted for illness?	$\Box$ Y $\Box$ N	Date Admitted//	Date Discharged://						
Treated for illness?	$\Box$ Y $\Box$ N	If yes: ☐ Rehydration ☐ Antib	oiotics						
Case deceased?		If yes: Date of death:							
Underlying conditions or medications that suppress the immune system (e.g. pregnancy, diabetes, cancers, steroids, etc.)      The condition of									
EXPOSURE PERIOD									
I'm going to ask some questions about what you did before [you/the case] got sick, including some questions that are specifically about the 7 days before the start of [your/the case's] illness.									
The first day o	of illness was (day and d	date) Seven day	s before this was (day and date)						
_									
It is often helpful to h	ave a calendar or diary i	It is often helpful to have a calendar or diary in front of you to help you remember what you did during this time.							

TRAVEL EXPOSURES							
First we need to case] travel?	know where yo	ou might have picke	d up the bug, in the 7	days prior to your ill	ness, did [you/the		
Overseas?	$\Box$ Y $\Box$ N $\Box$ DK	If yes, provide trav	el details:				
Interstate?	$\Box$ Y $\Box$ N $\Box$ DK	Destination(s): Date departure:	1 1	Date of return:	1 1		
Within State?		· -	′′ air □car □train □ b		_''		
	_: _:: _::	Name of airline / to	our company / travel nur	mbers (if applicable):			
			consumed on the flight	or at the airport?			
		☐ Airport Specify o					
Case classificati	on for internation	☐ Flight Specify do	etalis:				
		(international travel fo	or entire incubation)	STOP interview			
·		•	travel for <i>part</i> of incuba		rview		
	•	(no international trav	-	CONTINUE interv			
CONTACT EXP	OSURES						
Next we want to	know if you ma	ay have been expose	ed to someone else wi	no had the bug first,			
			you/the case] have co				
- Family n	nember with a sir	nilar illness?	□Y □N □	□DK			
Criand a	r work/oobool ool	loogua with a cimilar i	UN VO Cocoelli				
- Friend o	r work/school col	league with a similar i	illness? □Y □N □	∃DK <i>if ves</i> to any c	omplete below table		
		Illness onset date	Illness description	Tested for			
Name	Relationship	*or specify if within	Please list: Symptoms & length of	Salmonella	Result		
		24hrs or within 7days	illness.				
				□Y □N □DK	□ Pend □ N □ P		
				□Y □N □DK	☐ Pend ☐ N ☐ P		
				□Y □N □DK	□ Pend □ N □ P		
				□Y □N □DK	☐ Pend ☐ N ☐ P		
CASE CLASSIF	ICATION (SEC	ONDARY CASE)					
Is the current ca	se likely to be a s	econdary infection?		□Y □	N □DK		
			VEI 0 4 TI 0 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1				
-	•		SIFICATION is made) S		toniou		
•	The state of the s		w CLASSIFICATION is low CLASSIFICATION i	•			
			ne same time as you, a				
contaminated for	ood,			_			
_	•		hrs +/- of [your/the ca	ase's] illness □Y □	□N □DK		
This could be family friends work/school colleagues etc.							
Count of likely co	o-infected possible	e cases (symptoms fo	or >3 days) :				
	Resides in	Illness description	n	Tested for			
Name	Same household	Please list:		Salmonella	Result		
		Onset, Symptoms	& length of illness.				
	□Y □N			□Y □N □DK	□ Pend □ N □ P		
	□Y□N			□Y □N □DK	□ Pend □ N □ P		
	□Y□N			□Y □N □DK	□ Pend □ N □ P		
	□Y□N			□Y □N □DK	□ Pend □ N □ P		

ENVIRONMENTAL EXPOSURES										
	or ind	irectly	from co	ntact with the environment and animals, so can you						
tell me, In the 7 days prior to [your/the case's] illness, did [you/the case]										
in the r days prior to [your/the case s] lime	55, uit	ı įyou	rille cas	Location & details of exposures: e.g. any cattle, sheep etc						
Live on or visit a rural property	□Y	□N	□DK	organity cutties, encope and						
Have any contact with farm or zoo animals	□Y	□N	□DK							
(petting zoos, farms, shows, etc)										
Have contact with of any the following:										
Lizards, snakes, turtles, other reptiles	□Y	$\square N$	$\square DK$							
Native animals	□Y	$\square$ N	□DK							
Chickens	□Y	□N	□DK							
Birds	□Y	□N	□DK							
Dogs	□Y	$\square$ N	□DK							
Cats	□Y	□N	□DK							
Pet fish	□Y	□N	□DK							
Other pets, specify:	□Y	□N	□DK							
Other pets, speeny.										
If yes to any of the above were they fed?				Please provide details: type of food raw/cooked brand etc.						
Dry food, tinned food, raw meat	□Y	□N	□DK	type or room ramine exercises.						
Fish pellets, flakes, worms	□Y	$\square$ N	□DK							
Mice, crickets, other reptile/snake food	□Y	$\square$ N	□DK							
Hay, pellets, seed	□Y	$\square$ N	□DK							
Any other animal food/treats	□Y	$\square$ N	□DK							
WATER EXPOSURES										
Swim in / paddle in any pools, dams, or other water ways?	□Y	□N	□DK							
Participate in any sports that include direct contact with water or mud?	□Y	□N	□DK							
Drink any untreated water?	□Y	$\square$ N	□DK							
Drink any bottled water?	□Y	$\square$ N	□DK							
SPECIAL DIETS										
Are most meals that are cooked at home	□Y	□N	□DK							
from a specific culture (e.g. Mexican,				Details:						
Chinese, Italian, Lebanese, Thai, Indian, Japanese										
Are [you/the case] on a special diet?	□Y	ПИ	□DK							
e.g. vegetarian, vegan, paleo, gluten free				Details:						
Are [you/the case] allergic to any foods?	□Y	□N	□DK	Details:						
Are there any foods or food groups that [you/	□Y	$\square N$	$\Box DK$	D.4.7.						
the case] never eat?				Details:						
Do you make it a point to select organic fruit and veg when you shop?	□Y	□N	□DK	Details:						
Did [you/ the case] have any vitamins, nutritional or supplements, such as teas or other liquids, tablets, or pills, etc.?	□Y	□N	□DK	Details:						

n this section I want to know where you bought the food and groceries for the food you prepared at home, Did you purchase the groceries consumed in the 7 days prior [your/the case's] illness from any of these ocations?										
iodatono.	Food purchased from (tick if yes)	Location/Name	Chicken	Eggs	Other raw meat	Fruits	Salad & Veg	Fish and Seafood	Bakery goods	Herb & spices
Grocery stores/supermarkets	Woolworths□									
stores/supermarkets	Coles □									
	IGA □									
	Aldi □									
	Costco □									
	Ethnic grocer □									
	Other grocer□									
Specialty food stores	Butcher 🗆									
	Fishmonger									
	Fruit & Veg □									
	Delicatessen □									
Farm direct food	Market stall									
	Direct from farm □									
	Self-grown/self-slaughtered									
Please provide de	etails on the deliv	vered meals in the 7 o	day food	history	that w	ere con	sumed.			
Delivered meal suppliers	Meal box/kits	☐ Marley Spoon	☐ HelloF	resh	☐ Every	plate	☐ Dinne	rly	☐ Other	specify
	Pre-prepared meals	☐ The Dinner ladies	☐ Thr1ve	2	□ Lite &	Easy		uscle chef		
STORE REWARD	L CARRO	☐ Meals on wheels	☐ Chefgo	ood	☐ YouFo	oodz	☐ Soular	a	☐ Other	specify
When you do your Another way to inv the same illness. what food items yoused by the Health	shopping do you ovestigate the cause of the	use Fly buys or the she of your illness is to co ld like to use the shop e lead up to your illnes Food Safety to identify permission to use you	ompare y ping infor s. This in any con	our food mation nformation nmon pr	d purcha history a on would oducts p	attached d be kep	to your ot strictly ed amon	loyalty c confider g other i	ard to contial and recent	onfirm
		yalty card for any fo				<b>.</b>		□N □[		
If Yes, would you purpose?	be nappy to prov	vide your shopper lo	yaity car	a numt	per for t	nis	Y	□N □[	JK 	
Woolworths Ever	yday Rewards ca	rd number (The nun	nber begins	with a "9	" under the	e barcode	)			
Coles FlyBuys ca		(The nun	nber begins	s with a "2	?" under the	e barcode	)			
Other card – spec	cify:									

HOME FOOD PURCHASES

## FOOD EATEN OR PREPARED OUTSIDE THE HOME In the 7 days prior to [your/the case's] illness, did [you/the case] eat food that was prepared from outside the home. It can be useful using bank statements and/or Uber eats, Menu log for recall. Record as much detail about the food item as you can e.g. any protein, what fresh produce, any sauce, or garnish if a dessert what's the filling and topping What: Food Premise Type Where: When: Was this food (did you eat) (Name & location (date & delivered: of premises) time) e.g. Uber eats Fast food franchises □Y□N□DKAny leftovers eaten later □Y □N □Y □N If ves: which company e.g. Mc Donald's **KFC GYG** Other takeaways $\Box$ Y $\Box$ N $\Box$ DKAny leftovers eaten later $\Box$ Y $\Box$ N □Y □N If yes: which company e.g. Kebabs/yiros/doner Fish and chips Sandwich shops Sushi shop Pizza Consume any foods that □Y□N□DKAny leftovers eaten later □Y □N □Y □N If yes: are associated with a which company specific culture, including dine in and takeaway e.g. Mexican Chinese Italian Lebanese Thai Indian Japanese Cafes including dine in $\Box$ Y $\Box$ N $\Box$ DK Any leftovers eaten later $\Box$ Y $\Box$ N □Y □N If yes: which company and takeaway Restaurant including dine □Y□N□DKAny leftovers eaten later □Y □N □Y □N If yes: which company in and takeaway Bakeries & Cake Shops $\Box$ Y $\Box$ N $\Box$ DK Any leftovers eaten later $\Box$ Y $\Box$ N □Y □N If yes: which company e.g. Cakes Tart Sweet or savoury **Pastries** Pie/sausage rolls Danish croissant School Canteen or □Y□N□DKAny leftovers eaten later □Y □N Workplace food venue Mobile food Venue e.g. □Y□N□DKAny leftovers eaten later □Y □N □Y □N If yes: which company Market Stalls

Food vans Pop up venue

FOOD EATEN AT A GATI	HERING			
Family gathering with	□Y□N□DK	☐ Commercially catered:	Specify details:	
family or friends:		☐ Privately catered: Spe		
At a home			•	
or in a community setting like a		•	ny other people becoming ur	iwell after the gathering
Park		□Y □N □DK		and number ill
<ul> <li>Wedding</li> </ul>		• If yes: An approxim	nate number attended	and number III
<ul> <li>Parties</li> </ul>		<ul> <li>What food did you/</li> </ul>	the case eat at this gathering	?
Religious events			Ů Ů	
where food was consumed				
		Any leftevers estan let	er □Y  □N  Date/time of ga	thoring: / /
Other gatherings where		☐ Commercially catered:		memig/
food was consumed		☐ Privately catered: Spe		
such as:		E Privately Catered. Spe	city details.	
<ul> <li>Music festivals</li> </ul>		<ul> <li>Are you aware of a</li> </ul>	ny other people becoming ur	well after the gathering
Sporting events		□Y □N □DK		
<ul><li>Catered work event</li><li>Conference/ training</li></ul>		<ul><li>If yes: An approximately</li></ul>	nate number attended	and number ill
Contended training		• What food did you!	the case eat at this gathering	2
		villat 100d did you/	the case eat at this gathering	
		Any leftovers eaten late	er □Y □N Date/time of ga	thering:/
ADEN ENDED EAST-				
OPEN ENDED FOOD HIS				
Collect as much detail as sauce, or garnish or if a d			can e.g. brand, any protein, w	hat fresh produce, any
			y and everything that was ear	ton as part of a moal others
who shared the meal, side		i oi restauraniztakeawa	y and everything that was ear	eri as part or a mear, others
· · · · · · · · · · · · · · · · · · ·		etails on any meals that	at you are able to recall ove	r the 7 days prior to
[your/ the cases illness]	this can be	a hard section to com	plete so please just let me l	know what you can recall.
NOTE: If not able to recal	I this section v	well please tick the box	to indicate general food	
		•	ımed regularly for Breakfast/L	unch/Dinner
Day of illness onset		W □T □F □S □S	Type / brand / description	Where purchased or
	_	<u>                                     </u>		eaten
Breakfast:				
Lunah				
Lunch:				
Dinner:				
Diffici.				
Other snacks and drinks:				
Outer Shacks and drinks:				

1 day before illness	□M □T □W □T □F □S □S <b>Date:</b> / /	Type / brand / description	Where purchased or eaten
Breakfast:	Date		outon
Lunch:			
Dinner:			
Other snacks and drinks:			
Other shacks and drinks.			
2 days before illness		Type / brand / description	Where purchased or
Breakfast:	Date:/		eaten
Dicariast.			
Lunch:			
Dinner:			
Other snacks and drinks:			
3 days before illness		Type / brand / description	Where purchased or
Duralifact	Date:/		eaten
Breakfast:			
Lunch:			
Dinner:			
Other snacks and drinks:			

4 days before illness	$\square$ M $\square$ T $\square$ W $\square$ T $\square$ F $\square$ S $\square$ S	Type / brand / description	Where purchased or
	Date:/		eaten
Breakfast:			
Lunch:			
Dinner:			
Other snacks and drinks:			
5 days before illness	$\square$ M $\square$ T $\square$ W $\square$ T $\square$ F $\square$ S $\square$ S	Type / brand / description	Where purchased or
Deschfoot	Date:/		eaten
Breakfast:			
lah.			
Lunch:			
D'anna			
Dinner:			
0" 1 111			
Other snacks and drinks:			
6 days before illness		Type / brand / description	Where purchased or
Breakfast:	Date:/		eaten
Dieakiasi.			
Lunch:			
Luncii.			
Dinner:			
ווווופו.			
Other snacks and drinks:			

7 days before illness	□M □T □W □T □F □S □S  Date: //	Type / brand / description	Where purchased or eaten
Breakfast:			
Lunch:			
Dinner:			
Other snacks and drinks:			

## PRIORITY TRAWLER:

For the next section we will be asking about a list of foods that [you/the case] may have consumed in any of the 7 days leading up to [your/the case] illness. If you are unsure but think it is likely, please let me know. In the 7 days prior to [your/the case's] illness, did [you/the case] eat any of the following POULTRY products PURCHASED RAW and prepared/cooked at home?

†pre-packaged: purchased in a seal package

#	from	deli:	means	served to vi	ou directly from	a deli display	or sliced for you	at the time o	f nurchase
•	HOH	ueii.	means	Served to vi	ou allectiv from	i a deli disbiavi	oi siicea ioi voi	i at the time t	n burchase

Eaten during:			Type / brand / description	Where purchased
RAW POULTRY	7 day period before illness?	3 day period before illness?		
Whole chicken	□Y □N □DK	□Y □N □DK	☐ Free Range ☐ Organic	
			☐ Corn Fed ☐ General  Other details:	
01:1			☐ Free Range ☐ Organic	
Chicken pieces	□Y □N □DK	□Y □N □DK	☐ Corn Fed ☐ General	
(e.g. thigh, wings)			□ Pre-packaged <sup>†</sup> □ From deli <sup>‡</sup>	
			Specify cuts:	
Chicken skewer	□Y □N □DK	□Y □N □DK	☐ Free Range ☐ Organic	
			☐ Corn Fed ☐ General ☐ Pre-packaged <sup>†</sup> ☐ From deli <sup>‡</sup>	
			Specify flavour:	
Chicken mince	□Y □N □DK	□Y □N □DK	Other details:	
	2. 2. 25K			
Chicken sausages	□Y □N □DK	□Y □N □DK	Other details:	
Fresh chicken purchased raw and	□Y □N □DK	□Y □N □DK	□ <b>Schnitzel</b> □ Deli <sup>‡</sup> □ Packaged Brand:	
cooked at home (provide examples)			□ <b>Keiv</b> □ Deli <sup>‡</sup> □ Packaged Brand:	
(provide examples)			□ <u>Patties</u> □ Deli <sup>‡</sup> □ Packaged Brand:	
			□ <u>Nuggets</u> □ Deli <sup>‡</sup> □ Packaged Brand:	
Farmer abides			Other specify	
Frozen chicken (provide examples)	□Y □N □DK	□Y □N □DK	□ <b>Strips</b> Brand:	
(provide examples)			□ <u>Nuggets</u> Brand: □ <u>Schnitzel</u> Brand:	
			□ <b>Kiev</b> Brand:	
			Other specify	
Duck	□Y □N □DK	□Y □N □DK	Details:	
Duck			Details.	
Other raw poultry	□Y □N □DK	□Y □N □DK	☐ Pre-packaged <sup>l</sup> ☐ From deli <sup>‡</sup> Specify what:	
In the 7 days prior to PURCHASED COOK			the case] eat any of the following	g POULTRY products
		during:	Type / brand / description	Where purchased or
COOKED POULTRY	7 day period before illness?	3 day period before illness?		eaten
Cooked BBQ or Charcoal chicken	□Y □N □DK	□Y □N □DK	Specify type:	
Shredded chicken	□Y □N □DK	□Y □N □DK	☐ Pre-packaged <sup>t</sup> ☐ From deli <sup>‡</sup> Other details:	
Chicken burger	□Y □N □DK	□Y □N □DK	Other details:	
Other cooked chicken (e.g. kebab, crumbed pieces)	□Y □N □DK	□Y □N □DK	Details:	

PRIORITY TRAWLER:						
In the 7 days prior to [your/the case's] illness, did [you/the case] eat any EGGS or EGG CONTAINING foods eaten out or at home?						
EGGS or EGG	Eaten during:					
CONTAINING foods	7 day period before illness?	3 day period before illness?	Type / brand / description/ where purchased or eaten			
Eggs eaten at home	□Y □N □DK	□Y □N □DK	☐ Free range ☐ Barn Laid ☐ Caged ☐ Organic			
(Including egg in			☐ Backyard ☐ Cage free ☐ Omega-3 Enriched			
salads, on burgers, etc.)			<ul><li>□ Vegetarian-Fed</li><li>□ Other Specify :</li><li>□ DK</li></ul>			
			Brand: Other details: (e.g. stamp or best before date)			
			□Boiled □Poached □Fried □Scrambled □Omelette			
			□ Other Specify: □ DK			
			□ Runny □ Soft □ Hard □ DK			
			Purchased at:			
Eggs eaten away	□Y □N □DK	□Y □N □DK	□Boiled □Poached □Fried □Scrambled □Omelette			
from home (Including egg in			☐ Other e.g. pancakes Specify:			
salads, on burgers,			□ DK			
etc.)			□ Runny □ Soft □ Hard □ DK			
			Other details:			
			Purchased at:			
may be made at home			ch may contain either lightly cooked or raw egg and a café or restaurant?			
Tiramisu	□Y □N □DK	□Y □N □DK	Raw eggs used? □Y □N □DK			
			Other details: Purchased at:			
Uncooked batter/s	□Y □N □DK	□Y □N □DK	Raw eggs used? □Y □N □DK			
e.g. cheesecakes pancakes, cookie			Other details: Purchased at:			
dough, cakes			Purchased at:			
Custard	□Y □N □DK	□Y □N □DK	Raw eggs used? □Y □N □DK			
			Other details:			
Chocolate mousse	□Y □N □DK	□Y □N □DK	Purchased at:  Raw eggs used? □Y □N □DK			
Chocolate mousse			Other details:			
			Purchased at:			
	□Y □N □DK	□Y □N □DK	Raw eggs used? □Y □N □DK			
Ice-cream			Other details:			
Any dressings like	□Y □N □DK	□Y □N □DK	Purchased at:  Raw eggs used? □Y □N □DK			
Caesar/			Other details:			
Mayo/Aioli/Tartare			Purchased at:			
Hollandaise/	□Y □N □DK	□Y □N □DK	Raw eggs used? □Y □N □DK			
béarnaise sauce			Other details: Purchased at:			
Asian roll, including	□Y □N □DK	□Y □N □DK	Details:			
pork rolls, etc			Purchased at:			
Raw egg	□Y □N □DK	□Y □N □DK	Raw eggs used? □Y □N □DK			
milkshake/egg nog			Other details: Purchased at:			
Cocktails with raw	□Y □N □DK	□Y □N □DK	Raw eggs used? □Y □N □DK			
egg whites			Other details:			
e.g. whiskey sour etc			Purchased at:			
Any other food or drink containing raw	□Y □N □DK	□Y □N □DK	Details:   Purchased at:			
eggs			i dionasca at.			

PRODUCE PRIORITY TRAWLER:						
In the 7 days prior to [your/the case's] illness, did [you/the case] eat any of these foods eaten out or at home						
SALADS & SALAD PRODUCE	Eaten in 7 days prior to illness	Туре	Where purchased & Extra details:			
Salad Kits (e.g. pre made salads in a bag or bowl)	□Y □N □DK	□ <u>Caesar Salad</u> □Bagged □ Bowl				
		□ <u>Asian Salad</u> □Bagged □ Bowl				
Extra details can include:  • Brand		☐ <u>Greek Salad</u> ☐ Bagged ☐ Bowl				
<ul><li>Details about dressing</li><li>Further details on salad</li></ul>		☐ <u>Thai Salad</u>				
e.g. Chicken Caesar salad with egg		□ Bagged □ Bowl □ Mexican Style Salad				
		□ Bagged □ Bowl □ Garden Salad				
		□ Bagged □ Bowl □ Coleslaw				
		□Bagged □ Bowl □ Other slaw kit				
		□Bagged □ Bowl				
		□ <u>Any Other Salad kits</u> □Bagged □ Bowl				
Lettuce (e.g. Cos, Iceberg, Butter, Oak)	□Y □N □DK	□ <u>Cos</u> □Bagged Size □Loose	Purchased at:			
		□ <u>Iceberg</u> □Bagged Size □Loose				
		□ <u>Butter</u> □Bagged Size □Loose				
		□ <u>Oak</u> □Bagged Size □Loose				
		☐ <u>Other</u> ☐Bagged Size ☐Loose				
Salad Greens e.g.	□Y □N □DK	□ <u>Baby Spinach</u> □ Bagged Size □ Loose	Purchased at:			
Baby spinach, rocket, 4 leaf mix etc.		□ Rocket □ Bagged Size □ Loose				
		□ Rocket & Baby Spinach □ Bagged Size □ Loose				
		□ 4 leaf mix □ Bagged Size □ Loose				
		☐ Other specify				
Ready to eat pasta salad	□Y □N □DK	□Bagged Size □Loose □Packaged □ Deli Any Extra details:	Purchased at:			
Ready to eat potato salad	□Y □N □DK	☐ Packaged ☐ Deli Any Extra details:				
Ready to eat coleslaw	□Y □N □DK	☐ Packaged ☐ Deli Any Extra details:				
Any Other premade Salads e.g. Lentil, Couscous, Quinoa, etc.	□Y □N □DK	☐ Packaged ☐ Deli Any Extra details:				
<u> </u>	I					

SALADS & SALAD PRODUCE	Eaten in 7 days	Type / brand / description	Where purchased
(Cont.)	prior to illness		
Tomatoes	□Y □N □DK	□ <u>Truss</u>	
		☐ Loose ☐ Packaged	
		□ <u>Hydro</u>	
		☐ Loose ☐ Packaged	
		□ <u>Roma</u> □ Loose □ Packaged	
		☐ <u>Cherry</u>	
		□ Loose □ Packaged	
		□ <u>Grape</u> □ Loose □ Packaged	
		□ General	
		□ Loose □ Packaged	
		☐ Other Specify:	
		☐ Loose ☐ Packaged	
Cucumbers	□Y □N □DK	□ <u>Lebanese</u>	
		□ Loose □ Packaged	
		☐ Continental/Telegraph	
		☐ Loose ☐ Packaged	
		□ Baby Cucumbers	
		☐ Loose ☐ Packaged	
		□ Other Specify:	
		☐ Loose ☐ Packaged	
Avocado	□Y □N □DK		
Alfalfa sprouts	□Y □N □DK		
Bean sprouts	□Y □N □DK		
VEGETABLES	Eaten in 7 days prior to illness	Type / brand / description specify if eaten (RAW)	Where purchased or eaten
Celery	□Y □N □DK	□Cooked □ Raw	Purchased at:
Carrots	□Y □N □DK	 □Bagged □ Loose	
Garrots		□Cooked □ Raw	
		□Purchased Frozen	
		Brand:	
Vegetable snack box pack	□Y □N □DK	Specify:	
e.g. Carrot/celery packaged snack		' '	
Broccoli	□Y □N □DK	□Cooked □ Raw	
		□Purchased Frozen	
		Brand:	
Cauliflower	□Y □N □DK	□Cooked □ Raw	
		□Purchased Frozen	
Capsicum	□Y □N □DK	Brand:  ☐ Red ☐ Green ☐ Yellow	
Capsicum		☐ Other specify :	
		☐ Cooked ☐ Raw	
Chilli	□Y □N □DK	□Cooked □ Raw	
Asparagus	□Y □N □DK	□Cooked □ Raw	
Corn	□Y □N □DK	□Fresh	
36		□Purchased Frozen	
		Brand:	
Snow peas	□Y □N □DK	□Cooked □ Raw	
Peas	□Y □N □DK	□Fresh □ Frozen	
		□Cooked □ Raw	
Beans	□Y □N □DK	□Fresh □ Frozen	
		□Cooked □ Raw	

VEGETABLES (Cont.)	Eaten in 7 days prior to illness			Type / brand / description specify if eaten (RAW)	Where purchased or eaten	
Brussels sprouts	$\Box Y$	$\square N$	$\Box DK$			
Eggplant	□Y	$\square N$	$\Box DK$			
Zucchini	$\Box Y$	$\square N$	$\Box DK$	□Cooked □ Raw		
Pumpkin	□Y	$\square$ N	□DK	□ <u>Butternut</u>		
				☐ Whole ☐ Portion		
				□ <u>QLD Blue</u>		
				☐ Whole ☐ Portion		
				☐ <u>Kent</u> ☐ Whole ☐ Portion		
				□ <u>Golden nugget</u>		
				☐ Whole ☐ Portion		
				□ Other Specify		
				□ Whole □ Portion		
Onions	□Y	$\square$ N	□DK	□ <u>Brown Onions</u>		
				□Bagged □ Loose		
				□ Cooked □ Raw		
				□ <i>Red (Spanish) Onions</i>		
				□Bagged □ Loose		
				□ Cooked □ Raw		
				□ <u>White Onions</u>		
				□Bagged □ Loose		
Chring chicae (ake shallete)				☐ Cooked ☐ Raw		
Spring onions (aka shallots) Leeks	□Y	$\square$ N	□DK □DK	□Cooked □ Raw		
Cabbage	□Y		□DK	□Cooked □ Raw	/hala □ Caakad □ Daw	
Cabbage	⊔ <b>I</b>				/hole □ Cooked □Raw	
					Vhole □ Cooked □Raw	
				□ <u>Wombok</u> □ Pre-cut □W	/hole □ Cooked □Raw	
				□ <u>Other</u> specify: □Pre-cut □ V	Vhole □ Cooked □Raw	
				Purchased at:		
				□ <u>Washed</u>		
				□Bagged□Loose		
				□ <u>Brushed</u>		
				□Bagged□Loose		
Potatoes	□Y	$\square N$	□DK	□ <u>Desiree</u>		
				□Bagged □Loose		
				□ <u>Kipfler</u> □Bagged □ Loose		
				□ Other Specify:		
				□Bagged □ Loose		
Sweet potatoes	□Y	□N	□DK			
English Spinach /Silverbeet	□Y	□N		□Spinach □Silverbeet		
Kale	□Y		□DK	□Cooked □ Raw		
Garlic	□Y	$\square N$	□DK	□ <u>Bulb</u>		
				□Cooked □ Raw		
				□ <u>Cloves</u> □Cooked □ Raw		
				□Crushed jar		
				□ <u>Crusned jar</u> □Cooked □ Raw		
				□Other:		
				□Cooked □ Raw		

VEGETABLES (Cont.)	Eaten in 7 days prior to illness	Type / brand / description specify if eaten (RAW)	Where purchased or eaten
Ginger	□Y □N □DK	□Cooked □ Raw  Crushed jar □Cooked □ Raw  Other	
Mushrooms	□Y □N □DK	□Cooked □ Raw  Specify Type e.g. button:	
		□Loose □Packaged □Whole □Sliced	
Fresh root vegetables like Fresh beetroot, radish, turnips or similar	□Y □N □DK	<ul><li>□ Beetroot □ Turnip</li><li>□ Radishes</li><li>□ Other</li></ul>	
FRUIT	Eaten in 7 days prior to illness	Type / brand / description Leave blank if unsure of type	Where purchased or eaten
Apples	□Y □N □DK	□Pink Lady □Kanzi □Royal Gala □Red Delicious □Fuji □Granny smith □Other specify	
Pears	□Y □N □DK		
Peaches	□Y □N □DK	☐Yellow flesh ☐ White Flesh	
Nectarines	□Y □N □DK	□Yellow flesh □ White Flesh	
Apricots	$\Box$ Y $\Box$ N $\Box$ DK		
Oranges	□Y □N □DK	□Navel □Valencia □Other	
Mandarins/Tangello	□Y □N □DK	□Imperial □Sumo citrus □Afourer □Delite □Phoenix □Amorette □Tangello □Other	
Grapefruit	□Y □N □DK	□White □Pink □Red □Other	
Lemons	□Y □N □DK		
Limes	$\Box$ Y $\Box$ N $\Box$ DK		
Cherries	□Y □N □DK		
Plums	□Y □N □DK	□Blood □Red □Black □Other	
Grapes	□Y □N □DK		
Bananas	□Y □N □DK	□Kids pack □Other	
Rockmelon (Cantaloupe)	□Y □N □DK	<ul><li>☐ Purchased whole</li><li>☐ Purchased sliced</li></ul>	

EDINT (Cont.)	Eaten in 7 days	Type / brand / description	Where purchased or	
FRUIT (Cont.)	prior to illness		eaten	
Honeydew melon	$\Box$ Y $\Box$ N $\Box$ DK	☐ Purchased whole		
		☐ Purchased sliced		
Watermelon	$\Box$ Y $\Box$ N $\Box$ DK	☐ Purchased whole		
		☐ Purchased sliced		
Pineapple	$\Box$ Y $\Box$ N $\Box$ DK	☐ Purchased whole		
		☐ Purchased sliced		
Kiwi fruit	□Y □N □DK			
Mango	$\Box$ Y $\Box$ N $\Box$ DK	□Calypso, □R2E2, □Keitt.		
		☐Honey Gold ☐Other.		
Paw paw (orange) Papaya (green)	$\Box$ Y $\Box$ N $\Box$ DK			
Blueberries	$\Box$ Y $\Box$ N $\Box$ DK			
Raspberries	$\Box$ Y $\Box$ N $\Box$ DK			
Strawberries	$\Box$ Y $\Box$ N $\Box$ DK			
Pre-cut fruit/Packaged fruit salad	□Y □N □DK	Specify fruit:		
Other exotic or tropical fruits (dragon fruit, star apple)	□Y □N □DK			
Any frozen fruit	$\Box$ Y $\Box$ N $\Box$ DK	☐ Blueberries		
		☐ Raspberries		
		☐ Mixed berries		
		☐ Mango		
		☐ Pomegranate arils		
		☐ Other		
Any dried fruit	$\Box$ Y $\Box$ N $\Box$ DK	☐ Sultanas		
		☐ Raisins		
		☐ Apricots		
		☐ Dates		
		□Other		
DRINKS	Eaten in 7 days prior to illness	Type / brand / description	Where purchased or eaten	
Freshly squeezed fruit/vegetable juice – made at home	□Y □N □DK			
Freshly squeezed fruit/vegetable juice from a juice bar/café	□Y □N □DK			
Smoothie	□Y □N □DK			
Please go back & update any fruit or ve in the fruit/vegetable section	egetable that was m	entioned in this drink section	that was a "no" prior	

## PLEASE INCLUDE ALL FOOD EATEN OUT OR AT HOME IN THE EXTENDED TRAWLER (OPTIONAL SECTION): In the 7 days prior to [your/the case's] illness, did [you/the case] eat any Eaten in 7 days Where purchased or **MEAT PRODUCTS** Type / brand / description prior to illness eaten Beef mince $\Box$ Y $\Box$ N $\Box$ DK Specify: Purchased at: (Including lasagna, bolognaise, etc.) Beef burger/hamburger from home $\Box Y$ $\square$ N $\square$ DK Beef burger/hamburger from a food $\Box$ DK $\square Y$ $\square N$ premises Beef cuts $\square Y$ $\square N$ $\Box \mathsf{DK}$ $\square$ eye fillets $\square$ steaks $\square$ roast □ other cut Lamb cuts $\Box Y$ $\square N$ $\Box \mathsf{DK}$ $\square$ chops $\square$ cutlets $\square$ rack $\square$ shank $\square$ other cut Veal cuts $\square$ N $\square$ DK $\Box Y$ ☐ chuck steak ☐ ribs $\square$ round steak $\square$ other cut Pork cuts $\square N \square DK$ $\sqcap Y$ ☐ Pork belly ☐ chops ☐ ribs ☐ other cut Sausage $\square Y$ $\square$ N $\square$ DK $\square$ pork, $\square$ beef, $\square$ lamb □ other Flavour:: Kebabs/skewers $\Box Y$ $\square$ N $\square$ DK □pork □ beef □lamb ☐ Other Flavour: □ Pre-packaged<sup>t</sup> ☐ From deli<sup>‡</sup> Game meat $\Box Y$ $\square$ N $\square$ DK Specify: (e.g. venison, pheasant, kangaroo) Any other meat $\Box$ DK $\square Y$ $\square N$ Specify: e.g. goat, crocodile, rabbit etc. **DELI MEATS** Eaten in 7 days Where purchased or Type / brand / description (pre-packaged or sliced at deli) prior to illness eaten <sup>+</sup>pre-packaged: purchased in a seal package \* from deli: means served to you directly from a deli display or sliced for you at the time of purchase Bacon $\square N \square DK$ ☐ From deli‡ Purchased at: ☐ Pre-packaged Brand: Other details: Chicken $\Box Y$ $\square N$ $\Box$ DK □ From deli‡ ☐ Pre-packaged Brand: Other details: Turkey $\square Y$ $\square N$ $\Box$ DK ☐ From deli‡ ☐ Pre-packaged Brand: Other details:: Ham $\Box$ DK $\Box Y$ $\square N$ ☐ From deli‡ ☐ Pre-packaged Brand: Other details: Corned beef (Silverside) $\Box Y$ $\square N \square DK$ □ From deli‡ ☐ Pre-packaged Brand: Other details: Devon /luncheon meat/fritz. $\square Y$ $\square N$ $\Box \mathsf{DK}$ ☐ From deli‡ ☐ Pre-packaged Brand: Other details: Roast beef $\square Y$ $\square$ N $\square$ DK ☐ From deli‡ ☐ Pre-packaged Brand: Other details:

DELI MEATS Cont (pre-packaged or sliced at deli)	Eaten in 7 days prior to illness	Type / brand / description	Where purchased or eaten
Mortadella	□Y □N □DK	☐ From deli‡	
		☐ Pre-packagedł Brand:	
		Other details::	
Strasburg	$\Box$ Y $\Box$ N $\Box$ DK	☐ From deli‡	
-		☐ Pre-packagedł Brand:	
		Other details:	
Salami	$\Box$ Y $\Box$ N $\Box$ DK	☐ From deli‡	
		☐ Pre-packagedł Brand:	
		Other details:	
Pepperoni	$\Box$ Y $\Box$ N $\Box$ DK	☐ From deli‡	
		☐ Pre-packagedł Brand:	
		Other details:	
Pastrami	$\Box$ Y $\Box$ N $\Box$ DK	☐ From deli‡	
		☐ Pre-packagedł Brand:	
		Other details:	
Other	$\Box$ Y $\Box$ N $\Box$ DK	☐ From deli‡	
e.g. ( Prosciutto, Speck, Capocollo,		☐ Pre-packaged+ Brand:	
Kabana)		Other details:	
FRESH/FROZEN SEAFOOD	Eaten in 7 days prior to illness	Type / brand / description (specify if self-caught)	Where purchased or eaten
In the 7 days prior to illness, did [you/the	case] eat any these	foods they can be fresh or frozen	
Fish	□Y □N □DK	Specify:	Purchased at:
Oysters	□Y □N □DK	epseny.	1 410114004 411
Mussels	□Y □N □DK		
Scallops	□Y □N □DK		
Prawns	□Y □N □DK		
Lobster	□Y □N □DK		
Crab	□Y □N □DK		
Squid/calamari	□Y □N □DK		
MILK AND DAIRY	Eaten in 7 days prior to illness	Type / brand / description	Where purchased or eaten
Unpasteurized (raw) milk	□Y □N □DK	Specify:	Purchased at:
Other milk (soy, almond, rice, etc.)	□Y □N □DK		
Flavoured milk (e.g. chocolate)	□Y □N □DK		
Powdered milk	□Y □N □DK		
Butter (not margarine)	□Y □N □DK		
Sour cream	□Y □N □DK		
Fresh cream from a tub or carton	□Y □N □DK		
Whipped cream from a spray can	□Y □N □DK		
Yoghurt	□Y □N □DK		
Frozen yoghurt	□Y □N □DK		
Ice-cream	□Y □N □DK	□ Tub	
loc dicam		☐ Soft serve	
		☐ Bars/individual serve	
		Specify details:	
Frozen desserts	□Y □N □DK	zpzony dotano.	
Custard	□Y □N □DK		
Dairy desserts	□Y □N □DK	<u> </u>	
(e.g. cheese cakes, yo-gos, etc.)			
Chocolate	□Y □N □DK		
Tasty/cheddar cheese	□Y □N □DK	☐ Block ☐ Sliced ☐ Grated	
·		☐ Other	
Parmesan cheese	□Y □N □DK	□ Block □ Grated □	
		Shaved	

		☐ Other	
Other mature cheese	□Y □N □DK	□ Edam □ Gouda	
Cottage cheese	□Y □N □DK		
Processed cheese	□Y □N □DK	Specify type:	
(e.g. cheese singles , stringers)			
Soft cheese	□Y □N □DK	□ Camembert □ Brie □	
		Ricotta □ Feta □ Cream	
Cheese made from goat or sheep milk	□Y □N □DK	cheese	
Cheese made from unpasteurized milk	□Y □N □DK □Y □N □DK		
Other cheese	□Y □N □DK		
NUTS	Eaten in 7 days		Where purchased or
1010	prior to illness	Type / brand / description	eaten
Mixed Nuts	□Y □N □DK	□Loose □Packaged	
		☐ Raw ☐Roasted	
Peanuts	□Y □N □DK	□Loose □Packaged	
		☐ Raw ☐Roasted	
Almonds	□Y □N □DK	□Loose □Packaged	
		☐ Raw ☐ Roasted	
Ok		Type e.g. slivered:	
Cashews	□Y □N □DK	□Loose □Packaged	
Malarita		☐ Raw ☐ Roasted	
Walnuts	□Y □N □DK	□Loose □Packaged	
Pistachios	□Y □N □DK	☐ Raw ☐ Roasted	
Pistacillos		□Loose □Packaged □ Raw □Roasted	
Macadamia nuts	□Y □N □DK	□ Loose □ Packaged	
Macadamia nuts		□ Raw □ Roasted	
Brazil nuts	□Y □N □DK	□Loose □Packaged	
DIAZII IIAG		☐ Raw ☐ Roasted	
Hazelnuts	□Y □N □DK	□Loose □Packaged	
		☐ Raw ☐ Roasted	
CONVENIENCE & SNACK FOOD	Eaten in 7 days	Type / brand / description	Where purchased or
	prior to illness	Type / brana / description	eaten
Peanut butter	□Y □N □DK		
Other Nut spreads e.g. Nutella	□Y □N □DK		
Sunflower seeds	□Y □N □DK		
Sesame seeds	□Y □N □DK		
Tahini	□Y □N □DK		
Halva	□Y □N □DK		
Hummus	□Y □N □DK		
Commercial dip e.g. French onion or similar items	□Y □N □DK	☐ Fish based	
		☐ Vegetable based	
Pate Meat Paste	□Y □N □DK		
	□Y □N □DK □Y □N □DK		
Frozen meals (e.g. lasagna)  Frozen vegetable based products			
(e.g. vegie-burgers)	□Y □N □DK		
Premade pizza	□Y □N □DK		
Dried pasta/noodles	□Y □N □DK		
Fresh pasta/ pasta sauces	□Y □N □DK		
Soft noodles			
Tofu	□Y □N □DK		
Desiccated coconut	□Y □N □DK		
Commercial baby food (in jars, cans,	□Y □N □DK		
pouches)			

COMMERCIAL SALAD DRESSING &	Type / brand / description	Where purchased or eaten				
SAUCES Mayonnaise						
Wayormaise						
Sauces / chutneys e.g. Tomato, BBQ, fruit chutney	□Y □N □DK					
Marinades	□Y □N □DK					
Warmados						
Cooking sauces e.g. soy, oyster, simmer sauce	□Y □N □DK					
	Towns / busy of / dos swintin	Where purchased or				
HERBS & SPICES	Eaten in 7 days prior to illness	Type / brand / description	eaten			
Any spices bought in bulk (from a tub or other container)	□Y □N □DK	Specify				
Black pepper	□Y □N □DK					
Paprika	□Y □N □DK					
Dried chilli	□Y □N □DK					
Ground coriander	□Y □N □DK					
Other dried Spices or herbs	$\square$ Y $\square$ N $\square$ DK	Specify:				
e.g. basil, oregano, cumin and curry powder						
Fresh basil	□Y □N □DK					
Fresh parsley	□Y □N □DK					
Fresh mint	□Y □N □DK					
Fresh coriander	□Y □N □DK					
	1					
Other fresh herbs	□Y □N □DK	Specify:				
Other fresh herbs	□Y □N □DK	Specify:				
Other fresh herbs	□Y □N □DK	Specify:				
Other fresh herbs  EDUCATION: Preventing Salmonella a						
EDUCATION: Preventing Salmonella a	and other foodborn	e diseases				
EDUCATION: Preventing Salmonella a  Key tips  Wash your hands before handling f	and other foodborn	e diseases	when handling raw eggs and			
EDUCATION: Preventing Salmonella a  Key tips  Wash your hands before handling to chicken.	and other foodborn	e diseases I food preparation especially				
EDUCATION: Preventing Salmonella a  Key tips  Wash your hands before handling to chicken.  Wash and clean all surfaces and educations.	and other foodborn	e diseases I food preparation especially				
EDUCATION: Preventing Salmonella a  Key tips  Wash your hands before handling to chicken.	and other foodborn	e diseases I food preparation especially				
EDUCATION: Preventing Salmonella a  Key tips  Wash your hands before handling for chicken.  Wash and clean all surfaces and edeggs and chicken.  Keep clean  Wash your hands after going to the	and other foodborn  food and often during quipment used for for toilet, changing the	e diseases  food preparation especially  od preparation or serving es	specially when handling raw			
EDUCATION: Preventing Salmonella a  Key tips  Wash your hands before handling to chicken.  Wash and clean all surfaces and edeggs and chicken.  Keep clean  Wash your hands after going to the Protect kitchen areas and food from	and other foodborn  food and often during quipment used for for toilet, changing the	e diseases  food preparation especially  od preparation or serving es	specially when handling raw			
EDUCATION: Preventing Salmonella a  Key tips  Wash your hands before handling to chicken.  Wash and clean all surfaces and edeggs and chicken.  Keep clean  Wash your hands after going to the Protect kitchen areas and food from Separate raw and cooked foods	and other foodborn  food and often during quipment used for for toilet, changing the minsects, pests and	e diseases  food preparation especially od preparation or serving es baby or being in contact with other animals.	specially when handling raw			
Key tips Wash your hands before handling to chicken. Wash and clean all surfaces and edeggs and chicken. Keep clean Wash your hands after going to the Protect kitchen areas and food from Separate raw and cooked foods Separate raw meat, poultry, fish an Use separate equipment and utens	and other foodborn  food and often during quipment used for for toilet, changing the in insects, pests and d seafood from othe ils such as knives ar	e diseases  food preparation especially od preparation or serving es baby or being in contact with other animals.  foods. id cutting boards for handlin	specially when handling raw			
Key tips Wash your hands before handling to chicken. Wash and clean all surfaces and edeggs and chicken. Keep clean Wash your hands after going to the Protect kitchen areas and food from Separate raw and cooked foods Separate raw meat, poultry, fish an Use separate equipment and utens Store foods in covered containers to	and other foodborn  food and often during quipment used for for toilet, changing the in insects, pests and d seafood from othe ils such as knives ar	e diseases  food preparation especially od preparation or serving es baby or being in contact with other animals.  foods. id cutting boards for handlin	specially when handling raw			
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CONCLUSION					
Thanks for your time today. The information you provide in this We do this by trying to find out wha reduce the spread of illness to othe The data collected is kept confiden your consent If we have any further questions, or	at is likely to havers. Itial and identify	ve caused your illn	ess and also by	providing you	with information to
FOLLOW-UP AND EXCLUSIONS		JURISDICTION	AL EXCLUSIO	N GUIDELINE	s
Exclusion required?	□Y □N	Jurisdiction to a	dd guidelines		
Exclusion discussed with case / parent / guardian	□Y □N				
INTERVIEW COMPLETED BY					
Name of Interviewer:					
How well did the case recall the inf	formation reque	sted?   very w	/ell □ well	□ not well	□ not at all
GENERAL NOTES:					