

## Appendix E: Available Picklist Values

**Signs and Symptoms: Choose all that apply.\***

Abdominal cramps	Eye symptoms (unspecified)	Paralysis
Alopecia (hair loss)	Facial weakness	Parasthesia (tingling sensation)
Altered cry	Faintness/lightheadedness	Periorbital edema
Anaphylaxis	Fasciculations (bundling nerve/muscle fibers)	Pharyngitis
Anorexia (loss of appetite)	Fatigue	Photophobia
Appendicitis	Fever	Prostration
Arthralgia (joint pain)	Flushing	Ptosis
Asymptomatic	Gas/bloating	Rash
Ataxia (loss of coordination)	Hallucinations	Redness
Backache	Headache	Renal failure
Blood pressure flux	Heartburn	Respiratory arrest
Bloody stools	Hemoptysis	Respiratory failure
Bloody vomitus	Histamine reaction	Rhinitis (nasal congestion)
Blurred vision	Hoarse	Seizures
Body ache	Hot flash/flush	Septicemia
Bradycardia (decreased heart rate)	HUS (Hemolytic Uremic Syndrome)	Shakes
Bullous skin lesions	Hypotension (low blood pressure)	Shock
Burning	Hypoxia	Sore throat
Burns in mouth	Insomnia	Speech difficulty
Chest pain	Itching	Stiff neck
Chills	Jaundice	Sweating
Coma	Lethargy	Swollen tongue
Congestion	Loss of consciousness	Tachycardia (rapid heartbeat)
Cough	Lymphadenopathy (swollen glands)	Taste disturbance
Dark urine	Malaise	Temperature reversal
Dehydration	Memory loss	Temperature variant
Descending paralysis	Meningitis	Thick tongue
Diarrhea	Mucus in stool	Thirst
Dilated pupils	Muscle breakdown	Thrombocytopenia
Diplopia (double vision)	Muscle cramps	Tinnitus (ringing in ears)
Disoriented	Muscle fatigue	Trembling
Dizziness	Muscle spasm	TTP (Thrombotic thrombocytopenic purpura)
Dry mouth	Myalgia (muscle ache/pain)	Urinary problems
Dysconjugate gaze	Nausea	Urticaria (hives)
Dysesthesia (sensory impairment)	Neurological symptoms (unspecified)	Vomiting
Dysphasia (difficulty swallowing)	Numbness	Weak pulse
Ear ache/pain	Oral swelling	Weakness
Edema (swelling)	Pain	Weight loss
Eosinophilia	Palpitations	Wheezing
Erythema (skin redness)		

\*Additional user added symptoms are available in the NORS interface symptom list.

**Animal Type:**

Cat or kitten	Turtle	Other poultry	Pig
Dog or puppy	Other reptile	Bird, not including poultry	Other ( <i>specify</i> )
Other small mammalian household pet	Pet fish	Cattle	
Lizard	Amphibian	Sheep or goats	
	Baby chick or duckling		

**Reason(s) Foodborne or Animal Contact, but Undetermined Vehicle: Choose all that apply.**

See the [main guidance](#) for definitions and examples.

- 1 — Epidemiologic
- 2 — Laboratory
- 3 — Traceback and/or environmental investigation
- 4 — Other data (*specify in General Remarks*)

**Reason(s) Confirmed or Suspected: Choose all that apply.**

See the [main guidance](#) for definitions and examples.

- 1 — Epidemiologic
- 2 — Laboratory
- 3 — Traceback and/or environmental investigation
- 4 — Other data (*specify in General Remarks*)

**Method of Processing (Prior to point-of-service: Processor): Choose all that apply.**

- 1 — Pasteurized (e.g., liquid milk, cheese, and juice)
- 2 — Unpasteurized (e.g., liquid milk, cheese, and juice)
- 3 — Shredded or diced produce
- 4 — Pre-packaged (e.g., bagged lettuce or other produce)
- 5 — Irradiation
- 6 — Pre-washed
- 7 — Frozen
- 8 — Canned
- 9 — Acid treatment (e.g., commercial potato salad with vinegar)
- 10 — Pressure treated (e.g., oysters)
- 11 — Unknown
- 12 — Other
- 13 — None

**Method of Preparation (At point-of-service: Retail: restaurant, food store): Select only one.**

- 1 — Prepared in the home
- 2 — Ready to eat food: No manual preparation, No cook step.
- 3 — Ready to eat food: Manual preparation (e.g., cutting, chopping), No cook step.
- 4 — Cook and Serve Foods: Immediate service.
- 5 — Cook and hot hold prior to service.
- 6 — Advance preparation: Cook, cool, serve
- 7 — Advance preparation: Cook, cool, reheat, serve
- 8 — Advance preparation: Cook, cool, reheat, hot hold, serve
- 9 — Advance preparation: Cook-chill and Reduced Oxygen Packaging (ROP)
- 10 — Unknown

**Level of Preparation: Select only one.**

- 1 — Foods eaten raw with minimal or no processing. (e.g., washing, cooling)
- 2 — Foods eaten raw with some processing. (e.g., no cooking, fresh cut and/or packaged raw)
- 3 — Foods eaten heat processed. (e.g., cooked: a microbiological kill step was involved in processing)

**Contributing Factors: Choose all that apply.**

See [Appendix D](#) for definitions and examples.

**Contamination Factors:**

- C1 — Toxic substance part of the tissue
- C2 — Poisonous substance intentionally/deliberately added
- C3 — Poisonous substance accidentally/inadvertently added
- C4 — Addition of excessive quantities of ingredients that are toxic in large amounts
- C5 — Toxic container
- C6 — Contaminated raw product – food was intended to be consumed after a kill step
- C7 — Contaminated raw product – food was intended to be consumed raw or undercooked/underprocessed
- C8 — Foods originating from sources shown to be contaminated or polluted (such as a growing field or harvest area)
- C9 — Cross-contamination of ingredients (cross-contamination does not include ill food workers)
- C10 — Bare-hand contact by a food handler/worker/preparer who is suspected to be infectious
- C11 — Glove-hand contact by a food handler/worker/preparer who is suspected to be infectious
- C12 — Other mode of contamination (excluding cross-contamination) by a food handler/worker/preparer who is suspected to be infectious
- C13 — Foods contaminated by non-food handler/worker/preparer who is suspected to be infectious
- C14 — Storage in contaminated environment
- C15 — Other source of contamination
- C-N/A — Contamination Factors - Not Applicable

**Proliferation/Amplification Factors:**

- P1 — Food preparation practices that support proliferation of pathogens (during food preparation)
- P2 — No attempt was made to control the temperature of implicated food or the length of time food was out of temperature control (during food service or display of food)
- P3 — Improper adherence of approved plan to use Time as a Public Health Control
- P4 — Improper cold holding due to malfunctioning refrigeration equipment
- P5 — Improper cold holding due to an improper procedure or protocol
- P6 — Improper hot holding due to malfunctioning equipment
- P7 — Improper hot holding due to improper procedure or protocol
- P8 — Improper/slow cooling
- P9 — Prolonged cold storage
- P10 — Inadequate modified atmosphere packaging
- P11 — Inadequate processing (acidification, water activity, fermentation)
- P12 — Other situations that promoted or allowed microbial growth or toxic production
- P-N/A — Proliferation/Amplification Factors - Not Applicable

**Survival Factors:**

- S1 — Insufficient time and/or temperature control during initial cooking/heat processing
- S2 — Insufficient time and/or temperature during reheating
- S3 — Insufficient time and/or temperature control during freezing
- S4 — Insufficient or improper use of chemical processes designed for pathogen destruction
- S5 — Other process failures that permit pathogen