

655 West 12th Avenue Vancouver, BC V5Z 4R4 Tel 604.707.2400 Fax 604.707.2516

Submit this form and all tags to the BCCDC via email to ezvbepi@bccdc.ca or fax to 604-707-2516. If case meets criteria for reporting seafood related illness, BCCDC will send deidentified information to the Canadian Food Inspection Agency.

Interior Health, Island Health, and Northern Health: Enter all case details into Panorama and include the investigation ID of the client(s) associated with the tags when sending.

Fraser Health and Vancouver Coastal Health: If tags are sent separately from the case report form, include information linking tags to the appropriate case.

		-						
PERSON REPO	DRTING							
Health authority: □	IFHA □ II	HA □ ISLH	□ NHA	□ VCHA	Contact attempt	ts (date & time)	Interview?	
Date report received at health unit:			1.					
Name:			2.					
Phone:			3.					
Email:					4.			
Interviewer:				☐ Not located				
Interview conducted with: Case Proxy, specify:								
A. CLIENT INFORMATION								
Name:	Last		First		Middle			
Preferred name:				Date of birth:				
PHN: Sex:								
Phone:	one: Type: Phone:			Phone:		Type:	ell/home/work/other)	
Address: Unit # Street # Street name			name	City:				
Province:				Email:				
Do you wish to self-identify as an Indigenous person? ☐ Yes ☐ No ☐ Asked, not provided ☐ Not asked								
If yes, how do you identify? Select all that apply:		☐ First Natio	ns	☐ Inuit		☐ Métis		
		☐ Asked, not provided ☐ Asked		d, but unknown	☐ Not asked			
If First Nations, status:		□ Status Indian □ Non-status Indian						
		☐ Asked, not provided ☐ Aske		d, but unknown	☐ Not asked			
B. CLINICAL IN	NFORMA	TION						
Symptom onset:	YYYY-MM-DD	Onset time		r clock	Ouration of sympt	oms:		
Clinical syndrome:	☐ Gastrointestinal ☐ Wound infection, specify site:							
	☐ Ear infection ☐ Other, specify:							

C. LABORATORY INFORMATION								
Specimen type	Reporting lab	Collection	Test type	Results	Classification			
			□ PCR	□ Vibrio parahaemolyticus	☐ Probable			
			☐ Culture	☐ Other <i>Vibrio</i> , specify species:	☐ Confirmed			
		YYYY-MM-DD						
			□ PCR	☐ Vibrio parahaemolyticus	☐ Probable			
			☐ Culture	☐ Other <i>Vibrio</i> , specify species:	☐ Confirmed			
		YYYY-MM-DD						
Confirmed case:	 Laboratory confirmation of infection with or without symptoms Culture isolation of a <i>Vibrio</i> spp. from an appropriate clinical specimen. 							
Duahahla asas					nen.			
Probable case:	,			/ithout symptoms om an appropriate clinical specin	nen			
D EVDOCUDE		•	99. 57. 5	om an appropriate eminear opeem				
D. EXPOSURE			of anast					
The exposure p								
Travel during exposure period: Yes No Unknown								
If yes: ☐ Within BC ☐ Outside BC but within Canada ☐ Outside Canada								
Was travel confirm	ned as the most I	ikely source	of infection?	☐ Yes				
Dates	Dates Details (e.g., city, country, hotel or residence, mode of travel, foods brought back)							
Departure:								
	MM-DD							
Return:								
	MM-DD							
In the 96 hours	prior to onset	did you:						
Ex	posures	Re	sponse	Details				
Eat bivalve shellfis	:h?*		Yes					
(e.g., mussels, clams, oysters, scallops, cockles)			No Unknown					
			Yes					
Eat other shellfish?			No Unknown					
			Yes					
Have contact with ocean or sea water?			No					
			Unknown					
Have other exposu	ıres?		Yes No					
☐ Unknown								
*Bivalve shellfish have a shell that consists of two valves hinged at one side.								
Public health assessment of most likely exposure that led to present illness:								
☐ Commercial bivalve ☐ Self-harvested bivalve ☐ Environmental ☐ Travel								
☐ Other seafood		☐ Multiple ☐ Unknown/lost to follow up						

If consumed bivalve shellfish within 96 hours prior to onset (use 1 section per food eaten):							
Type of bivalve: ☐ Oysters ☐ Mussels ☐	☐ Scallops		☐ Other, specify:				
Preparation: ☐ Raw ☐ Cooked ☐	v & cooked		☐ Part of platter or sampler				
Preparation details:			S: ame of ariety)				
Amount consumed:	Date con	sumed				onsumed:	
Number of people at meal: Number	er of peop	ole eatir	ng:	Nur	mber o	f people ill:	
Source: ☐ Restaurant ☐ Stol		☐ Sel	Self-harvest ation:				
Address:							
Date purchased:				narvested:		YYYY-MM-DD	
Available tag/invoice information: Atta	ached		□То	follow		☐ Not available	
If consumed bivalve shellfish within 96 hours prior to onset (use 1 section per food eaten):							
Type of bivalve: ☐ Oysters ☐ Mussels ☐ Clams ☐ Scallops ☐ Other, specify:							
Preparation: ☐ Raw ☐ Cooked ☐ Both raw & cooked ☐ Part of platter or sampler							
Preparation details:		Details (e.g., na oyster v	ame of				
Amount consumed: Date con						onsumed:	
Number of people at meal: Number of people eating: Number of people ill:							
				Self-harvest ocation:			
Date purchased: Dat				e harvested:			
				To follow □ Not available			
Was case aware of risk of illness from shellfish? ☐ Yes ☐ No ☐ Unknown							
If yes, where did they find out about the risk? ☐ Sport fishing guide ☐ News ☐ Information poster							
☐ Restaurant warning ☐ Other, specify:							
Indicate if leftover product is available for testing: ☐ Yes ☐ No ☐ Unknown							
Specify details:							

E. INSPECTION & TAG INFORMATION	V					
Was an inspection of the food service establishmen	nt conducted?	☐ Yes	□ No			
If no, why was no inspection conducted:						
If yes, did the inspection find any issues that co contributed to this illness?* (e.g., handling, temp		☐ Yes	□ No	□ Unknown		
If yes or unknown, specify issues identified:						
*If additional issues not related to this investigation are identified, use space in section F to record.						
Do the tags collected represent the shellfish availal	ble to the case?	☐ Yes	□ No	☐ Unknown		
If yes, specify what tags represent:	☐ Shellfish consur	med by case				
☐ Shellfish available on date of exposure	☐ Other:					
If no, provide explanation (e.g., missing tags):						
F. ADDITIONAL DETAILS RELATED T	O CASE INVES	STIGATION	V			
Include date and name or initials with any a	dditional details.					