

NEARS Summary Report - Page 1 (Outbreak Characteristics)

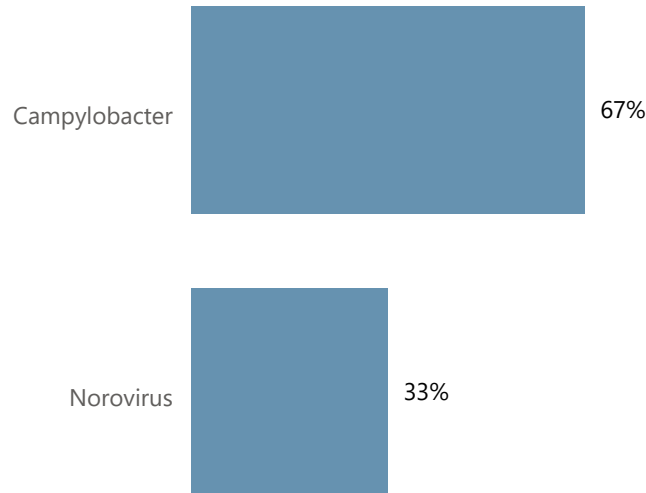
NEARS Group ▼
 Rhode Island ▼

NEARS Groups ● Rhode Island

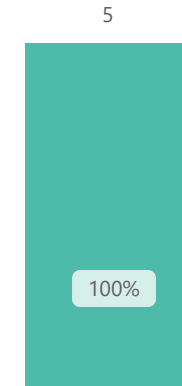


Outbreak Year	Number of Outbreaks	Number of NEARS Groups	Number of Establishments
2021	5	1	5

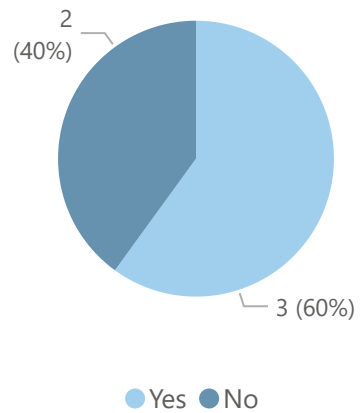
Outbreak Primary Agent



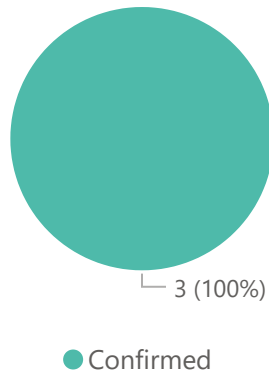
Reported to NORS



Primary Agent Identified



Primary Agent Identified (Confirmed or Suspected)



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

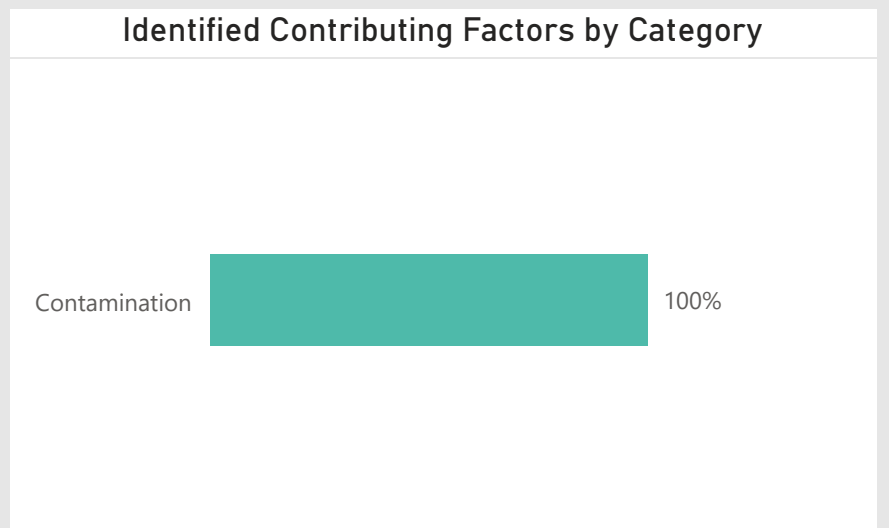
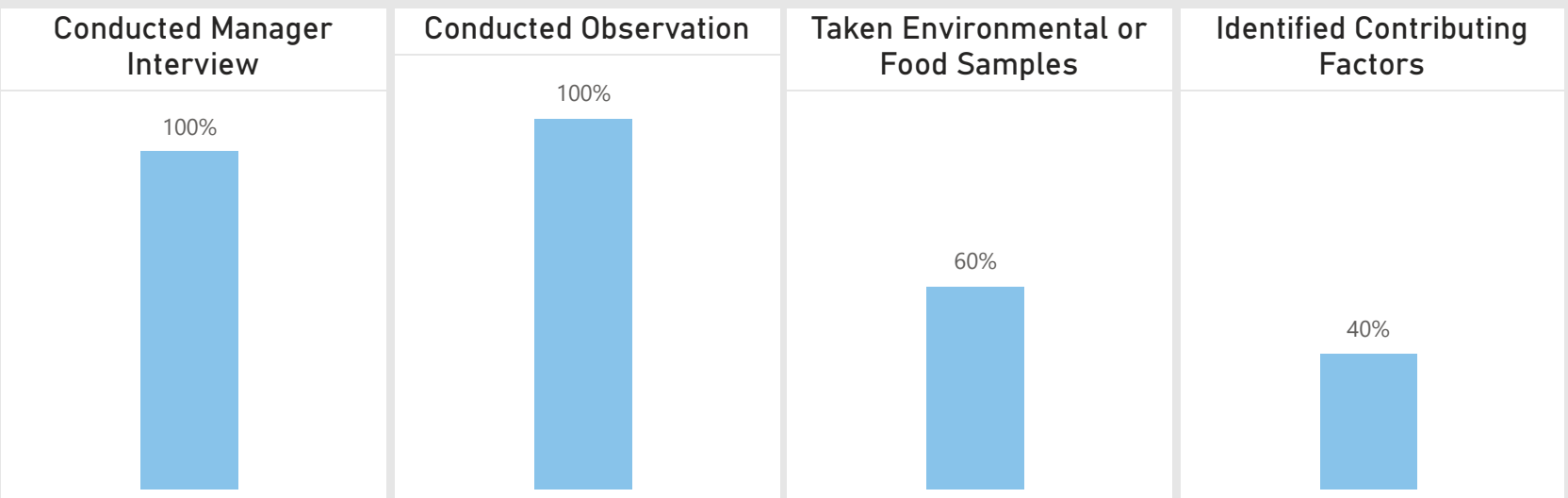
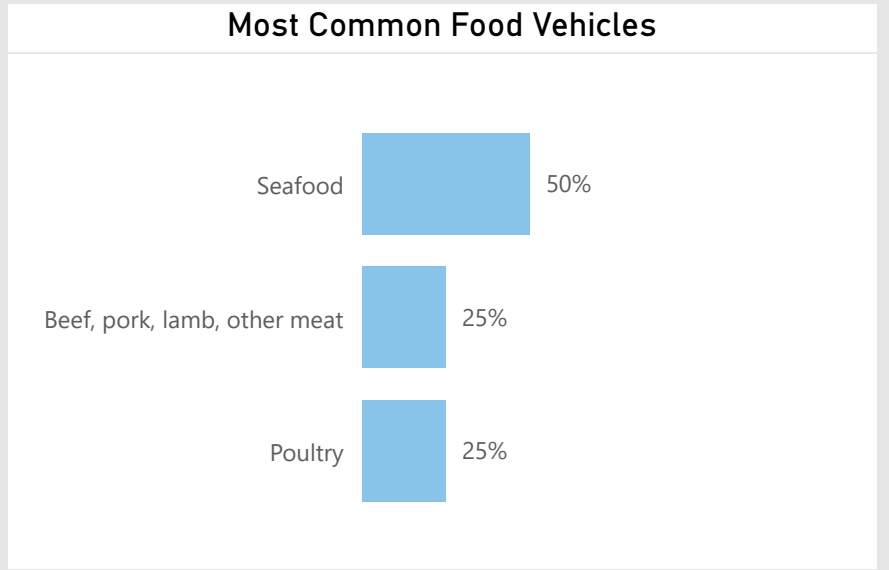
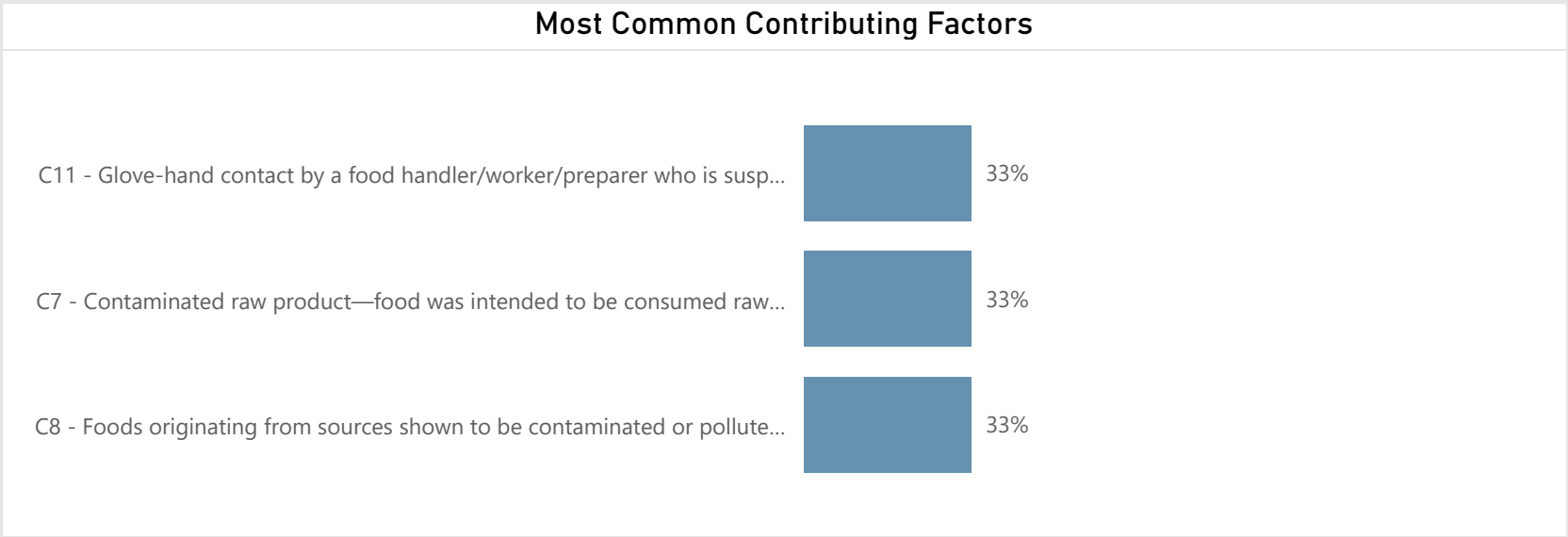
First Contact with Establishment	0
Manager Interview	1
Observation	0

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

4

NEARS Summary Report - Page 2 (Outbreak Characteristics)

NEARS Group	Outbreak Year	Number of Outbreaks	Number of NEARS Groups	Number of Establishments
Rhode Island	2021	5	1	5

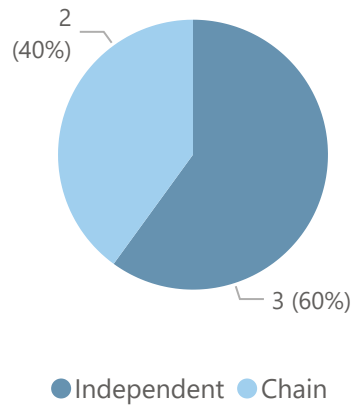


NEARS Summary Report - Page 3 (Establishment Characteristics)

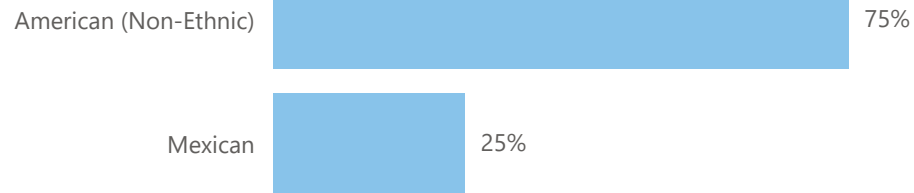
NEARS Group
Rhode Island

Outbreak Year	Number of Outbreaks	Number of NEARS Groups	Number of Establishments
2021	5	1	5

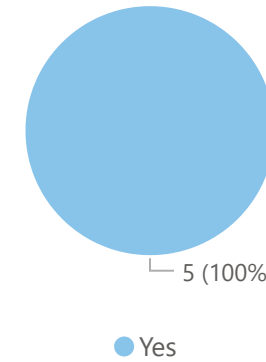
Establishment Ownership



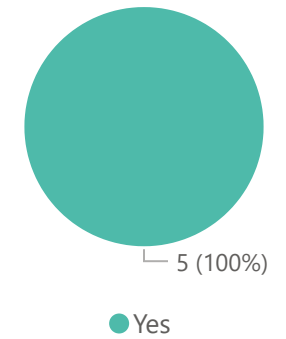
Menu Type



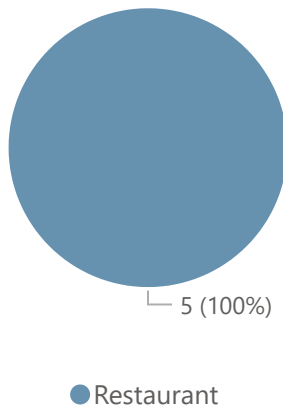
Hand Sinks Exist in Employee Restrooms



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



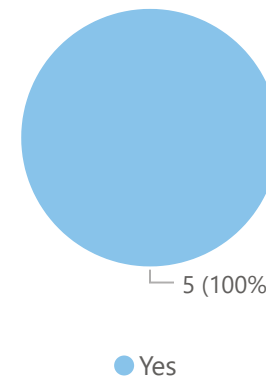
Establishment Type



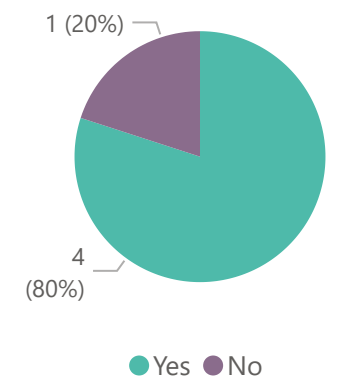
Food Preparation Processes



Hand Sinks Exist in Employee Work Area



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

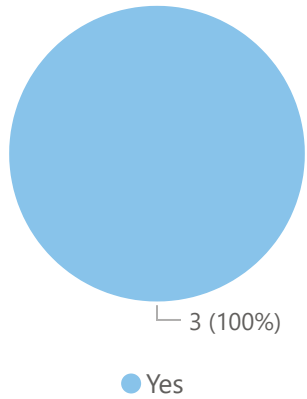


NEARS Summary Report - Page 4 (Establishment Characteristics)

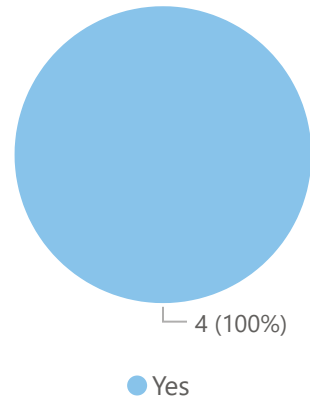
NEARS Group ▼
 Rhode Island ▼

Outbreak Year	Number of Outbreaks	Number of NEARS Groups	Number of Establishments
2021	5	1	5

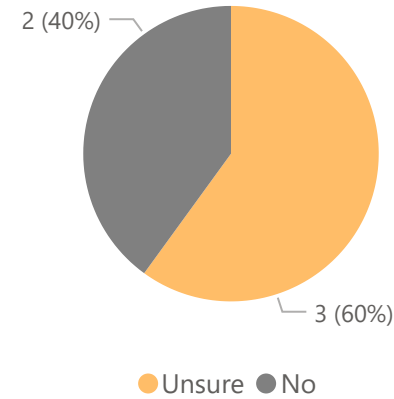
Kitchen Managers Required to be Food-Safety Certified



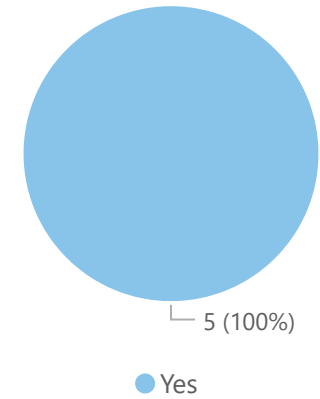
At Least One Kitchen Manager is Food-Safety Certified



Establishment Has Paid Sick Leave for Ill Food Workers



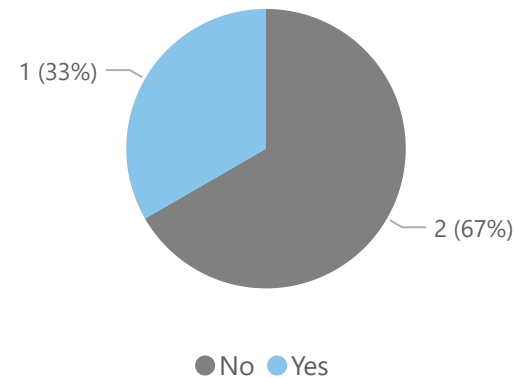
Establishment Has a Policy to Restrict or Exclude Ill Food Workers



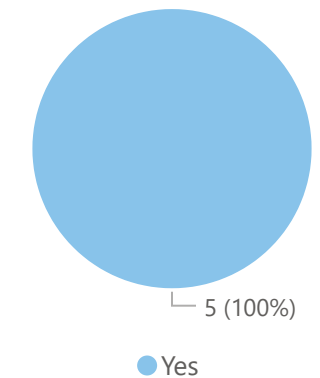
Notes for all pages:

- [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:

March 5, 2024