

Appendix L: Shellfish-Implicated Investigations

Responsibilities of outbreak investigation team members when outbreaks are found to be associated with molluscan shellfish (i.e., oysters, mussels, clams, scallops)

- **Regional Epidemiologist:** Notify Food Safety Branch – Manufacturing Section
- **Regional or LHD Sanitarian or Environmentalist:** Notify Food Safety Branch – Manufacturing Section
- **Food Safety Branch:** Notify state from which product was received and FDA Shellfish Authority

Investigation strategies for shellfish (regardless of outbreak etiology)

- Collection of copy of shellfish tags
- Collection of copies of invoices of purchase of product
- Look specifically for improper handling, storage or holding temperatures and possibilities for cross-contamination

Information to collect about shellfish (regardless of outbreak etiology)

- How was product distributed to retail outlet?
- Date retail outlet received product
- Copy of shipping tags
- Copy of invoices
- Source of product
- Harvest site and date of harvest
- Evidence of improper storage, cross-contamination or improper holding temperatures. If yes, provide specific details.

