

For Instructor (Not for Envelopes) - Packing List for Each Case File

Case File #028: The Restaurant Outbreak

- Key Individual ID Card
- Briefing Card
- Dispatch Report Clipboard
- Witness Report #1
- Witness Report #2
- Four Steps to Keep Food Safe
- Food Safety Pathogen Reports (6)
- Additional Evidence
 - Menu
 - City Refrigeration Invoice
 - 3 Photos

Case File #027: The Picnic Panic

- Key Individual ID Card
- Briefing Card
- Dispatch Report Clipboard
- Witness Report #1
- Witness Report #2
- Four Steps to Keep Food Safe
- Food Safety Pathogen Reports (6)
- Additional Evidence
 - Picnic Flyer
 - 2 Photos
 - Phone - Email

Case #0435: The Backyard Cookout Catastrophe

- Key Individual ID Card
- Briefing Card
- Dispatch Report Clipboard
- Witness Report #1
- Witness Report #2
- Four Steps to Keep Food Safe
- Food Safety Pathogen Reports (6)
- Additional Evidence
 - Phone - Text
 - 3 Photos

Case File #049: Trouble on the Road – The Traveling Food Fiasco

- Key Individual ID Card
- Briefing Card
- Dispatch Report Clipboard
- Witness Report #1
- Witness Report #2
- Four Steps to Keep Food Safe
- Food Safety Pathogen Reports (6)
- Additional Evidence
 - 4 Photos
 - Community Expo Flyer
 - Map Printout

For Instructor (Not for Envelopes) - Clues to Consider for Each Case

Case File #028: The Restaurant Outbreak

- **Cross-Contamination:** Handling raw meat and ready-to-eat food without proper handwashing.
- **Temperature Abuse:** Leaving food like spaghetti sauce and tiramisu at room temperature for too long.
- **Improper Storage:** Fridge temperature too high (45°F instead of the recommended 40°F).
- **Pathogens:** Salmonella from undercooked or improperly stored ground beef, E. coli from unwashed lettuce, or Listeria from tiramisu if it was exposed to the wrong temperatures.

Case File #027: The Picnic Panic

- **Cross-contamination** in fridge
- **Poor hand hygiene**
- **Improper temperature control** (foods out for more than 2 hours)
- **Potential pathogens:** Norovirus, Clostridium perfringens, Salmonella
- **Weakened Immune System**

Case #0435: The Backyard Cookout Catastrophe

- **Cross-contamination** (raw chicken on shared surfaces and plates)
- **Undercooked chicken** (no thermometer use—should reach 165°F!)
- **Chilling violations** (banana pudding with eggs left unrefrigerated)
- **Poor hygiene practices** (shared serving utensils)
- **Likely pathogens:**
- **Salmonella or Campylobacter** from undercooked or cross-contaminated chicken
- **Clostridium perfringens or Listeria** from improperly chilled banana pudding
- **Norovirus** from poor hygiene during serving

Case File #049: Trouble on the Road – The Traveling Food Fiasco

- **Temperature abuse** during the 4-hour drive
- **Mixing cold and hot foods** in transit
- **Cross-contamination risk** from improperly packed items
- **Lack of refrigeration** or ice at the event
- **No handwashing access**
- **Possible pathogens:**
- **Clostridium perfringens or Salmonella** (chicken wraps)
- **Listeria** (custard bars)
- **E. coli or Norovirus** (fruit skewers with unwashed produce)

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FBI: Food Safety Agents
of Investigation
(Foodborne Illness)

Case File #028:
The Restaurant Outbreak

GEORGIA
4-H



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Key Individual ID Card

Name: Layla Adams

Age: 19

Occupation:
College Student

Hometown:
Asheville, North
Carolina

Layla is a junior at a liberal arts college majoring in digital arts. She's known for her vibrant style and passion for visual storytelling. Outside of class, she works at a local restaurant and volunteers at a local high school teaching graphic design.



Briefing Card



Case File #028:

The Restaurant Outbreak

As a part time worker at Bella's Bistro, Layla recently became ill with fevers and chills. Unfortunately, she was not the only employee that was sick. There were also several customers who got sick as well. She never visited the doctor but she had a fever, chills, and upset stomach. It made her miss 3 days of classes at school putting her way behind on homework.

- - - - Dispatch Report - - - -

Case File #028: The Restaurant Outbreak

Location: Bella's Bistro

Date: June 15

Reported Illnesses: 10 customers,
2 employees

Symptoms: Vomiting, diarrhea, stomach
cramps, dehydration, and fever within
4-6 hours after eating



Case File #028: The Restaurant Outbreak

Witness Report #1:

Bella's Bistro is a popular local restaurant known for its homemade pasta dishes and desserts.

On the night of June 15, a party of 12 dined at the restaurant and all ordered the same prix fixe menu. Within hours, 10 customers and 2 staff members who ate the same meal reported symptoms of foodborne illness.

Within hours, 10 customers and 2 staff members who ate the same meal reported symptoms of foodborne illness.

Case File #028: The Restaurant Outbreak

Kitchen Observations:

The spaghetti sauce was made in a large batch earlier in the day and left on the stove for over 3 hours without being reheated or refrigerated.

The lettuce for the Caesar salad was not washed before cutting and serving.

The tiramisu was left uncovered on the prep counter for two hours after being made.

Several staff members were seen handling raw ground beef and then switching to salad prep without washing their hands.

The refrigerator temperature was recorded at 45°F, which is above the safe storage limit of 40°F.

City Refrigeration co.

280 Moreland Ave
Asheville, North Carolina

BILL TO:

Bella's Bistro
165 Fairview Street
Asheville, North Carolina



INVOICE

Invoice Number: #149
Date: June 16,
Due Date: June 26

NO	ITEM DESCRIPTION	PRICE	QTY	TOTAL
1	Service Calls Refrigerator cooling unit not working properly - May 12 - May 23 - June 1 - June 12 Customer instructed to discontinue use of appliance	\$159	4	\$636

1 Replacement Element ordered

\$250 1 \$250

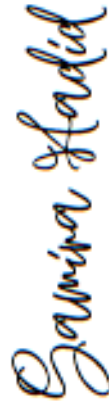
\$886

Tax \$70.88

Total Due \$956.88

Term and Conditions:

Please submit payment within 10 days of receiving this invoice.



Samira Hadid
Manager



[Campylobacter](#)

Sources	Unpasteurized (raw) milk, chicken, shellfish, turkey, contaminated water.
Incubation period	2 to 5 days
Symptoms	Diarrhea, cramps, fever, and vomiting; diarrhea may be bloody.
Duration of illness	About one week
What to do	<p>Drink plenty of fluids and get rest. If you cannot drink enough fluids to prevent dehydration or if your symptoms are severe, call your doctor.</p> <p>Antibiotics are recommended only for patients who are very ill or are more likely to develop a serious illness, such as people with weakened immune systems.</p>
Prevention	<ul style="list-style-type: none">• Drink pasteurized milk. Do not drink raw milk.• Do not drink untreated water.

Date Last Reviewed November 15, 2024

[Salmonella](#)

Sources	<p>Food: A variety of foods have been linked to Salmonella, including vegetables, chicken, pork, fruits, nuts, eggs, beef and sprouts.</p> <p>Animals and their environments: Particularly reptiles (snakes, turtles, lizards), amphibians (frogs), birds (baby chicks) and pet food and treats.</p>
Incubation period	6 hours to 6 days
Symptoms	Diarrhea, fever, stomach cramps, vomiting

[E. coli](#)

Sources	<ul style="list-style-type: none">• Contaminated food, especially undercooked ground beef, unpasteurized (raw) milk and juice, soft cheeses made from raw milk, and raw fruits and vegetables (such as lettuce, other leafy greens, and sprouts).• Contaminated water, including drinking untreated water and swimming in contaminated water.• Animals and their environment, particularly cows, sheep, and goats.• Feces of infected people.
Incubation period	3 to 4 days for most people, can be 1 to 10 days
Symptoms	<ul style="list-style-type: none">• Severe diarrhea that is often bloody, severe stomach pain, and vomiting. Usually little or no fever is present.• Symptoms of hemolytic uremic syndrome (HUS) include decreased urine production, dark or tea-colored urine, and losing pink color in cheeks and inside the lower eyelids.

[Norovirus](#)

Sources	Produce, shellfish, ready-to-eat foods touched by infected food workers (salads, sandwiches, ice, cookies, fruit), or any other foods contaminated with particles of vomit or feces from an infected person.
Incubation period	12 to 48 hours
Symptoms	Diarrhea, vomiting, nausea, and stomach pain. Diarrhea tends to be watery and non-bloody. Diarrhea is more common in adults and vomiting is more common in children.

[Clostridium perfringens](#)

Sources	Beef, poultry, gravies, food left for long periods in steam tables or at room temperature, and time and/or temperature abused foods.
Incubation period	6 to 24 hours
Symptoms	Diarrhea and stomach cramps (no fever or vomiting),

[Listeria](#)

Sources	<ul style="list-style-type: none">• Unpasteurized (raw) milk and dairy products.• Soft cheese made with unpasteurized milk, such as queso fresco, feta, Brie, Camembert.• Raw fruits and vegetables (such as sprouts).• Ready-to-eat deli meats and hot dogs.• Refrigerated pâtés or meat spreads.• Refrigerated smoked seafood.
Incubation period	Usually 1 to 4 weeks, can be as long as 70 days
Symptoms	<p><i>Listeria</i> can cause fever and diarrhea similar to other foodborne germs, but this type of <i>Listeria</i> infection is rarely diagnosed.</p> <p>Symptoms in people with invasive listeriosis, meaning the bacteria has spread beyond the gut, include:</p> <ul style="list-style-type: none">• For pregnant women: fever, fatigue and muscle aches. Pregnant women may also have no symptoms but experience fetal death, pre-term labor, or infection of the newborn.• For all others, stiff neck, confusion, loss of balance, and convulsions in addition to fever and muscle aches.

Four Steps to Keep Food Safe for Young Children:



UNIVERSITY OF GEORGIA
EXTENSION



1 CLEAN

- Wash hands with running water and soap for at least 20 seconds.
- Rub vigorously and clean around nails.
- Rinse well and dry on a clean paper towel or with a hot air dryer.
- Use hot water and soap to clean counters, food prep surfaces, utensils and equipment or use a dishwasher when possible.
- Sanitize with 1 tablespoon chlorine bleach per gallon of water.
- Wash fresh fruits and veggies with clean running water before you use them and dry with a clean paper towel.
- Wash tops of cans and dry with a clean paper towel.



2 SEPARATE

- Use separate cutting boards for raw meats and ready-to-eat foods. If the same cutting board must be used for multiple types of food, properly wash, rinse, sanitize, and air dry the board between foods.
- Don't let raw meat juices drip on other foods. Store raw foods below produce, infant formula, and other foods that are ready-to-eat in the refrigerator.



3 COOK

- Always use a food thermometer to make sure foods have reached a safe internal temperature.
- Cook beef, fish and pork steaks, roast, filets and chops to at least 145°F and allow to rest 3 minutes before carving or serving.
- Cook ground beef, pork, and fish, and egg dishes to at least 160°F. Cook chicken and turkey (whole, pieces or ground) to at least 165°F. Reheat foods to at least 165°F.
- Cover, stir and rotate microwave-cooked foods and cook foods that require time-temperature control for safety to 165°F.



4 CHILL

- Refrigerate promptly.
- Use thermometers in refrigerators and freezers.
- Keep refrigerators at 40°F or colder.
- Keep freezers at 0°F or colder.
- Cool foods quickly by placing large pots in ice baths and stirring, stirring with ice paddles, and/or dividing into shallow containers.
- Discard perishable foods that have sat at room temperature for more than 2 hours or 1 hour at temperatures above 90°F.

VISIT FOR MORE INFO



www.fcs.uga.edu/extension/food
www.agr.georgia.gov/recalls.aspx

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Case File #027:
The Picnic Panic

GEORGIA
4-H



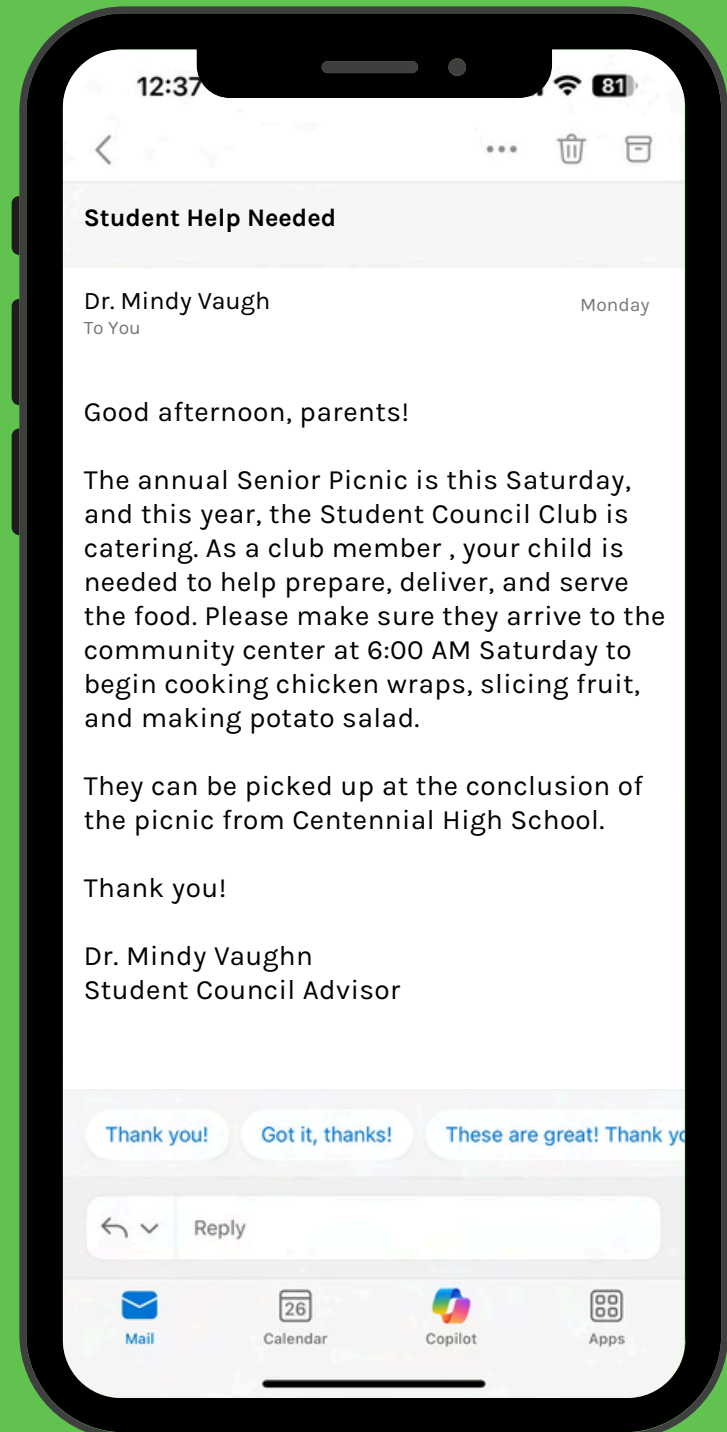
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Key Individual ID Card

Name: Jasmine Okoro
Age: 27
Occupation:
**Environmental Policy
Analyst**
Hometown:
Oakland, California

Jasmine is passionate about sustainable development and works with local governments to design eco-friendly urban policies. In her spare time, she volunteers at a community garden and mentors high school students interested in science and medical careers. She is especially interested in this topic because she was born with a weakened immune system.



Briefing Card



Case File #027:

The Picnic Panic

As a mentor for high school students, Jasmine was invited to the senior picnic at Centennial High School. Unfortunately, for Jasmine after the event, she was violently ill with vomiting. She takes things like this very seriously because of her condition, so she visited the doctor who concluded her symptoms matched those of a foodborne illness. Can you identify the potential source of her foodborne illness?

- - - - Dispatch Report - - - -

Case File #027: The Picnic Panic

Location: Centennial High School

Date: June 4

Reported Illnesses: 15 students,
3 teachers

Symptoms: Nausea, stomach cramps,
vomiting, and diarrhea reported 6-8
hours after eating

Suspect Meal: Chicken wraps,
potato salad, pre-sliced fruit, and
iced tea



Case File #027: The Picnic Panic

Witness Report #1:

Food delivered at 11:30 AM and left out on a shaded table for 3+ hours.

Strawberries were pre-cut the night before and stored next to raw meat in an open container.

Student servers used gloves but didn't change them after touching phones.

Case File #027: The Picnic Panic

Witness Report #2:

A pair of tongs was dropped on the grass and reused.

The lettuce for the chicken wraps was not washed before cutting and serving.

Food was left uncovered.

Potato salad was brought from home in a cooler, but no ice or thermometer was used.

SENIOR PICNIC

CENTENNIAL HIGH SCHOOL
BASEBALL FIELDS

Gather your friends, family, and loved ones for a delightful day filled with laughter, delicious food, and the beauty of the great outdoors as we celebrate this year's graduating class.

**Lunch: Chicken wraps, potato salad,
pre-sliced fruit, and iced tea**

Lunch will be catered by the Student Council Club and delivered at 11:00 AM. Underclassmen will serve graduating seniors at 12:00 PM and remaining guests beginning at 12:30 PM.

SATURDAY, MAY 1ST



[Campylobacter](#)

Sources	Unpasteurized (raw) milk, chicken, shellfish, turkey, contaminated water.
Incubation period	2 to 5 days
Symptoms	Diarrhea, cramps, fever, and vomiting; diarrhea may be bloody.
Duration of illness	About one week
What to do	<p>Drink plenty of fluids and get rest. If you cannot drink enough fluids to prevent dehydration or if your symptoms are severe, call your doctor.</p> <p>Antibiotics are recommended only for patients who are very ill or are more likely to develop a serious illness, such as people with weakened immune systems.</p>
Prevention	<ul style="list-style-type: none">• Drink pasteurized milk. Do not drink raw milk.• Do not drink untreated water.

Date Last Reviewed November 15, 2024

[Salmonella](#)

Sources	<p>Food: A variety of foods have been linked to Salmonella, including vegetables, chicken, pork, fruits, nuts, eggs, beef and sprouts.</p> <p>Animals and their environments: Particularly reptiles (snakes, turtles, lizards), amphibians (frogs), birds (baby chicks) and pet food and treats.</p>
Incubation period	6 hours to 6 days
Symptoms	Diarrhea, fever, stomach cramps, vomiting

[E. coli](#)

Sources	<ul style="list-style-type: none">• Contaminated food, especially undercooked ground beef, unpasteurized (raw) milk and juice, soft cheeses made from raw milk, and raw fruits and vegetables (such as lettuce, other leafy greens, and sprouts).• Contaminated water, including drinking untreated water and swimming in contaminated water.• Animals and their environment, particularly cows, sheep, and goats.• Feces of infected people.
Incubation period	3 to 4 days for most people, can be 1 to 10 days
Symptoms	<ul style="list-style-type: none">• Severe diarrhea that is often bloody, severe stomach pain, and vomiting. Usually little or no fever is present.• Symptoms of hemolytic uremic syndrome (HUS) include decreased urine production, dark or tea-colored urine, and losing pink color in cheeks and inside the lower eyelids.

[Norovirus](#)

Sources	Produce, shellfish, ready-to-eat foods touched by infected food workers (salads, sandwiches, ice, cookies, fruit), or any other foods contaminated with particles of vomit or feces from an infected person.
Incubation period	12 to 48 hours
Symptoms	Diarrhea, vomiting, nausea, and stomach pain. Diarrhea tends to be watery and non-bloody. Diarrhea is more common in adults and vomiting is more common in children.

[Clostridium perfringens](#)

Sources	Beef, poultry, gravies, food left for long periods in steam tables or at room temperature, and time and/or temperature abused foods.
Incubation period	6 to 24 hours
Symptoms	Diarrhea and stomach cramps (no fever or vomiting),

[Listeria](#)

Sources	<ul style="list-style-type: none">• Unpasteurized (raw) milk and dairy products.• Soft cheese made with unpasteurized milk, such as queso fresco, feta, Brie, Camembert.• Raw fruits and vegetables (such as sprouts).• Ready-to-eat deli meats and hot dogs.• Refrigerated pâtés or meat spreads.• Refrigerated smoked seafood.
Incubation period	Usually 1 to 4 weeks, can be as long as 70 days
Symptoms	<p><i>Listeria</i> can cause fever and diarrhea similar to other foodborne germs, but this type of <i>Listeria</i> infection is rarely diagnosed.</p> <p>Symptoms in people with invasive listeriosis, meaning the bacteria has spread beyond the gut, include:</p> <ul style="list-style-type: none">• For pregnant women: fever, fatigue and muscle aches. Pregnant women may also have no symptoms but experience fetal death, pre-term labor, or infection of the newborn.• For all others, stiff neck, confusion, loss of balance, and convulsions in addition to fever and muscle aches.

Four Steps to Keep Food Safe for Young Children:



UNIVERSITY OF GEORGIA
EXTENSION



1 CLEAN

- Wash hands with running water and soap for at least 20 seconds.
- Rub vigorously and clean around nails.
- Rinse well and dry on a clean paper towel or with a hot air dryer.
- Use hot water and soap to clean counters, food prep surfaces, utensils and equipment or use a dishwasher when possible.
- Sanitize with 1 tablespoon chlorine bleach per gallon of water.
- Wash fresh fruits and veggies with clean running water before you use them and dry with a clean paper towel.
- Wash tops of cans and dry with a clean paper towel.



2 SEPARATE

- Use separate cutting boards for raw meats and ready-to-eat foods. If the same cutting board must be used for multiple types of food, properly wash, rinse, sanitize, and air dry the board between foods.
- Don't let raw meat juices drip on other foods. Store raw foods below produce, infant formula, and other foods that are ready-to-eat in the refrigerator.



3 COOK

- Always use a food thermometer to make sure foods have reached a safe internal temperature.
- Cook beef, fish and pork steaks, roast, filets and chops to at least 145°F and allow to rest 3 minutes before carving or serving.
- Cook ground beef, pork, and fish, and egg dishes to at least 160°F. Cook chicken and turkey (whole, pieces or ground) to at least 165°F. Reheat foods to at least 165°F.
- Cover, stir and rotate microwave-cooked foods and cook foods that require time-temperature control for safety to 165°F.



4 CHILL

- Refrigerate promptly.
- Use thermometers in refrigerators and freezers.
- Keep refrigerators at 40°F or colder.
- Keep freezers at 0°F or colder.
- Cool foods quickly by placing large pots in ice baths and stirring, stirring with ice paddles, and/or dividing into shallow containers.
- Discard perishable foods that have sat at room temperature for more than 2 hours or 1 hour at temperatures above 90°F.

VISIT FOR MORE INFO



www.fcs.uga.edu/extension/food
www.agr.georgia.gov/recalls.aspx

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FBI: Food Safety Agents
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Case #0435: The Backyard
Cookout Catastrophe

GEORGIA
4-H



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Key Individual ID Card

Name: Mark DeWitt
Age: 39
Occupation: Wellness
Coach and Podcast
Host
Hometown:
Scottsdale, Arizona

Mark transitioned into the wellness field after a career in corporate marketing. He's a certified yoga instructor and enjoys paddleboarding and hosting live wellness workshops. He also enjoys time outdoors hosting friends for cookouts and BBQs.



Briefing Card



Case File #035: The Backyard Cookout Catastrophe

The DeWitt family hosted their annual 4th of July cookout, featuring their famous grilled chicken leg quarters, veggie kabobs, corn on the cob, and homemade banana pudding. The food was a hit—but by the next morning, multiple guests reported symptoms of foodborne illness. As the newest food safety investigators on the case, it's your job to uncover what went wrong.

--- Dispatch Report ---

Case File #035: The Backyard Cookout Catastrophe

Location: Mark's House

Date: June 19th

Reported Illnesses: 6 guests

Symptoms: Nausea, vomiting, fever, and stomach cramps within 6-10 hours after the cookout

Foods: Grilled chicken leg quarters, veggie kabobs, corn on the cob, banana pudding



Case File #035: The Backyard Cookout Catastrophe

Witness Report #1:

The chicken was marinated overnight and placed directly onto the grill from a cooler. The same plate used to carry raw chicken was reused to serve the cooked chicken.

Mr. DeWitt said he usually “goes by color” to know when chicken is done—no food thermometer was used to check for doneness, because the thermometer battery was dead.

Case File #035: The Backyard Cookout Catastrophe

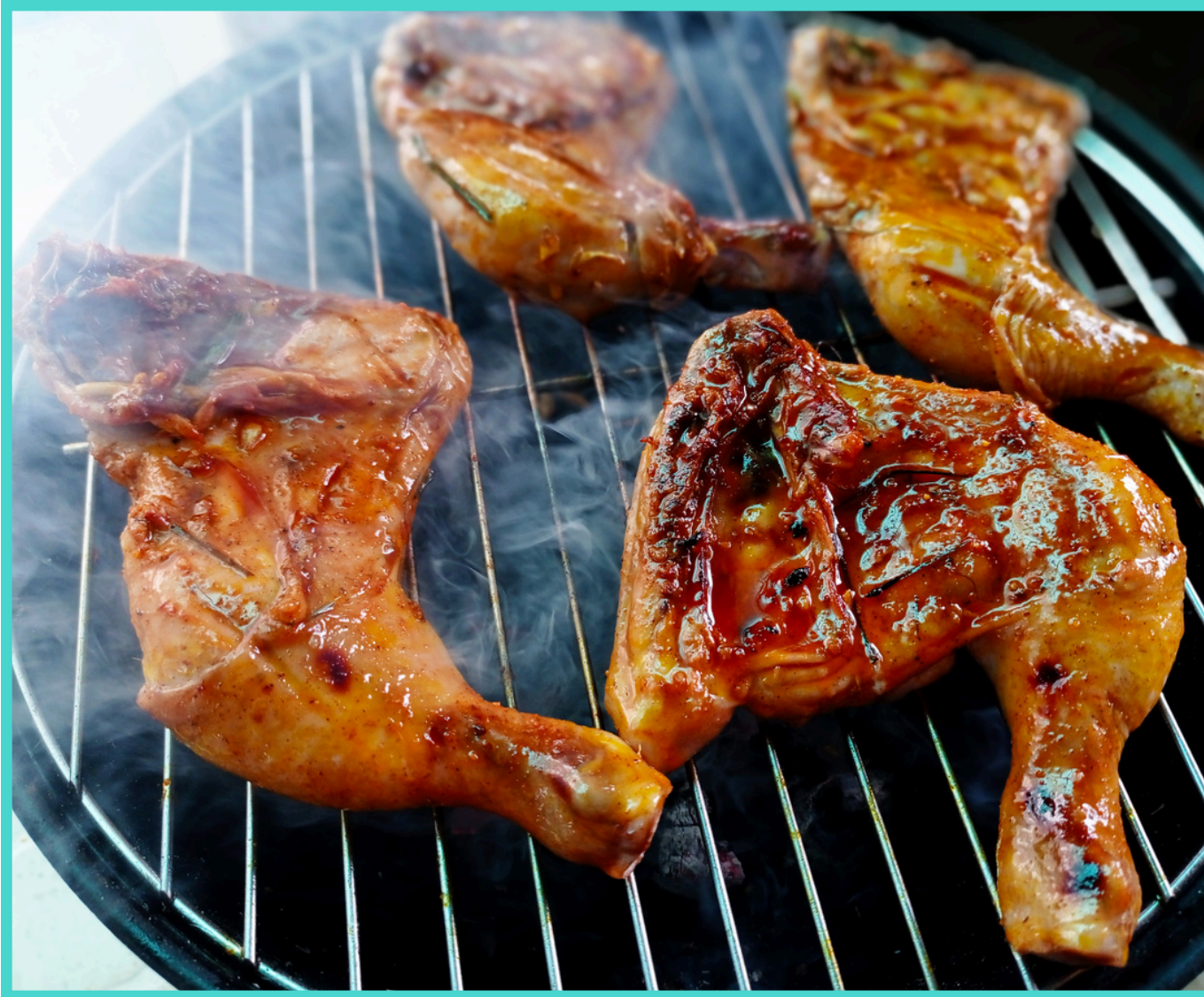
Witness Report #2:

Banana pudding was made 10 days in advance.

The veggie kabobs and corn on the cob were prepped on the same cutting board used for raw chicken, without cleaning in between.

Food sat out on a shaded picnic table for over 4 hours without refrigeration.





[Campylobacter](#)

Sources	Unpasteurized (raw) milk, chicken, shellfish, turkey, contaminated water.
Incubation period	2 to 5 days
Symptoms	Diarrhea, cramps, fever, and vomiting; diarrhea may be bloody.
Duration of illness	About one week
What to do	<p>Drink plenty of fluids and get rest. If you cannot drink enough fluids to prevent dehydration or if your symptoms are severe, call your doctor.</p> <p>Antibiotics are recommended only for patients who are very ill or are more likely to develop a serious illness, such as people with weakened immune systems.</p>
Prevention	<ul style="list-style-type: none">• Drink pasteurized milk. Do not drink raw milk.• Do not drink untreated water.

Date Last Reviewed November 15, 2024

[Salmonella](#)

Sources	<p>Food: A variety of foods have been linked to Salmonella, including vegetables, chicken, pork, fruits, nuts, eggs, beef and sprouts.</p> <p>Animals and their environments: Particularly reptiles (snakes, turtles, lizards), amphibians (frogs), birds (baby chicks) and pet food and treats.</p>
Incubation period	6 hours to 6 days
Symptoms	Diarrhea, fever, stomach cramps, vomiting

[E. coli](#)

Sources	<ul style="list-style-type: none">• Contaminated food, especially undercooked ground beef, unpasteurized (raw) milk and juice, soft cheeses made from raw milk, and raw fruits and vegetables (such as lettuce, other leafy greens, and sprouts).• Contaminated water, including drinking untreated water and swimming in contaminated water.• Animals and their environment, particularly cows, sheep, and goats.• Feces of infected people.
Incubation period	3 to 4 days for most people, can be 1 to 10 days
Symptoms	<ul style="list-style-type: none">• Severe diarrhea that is often bloody, severe stomach pain, and vomiting. Usually little or no fever is present.• Symptoms of hemolytic uremic syndrome (HUS) include decreased urine production, dark or tea-colored urine, and losing pink color in cheeks and inside the lower eyelids.

[Norovirus](#)

Sources	Produce, shellfish, ready-to-eat foods touched by infected food workers (salads, sandwiches, ice, cookies, fruit), or any other foods contaminated with particles of vomit or feces from an infected person.
Incubation period	12 to 48 hours
Symptoms	Diarrhea, vomiting, nausea, and stomach pain. Diarrhea tends to be watery and non-bloody. Diarrhea is more common in adults and vomiting is more common in children.

[Clostridium perfringens](#)

Sources	Beef, poultry, gravies, food left for long periods in steam tables or at room temperature, and time and/or temperature abused foods.
Incubation period	6 to 24 hours
Symptoms	Diarrhea and stomach cramps (no fever or vomiting),

[Listeria](#)

Sources	<ul style="list-style-type: none">• Unpasteurized (raw) milk and dairy products.• Soft cheese made with unpasteurized milk, such as queso fresco, feta, Brie, Camembert.• Raw fruits and vegetables (such as sprouts).• Ready-to-eat deli meats and hot dogs.• Refrigerated pâtés or meat spreads.• Refrigerated smoked seafood.
Incubation period	Usually 1 to 4 weeks, can be as long as 70 days
Symptoms	<p><i>Listeria</i> can cause fever and diarrhea similar to other foodborne germs, but this type of <i>Listeria</i> infection is rarely diagnosed.</p> <p>Symptoms in people with invasive listeriosis, meaning the bacteria has spread beyond the gut, include:</p> <ul style="list-style-type: none">• For pregnant women: fever, fatigue and muscle aches. Pregnant women may also have no symptoms but experience fetal death, pre-term labor, or infection of the newborn.• For all others, stiff neck, confusion, loss of balance, and convulsions in addition to fever and muscle aches.

Four Steps to Keep Food Safe for Young Children:



UNIVERSITY OF GEORGIA
EXTENSION



1 CLEAN

- Wash hands with running water and soap for at least 20 seconds.
- Rub vigorously and clean around nails.
- Rinse well and dry on a clean paper towel or with a hot air dryer.
- Use hot water and soap to clean counters, food prep surfaces, utensils and equipment or use a dishwasher when possible.
- Sanitize with 1 tablespoon chlorine bleach per gallon of water.
- Wash fresh fruits and veggies with clean running water before you use them and dry with a clean paper towel.
- Wash tops of cans and dry with a clean paper towel.



2 SEPARATE

- Use separate cutting boards for raw meats and ready-to-eat foods. If the same cutting board must be used for multiple types of food, properly wash, rinse, sanitize, and air dry the board between foods.
- Don't let raw meat juices drip on other foods. Store raw foods below produce, infant formula, and other foods that are ready-to-eat in the refrigerator.



3 COOK

- Always use a food thermometer to make sure foods have reached a safe internal temperature.
- Cook beef, fish and pork steaks, roast, filets and chops to at least 145°F and allow to rest 3 minutes before carving or serving.
- Cook ground beef, pork, and fish, and egg dishes to at least 160°F. Cook chicken and turkey (whole, pieces or ground) to at least 165°F. Reheat foods to at least 165°F.
- Cover, stir and rotate microwave-cooked foods and cook foods that require time-temperature control for safety to 165°F.



4 CHILL

- Refrigerate promptly.
- Use thermometers in refrigerators and freezers.
- Keep refrigerators at 40°F or colder.
- Keep freezers at 0°F or colder.
- Cool foods quickly by placing large pots in ice baths and stirring, stirring with ice paddles, and/or dividing into shallow containers.
- Discard perishable foods that have sat at room temperature for more than 2 hours or 1 hour at temperatures above 90°F.

VISIT FOR MORE INFO



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FBI: Food Safety Agents
of Investigation
(Foodborne Illness)

Case File #049:
Trouble on the Road – The
Traveling Food Fiasco

GEORGIA
4-H



LifeSmarts
Learn it. Live it.



Key Individual ID Card

Name: Mina Tran

Age: 44

Occupation:
Event Planner

Hometown:
Seattle, Washington

Mina is a vibrant and detail-oriented professional known for creating unforgettable experiences. In her free time, she enjoys gardening, indie films, and cooking new dishes from scratch in her home.

Evergreen Hills Community Expo

Join us for a celebration
meal at the Evergreen Hills
Community Expo.

Lemongrass chicken wraps,
veggie noodle salad,
fruit skewers, and
coconut custard bars

Coordinated by Mina Tran of
Seattle, Washington

Briefing Card



Case File #049: Trouble on the Road – The Traveling Food Fiasco

Mina Tran was asked to coordinate catering for the Evergreen Hills Community Expo. She partnered with local cooks to prepare and deliver fresh, handmade dishes that would showcase global flavors and community pride. Mina double-checked all logistics for the event setup. Now, after the event, multiple guests have fallen ill, and Mina is looking for answers. Can you help?

--- Dispatch Report ---

Case File #049: Trouble on the Road – The Traveling Food Fiasco

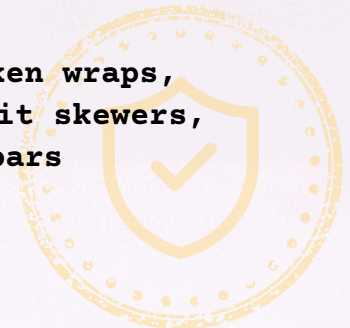
**Location: Evergreen Hills
Community Expo - 4 hours from
Seattle**

Date: August 12th

**Reported Illnesses: 11 attendees, 1
vendor**

**Symptoms: Nausea, vomiting, diarrhea,
chills, and fatigue reported within 6-
12 hours**

**Foods: Lemongrass chicken wraps,
veggie noodle salad, fruit skewers,
coconut custard bars**



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Witness Report #1:

All dishes were prepared in Seattle the morning of the event and then transported 4 hours in personal vehicles and vans, some in regular coolers and others in insulated bags without ice or thermometers.

Volunteers used hand sanitizer, but there was no access to handwashing during food service.

Coconut custard bars were made with fresh eggs and milk, left out at room temperature from morning prep until they were served late afternoon.

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Witness Report #2:

Lemongrass chicken wraps were cooked, wrapped, and stacked warm in foil containers, then left unrefrigerated until served around 2 p.m.

The fruit skewers were cut in advance and packed in plastic tubs, with no washing recorded for the produce beforehand.



← from Seattle, Washington
to Lewisburg, Oregon 97330

4 hr 16 min (250 miles)

via I-5 S

Fastest route, the usual traffic

Seattle

Washington

> Follow I-5 S to OR-99E S/Pacific Blvd SE in Linn County. Take exit 234B from I-5 S

3 hr 43 min (240 mi)

> Take SE Salem Ave, US-20 W and NE Granger Ave to Pacific Hwy W in Lewisburg

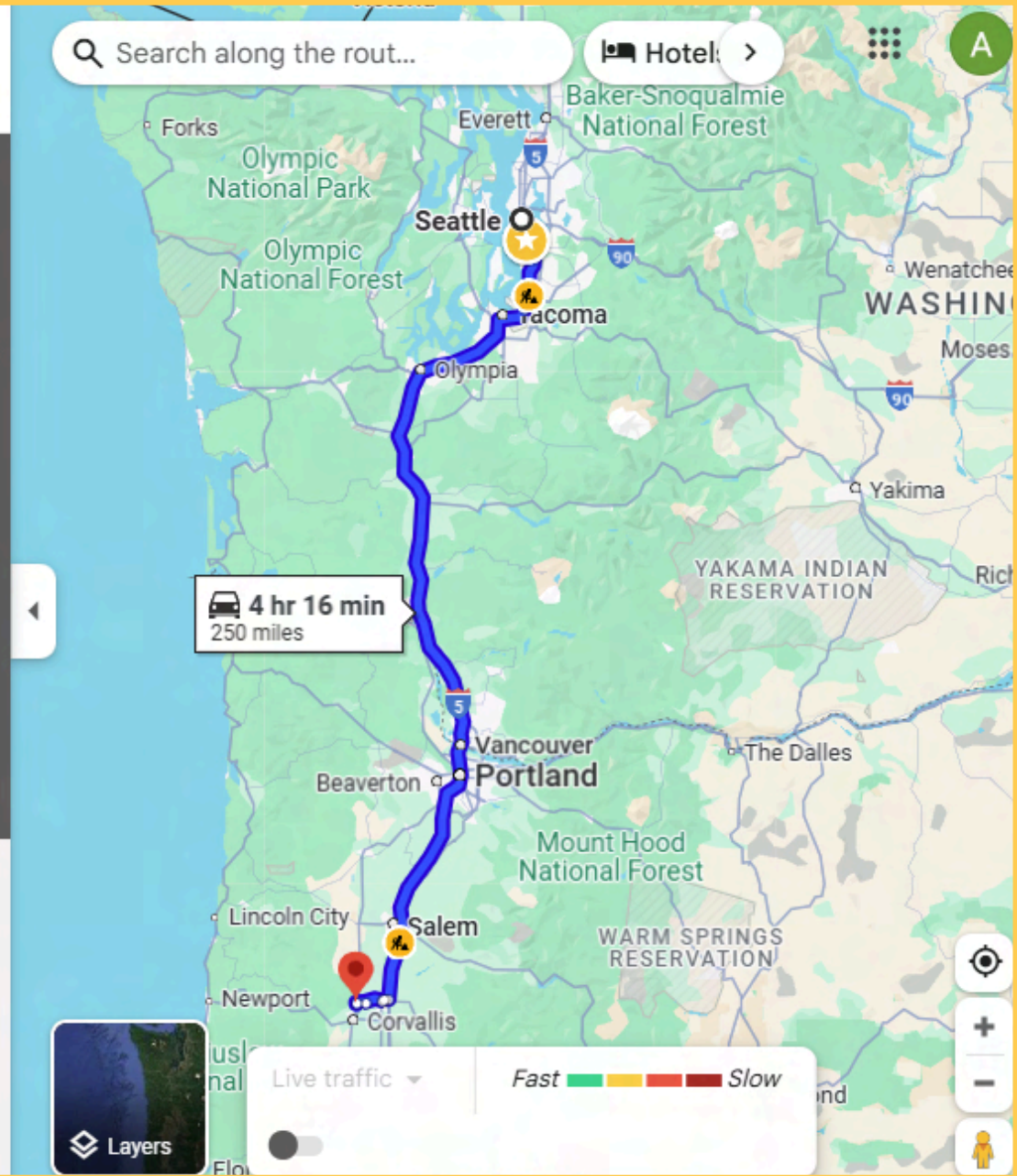
16 min (9.9 mi)

Lewisburg

Oregon 97330

Search along the rout...

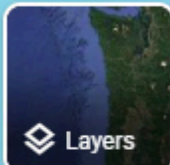
Hotel >



4 hr 16 min
250 miles

Live traffic

Fast █ █ █ Slow



[Campylobacter](#)

Sources	Unpasteurized (raw) milk, chicken, shellfish, turkey, contaminated water.
Incubation period	2 to 5 days
Symptoms	Diarrhea, cramps, fever, and vomiting; diarrhea may be bloody.
Duration of illness	About one week
What to do	<p>Drink plenty of fluids and get rest. If you cannot drink enough fluids to prevent dehydration or if your symptoms are severe, call your doctor.</p> <p>Antibiotics are recommended only for patients who are very ill or are more likely to develop a serious illness, such as people with weakened immune systems.</p>
Prevention	<ul style="list-style-type: none">• Drink pasteurized milk. Do not drink raw milk.• Do not drink untreated water.

Date Last Reviewed November 15, 2024

[Salmonella](#)

Sources	<p>Food: A variety of foods have been linked to Salmonella, including vegetables, chicken, pork, fruits, nuts, eggs, beef and sprouts.</p> <p>Animals and their environments: Particularly reptiles (snakes, turtles, lizards), amphibians (frogs), birds (baby chicks) and pet food and treats.</p>
Incubation period	6 hours to 6 days
Symptoms	Diarrhea, fever, stomach cramps, vomiting

[E. coli](#)

Sources	<ul style="list-style-type: none">• Contaminated food, especially undercooked ground beef, unpasteurized (raw) milk and juice, soft cheeses made from raw milk, and raw fruits and vegetables (such as lettuce, other leafy greens, and sprouts).• Contaminated water, including drinking untreated water and swimming in contaminated water.• Animals and their environment, particularly cows, sheep, and goats.• Feces of infected people.
Incubation period	3 to 4 days for most people, can be 1 to 10 days
Symptoms	<ul style="list-style-type: none">• Severe diarrhea that is often bloody, severe stomach pain, and vomiting. Usually little or no fever is present.• Symptoms of hemolytic uremic syndrome (HUS) include decreased urine production, dark or tea-colored urine, and losing pink color in cheeks and inside the lower eyelids.

[Norovirus](#)

Sources	Produce, shellfish, ready-to-eat foods touched by infected food workers (salads, sandwiches, ice, cookies, fruit), or any other foods contaminated with particles of vomit or feces from an infected person.
Incubation period	12 to 48 hours
Symptoms	Diarrhea, vomiting, nausea, and stomach pain. Diarrhea tends to be watery and non-bloody. Diarrhea is more common in adults and vomiting is more common in children.

[Clostridium perfringens](#)

Sources	Beef, poultry, gravies, food left for long periods in steam tables or at room temperature, and time and/or temperature abused foods.
Incubation period	6 to 24 hours
Symptoms	Diarrhea and stomach cramps (no fever or vomiting),

[Listeria](#)

Sources	<ul style="list-style-type: none">• Unpasteurized (raw) milk and dairy products.• Soft cheese made with unpasteurized milk, such as queso fresco, feta, Brie, Camembert.• Raw fruits and vegetables (such as sprouts).• Ready-to-eat deli meats and hot dogs.• Refrigerated pâtés or meat spreads.• Refrigerated smoked seafood.
Incubation period	Usually 1 to 4 weeks, can be as long as 70 days
Symptoms	<p><i>Listeria</i> can cause fever and diarrhea similar to other foodborne germs, but this type of <i>Listeria</i> infection is rarely diagnosed.</p> <p>Symptoms in people with invasive listeriosis, meaning the bacteria has spread beyond the gut, include:</p> <ul style="list-style-type: none">• For pregnant women: fever, fatigue and muscle aches. Pregnant women may also have no symptoms but experience fetal death, pre-term labor, or infection of the newborn.• For all others, stiff neck, confusion, loss of balance, and convulsions in addition to fever and muscle aches.

Four Steps to Keep Food Safe for Young Children:



UNIVERSITY OF GEORGIA
EXTENSION



1 CLEAN

- Wash hands with running water and soap for at least 20 seconds.
- Rub vigorously and clean around nails.
- Rinse well and dry on a clean paper towel or with a hot air dryer.
- Use hot water and soap to clean counters, food prep surfaces, utensils and equipment or use a dishwasher when possible.
- Sanitize with 1 tablespoon chlorine bleach per gallon of water.
- Wash fresh fruits and veggies with clean running water before you use them and dry with a clean paper towel.
- Wash tops of cans and dry with a clean paper towel.



2 SEPARATE

- Use separate cutting boards for raw meats and ready-to-eat foods. If the same cutting board must be used for multiple types of food, properly wash, rinse, sanitize, and air dry the board between foods.
- Don't let raw meat juices drip on other foods. Store raw foods below produce, infant formula, and other foods that are ready-to-eat in the refrigerator.



3 COOK

- Always use a food thermometer to make sure foods have reached a safe internal temperature.
- Cook beef, fish and pork steaks, roast, filets and chops to at least 145°F and allow to rest 3 minutes before carving or serving.
- Cook ground beef, pork, and fish, and egg dishes to at least 160°F. Cook chicken and turkey (whole, pieces or ground) to at least 165°F. Reheat foods to at least 165°F.
- Cover, stir and rotate microwave-cooked foods and cook foods that require time-temperature control for safety to 165°F.



4 CHILL

- Refrigerate promptly.
- Use thermometers in refrigerators and freezers.
- Keep refrigerators at 40°F or colder.
- Keep freezers at 0°F or colder.
- Cool foods quickly by placing large pots in ice baths and stirring, stirring with ice paddles, and/or dividing into shallow containers.
- Discard perishable foods that have sat at room temperature for more than 2 hours or 1 hour at temperatures above 90°F.

VISIT FOR MORE INFO



www.fcs.uga.edu/extension/food
www.agr.georgia.gov/recalls.aspx

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