Steps of an Outbreak Investigation: Back to Basics

Communicable Disease Branch North Carolina Division of Public Health





Principles of Outbreak Investigations

- Be systematic
 - Follow the same steps for every type of outbreak
 - Write down case definitions
 - Ask the same questions of everybody
- Stop often to re-assess what you know
 - Line list and epidemic curve provide valuable information; many investigations never go past this point
 - Consider control measures to be applied
- Coordinate with partners (e.g., environmental)





10 Steps of an Outbreak Investigation

- 1. Identify investigation team and resources
- 2. Establish existence of an outbreak
- 3. Verify the diagnosis
- 4. Construct case definition
- 5. Case finding: Find cases systematically / develop line list
- 6. Perform descriptive epidemiology / develop hypotheses
- 7. Evaluate hypotheses / perform additional studies (as necessary)
- 8. Implement control measures
- 9. Communicate findings
- 10. Maintain surveillance





Steps of an Outbreak Investigation

 These steps may occur simultaneously or be repeated as new information is received





What is an outbreak?

- Increase in cases above what is expected in that population in that area
- Occurrence of 2 or more 'epi-linked' cases





Descriptive Epidemiology

- PersonPlace

Line List

Epidemic curve ('Epi curve')





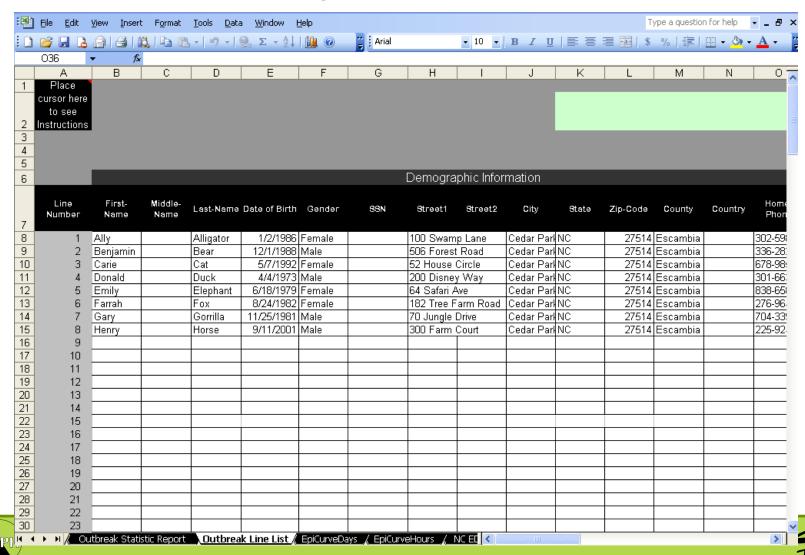
Line List

- Method to systematically record information
- Simple to review, update, summarize
- Each row represents data for a single 'case'
- Information to include:
 - Identifying information
 - Demographics
 - Clinical
 - Exposure / risk factor





Example – Line List



North Carolina Public Health

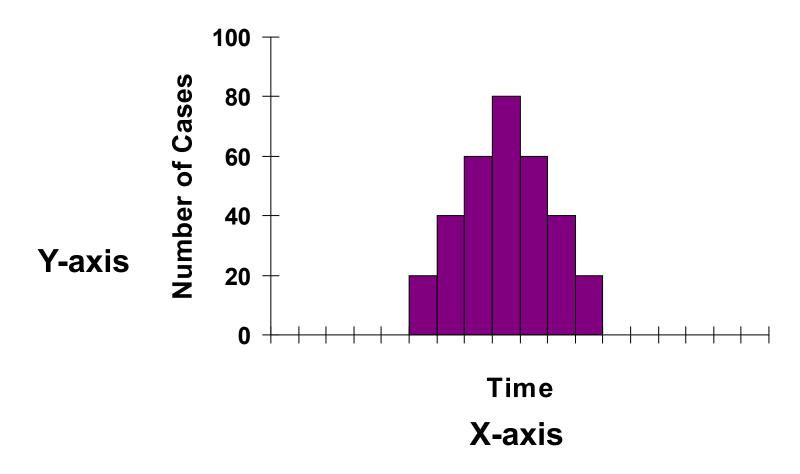
Epidemic 'Epi' Curve

- Visual representation of
 - Ill persons (cases) over time
 - Magnitude of outbreak
 - Number of cases on the vertical (y) axis
 - Time period (or date of illness onset) on the horizontal (x) axis





Example Epi Curve











Oswego – An Outbreak of Gastrointestinal Illness following a Church Supper



Case Study No. 401-303
Centers for Disease Control and Prevention
Epidemiology Program Office





- Part I Entire Group
- Part II Small Groups
- Part III
 - Q 12-14: Small Groups
 - Q 15-18: Entire Group
- Part IV Entire Group





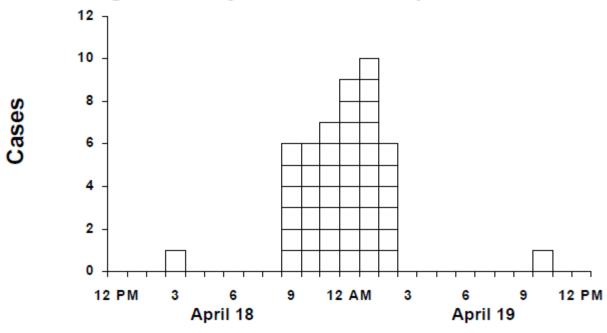
10 Steps of an Outbreak Investigation

- 1. Identify investigation team and resources
- 2. Establish existence of an outbreak
- 3. Verify the diagnosis
- 4. Construct case definition
- 5. Case finding: Find cases systematically / develop line list
- 6. Perform descriptive epidemiology / develop hypotheses
- 7. Evaluate hypotheses / perform additional studies (as necessary)
- 8. Implement control measures
- 9. Communicate findings
- 10. Maintain surveillance





Cases of Gastrointestinal Illness by Time of Onset of Symptoms (Hour Categories) Oswego County, New York, April 18-19, 1940



Time of Onset



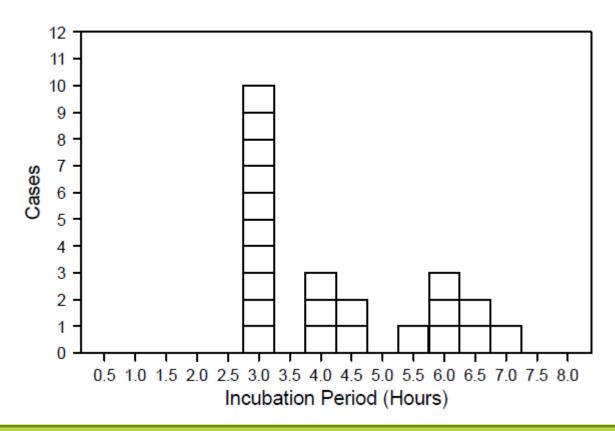


Incubation Period

					DATE OF		
ID	AGE	SEX	TIME OF MEAL	ILL	ONSET	TIME OF ONSET	INCUBATION PERIOD
6	63	F	7:30pm	Υ	4/18	10:30pm	3
7	70	M	7:30pm	Υ	4/18	10:30pm	3
9	15	F	10:00pm	Υ	4/19	1:00am	3
21	13	F	10:00pm	Υ	4/19	1:00am	3
27	15	F	10:00pm	Υ	4/19	1:00am	3
32	15	M	10:00pm	Υ	4/19	1:00am	3
33	50	F	10:00pm	Υ	4/19	1:00am	3
39	16	F	10:00pm	Υ	4/19	1:00am	3
58	12	F	10:00pm	Υ	4/19	1:00am	3
65	17	F	10:00pm	Υ	4/19	1:00am	3
10	33	F	7:00pm	Υ	4/18	11:00pm	4
52	8	M	11:00am	Υ	4/18	3:00pm	4
60	53	F	7:30pm	Υ	4/18	11:30pm	4
2	52	F	8:00pm	Υ	4/19	12:30am	4.5
72	18	F	7:30pm	Υ	4/19	12:00am	4.5
71	60	M	7:30pm	Υ	4/19	1:00am	5.5
3	65	M	6:30pm	Υ	4/19	12:30am	6
4	59	F	6:30pm	Υ	4/19	12:30am	6
48	20	F	7:00pm	Y	4/19	1:00am	6
8	40	F	7:30pm	Υ	4/19	2:00am	6.5
14	10	М	7:30pm	Y	4/19	2:00am	6.5
59	44	F	7:30pm	Υ	4/19	2:30am	7



Cases of Gastrointestinal Illness by Incubation Period in Hours Oswego County, New York; April 18-19, 1940







Incubation Period – Median

					DATE OF		
ID	AGE	SEX	TIME OF MEAL	ILL	ONSET	TIME OF ONSET	INCUBATION PERIOD
6	63	F	7:30pm	Υ	4/18	10:30pm	3
7	70	М	7:30pm	Υ	4/18	10:30pm	3
9	15	F	10:00pm	Υ	4/19	1:00am	3
21	13	F	10:00pm	Υ	4/19	1:00am	3
27	15	F	10:00pm	Υ	4/19	1:00am	3
32	15	М	10:00pm	Υ	4/19	1:00am	3
33	50	F	10:00pm	Υ	4/19	1:00am	3
39	16	F	10:00pm	Υ	4/19	1:00am	3
58	12	F	10:00pm	Υ	4/19	1:00am	3
65	17	F	10:00pm	Υ	4/19	1:00am	3
10	33	F	7:00pm	Υ	4/18	11:00pm	4
52	8	М	11:00am	Υ	4/18	3:00pm	4
60	53	F	7:30pm	Υ	4/18	11:30pm	4
2	52	F	8:00pm	Υ	4/19	12:30am	4.5
72	18	F	7:30pm	Υ	4/19	12:00am	4.5
71	60	M	7:30pm	Υ	4/19	1:00am	5.5
3	65	М	6:30pm	Υ	4/19	12:30am	6
4	59	F	6:30pm	Υ	4/19	12:30am	6
48	20	F	7:00pm	Υ	4/19	1:00am	6
8	40	F	7:30pm	Υ	4/19	2:00am	6.5
14	10	М	7:30pm	Υ	4/19	2:00am	6.5
59	44	F	7:30pm	Υ	4/19	2:30am	7



Food Items Served	Number of persons who ATE specified food			Nu					
	=	Not III	Total	Percent III (Attack rate)	=	Not III	Total	Percent III (Attack rate)	Attack Rate Ratio
Baked ham	29	17	46	63%	17	12	29	59%	1.1
Spinach	26	17	43	60%	20	12	32	62%	1.0
Mashed potato*	23	14	37	62%	23	14	37	62%	1.0
Cabbage salad	18	10	28	64%	28	19	47	60%	1.1
Jello	16	7	23	70%	30	22	52	58%	1.2
Rolls	21	16	37	57%	25	13	38	66%	8.0
Brown bread	18	9	27	67%	28	20	48	58%	1.0
Milk	2	2	4	50%	44	27	71	62%	0.8
Coffee	19	12	31	61%	27	17	44	61%	1.0
Water	13	11	24	54%	33	18	51	65%	0.8
Cakes	27	13	40	67%	19	16	35	54%	1.3
Ice cream, vanilla	43	11	54	80%	3	18	21	14%	5.7
Ice cream, chocolate*	25	22	47	53%	20	7	27	74%	0.7
Fruit salad	4	2	6	67%	42	27	69	61%	1.1

^{*} Excludes 1 person with indefinite history of consumption of that food.

- 1. Food with highest attack rate among consumers: vanilla ice cream (80%)
- 2. Food with lowest attack rate among non-consumers: vanilla ice cream (14%)
- 3. Proportion of cases exposed to vanilla ice cream: 43/46 = 93%.





Food Items Served	Number of persons who ATE specified food			Nu					
	=	Not III	Total	Percent III (Attack rate)	=	Not III	Total	Percent III (Attack rate)	Attack Rate Ratio
Baked ham	29	17	46	63%	17	12	29	59%	1.1
Spinach	26	17	43	60%	20	12	32	62%	1.0
Mashed potato*	23	14	37	62%	23	14	37	62%	1.0
Cabbage salad	18	10	28	64%	28	19	47	60%	1.1
Jello	16	7	23	70%	30	22	52	58%	1.2
Rolls	21	16	37	57%	25	13	38	66%	0.8
Brown bread	18	9	27	67%	28	20	48	58%	1.0
Milk	2	2	4	50%	44	27	71	62%	0.8
Coffee	19	12	31	61%	27	17	44	61%	1.0
Water	13	11	24	54%	33	18	51	65%	0.8
Cakes	27	13	40	67%	19	16	35	54%	1.3
Ice cream, vanilla	43	11	54	80%	3	18	21	14%	5.7
Ice cream, chocolate*	25	22	47	53%	20	7	27	74%	0.7
Fruit salad	4	2	6	67%	42	27	69	61%	1.1

^{*} Excludes 1 person with indefinite history of consumption of that food.

- 1. Food with highest attack rate among consumers: vanilla ice cream (80%)
- 2. Food with lowest attack rate among non-consumers: vanilla ice cream (14%)
- 3. Proportion of cases exposed to vanilla ice cream: 43/46 = 93%.





Food Items Served	Number of persons who ATE specified food				Nur				
	=	Not III	Total	Percent III (Attack rate)	=	Not III	Total	Percent III (Attack rate)	Attack Rate Ratio
Baked ham	29	17	46	63%	17	12	29	59%	1.1
Spinach	26	17	43	60%	20	12	32	62%	1.0
Mashed potato*	23	14	37	62%	23	14	37	62%	1.0
Cabbage salad	18	10	28	64%	28	19	47	60%	1.1
Jello	16	7	23	70%	30	22	52	58%	1.2
Rolls	21	16	37	57%	25	13	38	66%	0.8
Brown bread	18	9	27	67%	28	20	48	58%	1.0
Milk	2	2	4	50%	44	27	71	62%	0.8
Coffee	19	12	31	61%	27	17	44	61%	1.0
Water	13	11	24	54%	33	18	51	65%	0.8
Cakes	27	13	40	67%	19	16	35	54%	1.3
Ice cream, vanilla	43	11	54	80%	3	18	21	14%	5.7
Ice cream, chocolate*	25	22	47	53%	20	7	27	74%	0.7
Fruit salad	4	2	6	67%	42	27	69	61%	1.1

^{*} Excludes 1 person with indefinite history of consumption of that food.

- 1. Food with highest attack rate among consumers: vanilla ice cream (80%)
- 2. Food with lowest attack rate among non-consumers: vanilla ice cream (14%)
- 3. Proportion of cases exposed to vanilla ice cream: 43/46 = 93%.



