|  |  |
| --- | --- |
|  **SUPPLIER INVESTIGATION1,2** | Date |
| Food/Ingredient under investigation | Lot code | Email |
| Supplier Name / Address | Person interviewed | Phone/Fax |
| Other shipments of lot of suspect food that could have been present when suspect meal was prepared:

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| Brand2 | Quantity | Lot code | Date received | How used / menu item | Characteristics |
| 1 |  |  |  |  |  |
| 2 |  |  |  |  |  |
| 3 |  |  |  |  |  |
| 4 |  |  |  |  |  |

 |
| Other consignees to whom the suspect lot was shipped | Address | Phone/Fax | No. persons ill |
| 1 |  |  |  |
| 2 |  |  |  |
| 3 |  |  |  |
| 4 |  |  |  |
| Factors contributing to contamination, if any | Factors contributing to propagation, if any |
| Investigator | Title | Agency | Date |
| **DISTRIBUTOR INVESTIGATION** (Other middlemen, stops, wholesalers between source  and place of service: List in time sequence) | Date |
| Distributor/Wholesale/Shipper Name | Address | Person interviewed | Email |
| Shipments received of suspect products1 | Quantity | Date | Address | Phone/Fax |
| 2 |  |  |  |  |
| 3 |  |  |  |  |
| 4 |  |  |  |  |
| Other consignees to whom the suspect lot was shipped | Address | Phone/Fax | No. persons ill |
| 1 |  |  |  |
| 2 |  |  |  |
| 3 |  |  |  |
| 4 |  |  |  |
| Factors contributing to contamination, if any | Factors contributing to propagation, if any |
| Investigator | Title | Agency | Date |
| **SOURCE INVESTIGATION1,2** |
| Name | Location | Person interviewed | Phone | Date(s) of harvest / production |
| Factors contributing to contamination, if any | Factors contributing to propagation, if any |
| Investigator | Title | Agency | Date |

1 Attach documentation/identification of contamination or temperature abuse during forward tracing and record on Form H
2 Laboratory results of samples collected (Attach copy of Form M)

**FOOD INVESTIGATION TRACEBACK REPORT: FORM A**