|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **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 products  1 | | | | 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**