Attachment A

References Supporting Issue - Mandatory Food Protection Manager Certification for Persons in Charge

- Hoffmann, S., Maculloch, B., and Batz, M. 2015. *Economic Burden of Major Foodborne Illnesses Acquired in the United States, EIB-140.* U.S. Department of Agriculture, Economic Research Service. Available at: http://www.ers.usda.gov/publications/eib-economic-information-bulletin/eib140.aspx.
- Scallan, E., Griffin, P., Angulo, F., Tauxe, R, and Hoekstra, R. 2011. Foodborne illness acquired in the United States—unspecified agents. *Emerg. Infect. Dis.* 17:16– 22.
- 3. Scallan, E., Hoekstra, R., Angulo, R., Tauxe, R., Widdowson, M., Roy, S., Jones, J., and Griffin, P. 2011. Foodborne illness acquired in the United States—major pathogens. *Emerg. Infect. Dis.* 17:7–15.
- 4. Zagats. 2015. The state of American Dining in 2015. Available at: https://www.zagat.com/b/the-state-of-american-dining-in-2015.
- 5. Olsen, S., MacKinnon, L., Goulding, J., Bean, N., and Slutsker, L. 2000. Surveillance for foodborne disease outbreaks --United States, 1993-1997. *MMWR*. 49(SS01):1-51.
- Centers for Disease Control and Prevention (CDC). 2015. Surveillance for Foodborne Disease Outbreaks, United States, 2012, Annual Report. Atlanta, Georgia: US Department of Health and Human Services, CDC, 2014. (Available at: http://www.cdc.gov/foodsafety/pdfs/foodborne-disease-outbreaks-annual-report-2012-508c.pdf.
- 7. Gould, H., Rosenblum, I., Nicholas, D., Phan, Q., and Jones, T. 2013. Contributing factors in restaurant-associated foodborne disease outbreaks, FoodNet sites, 2006 and 2007. *J Food Protect*. 76(11):1824-8.
- 8. Sumner, S., Brown, L., Frick, R., Stone, C., Carpenter, L., Bushnell, L., Nicholas, D., Mack, J., Blade, H., Tobin-D'Angelo, M., Everstine, K., and the Environmental Health Specialists Network Working Group. 2011. Factors associated with food workers working while experiencing vomiting or diarrhea. *J. Food Protect*. 74:215–220.
- Hall, A., Wikswo, M., Pringle, K., Gould, H., and Parashar, U. 2014. Vital Signs: Foodborne Norovirus Outbreaks — United States, 2009–2012. *MMWR*. 63(22);491-495.
- 10. Illinois Department of Public Health. 2016. Available at: http://dph.illinois.gov/topics-services/food-safety/fssmc.
- 11. National Restaurant Association. ServSafe. 2016. Available at: https://www.servsafe.com/ss/regulatory/default.aspx?aliaspath=/Special-Pages/ssredirect.
- 12. Brown, L., Le, B., Wong, M., Reimann, D., Nicholas, D., Faw, B., Davis, E., and Selman, C. 2014. Restaurant manager and worker food safety certification and knowledge. *Foodborne Pathog. Dis.* 11(11):835-43.
- 13. Lynch, R., Elledge, B., Griffith, C., and Boatright, D. 2003. A comparison of food safety knowledge among restaurant managers by source of training and experience, in Oklahoma County, Oklahoma. *J. Environ. Health.* 66:9–14.

- 14. Manes, M., Liu, L., and Dworkin, M. 2013. Baseline knowledge survey of restaurant food handlers in suburban Chicago: Do restaurant food handlers know what they need to know to keep consumers safe? *J Environ Health*. 76:18–26.
- 15. DeBess, E., Pippert, E., Angulo, F., and Cieslak, P. 2009. Food handler assessment in Oregon. *Foodborne Pathog. Dis.* 6:329–335.
- 16. Bogard, A., Fuller, C., Radke, V., Selman, C., and Smith, K. 2013. Ground beef handling and cooking practices in restaurants in eight States. *J Food Prot.* 76(12): p. 2132-40.
- 17. Kassa, H., Silverman, G., & Baroudi, K., 2010. Effect of a manager training and certification program on food safety and hygiene in food service operations. *Environ. health insights.* 4:13:20.
- Cates, S., Muth, M., Karns, S., Penne, M., Stone, C., Harrison, J., and Radke, V. 2009. Certifed kitchen managers: Do they improve restaurant inspection outcomes? *J. Food Protect.* 72:384–391.
- 19. Hedberg, C., Smith, S., Kirkland, E., Radke, V., Jones, T., Selman, C., and the EHS-Net Working Group. 2006. Systematic environmental evaluations to identify food safety differences between outbreak and nonoutbreak restaurants. *J. Food Protect.* 69:2697–2702.
- 20. U.S. Food and Drug Administration. 2010. 2009 FDA report on the occurrence of foodborne illness risk factors in selected institutional food service, restaurant, and retail food store facility types. Available at: www.cfsan.fda.gov/ dms/retrsk2.html..
- 21.U.S. Food and Drug Administration. 2005. 2004 FDA report on the occurrence of foodborne illness risk factors in selected institutional food service, restaurant, and retail food store facility types (2004). Available at: http://www.fda.gov/downloads/Food/GuidanceRegulation/RetailFoodProtection/Food bornelllnessRiskFactorReduction/UCM423850.pdf.
- 22. National Restaurant Association. ServSafe. 2016. Available at: http://www.restaurant.org/Restaurant-Careers/Training-Education/ServSafe.