CDC Update

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National Center for Environmental Health
CDC Centers Providing Updates

- **National Center for Environmental Health (NCEH)**
  - National Environmental Assessment Reporting System (NEARS)
  - Foodborne Illness Outbreak Environmental Assessment Training
  - Federal Food Service Guidelines

- **National Center for Immunization and Respiratory Diseases (NCIRD)**
  - *Preventing Norovirus Outbreaks* Vital Signs report
  - Prevention Status Report (PSR) new food safety indicator

- **National Center for Emerging and Zoonotic Infectious Diseases (NCEZID)**
  - Integrated Food Safety Centers of Excellence (CoEs)
  - Foodborne Disease Outbreak Surveillance System (FDOSS)
  - Council to Improve Foodborne Outbreak Response (CIFOR)
  - PulseNet
NATIONAL CENTER FOR ENVIRONMENTAL HEALTH (NCEH)
NCEH- National Environmental Assessment Reporting System (NEARS)

- Surveillance system launched April 2014
- Collects data on environmental causes of outbreaks
- Data obtained from environmental assessments conducted during outbreak investigations
NCEH- National Environmental Assessment Reporting System (NEARS)

★ Update ★

**Name Change**
- National Environmental Assessment Reporting System (NEARS)
  - From National Voluntary Environmental Assessment Information System (NVEAIS)

**Participants**
- 19 state and local agencies
  - Up from 11 in 2014

**Findings**
- 2014-2015 report released early 2017
NCEH- Foodborne Illness Outbreak Environmental Assessment Training

- Launched April 2014
- Training for state and local food safety professionals
- Free, online; CEUs available
- Provides knowledge base for conducting environmental assessments during outbreak investigations
NCEH - Foodborne Illness Outbreak Environmental Assessment Training

⭐️ Update ⭐️

- **Participants**: 3,600 registered
- **Knowledge Increase**: 25 percentage points
- **New content**: Two modules to be added early 2017
## NCEH- Foodborne Illness Outbreak Environmental Assessment Training

### ★ Update ★

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In 2011, HHS and GSA released guidelines for federal food service contractors

**Health and Sustainability Guidelines for Federal Concessions and Vending Operations**

These guidelines had sections on

- nutrition standards
- facility efficiency (sustainability) standards

NCEH- Federal Food Service Guidelines

Update

Developed by subcommittee
- led by NCEH
- HHS, GSA, CDC, USDA/FSIS, DOD, DOI/NPS, DOE, HHS/FDA, HHS/FOH, USDA/OSEC

New Food Safety Section in 2016 Guidelines

Focused on 6 standards
1. HACCP/Food Safety Management System
2. Undercooked meat, poultry, and egg products
3. Practices to control *Listeria monocytogenes* in RTE foods
4. Sick employees
5. Certified food protection managers
6. Food handler training
NCEH- Federal Food Service Guidelines

★ Update ★

Standard food safety criteria

- Widely achievable
- 2013 FDA Food Code

Innovative food safety criteria

- Promote exceptional performance
- 2013 FDA Food Code Annex
- CDC research
NATIONAL CENTER FOR IMMUNIZATION AND RESPIRATORY DISEASES (NCIRD)
NCIRD- 2014 Preventing Norovirus Outbreaks Vital Signs

CDC monthly report launched in 2010, includes

- MMWR article
- Graphic fact sheet, website, social media tools, media release

MMWR Findings

About 20 million people get sick from norovirus each year, most from close contact with infected people or by eating contaminated food.

Norovirus is the leading cause of disease outbreaks from contaminated food in the US.

Infected food workers cause about 70% of reported norovirus outbreaks from contaminated food.
Vital Signs recommendations for food service industry to prevent norovirus outbreaks

- Making sure that food service workers practice proper hand washing and avoid touching ready-to-eat foods with their bare hands before serving them.
- Certifying kitchen managers and training food service workers in food safety practices.
- Requiring sick food workers to stay home, and considering use of paid sick leave and on-call staffing, to support compliance.
Highlight the status, among the 50 states and District of Columbia, of selected public health policies and practices that address the following topic areas:

- Excessive Alcohol Use
- **Food Safety**
- Healthcare-Associated Infections
- Heart Disease and Stroke
- HIV
- Motor Vehicle Injuries
- Nutrition, Physical Activity, and Obesity
- Prescription Drug Overdose
- Teen Pregnancy
- Tobacco Use
NCIRD- Food Safety PSR Indicators

- Increasing the speed of DNA fingerprinting using pulsed-field gel electrophoresis (PFGE) testing for all reported cases of Shiga toxin-producing Escherichia coli (E. coli) O157

- Increasing the completeness of PFGE testing of Salmonella

- State adoption of selected provisions recommended in the 2013 FDA Food Code into state food safety regulations
NCIRD- Food Code Indicator

- CDC has identified four provisions that are important in reducing norovirus and other foodborne illness in restaurants and other retail food establishments. These are:
  - Excluding ill food service staff from working until at least 24 hours after symptoms such as vomiting and diarrhea have ended (section 2-2 of the 2013 FDA Food Code).
  - Prohibiting bare hand contact with ready-to-eat food (section 3-301.11).
  - Requiring at least one employee in a food service establishment to be a certified food protection manager (sections 2-102.12 and 2-102.20).
  - Requiring food service employees to wash their hands (section 2-3).

NCIRD- States’ Status on Food Code Indicator

State adoption of selected foodborne disease-related provisions

Number of provisions adopted

- ≤2 provisions adopted (n=18 states)
- 3 provisions adopted (n=16 states)
- 4 provisions adopted (n=17 states)
NCIRD - States’ Status on Specific Provisions in Food Code Indicator

24-hour exclusion of ill food workers

Prohibition of bare-hand contact

Certified Food Protection Manager

Requiring food services workers to wash their hands
NATIONAL CENTER FOR EMERGING AND INFECTIOUS DISEASES (NCEZID)
NCEZID- Integrated Food Safety Centers of Excellence (CoEs)

- FSMA-mandated program established in 2012
- Tasked with helping state and local health departments build capacity to track and investigate foodborne disease
- [http://www.cdc.gov/foodsafety/centers/](http://www.cdc.gov/foodsafety/centers/)

**Update**

- New CoE – New York
- Established geographic regions to help navigate CoE products and services

- Products continually added to [CoEFoodSafetyTools.org](http://CoEFoodSafetyTools.org)
- Mentoring states in new program – OutbreakNet Enhanced
NCEZID- National Outbreak Reporting System (NORS)

- Captures data from investigated outbreaks on agents, foods, and settings responsible for illness
- Data are used to determine pathogen-food combinations to target prevention
- States report hundreds of outbreaks each year through NORS
NCEZID- Foodborne Disease Outbreak Surveillance System (FDOSS)

Foodborne Disease Outbreaks, 1973–2014

Data are preliminary and may change.
NCEZID- Foodborne Disease Outbreak Surveillance System (FDOSS)

★ Update ★

Single Food Categories Implicated in Foodborne Disease Outbreaks, 2009–2014 (N=1,075)

- Fish: 18%
- Dairy: 12%
- Eggs: 8%
- Mollusks: 8%
- Other: 11%
- Fruits: 7%
- Vegetable row crops: 7%
- Seeded vegetables: 4%
- Grains and beans: 4%
- Turkey: 4%
- Chicken: 9%
- Pork: 6%
- Beef: 3%
- Other: 11%
- Single Food Categories Implicated in Foodborne Disease Outbreaks, 2009–2014 (N=1,075)
NCEZID- Council to Improve Foodborne Outbreak Response (CIFOR)

- Formed in 2006
- Multi-disciplinary work group focused on improving methods at the local, state, and federal levels to detect, investigate, control, and prevent foodborne disease outbreaks
- http://www.cifor.us/
## NCEZID- Council to Improve Foodborne Outbreak Response (CIFOR)

### Update

| Guidelines for Foodborne Disease Outbreak Response and Toolkit | 2nd edition published |
| Guidelines Implementation Training Grants | Awarded in April, 2016 |
| Guidelines performance measures | Developed target ranges for selected performance measures in the Guidelines |
| Foodborne Illness Response Guidelines for Owners, Operators & Managers of Food Establishments | Released 2013 |
| Strategic plan | New 5-year strategic plan to be released 2016 |
NCEZID- PulseNet

- Launched in 1996
- National network of public health laboratories that connects cases of foodborne illness
- Compares DNA fingerprints of foodborne bacteria and matching illnesses across the country that may be from the same source to identify outbreaks
- [http://www.cdc.gov/pulsenet/](http://www.cdc.gov/pulsenet/)

★★ Update ★★

- New study shows PulseNet prevents an estimated 270,000 cases of food poisoning and saves half a billion dollars every year
- [http://www.cdc.gov/media/releases/2016/p0315-pulsenet.html](http://www.cdc.gov/media/releases/2016/p0315-pulsenet.html)
Summary

CDC is working to improve foodborne illness and outbreak

- Investigation
- Surveillance
- Research
- Prevention
Thank you!

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Contact CDC at: 1-800-CDC-INFO or www.cdc.gov/info

The findings and conclusions in this report are those of the authors and do not necessarily represent the official position of the Centers for Disease Control and Prevention.