

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

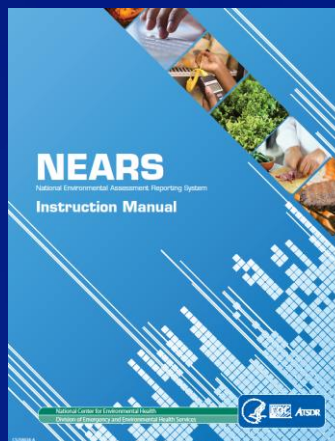
❑ National Center for Emerging and Zoonotic Infectious Diseases (NCEZID)

- 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
- ❑ <http://www.cdc.gov/nceh/ehs/nears/index.htm>



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**
- ❑ **http://www.cdc.gov/nceh/ehs/elearn/ea_fio/index.htm**



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 ★

Module 2

Knowledge application in scenarios

- Guided walkthroughs of outbreaks linked to:
 - private school cafeteria
 - grower and distributor of organic herbs
- Virtual environmental assessments of outbreaks linked to:
 - local catering establishment
 - cheese manufacturer

Module 3

Food defense familiarization

- Overview of:
 - food defense concepts
 - food defense planning

NCEH- Federal Food Service Guidelines

- ❑ 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
- ❑ <http://www.cdc.gov/obesity/strategies/food-serv-guide.html>

NCEH- Federal Food Service Guidelines

★ Update ★

New Food Safety Section in 2016 Guidelines

Developed by subcommittee

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

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
- ❑ <http://www.cdc.gov/vitalsigns/norovirus/index.html>

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.



NCIRD- 2014 *Preventing Norovirus Outbreaks* Vital Signs

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.

NCIRD- Prevention Status Report (PSR)



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

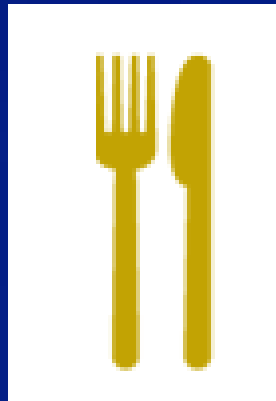
Overdose

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**

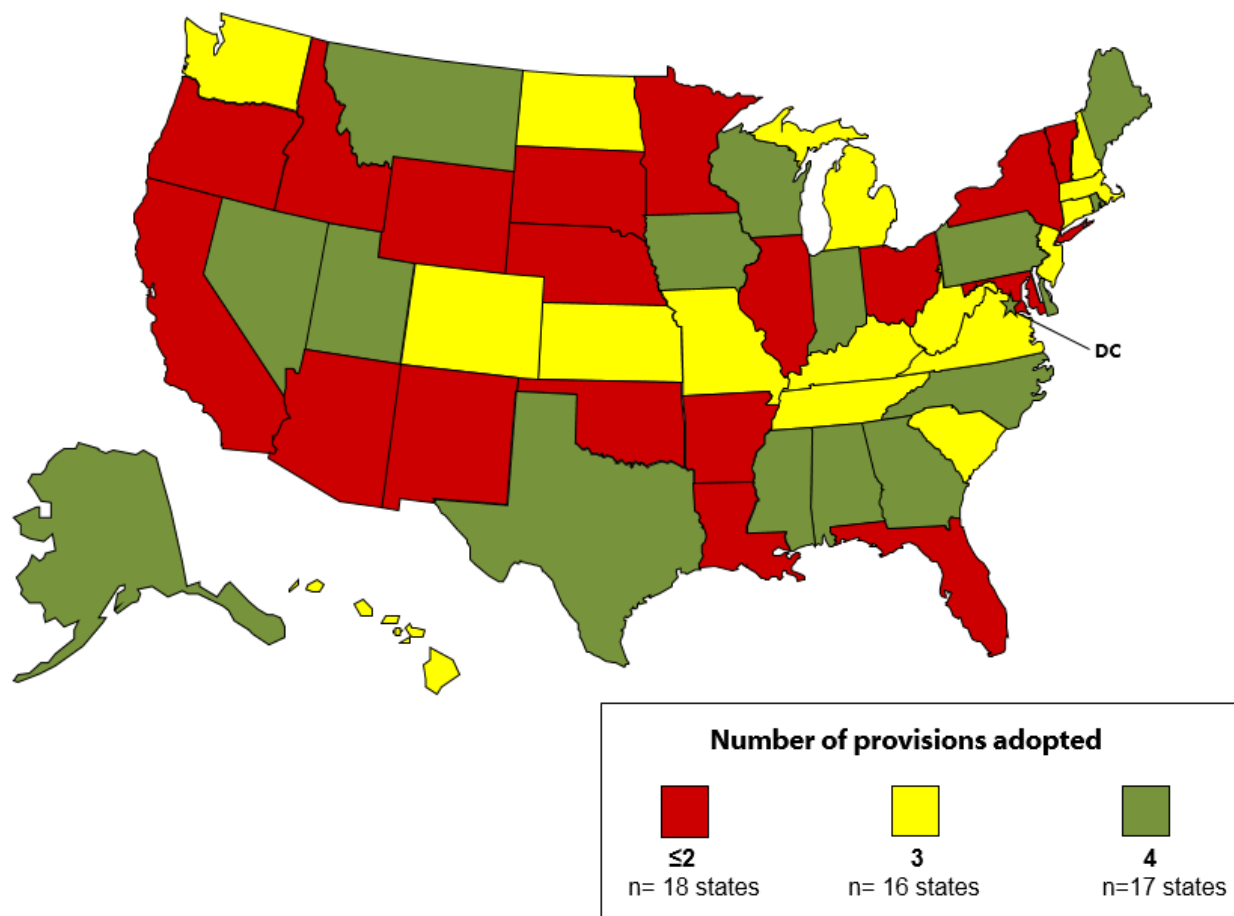


NCIRD- Food Code Indicator

- ❑ **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).
- ❑ **<http://www.cdc.gov/nceh/ehs/news/features/2016/food-safety-psr.html>**

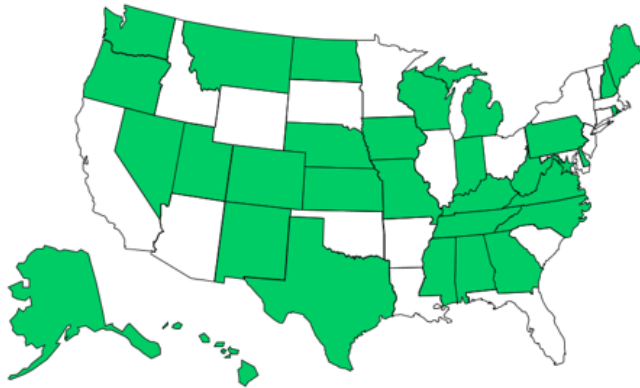
NCIRD- States' Status on Food Code Indicator

State adoption of selected foodborne disease-related provisions

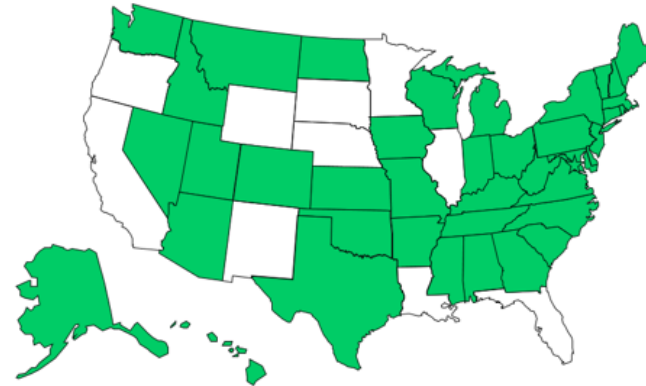


NCIRD- States' Status on Specific Provisions in Food Code Indicator

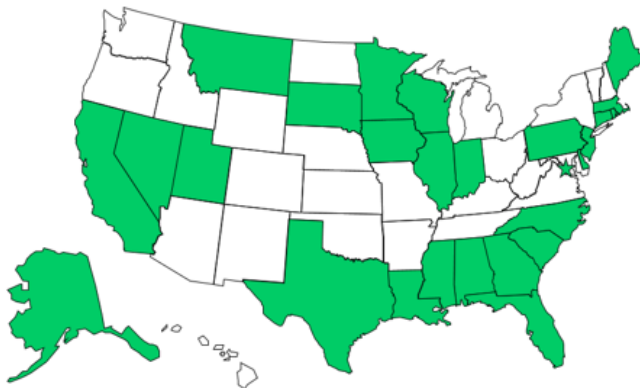
24-hour exclusion of ill food workers



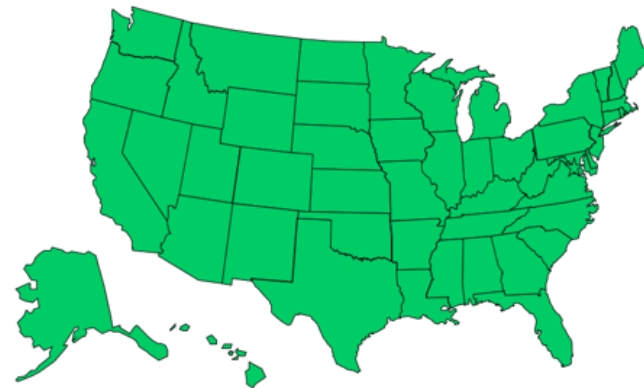
Prohibition of bare-hand contact



Certified Food Protection Manager



Requiring food services workers to wash their hands



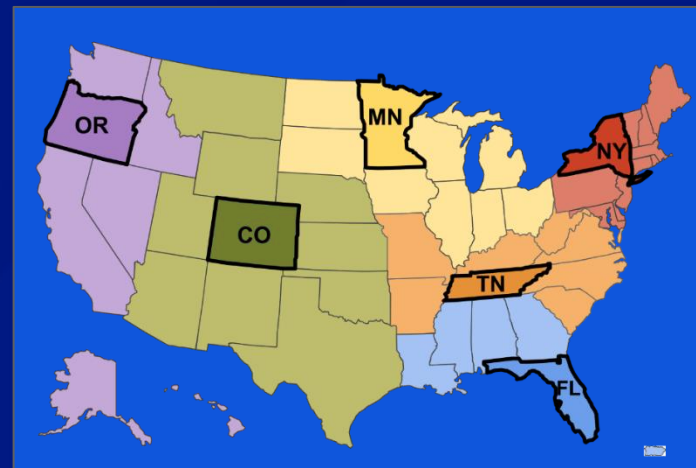
NATIONAL CENTER FOR EMERGING AND INFECTIOUS DISEASES (NCEZID)

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/>

★ Update ★

- ❑ New CoE – New York
- ❑ Established geographic regions to help navigate CoE products and services
- ❑ Products continually added to CoEFoodSafetyTools.org
- ❑ Mentoring states in new program – OutbreakNet Enhanced



NCEZID- National Outbreak Reporting System (NORS)

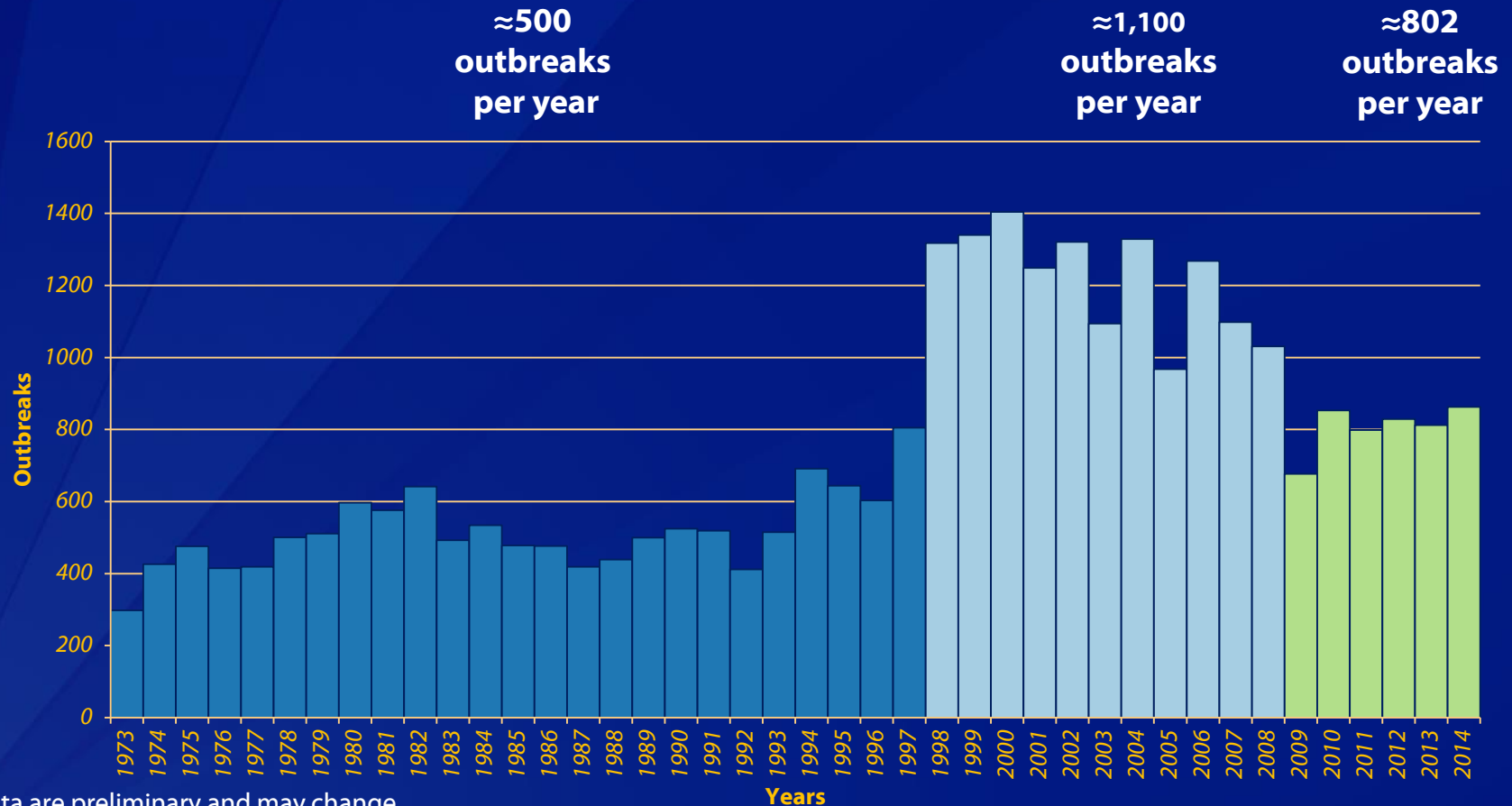
- ❑ **Captures data from investigated outbreaks on agents, foods, and settings responsible for illness**
- ❑ **Data are used to determine pathogen-food combinations to target prevention**
- ❑ **States report hundreds of outbreaks each year through NORS**
- ❑ **<http://www.cdc.gov/foodsafety/fdoss/surveillance/index.html>**



NCEZID- Foodborne Disease Outbreak Surveillance System (FDOSS)

★ Update ★

Foodborne Disease Outbreaks, 1973–2014

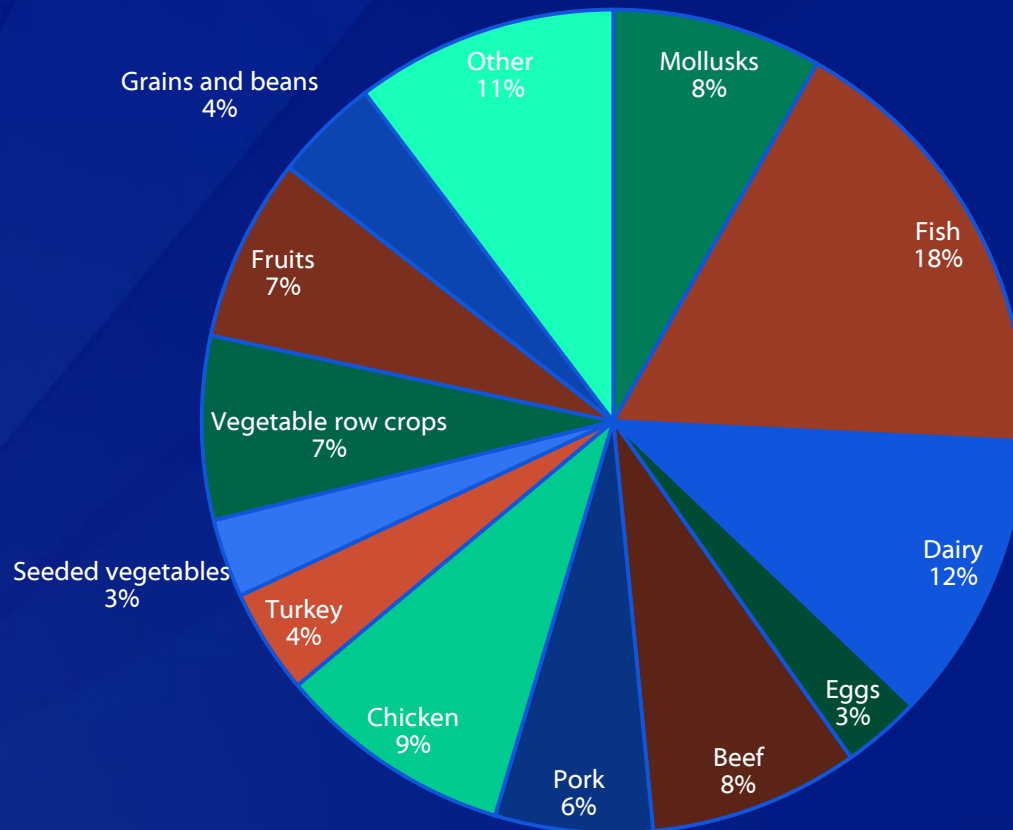


Data are preliminary and may change.

NCEZID- Foodborne Disease Outbreak Surveillance System (FDOSS)

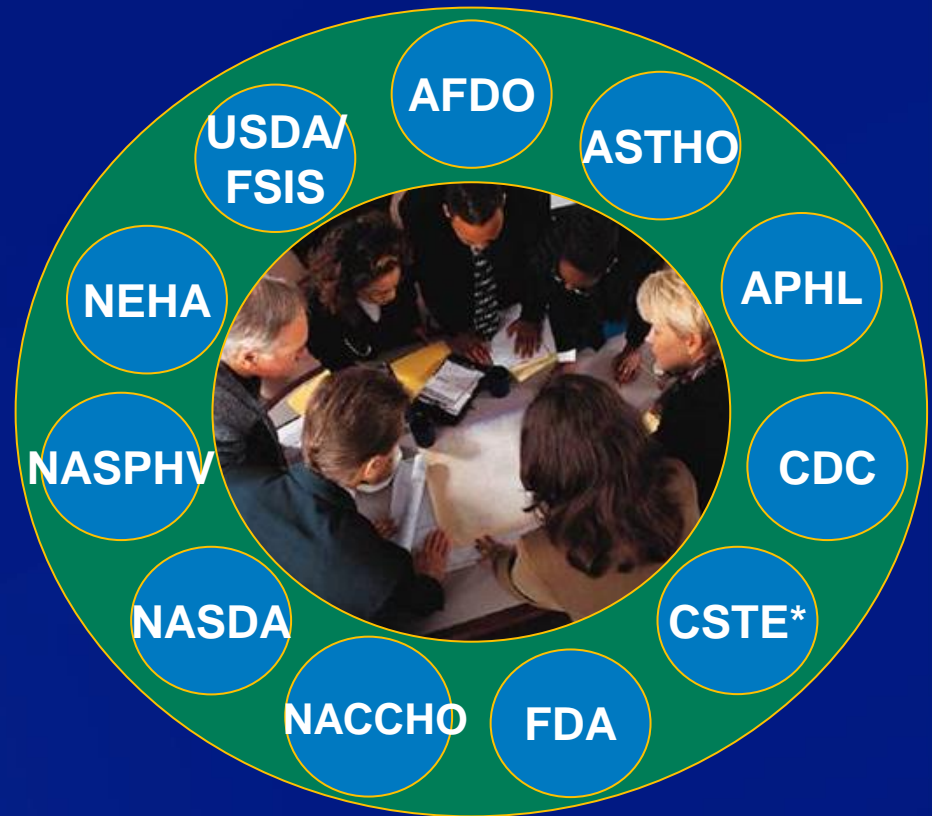
★ Update ★

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



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/>**

★ 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>**

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.

National Center for Environmental Health

Division of Emergency and Environmental Health Services

