Update for the 2023 Biennial Meeting of the Conference for Food Protection

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Conference for Food Protection
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Updates will come from several Centers at CDC

- National Center for Emerging and Zoonotic Infectious Diseases (NCEZID)
- National Center for Chronic Disease Prevention and Health Promotion (NCCDPHP)
- National Center for Environmental Health (NCEH)
NCEZID: Foodborne disease prevention priorities

Prevention Office’s five foodborne disease prevention priorities:

- Beef and *Salmonella*
- Chicken and *Salmonella*
- Food safety in correctional facilities
- Shellfish and *Vibrio*
- Leafy greens and STEC
NCEZID: Integrated Food Safety Centers of Excellence

Strengthen & Improve surveillance and outbreak investigations

Train & Educate students and public health personnel

Evaluate & Analyze the timeliness and effectiveness of surveillance and outbreak response

Disseminate & Communicate tools and resources
NCEZID: Food Safety Centers of Excellence products

- Lots of resources available online

- What's New?
  - **COVID Impact Project** — evaluate the impact of the COVID-19 pandemic on enteric disease surveillance, outbreak detection, and investigations
  - **Updated Epi-Ready** — recently finalized updates to this workshop for public health professionals involved with foodborne disease outbreaks investigations
Annual report described 2021 incidence of enteric infections
Overall, 8% fewer enteric infections in 2021, compared with a pre-pandemic baseline of 2016-18

Number and percentage of cases diagnosed by CIDT continued to increase; reflex cultures decreased

Percentage of infections requiring hospitalizations was stable

Enduring predominance of common Salmonella serotypes in 2021:
- Decreased incidence of Enteritidis, Typhimurium, & I4,[5],12:i:-
- Increased incidence of Infantis & Oranienburg

Percentage of infections associated with international travel was 7% in 2021 (compared with 13% during pre-pandemic baseline)

2020: incidence of HUS was stable

HUS = Hemolytic Uremic Syndrome  CIDT = Culture Independent Diagnostic Test

NCEZID: National Outbreak Reporting System (NORS)

- Update to NORS
  - Streamline data collection and improve data quality
  - Add reporting of some fungal disease outbreaks
  - Add data collection on prevention measures conducted for outbreaks

- **NORS Dashboard**, a publicly available tool for searching and accessing NORS data, will soon be updated with 2021 data
## NCEZID: Multistate foodborne outbreak list

<table>
<thead>
<tr>
<th>Contaminated Food</th>
<th>Germ</th>
<th>Year</th>
</tr>
</thead>
<tbody>
<tr>
<td>Frozen Strawberries</td>
<td>Hepatitis A</td>
<td>2023</td>
</tr>
<tr>
<td>Unknown Source</td>
<td>Listeria monocytogenes</td>
<td>2023</td>
</tr>
<tr>
<td>Alfalfa Sprouts</td>
<td>Salmonella Typhimurium</td>
<td>2022</td>
</tr>
<tr>
<td>Raw Oysters</td>
<td>Norovirus</td>
<td>2022</td>
</tr>
<tr>
<td>Enoki Mushrooms</td>
<td>Listeria monocytogenes</td>
<td>2022</td>
</tr>
<tr>
<td>Deli Meat and Cheese</td>
<td>Listeria monocytogenes</td>
<td>2022</td>
</tr>
<tr>
<td>Fish</td>
<td>Salmonella Litchfield</td>
<td>2022</td>
</tr>
<tr>
<td>Frozen Falafel</td>
<td>E. coli O121</td>
<td>2022</td>
</tr>
<tr>
<td>Brie and Camembert Cheese</td>
<td>Listeria monocytogenes</td>
<td>2022</td>
</tr>
<tr>
<td>Ground Beef</td>
<td>E. coli O157:H7</td>
<td>2022</td>
</tr>
</tbody>
</table>
Promote:

- Healthier foods and beverages
- Environmentally responsible practices
- Support of communities are local food sourcing
- Food safety
Food Safety Standards

• Follow the most recent Food Code.
• Establish a comprehensive written food safety plan to achieve active managerial control.
• Do not serve meat, poultry, and egg products raw or undercooked, even if customer asks.
• Implement written policies on
  • control of *Listeria monocytogenes*
  • employee health
  • employee food safety training
NCCDPHP: Food Service Guidelines for Federal Facilities

Where can they be used?

Settings
- Federal, state, and local government facilities
- Hospitals and healthcare facilities
- Colleges and universities
- Private worksites
- Parks and recreation centers
- Stadiums

Venues
- Cafeterias
- Cafes
- Snack bars
- Grills
- Concession stands
- Sundry shops
- Micro markets
- Vending machines
Expand access to healthier environments in federal facilities by:

Implementing and updating the *Federal Food Service Guidelines* in federal facilities
NCEH: National Environmental Reporting System (NEARS)
NCEH: Characteristics linked with successful investigations

- Agent identified
- Food identified
- Contributing factor identified
NCEH: High quality epidemiology, laboratory, and environmental health are key to successful investigations

- Robust epidemiology method
- Thorough environmental assessment
- Clinical sample collection

Successful investigation
NCEH: Management leadership and commitment are key components of food safety culture

- Management leadership in offering food safety training and policies
- Management commitment to food safety
- Employee commitment to food safety
- Restaurant resources
Learn about the factors that contribute to outbreaks so you can understand how and why the outbreak occurred.
NCEH: Other resources

Research

Surveillance

Training

QR Code
Thank you

For more information, contact NCEH
1-800-CDC-INFO (232-4636)
Follow us on Twitter   @CDCEnvironment

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.