

CFP Executive Board Update Spring 2015

e-Learning on Environmental Assessment of Foodborne Illness Outbreaks

- Promotional Video available
 - <https://www.youtube.com/watch?v=77w9aVeROiA&index=1&list=PLvrp9iOILTQaRWTguYiBvPIVB7R-88Wbq>
- **2,017** individuals have registered and begun participating in the e-Learning course.
- Individuals registered are represented across **49** United States, the District of Columbia and **61** countries across the world.
- Individuals from over **480** federal, state, local government agencies are participating in the e-Learning course.
- Over **200** students are participating in the e-Learning course to meet educational and academic requirements (e.g. MPH and Nursing, BS degree requirements).
 - **Gonzaga University**— online Registered Nurse (RN) to Master of Science in Nursing (MSN) program
 - **University of New England (UNE) Online**— *Introduction to Environmental Health* course has made the e-Learning course a requirement for students seeking a Master of Public Health (MPH) degree. The MPH program at the UNE is accredited by the Council on Education for Public Health (CEPH). Website: <http://online.une.edu/public-health/master/>
 - **Pace University (Westchester County, NY)**— *Community and Environmental Health Nursing* course has made the e-Learning course a requirement for students seeking a Nursing, BS degree. Website: <http://pace.smartcatalogiq.com/2013-2014/Undergraduate-Catalog/Schools/College-of-Health-Professions-Lienhard-School-of-Nursing/Curriculum-Information/RN4-BS>

National Voluntary Environmental Assessment Information System (NVEAIS) – Current participation

State Programs	Local Programs
California Department of Health	Davis County Health Department (Utah)
Connecticut Department of Health	Fairfax County Health Department (Virginia)
Minnesota Department of Health	New York City Department of Health and Mental Hygiene
New York State Health Department	
North Carolina Department of Health and Human Services	
Rhode Island Department Of Health	
Tennessee Department of Health	
Wisconsin Department of Health	

Other Information from the National Center of Environmental Health

- **2016-2010 EHS-Net Food Safety FOA**
 - The focus of EHS-Net is to:
 - Conduct foodborne outbreak environmental assessments and report findings to the National Voluntary Environmental Assessment Information System.
 - Identify and improve our understanding of environmental factors associated with retail food safety.
 - Develop and disseminate findings from EHS-Net projects to the environmental public health and food safety communities.
 - EHS-Net food safety activities include conducting applied behavioral and environmental epidemiologic research to identify environmental factors that contribute to disease transmission.
 - Timeline
 - Applications Due: April 10, 2015
 - Estimated Start Date: September 30, 2015
- Cooling Study coming out
- Food Safety Office and NCEH working with the Federal Food Service Guidelines Workgroup to add food safety information into the next version of the guidelines
- Change in Leadership National Center for Environmental Health
 - National Center for Environmental Health (NCEH)
 - New organizational information http://www.cdc.gov/nceh/information/org_chart.pdf
 - Patrick Breysse, PhD, CIH is the new Center Director
 - Environmental Health Services Branch/NCEH
 - John Sarisky has been selected as the Branch Chief
 - Carol Selman will be retiring July 31, 2015
 - CFP Board Representation
 - Kristin Delea has accepted a new position and Vince Radke will be taking over as the CDC Representative to CFP

Food Safety Office

Centers of Excellence

- Attached are the Fact sheet, Newsletters, and Activity list for the CoEs.
- The Integrated Food Safety Centers of Excellence were created by the Food Safety Modernization Act (FSMA) signed into law January 4, 2011. Although most of the provisions of FSMA involve the U.S. Food and Drug Administration (FDA), the law also recognizes the importance of robust foodborne illness surveillance data and the need for rapid and effective detection of and response to outbreaks of foodborne illness. Accordingly, FSMA directs CDC to enhance foodborne illness surveillance systems and to designate five Integrated Food Safety Centers of Excellence headquartered in state health departments and partnered with one or more academic centers to accomplish the required activities. Additionally, Food Safety was named by the Director of CDC as one of CDC's Winnable Battles, which are public health priorities with large-scale impact on health and with known, effective strategies to address them.
<http://www.cdc.gov/foodsafety/fsma.html>
- The overall purpose of the CoEs is to serve as resources for local, state, and federal public health professionals to respond to outbreaks of foodborne illness. The information gained during investigation of outbreaks by local, state, and federal officials can be used to inform efforts to prevent future illnesses and outbreaks. The CoEs are required by FSMA to provide assistance to **other** local and state departments of health through activities in six areas related to improving

epidemiological, laboratory, and environmental health aspects of foodborne disease surveillance and outbreak prevention and response.

- The six required CoE Activity Areas in FSMA are:
 - **Strengthen** surveillance and outbreak investigations
 - **Analyze** timeliness and effectiveness of responses
 - **Train** public health staff in proven surveillance and investigation techniques
 - **Educate** future food safety workforce
 - **Improve** capacity of information systems
 - **Evaluate** and communicate best practices

- **Examples of products (taken from Fact Sheet)**

- **Colorado** Food Source Information Wiki The Food Source Information Wiki displays basic and timely “farm to fork” information on food production practices and distribution systems. Outbreak investigators can use the Wiki to learn more about a suspected food item including potential routes of contamination, season of production, distribution information, and information about past outbreaks associated with the food. <http://fsi.colostate.edu/>
- **Florida** Food Safety Southeast App This app is designed for foodborne outbreak investigators and food safety professionals to conveniently access resources on a mobile device while away from the office. It provides free access to food safety resources, trainings, videos, news, and conferences including the entire CIFOR toolkit and the University of Florida’s Foodborne Illness Introductory Video Series. <https://itunes.apple.com/us/app/id845296149>
- **Minnesota** Key Points for Successful Foodborne Outbreak Detection and Investigation The Key Points series gives brief descriptions of various foodborne outbreak detection and investigation topics. Current summaries include: 1) Creating a successful foodborne illness complaint system; 2) Investigating establishment sub-clusters; and 3) Creating a team of student workers. More topics are being developed. <http://mnfoodsafetycoe.umn.edu/resources/>
- **Oregon IT-Kit™ Video** This short video walks through the entire process of collecting a stool sample. It uses plain language and shows each step of the process, making it less confusing for the case. There are bits of humor throughout the video to lessen any fear or embarrassment that the case may feel. By providing cases with this video, they are more likely to provide the laboratory with a viable sample. <https://vimeo.com/106985921>
- **Tennessee** Foodborne Outbreak Investigation and Response Team Roles and Responsibilities: Part A This is the first course in a free online series about outbreak investigation and response. It is a great tool for training public health staff to rapidly identify, investigate, and implement control measures for foodborne outbreaks. The training is self-paced and a great tool for personnel unable to attend multi-day, in-person sessions. <http://foodsafety.utk.edu/training>

CIFOR

- The Second Edition of the CIFOR Guidelines Toolkit is coming out on the CIFOR website
 - Hard copies will be printed in next several weeks.
 - Among the 12 Toolkit Focus Areas that cover the entire range of activities necessary for robust detection, investigation, control, and prevention of foodborne illness outbreaks are areas covering Communications, Relationships, Environmental Health, Control of the Source, and Food Recall.
- Several possible new CIFOR projects were discussed in a recent biannual Council meeting



▶ QUICKTRAIN ENVIRONMENTAL ASSESSMENT SERIES 1



▶ EPI-READY TRAIN-THE-TRAINER COURSE 1



▶ FOOD SOURCE INFORMATION WIKI – JUST HOW DO THEY GROW THAT? 2

▶ TOOL: BACKGROUND EXPOSURE DATA FOR CASE-CASE COMPARISONS 2

▶ ONLINE OUTBREAK TRAINING MODULES 2

Centered on *Food Safety*

● FALL | ● 2014

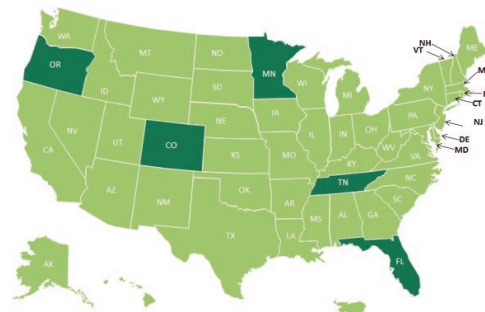


Integrated Food Safety
Centers of Excellence

HIGHLIGHTING THE PRODUCTS OF THE INTEGRATED FOOD SAFETY CENTERS OF EXCELLENCE

CDC has designated five Integrated Food Safety Centers of Excellence at state health departments and affiliated university partners in CO, FL, MN, OR, & TN.

The Centers work together to identify and implement best practices in foodborne disease surveillance and outbreak response and to serve as a resource for other state, regional, and local public health professionals. <http://www.cdc.gov/foodsafety/centers/>



Environmental Assessment QuickTrain Series

The Colorado Integrated Food Safety Center of Excellence, in collaboration with Colorado Department of Public Health and Environment, and Colorado School of Public Health, announces the release of the Environmental Assessment QuickTrain Series.

The training was developed for public health professionals as an introduction or refresher to environmental assessments. Each module should take between 10 and 15 minutes and can be completed on your mobile device on the way to an outbreak (while a colleague drives, of course!).

An extensive toolbox is available in each module, with practical tools helpful in conducting environmental assessments during outbreak investigations. Certificates of completion for continuing education are awarded.

Access the training at <http://COFoodSafety.org> under the trainings tab.



The training includes the following modules:

- ◇ Introduction to Outbreak Investigations Module
- ◇ Overview of Environmental Assessments Module
- ◇ Contributing Factors Module
- ◇ Clinical and Environmental Specimens Module

An interview skills module and a Colorado-specific module will be added soon. Keep checking the CoE website for additional trainings and tools.

Epi-Ready Train-the-Trainer Course Held

Epi-Ready is a well-established team-based training course for public health professionals. The course focuses on how to efficiently and effectively respond to a foodborne disease outbreak, and brings together the disciplines involved in the investigation of these outbreaks (i.e., environmental health specialists/sanitarian, epidemiologists, laboratorians, and public health nurses). In September 2014, Center of Excellence (CoE) awardees and selected jurisdictions attended a training event in Seattle coordinated by the National Environmental Health Association (NEHA) and funded by CDC. CoE participants attended the two-day Epi-Ready training, followed by an additional day-long train-the-trainer component. CoE Epi-Ready trainers will begin coordinating with out-of-state jurisdictions to provide Epi-Ready training to additional sites during spring 2015.



Food Source Information Wiki

CO Center of Excellence, in collaboration with Colorado Department of Public Health and Environment, and Colorado School of Public Health, announces the release of the Food Source Information Wiki.



Food Source Information

Developed by Colorado State University, the wiki provides rapid access to basic information on production practices and food distribution systems for a range of agricultural food products, from farm to fork. By centralizing information and delivering it in a user-friendly format, the project aims to bridge an important knowledge gap and improve outbreak response nationwide.

Currently available topics include:

- * Cantaloupes
- * Carrots
- * Eggs
- * Jalapeño peppers
- * Leafy greens
- * Mushrooms
- * Oranges
- * Pomegranates
- * Potatoes
- * Sprouts
- * Strawberries
- * Tomatoes
- * Tree fruit

Background Exposure Data for Case-Case Comparisons

MN Center of Excellence creates an extensive library of estimated general exposure rates for food items and other exposures that may be useful in case-case comparison during outbreak investigations.

The Minnesota Integrated Food Safety Center of Excellence has created a tool that provides an estimate of the background exposure rates for particular food items or other exposures. These frequencies are based on data from sporadic *E. coli* O157 cases that occurred in Minnesota during 2009 - 2013. FoodNet Population Survey estimates from Minnesota are also provided. Epidemiologists can use these frequencies in a binomial model comparison to quickly assess a potential vehicle in a cluster/outbreak investigation. Gender, age, and seasonal frequencies are also provided.

Access the tool at

<http://mnfoodsafetycoe.umn.edu/wp-content/uploads/2014/07/backgroundedcc.pdf>

The excerpted table below indicates the level of detail available. Also included in the tool (but suppressed in the screenshot below) are estimated background rates by age group.

VEGETABLES											
Food Item	Denominator	Overall %	Overall % (including maybe)	Female	Male	Spring	Summer	Fall	Winter	Pop Survey MN	Pop Survey National
Prepackaged salad	426	20%	26%	22%	18%	22%	19%	18%	32%	37%	39%
Iceberg	425	29%	34%	29%	29%	33%	29%	26%	30%	44%	46%
Romaine*	244	19%	26%	22%	16%	16%	19%	19%	25%	39%	47%

Online Outbreak Training for Public Health Professionals

TN Center of Excellence publishes an online outbreak investigation training course.

The Tennessee Integrated Food Safety Center of Excellence (CoE) has made available the first course in an online training series on outbreak investigation and response. Developed by the TN CoE staff, subject matter experts (SMEs), and University of Tennessee (UT) curriculum development staff, the course provides an excellent training tool for staff that may be unable to attend multi-day, in-person trainings. Additional courses in the series are currently under development.

The training may be accessed at <http://foodsafety.utk.edu/training>.

Each article has detailed information about how the food product is grown, processed, and distributed; nutrition information; and food safety issues associated with the product.

Access the wiki directly at

<http://FSI.ColoState.edu> or at <http://COFoodSafety.org> under the wiki tab.

Food production specialists or public health professionals interested in editing the wiki or contributing content are encouraged to submit topic ideas by contacting the wiki managers.

Integrated Food Safety Centers of Excellence Websites:

CO — <http://www.cofoodsafety.org/>

FL — <http://foodsafetyflorida.org/>

MN — <http://mnfoodsafetycoe.umn.edu/>

OR — <http://www.healthoregon.org/fomes>

TN — <http://foodsafety.utk.edu/>



Integrated Food Safety
Centers of Excellence



▶ **FOODBORNE ILLNESS VIDEO SERIES** 1



▶ **LEARN MORE ABOUT THE FOOD SAFETY CENTERS OF EXCELLENCE** 1



▶ **FOOD SAFETY RESOURCES MOBILE APP** 2

▶ **KEY POINTS SERIES FOR OUTBREAK INVESTIGATION** 2

▶ **JOINT REGIONAL MEETINGS: PULSENET & OUTBREAKNET** ... 2

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● **SPRING** | ● **2015**

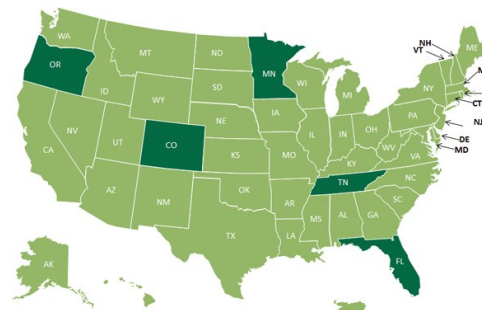


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CDC has designated five Integrated Food Safety Centers of Excellence at state health departments and affiliated university partners in CO, FL, MN, OR, & TN.

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Foodborne Illness Video Series Debuts

FL Center of Excellence unveils the first in a series of videos on outbreak investigations

The Florida Integrated Food Safety Center of Excellence recently released the first video in their Foodborne Illness Introductory Video Series titled "Foodborne Illness: What Problem?" The series introduces novice outbreak investigation team members to the concept of foodborne illness and the current health and financial burden it poses in the United States.

The first video offers a historical perspective on changes within the food industry and their effects on public health and food safety professionals today.

Topics for future videos include:

Federal Partners; State and Local Partners; Foodborne Outbreak Investigation; What Does an Epidemiologist Do?; What Does an Environmental Health Specialist Do?; and What Does a Laboratorian Do?

Watch the video at <https://www.youtube.com/c/foodsafetyfloridaorg>



Want to Learn More About the Integrated Food Safety Centers of Excellence?

Check out this fact sheet for information about the program and some of our products in a two-page document that's perfect for sharing with your partners: <http://www.cdc.gov/foodsafety/centers/PDFs/FactSheetFinal-508.pdf>

For the latest news, follow [@FoodSafetyCoE](https://twitter.com/FoodSafetyCoE) on Twitter! Be the first to try our new products and live chat with us so we can address your CoE questions and food safety concerns.

Food Safety Resources App

FL Center of Excellence announces the release of its "Food Safety Southeast" mobile app



While out in the field investigating a foodborne outbreak, public health professionals often have limited access to pertinent investigation information. To increase access to this material, the Florida Integrated Food Safety Center of Excellence (CoE) has created a mobile application to bring the information to your fingertips while away from the office!

The "Food Safety Southeast" app contains food safety resources, including the entire CIFOR toolkit, Epi Info™ 7 training videos, and the Foodborne Illness Introductory Video Series that can be viewed right on your smartphone. Users can print and email the CIFOR toolkit and watch the training videos an unlimited number of times. The app also contains relevant news updates, conference information, and CoE contact information. The app is now available and can be downloaded for free through the iTunes App Store and Google Play.

Key Points Series for Outbreak Detection and Investigation

MN Center of Excellence creates a series of summaries describing key points for outbreak detection and investigation topics

The Minnesota Integrated Food Safety Center of Excellence has created a series of brief summaries describing the key points for various foodborne outbreak detection and investigation topics.

Current summaries include creating a successful foodborne illness complaint system, investigating establishment sub-clusters, and creating a team of student workers. Additional topics are under development.

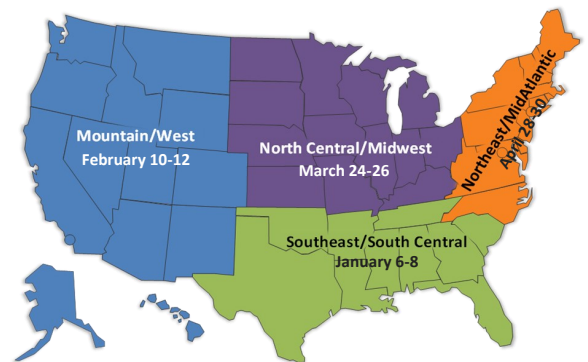
Access the documents at <http://mnfoodsafetycoe.umn.edu/resources/>



Joint Regional Meetings of PulseNet & OutbreakNet in 2015

Multi-disciplinary meeting of CDC programs to integrate food safety specialties

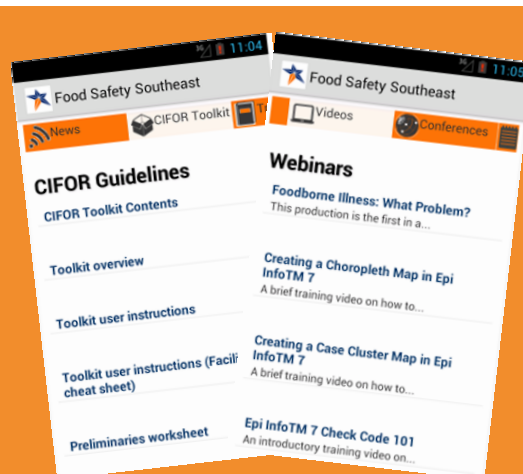
For the first time ever, PulseNet and OutbreakNet are holding joint regional meetings throughout the spring of 2015. Laboratorians, epidemiologists, and environmental health specialists are coming together to discuss regional issues and strategies to improve outbreak surveillance and response. During the discussion and training sessions, each state is encouraged to identify key action items to take back to their jurisdictions. Representatives from the Integrated Food Safety Centers of Excellence will share tools and resources developed by the Centers. Invited laboratorians, epidemiologists, and environmental health specialists won't want to miss out on this opportunity to interact and learn from other state colleagues as well as professionals from different disciplines!



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Twitter Feed — @FoodSafetyCoE



Integrated Food Safety Centers of Excellence

Providing technical assistance and training on foodborne illness surveillance and outbreak investigations

The Integrated Food Safety Centers of Excellence were established by CDC under the Food Safety Modernization Act (FSMA). The Centers collaborate with academic institutions to build capacity in other state and local health departments to track individual foodborne illnesses as well as investigate outbreaks of foodborne disease.

The Centers:

★ Colorado

- Colorado Department of Public Health and Environment
- Colorado School of Public Health

★ Florida

- Florida Department of Health
- University of Florida

★ Minnesota

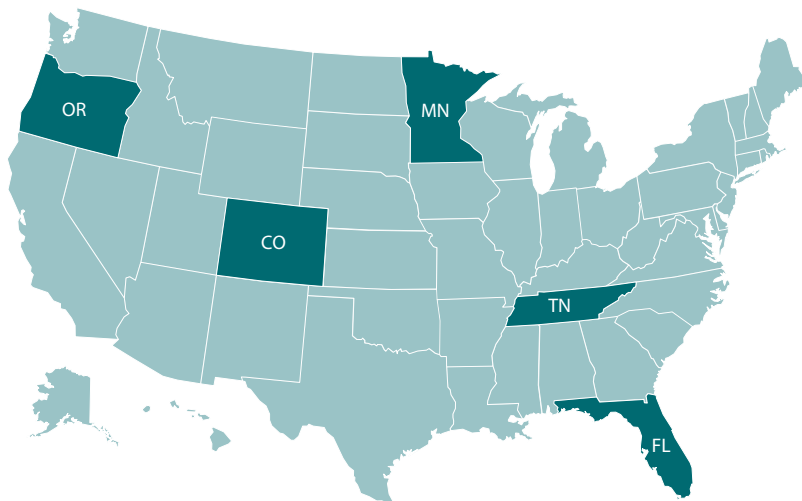
- Minnesota Department of Health
- University of Minnesota School of Public Health

★ Oregon

- Oregon Public Health Division
- University of Minnesota School of Public Health

★ Tennessee

- Tennessee Department of Health
- University of Tennessee



Main Activity Areas:

Centers develop and share best practices by focusing their efforts on six main activity areas.

1. **Strengthen** surveillance and outbreak investigations
2. **Analyze** timeliness and effectiveness of responses
3. **Train** public health staff in proven surveillance and investigation techniques
4. **Educate** future food safety workforce
5. **Improve** capacity of information systems
6. **Evaluate** and communicate best practices



Integrated Food Safety
Centers of Excellence



VISIT US @

www.cdc.gov/foodsafety/centers

National Center for Emerging and Zoonotic Infectious Diseases
Division of Foodborne, Waterborne, and Environmental Diseases



Examples of Center Products

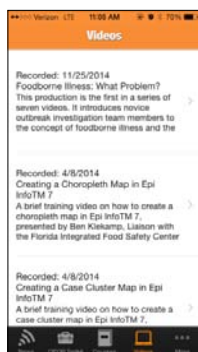


Colorado

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<https://itunes.apple.com/us/app/id845296149>

Minnesota

Key Points for Successful Foodborne Outbreak Detection and Investigation

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Tennessee

Foodborne Outbreak Investigation and Response Team Roles and Responsibilities: Part A

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