

Centers for Disease Control and Prevention
News You Can Use
Conference for Food Protection Executive Board
April 30, 2009

Office of Food Safety

The [Office of Food Safety](#) convened an External Review Panel on improving multi-state food-borne outbreak detection and investigation during the week of April 16-17, 2009.

CDC has been invited to serve on the President's Food Safety Work Group. Dr. Richard Besser, Acting CDC Director, attended the April 3, 2009, meeting in Washington DC.

The April 10 edition of *Morbidity Mortality Weekly Report* has the report of "Preliminary FoodNet Data on the Incident of Infection with Pathogens Transmitted Commonly Through Food – 10 States, 2008" The report link is <http://www.cdc.gov/mmwr/preview/mmwrhtml/mm5813a2.htm> and the edition link is <http://www.cdc.gov/mmwr/PDF/wk/mm5813.pdf>.

Epi-Ready

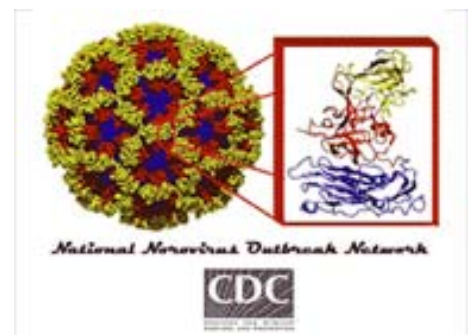
A second live, web-based, interactive [Epi-Ready](#) training event was held in conjunction with the regular classroom course in Sacramento in January. The course was broadcast live to four remote sites in two states. Over 1500 local and state officials from 47 states have now participated in the 39 courses that have been conducted in 21 states and the District of Columbia. The next courses are in Casper, WY in April and in Albuquerque, NM in May, and Portland, ME in September.

CIFOR

The "[CIFOR Guidelines for Foodborne Disease Outbreak Response](#)" are scheduled to be released in May. The Guidelines are 210 pages in length and include chapters on detection, investigation, communication, control, performance indicators, multijurisdictional issues, legal aspects, and other areas. CIFOR is also developing software for states that will enable them to collate laboratory and epidemiological information on case-patients on a daily basis. CIFOR is also conducting a cost-effectiveness study of PulseNet as well as developing criteria that will help to predict whether cases in a given PulseNet PFGE cluster are likely to be epidemiologically linked as an outbreak.

CaliciNet is Online

A new nationwide electronic surveillance system of local and state public health and regulatory agency laboratories will help scientists solve mysteries about norovirus disease outbreaks. CaliciNet, pioneered by CDC/CCID's Division of Viral Diseases, National Center for Immunization and Respiratory Diseases, went live March 16, 2009, connecting health laboratories across the United States. Jan Vinjé, PhD, developer and coordinator of CaliciNet, says information gleaned from the network will provide a better understanding of noroviruses and help control their spread.



working in food safety regulatory programs and others interested in food safety. Its launch is expected late in 2010 or early 2011.

EHS-Net Outreach

The Georgia Association for Food Protection participated in a meeting at CDC in February, 2009, that showcased the many EHS-Net research projects, publications, and related endeavors. The meeting with participants from across the state and around the nation was spotlighted in the International Association for Food Protection affiliate news this month. Participants were provided a [download link](#) to retrieve meeting presentations and a large packet of research papers and other materials discussed and demonstrated at the meeting.

Model Aquatic Health Code Update

Mapping the Future for the National Model Aquatic Health Code: A Peer Review and 5-Year Vision Mapping proposal is a finalist in the Innovations in Public Health Policy Competition. The purpose of the competition is to promote innovative policy solutions at the federal, state, and local levels that address pressing public health issues. There will be 3–5 awards totaling \$250,000. This funding and review will help in the transition from [Model Aquatic Health Code](#) development to maintenance.

The [CDC Public Health Law Program](#) has also become engaged in the Model Aquatic Health Code process. This program provides resources to aid in the use of law as a tool to improve the public's health. It is located in the office of the CDC director. The program works to establish partnerships between CDC and other organizations active in public health law and to assist in strengthening their public health law capacity and expertise. Dr. Anthony Moulton, Co-Director, has said the MAHC process of all-stakeholder collaboratively developing the code, which is modeled on the **Conference for Food Protection** process, is a great template for development of guidance documents for all of CDC.

CDC's Healthy Water website (<http://www.cdc.gov/healthywater>) is now operational. This one topical portal provides comprehensive access to all of CDC's water topics including – drinking water; recreational water; global water, sanitation and hygiene (WASH); water-related emergencies and outbreaks; diseases, contaminants and injuries; and water-related data and statistics.

Vessel Sanitation Program

VSP is revising both the *VSP Operations Manual* and *VSP Construction Guidelines*. Every year food technology, equipment, and science change. In order to stay current, CDC's Vessel Sanitation Program makes revisions to both the operations manual as well as the construction guidelines. Many of the changes in the food section are in conjunction with the changes to the FDA *Food Code*. Draft versions of both documents are available for public comment on the VSP web site www.cdc.gov/nceh/vsp.

Recent VSP publications include.

Chimonas MA, Vaughan GH, Andre Z, Ames JT, Tarling GA, Beard S, Widdowson MA, Cramer EH. [Passenger behaviors associated with norovirus infection on board a cruise ship--Alaska, May to June 2004](#). *Journal of Travel Medicine*, May-Jun 2008; Volume 15 Issue 3, PP. 177-83 Neri AJ,

Cramer EH, Vaughan GH, Vinjé J, Mainzer HM. [Passenger behaviors during norovirus](#)

[outbreaks on cruise ships](#). Journal of Travel Medicine, May-Jun 2008; Volume 15 Issue 3, PP. 172-6.

Cramer EH, Blanton C, Otto, Charles, Vessel Sanitation Program Environmental Health Inspection Team. [Shipshape: Sanitation Inspections on Cruise Ships, 1990–2005, Vessel Sanitation Program, Centers for Disease Control and Prevention](#). (PDF, 555 KB). Journal of Environmental Health, March 2008, Volume 70, Number 7, PP. 15-23.

VSP offers training on public health practices that can be applied in a cruise ship setting. Training is largely based on criteria from the *VSP Operations Manual* and is broken up into 14 training modules. A large portion of training is based on food practices including food protection, HACCP, and Training seminars are offered six times per year in both Miami and Seattle for cruise ship employees. Electronic training is also available for **free download** or by ordering DVDs from the VSP Web site. To view, download or order a copy of training sessions, visit: <http://www.cdc.gov/nceh/vsp/training/training.htm>.

Late Breaking News:



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