

Centers for Disease Control and Prevention
News You Can Use
Conference for Food Protection Executive Board
August 26, 2009

CDC Changes

Thomas R. Frieden, MD, MPH became the Director of the Centers for Disease Control and Prevention (CDC) and the Administrator of the Agency for Toxic Substances and Disease Registry (ATSDR) on June 8. He was New York City's Health Commissioner for the prior 7 years. Dr. Frieden had served in epidemiology and global health assignments for the 12 years at CDC earlier in his public health career.



Dr. Frieden's Key Strategic CDC Directions include: **Strengthen** - Surveillance and Epidemiology; Ability to support State and Local Health Departments and **Provide** Leadership in Health Reform; Community Prevention; Global Health. Dr. Frieden has said that it is his intent to remove the four Coordinating Centers from CDC's structure with the goal of establishing a more effective organization.

Office of Food Safety

The White House Food Safety Working Group has posted key findings of its report to the President @ www.foodsafetyworkinggroup.gov. There are three overarching principles: 1) Prevention; 2) Surveillance, risk analysis, inspection & enforcement; and 3) Response and recovery. The CDC short-term (<90 days) deliverables:

- *Updating Emergency Operations Procedures*

Federal food safety agencies will ask state and local agencies to update their emergency operations procedures to be consistent with the new "Guidelines for Foodborne Disease Outbreak Response" issued by the Council to Improve Foodborne Outbreak Response.

- *Improving State Capacity*

The CDC will work with collaborating States to evaluate and optimize best practices for aggressive and rapid outbreak investigation, and will launch a new system to facilitate information-sharing and adoption of best practices within 12 months.

To this end, Outbreak Net Sentinel Site pilots have been funded with support from FSIS and CDC. Three sentinel surveillance sites were established in Utah, Wisconsin, and New York City, that will implement increased epidemiologic activities during outbreaks and improve coordination with all other members of the outbreak response teams during local and multi-jurisdictional outbreaks. CDC and FSIS are funding this project. The awards, totaling \$270,000 are through June 2010.

The FY 2010 budget will also allow CDC to implement pilot projects that will enhance public health surveillance and investigation and facilitate a more rapid response capability in a few State health departments.

Dr. Chris Braden's appointment as the new Acting Director of The Division of Foodborne and Mycotic Diseases (DFBMD) is among the many organizational changes in CDC's food safety programs as a part of the agency leadership's initiatives.

CIFOR

The Council to Improve Foodborne Outbreak Response (CIFOR) released the "Guidelines for Foodborne Disease Outbreak Response" in July. It is available for download at www.cifor.us. Hard copies are being widely distributed by member organizations. Please contact Dr. Don Sharp (das8@cdc.gov) for more information. The Secretaries of HHS and USDA are sending a letter (may go out next week) urging local and state agencies to review their foodborne illness outbreak response procedures in light of the recommendations in the Guidelines and to send suggestions to CIFOR (at feedback@cifor.us) about how CIFOR can best assist in the implementation of the recommendations.

CIFOR has plans to develop a toolkit to aid implementation of the Guideline recommendations and regional CIFOR/PulseNet meetings are being planned to directly engage local and state officials in implementation activities. Work

continues on other CIFOR projects and the CIFOR industry workgroup will be starting a project that will identify industry actions that will aid public health and industry during outbreak investigations.

Foodborne Disease Outbreak Training

NEHA, CDC and other CIFOR members have initiated a project led by the National Center for Biomedical Research and Training at LSU to develop a new foodborne disease outbreak response training course using lessons learned in recent years while conducting over 39 Epi-Ready Team Training courses.

EHSB / EHS-Net Research Activities

A CDC Environmental Health Specialists Network (EHS-Net) study of the certification of kitchen managers through an accredited training and testing program may help improve food safety practices and thus prevent foodborne illness was reported in the *Journal for Food Protection*, February 2009. In this study, relationships between the results of routine restaurant inspections and the presence of a certified kitchen manager were examined in this study analyzed data for 4,461 restaurants.

The *Journal for Food Protection* has accepted another completed EHS-Net study for publication. This publication describes tomato use and handling practices in restaurants. Additionally, tools to help mainstream research findings and study methodology are being developed. Information on all EHS-Net food and water projects, presentations and publications can be found at www.cdc.gov/nceh/ehs/EHSNet.

The September 2009 Journal of Environmental Health issue featured an EHSB column from Carol Selman on "Improving Environmental Assessments During Foodborne Outbreaks". The Conference for Food Protection's issue on the proposed National Voluntary Environmental Assessment Information System (NVEAIS) is featured. The direct link to the full column is www.cdc.gov/nceh/ehs/Docs/JEH/2009/Sept_09_Selman.pdf.

Current EHS-Net Food studies include:

Data Collection

- Food cooling in restaurants
- Leafy green handling in restaurants
- Ground beef grinding log in grocery stores
- Microwave cooking in restaurants
- Food allergens
- Kitchen managers
- Tomato handling in restaurants
- Foodborne outbreaks - ongoing

Data Analysis

- Chicken handling in restaurants
- Ill worker in restaurants
- Tomato handling in restaurants
- Foodborne outbreak contributing factors

Current EHS-Net Water studies include:

Data Collection

- Small ground water source outbreaks
- Waterborne illness complaint investigation protocols
- Low pressure event study

Sacramento (CA) Environmental Council recognized EHS-Net Water for its accomplishments and leadership for protecting our environmental resources while enabling economic progress.


EHS-Net Innovative Training Initiative

The CDC EHS-Net staff is in the scenario development phase of a training course on how to conduct environmental assessments during foodborne outbreak events. This training course is based on EHS-Net experience with better characterizing foodborne outbreaks via its Foodborne Outbreak Study and improving environmental assessments during foodborne outbreaks. The goal of this project is to use cutting-



edge training technologies to develop a highly engaging and interactive web-based training program on the systems approach to Environmental Assessment. The training will use sophisticated simulations of outbreak venues to teach environmental health specialists how to conduct Environmental Assessments at the local, multi-jurisdictional and national levels. Target audience will be environmental health specialists working in food safety regulatory programs and others interested in food safety. Its launch is expected late in 2010 or early 2011.

IN THE SPOTLIGHT AT EHSB

Keep Up-to-Date with EHSB – Along with over 29,000 Others, Subscribe to our Automatic Update Service @  http://service.govdelivery.com/service/subscribe.html?code=USCDC_248



CDC is developing a guidance document on public health and drought including implications for food safety. Read the cover story EHSB column in the July-August issue of the *Journal of Environmental Health, Public Health and Drought*. This document is an important step in providing much-needed public health guidance and information on this emerging area of concern. The September EHSB column in the *JEH* is authored by Carol Selman, the CDC EHS-Net program director, and discusses Improving Foodborne Illness Environmental Assessments.

The CDC [Environmental Public Health Leadership Institute](#) is accepting [applications](#) for the class of 2010–2011 through **October 31, 2009**. Check out the 17 innovative [food safety improvement projects](#) developed by the EPHLI fellows that posted on the EPHLI web pages.



CAPT Frank Bryan, CAPT Richard Clapp, and RADM Jerrold Michael, all USPHS (retired) participated in a special CDC/NCEH seminar on the CDC Environmental Health Field Training Program. This program conducted hands on in-depth six week schools in Atlanta and remote locations, produced many of the early CDC environmental health training films, the home study course series, and were instrumental in starting the post World War II environmental health studies programs in colleges and universities across the US. [Recalling CDC's Field Training Era](#) reprinted on the EHSB website provides an overview of this program that provided the foundational training for the modern era of state and local environmental health programs.



Training the environmental health workforce is still an integral part of the CDC Environmental Health Services Branch activities today. Coming soon in partnership with the Jefferson County (AL) Health Department's Environmental Health Program, the University of Alabama – Birmingham, School of Public Health, the National Environmental Health Association and the EHSB is an online 15-lesson series on all facets of environmental practice. Each lesson is delivered by experts in the field via a series 20-30 minute modules on a schedule decided by each student. The program will be useful in training new environmental health staff as well as preparing for professional credentialing exams. The course is under final review now and should be ready to be launched in early 2010.

The EHTER – Introductory Level course is a 24-hour course that provides an overview of environmental health topics, issues, and challenges faced during emergency response. This Classroom Version of the EHTER – Introductory Level course is taught at the DHS / FEMA Center for Domestic Preparedness training facility in Anniston, AL, 10 – 11 times per year. **Transportation, lodging, and meals are provided by DHS/FEMA to students from state and local jurisdictions at no cost to their agency.** More information about the *free* online and classroom versions of the EHTER courses is available at: www.cdc.gov/nceh/ehs/Docs/Factsheets/EHTER_Fact_Sheet.pdf.

A recorded [Marketing of Environmental Health Webinar series](#) has been produced. Topics include:

- Environmental Health Marketing: Introduction
- Environmental Health Marketing with Video
- Environmental Health Marketing with Podcasts and Interactive Media
- Marketing Environmental Health to Policy Makers
- Marketing Environmental Health to Students

Numerous other environmental health marketing resources are available on the EHSB website: <http://www.cdc.gov/nceh/ehs/Topics/Marketing.htm>.

"Healthy People in a Healthy Environment" is the theme of the upcoming CDC [National Environmental Public Health Conference](#) to be held in Atlanta, GA, October 26-28, 2009. EHS-Net and food safety / sustainability topics will be included in the conference tracks.

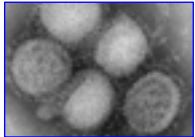
Model Aquatic Health Code Update

As previously reported, a new national [Model Aquatic Health Code](#) (MAHC) is being developed by an all-stakeholder process under the sponsorship of CDC's Healthy Swimming Program and the Environmental Health Services Branch. The comprehensive code is modeled after the Food Code and the development and maintenance process is modeled after the Conference for Food Protection. The technical committees are almost complete in the drafting of sections of the new code. These will be published for public review and comment on the CDC MAHC web pages. Discussions are being held by the steering committee on developing the analogous Conference for Food Protection organization and processes for regular code maintenance and improvement activities.

A national study is being undertaken of over 150,000 aquatic inspection reports from 2008 by dozens of contributing state and local environmental health programs and CDC. This study is modeled after a 2002 study involving 26,000 reports. It parallels the Conference for Food Protection electronic reporting [issue](#) from the 2006 and 2008 biennial meetings. One outcome of the study will be the recommendation of a national model aquatic inspection report in concert with the MAHC development in addition to publication of its results in MMWR and a major peer-reviewed journal.

Vessel Sanitation Program

The Vessel Sanitation Program staff is in the process of updating the 2005 VSP Operations Manual and the 2005 VSP Construction Guidelines. The food safety sections of both are modeled on the Food Code. Full details of inspection results and outbreak investigations, as well as free training materials, are available on the VSP website, www.cdc.gov/nceh/vsp. The staff has also been instrumental in assisting the World Health Organization in updating the international [Guide to Ship Sanitation](#), inspection guidance documents and providing training on inspections to interested countries.



2009 H1N1 Flu - Stay tuned to: www.cdc.gov/h1n1flu

What You Can Do to Stay Healthy

- **Stay informed.** This website will be updated regularly as information becomes available.
- Influenza is thought to **spread mainly person-to-person** through coughing or sneezing of infected people.
- **Take everyday actions to stay healthy.**
 - Cover your nose and mouth with a tissue when you cough or sneeze. Throw the tissue in the trash after you use it.
 - Wash your hands often with soap and water, especially after you cough or sneeze. Alcohol-based hands cleaners are also effective.
 - Avoid touching your eyes, nose or mouth. Germs spread that way.
 - Stay home if you get sick. CDC recommends that you stay home from work or school and limit contact with others to keep from infecting them.
- **Follow public health advice** regarding school closures, avoiding crowds and other social distancing measures.
- Find healthy ways to **deal with stress and anxiety**.
- Call 1-800-CDC-INFO for more information