

Centered on *Food Safety*

• Summer | • 2016



Integrated Food Safety
Centers of Excellence



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▶ NY CoE DEVELOPING WHOLE
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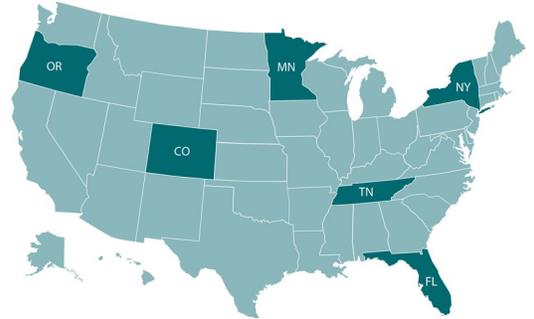
▶ INTERNATIONAL OUTBREAK
MUSEUM VIDEO SERIES 2

HIGHLIGHTING THE PRODUCTS AND ACTIVITIES OF THE INTEGRATED FOOD SAFETY CENTERS OF EXCELLENCE

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

The Centers work together to identify model practices in foodborne disease surveillance and outbreak response and to serve as resources to assist other state and local public health professionals in implementing these practices.

CoE tools and resources can be accessed at <http://www.CoEFoodSafetyTools.org>.



New Foodborne Illness Video Available

FL Center of Excellence releases the second in a series of videos on outbreak personnel and partners



The Florida Integrated Food Safety Center of Excellence has released the second video in its Foodborne Illness Introductory Video Series, titled “Protecting the Food Supply: Federal Partners.” The series introduces novice outbreak investigation team members to the burden of foodborne illness and the responsibilities of various public health officials.

The food safety system at the federal level is divided among multiple organizations, some of which may not be familiar to inexperienced disease investigators. This video aims to

provide a basic understanding of the duties of the Food and Drug Administration (FDA), United States Department of Agriculture (USDA), the Environmental Protection Agency (EPA), and the Centers for Disease Control and Prevention (CDC), as well as how the agencies work together to protect the nation’s food supply. To view this video, visit the Florida Integrated Food Safety Center of Excellence YouTube Channel at

<https://www.youtube.com/c/foodsafetyfloridaorg>.



Screenshots from FL CoE video

Looking Ahead: WGS Training in the Works

NY Center of Excellence to lead development of training on whole genome sequencing use in investigations

As whole genome sequencing (WGS) of pathogens becomes more broadly available, investigators may be challenged to understand the technology’s potential role in foodborne disease outbreaks. In response to this need, the NY CoE will develop a series of webinars and online training modules about WGS application in surveillance and outbreak investigations. The training components will include lecture-style content, case studies and quizzes. Interactive, case-based sessions (via the CO CoE’s ECHO platform) will allow participants to present WGS-based cases for discussion. Modules will be coordinated with other CoEs, with the first components expected to be released in Fall 2016. The NY CoE will also offer individual peer-to-peer mentoring in WGS application. For additional information, contact Martin Wiedmann (mw16@cornell.edu).

Partner Spotlight: National Institute of Food and Agriculture



The FDA and USDA's National Institute of Food and Agriculture (NIFA) has announced the recipients of its National Food Safety Training, Education, Extension, Outreach, and Technical Assistance Training Program. In addition to the National Coordination Center in Battle Creek, Michigan, the awarded regional centers are:

- The University of Florida
- Oregon State University
- Iowa State University
- University of Vermont

The centers will develop training resources and work to disseminate information to meet the needs of local industries, including owners and operators of farms, small food processors, and fruit and vegetable wholesalers.

Of note, two of the regional centers are also academic partners of the CoEs, which provides added opportunities for collaboration in their common mission to reduce foodborne illness. Stay tuned for more information on the partnership between these programs. Additional details about the NIFA regional centers may be found at: <http://bit.ly/NIFA-Centers>.

Background Exposure Estimates

MN CoE expands set of population exposure estimates tools available online

The Minnesota Integrated Food Safety Center of Excellence has updated its extensive library of estimated general exposure rates for food items and other exposures to include data from *Salmonella* cases. The data, which have already proven useful in case-case comparison during outbreak investigations, will now provide an additional level of detail for investigation of the most commonly-identified foodborne pathogen as well.

The new frequency data are based on interviews with sporadic *Salmonella* cases that occurred in Minnesota during 2013-2014. 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 which emerges during a cluster/outbreak investigation. Gender, age, and seasonal frequencies are also provided.

Access the tools at <http://bit.ly/BackgroundExpTool-Salmonella> and <http://bit.ly/BackgroundExposureTool-Ecoli>.

Outbreak Museum Video Series

OR CoE unveils online video series on outbreak investigations

The Oregon Integrated Food Safety Center of Excellence is proud to present two new video series! "From the Annals of the International Outbreak Museum" episodes highlight historic outbreak investigations. Current episodes include Oregon's 2012 raw milk outbreak, a 1999 multi-state "sproutbreak," and an exploration of the efficacy of PulseNet during a *Salmonella* outbreak. Nine videos are currently available with plans to add a few more each month. At under two minutes each, these video shorts provide just enough information to whet the appetite of aspiring outbreak detectives and inspire further exploration at <http://www.outbreakmuseum.com/>.



From the Annals of the IOM Ep. 5: Sproutbreak

"Your Body Vs." episodes each highlight a particular source of outbreaks, as well as measures one can take to limit risk. Current video offerings feature *E. coli*, *Salmonella* and *Listeria*, with future plans for botulism, *Campylobacter*, and *Cryptosporidium*.

To view the International Outbreak Museum's videos, point your browser to the YouTube video channel here: <http://bit.ly/1NNquaS>.

Outbreak Series
Foundation Farm Raw Milk – E. coli O157:H7
Lian How White Pepper – Salmonella Rissen
Berry Stand Strawberries – E. coli O157:H7
Salmonella and Backyard Poultry
Sproutbreak! – Salmonella Newport
Sally Jackson Cheese – E. coli O157:NM
Wilson's Leather Spray – Respiratory illness
Paramount & Raw Almonds – Salmonella Enteritidis
Cold Stone Creamery & PulseNet! – Salmonella Typhimurium
Your Body vs. Series
Your Body vs Ep. 1: E. coli
Your Body vs Ep. 2: Salmonella
Your Body vs. Ep. 3: Listeria

Find Us Online:

- CDC — <http://www.cdc.gov/foodsafety/centers/>
 CO — <http://www.cofoodsafety.org/>
 FL — <http://foodsafetyflorida.org/>
 MN — <http://mnfoodsafetycoe.umn.edu/>
 NY — <http://nyfoodsafety.cals.cornell.edu/>
 OR — <http://www.healthoregon.org/fomes>
 TN — <http://foodsafety.utk.edu/>
 CoE Tools — <http://www.CoEFoodSafetyTools.org>
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