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Centered on Food Safety

● SUMMER | ● 2015

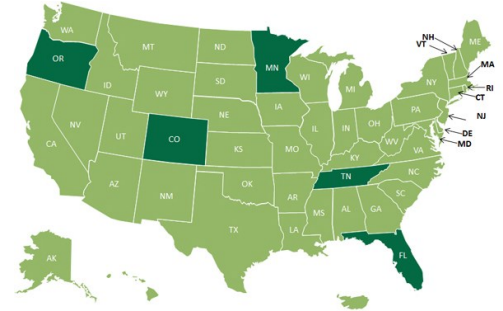


Integrated Food Safety Centers of Excellence

HIGHLIGHTING THE PRODUCTS AND ACTIVITIES 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/>



Bleach : Norovirus :: Kryptonite : Superman

CO Center of Excellence Combats Norovirus Outbreaks with New Bleach Concentration Guidelines

CDC estimates that 19-21 million Americans become sick with norovirus each year. Norovirus is highly contagious and person-to-person outbreaks are common, particularly in healthcare settings and on cruise ships. Norovirus is responsible for approximately 50% of all foodborne outbreaks reported each year. Proper cleaning and disinfection is crucial to reducing transmission and stopping norovirus outbreaks. A number of products have been approved by the EPA to be effective against norovirus (http://bit.ly/noro_product_list). A bleach solution is also effective against norovirus if used correctly.

In recent years, the concentration of sodium hypochlorite (the active ingredient in bleach) has increased from 5.25-6.00% to 8.25%. Due to this concentration change, the dilution of bleach required to achieve 5,000 parts per million (ppm) — the effective level for killing norovirus — has changed. It is important that the appropriate concentration of bleach is used, because higher concentrations can be corrosive and irritating to the respiratory tract, skin, and eyes, while lower concentrations are not effective at killing norovirus.

To achieve a solution of 5,000 ppm sodium hypochlorite, combine 1 cup of bleach with 1 gallon (16 cups) of water. For the bleach solution to be effective against norovirus, it must be applied to a clean surface and the surface must stay wet with the solution for one minute.

To see the Colorado CoE's guidance document on bleach concentrations for suspect and confirmed norovirus outbreaks, including references and pictorial instructions, visit http://bit.ly/CO_noro_bleach.

NOROVIRUS DISINFECTING



Interested in Hearing More from the Centers of Excellence?

Look for representatives from the Integrated Food Safety Centers of Excellence at these upcoming events:



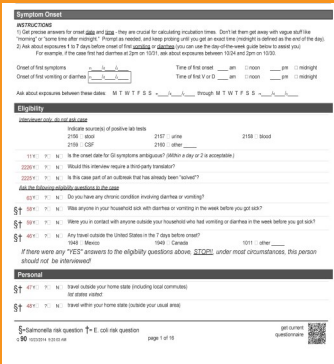
NEHA Annual Educational Conference
 IAFP Annual Conference
 ICEID
 InFORM Conference

July 13-15, 2015
 July 25-28, 2015
 August 24-26, 2015
 November 17-20, 2015

Orlando, FL
 Portland, OR
 Atlanta, GA
 Phoenix, AZ

“Shotgun” Hypothesis-Generating Questionnaire

OR CoE Shares Innovative Questionnaire Design to Improve Collection of Food Exposures



Oregon's "Shotgun" questionnaire is an extensive exposure questionnaire that has proved useful in identifying commonalities among outbreak cases and in generating hypotheses. Created by the late, great Bill Keene and refined over more than a decade, it now includes more than 500 exposures — every food item known to have caused an outbreak of salmonellosis or Shiga Toxin-Producing *E. coli* (STEC) as well as a lot of other things that might! Use of the questionnaire minimizes the likelihood of post-investigative regrets, i.e., forgetting to ask about a key exposure. Oregon now routinely utilizes the shotgun questionnaire for STEC and salmonellosis cases in order to capture exposure information while it's freshest in the patient's memory — even before cases are recognized as part of a cluster.

The shotgun questionnaire is also designed for use with subtyping clusters that suggest contaminated commercial food products in wide distribution. It can be

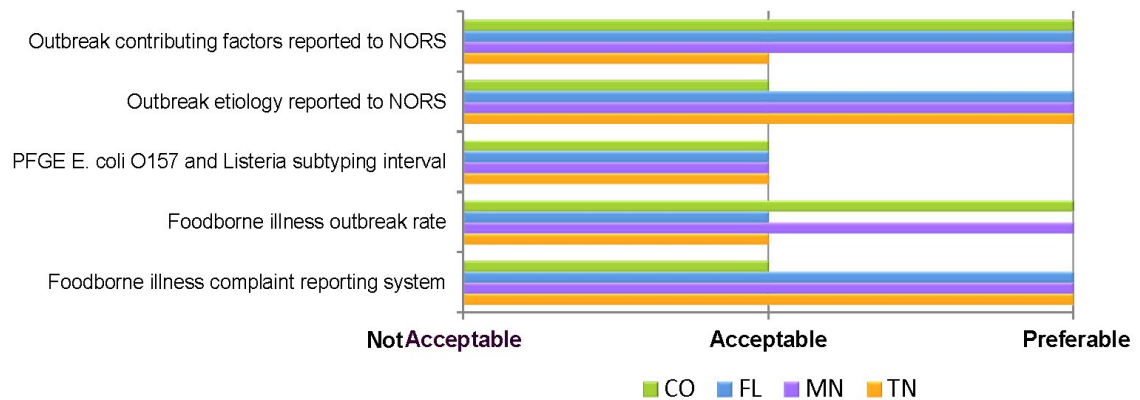
CIFOR Performance Metrics

CoEs Available to Assist with Evaluation of Foodborne Response

Among the many services which the CoEs provide is assistance with state and local agency evaluation of foodborne disease program performance. Using the 16 standardized CIFOR performance metrics, agencies can gain a clearer understanding of the key surveillance, outbreak investigation, and control activities carried out within their jurisdiction. Each metric has a designated target range, the relative achievement of which is deemed “preferable,” “acceptable,” or “not acceptable.” The aggregate measures may be used to evaluate program effectiveness and identify specific areas for improvement.

To date, four CoE sites have completed CIFOR performance metric evaluations for their respective states and the final reports are posted on each CoE's website. Oregon's metrics are underway and will be completed by the end of July. As an example, the chart below displays selected CIFOR performance metrics for the four CoE sites.

If you are interested in having a CoE conduct a CIFOR performance metric evaluation for your agency, contact the CoE closest to you or one with which you have an existing relationship. CoE sites work together as a team and will get you in contact with the best resource to fit your needs!



CoEs Introduce All Products Site

New! The CoEs now have their own website!

Looking for something you've seen featured in the CoE newsletter or a presentation but aren't sure which CoE created it? Come check out the new CoE All Products website!

The Florida CoE has taken the lead in developing a joint Integrated Food Safety Centers of Excellence products web repository where you can access all CoE trainings, videos, and tools in one centralized location. Visit www.CoEFoodSafetyTools.org today!

used as a stand-alone PDF questionnaire or formatted for use with a FileMaker database tool that simplifies data entry and analysis.

Unlike versions of the shotgun available before October 2013, the most recent version is generated from a database and is based on an "exposure library" of potential questions. Database users can generate their own questionnaires that differ but are compatible in terms of tabulation and analysis.

For more information on the range of tools available or to download the questionnaire, visit http://bit.ly/OR_FB_invest_tools.

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/>

Twitter Feed — @FoodSafetyCoE



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