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Centered on Food Safety

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

CDC has designated six Integrated Food Safety Centers of Excellence (CoEs) each comprising a state health department and affiliated university partners. The Centers are Colorado, Florida, Minnesota, New York, Oregon, and Tennessee.

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>.

REDCap Training Available

Tennessee's CoE Offering In-Person REDCap Training

Many state and local health departments have recently begun using an exciting tool, Research Electronic Data Capture (REDCap), to build and manage on-line surveys and databases. The Tennessee Department of Health (TDH) serves as a resource for other jurisdictions interested in the software or who are new to REDCap. In the last year, the demand for consultations from TDH has increased dramatically. As a result, the Tennessee CoE partnered with TDH's REDCap Administrator to develop a one-day REDCap training hosted at TDH in Nashville, TN.

The training begins with foodborne, vaccine preventable and HAI epidemiologists reviewing the creation and implementation of program-specific databases such as foodborne illness complaints, Hepatitis A outbreak tracking, foodborne cluster investigations, interview tracking and other communicable disease databases. Tennessee's REDCap Administrator then demonstrates advanced REDCap topics including using HTML, piping, longitudinal database design, SAS to access the API, and setting up the task scheduler to automate SAS programs. At the conclusion of the training, participants are able to meet with each presenter to inquire about program-specific or jurisdiction-specific issues. Additionally, participants will have the opportunity to meet separately with Tennessee's REDCap Administrator to discuss governance, policies, and user support.

If your health department is interested in participating in Tennessee's REDCap training in Nashville, TN, please contact Katie Garman at katie.garman@tn.gov. Travel funds are available. We would appreciate an opportunity to set up a REDCap training to fit your health department's needs.

2018 NY CoE Food Safety Symposium

New York's Second Annual Symposium is a Success

On July 17-18, 2018, the New York CoE hosted a regional Food Safety Symposium at Cornell University to discuss emergent food safety and foodborne illness investigation issues. In total, 25 representatives from 11 NY CoE network states/jurisdictions (representing laboratory, epidemiology and environmental health) attended (CT, DE, ME, MD, MA, NH, NJ, NYC, PA, Philadelphia and RI), in addition to representatives from other CoEs (OR and CO). Three program directors from the CDC also participated. NY CoE was represented by 12 NYS DOH food safety staff members; two representatives from NYS Department of Agriculture and Markets; and six representatives from Cornell University's Department of Food Science and Food Safety Lab staff. Two Cornell University MPH students enrolled in the pilot NY CoE Student Practicum Program also attended. The focus of the symposium was to discuss the "Transition of foodborne disease surveillance to WGS – building regional strength and facilitating collaborations between laboratory, epidemiology, and environmental health." In addition to lectures, the agenda included a tabletop exercise based on a Listeria outbreak (incorporating WGS wgMLST analysis/interpretation and environmental sampling) and ample opportunities for collaborative information exchange. Agenda topics were based on the results of a needs poll among NY CoE regional partners, and included: WGS, CIDT, AMR, environmental sampling and CoE products. Through symposium dialogue, future training and resource development needs were identified. Overall, participants found the symposium extremely/very useful (97%) and attendance at a regional symposium in the future was rated as extremely likely (93%).

PARTNER SPOTLIGHT:

USDA's Ask Karen

Ask Karen is a website and app that connects its users to food safety expertise at USDA's Food Safety and Inspection Service. Ask Karen provides information for consumers about preventing foodborne illness, safe food handling and storage, and safe preparation of meat, poultry, and egg products.

Users can find answers to their food safety questions three ways:

- Searching common questions by topic and/or product (24/7)
- Submitting a question and receiving an answer via email (24/7)
- Live chat (10 a.m. and 6 p.m. EST Monday-Friday)

Example questions include:

- ⇒ Where can consumers find information on recalls of food products?
- ⇒ Does freezing food kill bacteria?
- ⇒ Can I bring meat into the U.S.?

Ask Karen is available in English and Spanish on Apple and Android devices and at AskKaren.gov.



International Outbreak Museum

Featured Outbreaks

Shopping Bag Norovirus

A norovirus outbreak at a soccer tournament related to eating food out of a contaminated reusable shopping bag.

- Check out the [video](#)
- Check out the [online exhibit](#)



Colorado Polka *C. perfringens*

This 2011 Colorado *Clostridium perfringens* outbreak began when an unlicensed caterer did not properly store or transport meals.

- Check out the [video](#)
- Check out the Colorado Polka [case study](#) and [tabletop exercise](#)

Hubbard Fountain Shigellosis

This 2003 outbreak led investigators to an unusual common source of *Shigella*: an Oregon park splash fountain. Eventually, it led to the fountain being re-engineered to better protect visitors

- Check out the [video](#)
- Check out the online [exhibit](#)

New Online Course Available

Epidemiological Investigations Related to Foodborne Outbreaks

The fifth course, **Epidemiologic Investigations Related to Foodborne Outbreaks**, in the Foodborne Illness Outbreak Investigation suite is now available. The Foodborne Illness Outbreak Investigation suite consists of seven courses and four activities developed by the Tennessee CoE. The courses and activities are available at no cost to participants. CEUs are awarded upon the completion of each course.

The **Epidemiologic Investigations Related to Foodborne Outbreaks** course emphasizes the role of epidemiology in an outbreak investigation. The components of an epidemiologic investigation are discussed from the initiation of an investigation through the implementation of control measures to mitigate future occurrences. Case studies within the course allow participants an opportunity to practice making decisions by applying epidemiologic data. This course is intended for laboratory personnel, epidemiologists, public health nurses, environmental health specialists, public health officials, and other personnel who identify, investigate, and implement control measures in response to a foodborne disease outbreak.

More information is available on the seven-course suite and the courses can be accessed through this web site: <http://www.vet.utk.edu/cafsp/>

FIND US ONLINE

CDC	http://www.cdc.gov/foodsafety/centers/
Colorado	http://www.cofoodsafety.org/
Florida	http://foodsafetyflorida.org/
Minnesota	http://mnfoodsafetycoe.umn.edu/
New York	http://nyfoodsafety.cals.cornell.edu/
Oregon	http://www.healthoregon.org/fomes
Tennessee	http://foodsafety.utk.edu/
CoE Tools	http://www.CoEFoodSafetyTools.org
Twitter Feed	@FoodSafetyCoE
LinkedIn	Search "Integrated Food Safety Centers of Excellence"



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