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Centered on Food Safety

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Integrated Food Safety
Centers of Excellence

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.

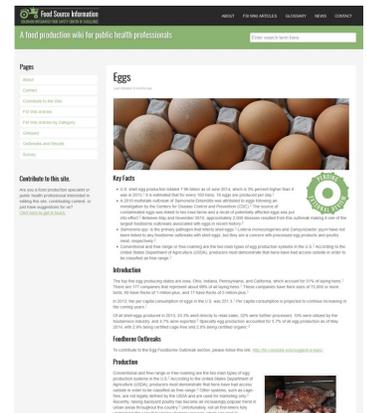
The Centers work together to identify model practices in foodborne disease surveillance and outbreak response and to serve as resources to assist other state and local public health professionals in implementing these practices.

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

Food Source Information Wiki

CO CoE collaborates on a food production wiki for public health professionals

Foodborne illness outbreak investigators need information on production practices for foods suspected or implicated as part of an outbreak. The [Food Source Information Wiki](#) is an online, Wikipedia-style resource that provides immediate access to essential information on food production practices and food safety hazards for a range of agricultural and food products, from farm to fork. Developed by Colorado State University in collaboration with the CO CoE, the FSI wiki currently hosts descriptions of more than 30 food products, including articles on produce items (e.g., avocados, cantaloupes), animal-food products (e.g., beef, cheese), and complex foods (e.g., kombucha). Contributors to the Food Source Information wiki include state health department personnel, researchers, and graduate students at academic institutions.



For more information or to contribute to the wiki, visit <http://fsi.colostate.edu/> or contact Alice White, alice.white@ucdenver.edu.

Environmental Health Investigation Online Course

TN CoE releases fourth course in online outbreak investigation series with focus on Environmental Health

The fourth course in the TN CoE's dynamic online training series on outbreak investigation and response is now available. Course 4, entitled "Environmental Health Investigations," provides detailed training on environmental health assessments and other activities undertaken during an outbreak investigation. Topics covered include food sampling and shipping, product tracing, and control measures to be implemented during a foodborne disease outbreak.

The course builds upon three previously released courses which include detailed information on the integrated food safety system, foodborne disease agents, surveillance systems, and responses to complaint-driven versus lab-identified clusters. Additional courses in the series are under development as well as complementary group activities designed to enhance the team response to foodborne disease.

These online courses are designed to provide a flexible training tool for frontline public health staff that may be unable to attend multi-day, in-person trainings offered by the CoEs or other training entities. Each training course is estimated to take 3-5 hours to complete, but registered participants may log out during the training and resume the courses at their convenience. Training Courses 1-4 and Group Activity 1 may be accessed at <http://foodsafety.utk.edu/training>.



PARTNER SPOTLIGHT:

National Center for Biomedical Research & Training



Louisiana State University's National Center for Biomedical Research and Training (LSU-NCBRT) offers courses certified by the Department of Homeland Security as part of DHS's Homeland Security National Training Program. Many of the courses offered have a focus on biological incidents, law enforcement techniques or food safety, and all the courses have a strong emergency preparedness emphasis. Food emergencies may include natural disasters, human-made disasters, foodborne outbreaks, or food adulterations that impact the food chain and have the potential for mass consequences. LSU-NCBRT's integrated training approach improves response across disciplines and reinforces the importance of a unified approach to foodborne outbreak response.

Among the courses suitable for public health jurisdictions is "Team Approach to Foodborne Outbreak Response," which addresses the training needs of staff from a wide range of disciplines who have a role in foodborne outbreak response. The course helps participants identify how the skills, resources, and expertise of all levels of government can be coordinated within an integrated national food system. LSU-NCBRT courses are provided at no direct cost to recipient agencies. The list of courses currently offered may be found at <https://www.ncbrt.lsu.edu/>.

SEDRIC Object Explorer Demo Video

FL CoE and CDC collaborate to produce SEDRIC demonstration video

The FL CoE has released a brief video demonstrating how to search for isolates that have an associated outbreak code within CDC's System for Enteric Disease Response, Investigation, and Coordination (SEDRIC) Object Explorer module. The just-in-time demonstration is handy for anyone needing a quick refresher! View at http://bit.ly/SEDRIC_OE_isolates.

Complaint Systems User Group Expanded

CoEs open complaint systems user group to jurisdictions nationwide

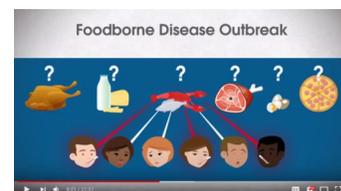
In 2016, the CoEs developed an electronic complaint system suite for jurisdictions without a centralized system. To build on this topic, the CoEs recently launched a complaint systems user group. In addition to continuing work on the standalone complaint system package, the user group will discuss model practices and provide a forum to support jurisdictions of all sizes. Every jurisdiction faces challenges in electronic complaint surveillance and data management, but staff should not have to do it alone! User group participation is open to any jurisdiction that would like to provide input and assist with development of future complaint system tools and communicate with other jurisdictions that face challenges similar to their own.

The complaint system package, rolled out by the CoEs in 2016, has been tested in jurisdictions with widely varying requirements, but it would benefit from additional review. Anyone interested in testing the system can contact Rachel Jervis (rachel.jervis@state.co.us) for more information.

Epidemiology Investigation Video

FL CoE announces new video in foodborne illness introductory series

The FL CoE has released the fourth video in its Foodborne Illness Introductory Video Series. Entitled "What Does an Epidemiologist Do?" the video provides an overview of the primary responsibilities of the epidemiologic investigator and describes how epidemiologists work together with other public health professionals to detect, investigate, and respond to foodborne disease. To view the video, visit http://bit.ly/FLCoE_EpidemiologistRole or check out the whole series on the FL CoE YouTube Channel (<https://www.youtube.com/c/foodsafetyfloridaorg>).



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

Integrated Food Safety Centers of Excellence

