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# Centered on Food Safety

● FALL | ● 2014

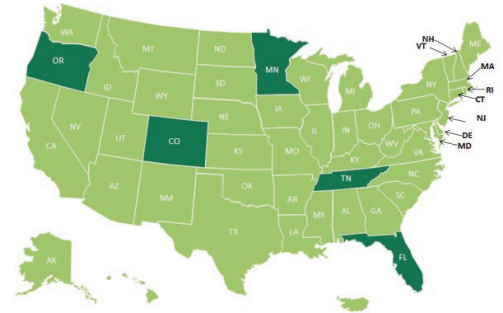


**Integrated Food Safety**  
Centers of Excellence

## HIGHLIGHTING THE PRODUCTS 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/>



## Environmental Assessment QuickTrain Series

The Colorado Integrated Food Safety Center of Excellence, in collaboration with Colorado Department of Public Health and Environment, and Colorado School of Public Health, announces the release of the Environmental Assessment QuickTrain Series.

The training was developed for public health professionals as an introduction or refresher to environmental assessments. Each module should take between 10 and 15 minutes and can be completed on your mobile device on the way to an outbreak (while a colleague drives, of course!).

An extensive toolbox is available in each module, with practical tools helpful in conducting environmental assessments during outbreak investigations. Certificates of completion for continuing education are awarded.

Access the training at <http://COFoodSafety.org> under the trainings tab.



The training includes the following modules:

- ◇ Introduction to Outbreak Investigations Module
- ◇ Overview of Environmental Assessments Module
- ◇ Contributing Factors Module
- ◇ Clinical and Environmental Specimens Module

An interview skills module and a Colorado-specific module will be added soon. Keep checking the CoE website for additional trainings and tools.

## Epi-Ready Train-the-Trainer Course Held

Epi-Ready is a well-established team-based training course for public health professionals. The course focuses on how to efficiently and effectively respond to a foodborne disease outbreak, and brings together the disciplines involved in the investigation of these outbreaks (i.e., environmental health specialists/sanitarian, epidemiologists, laboratorians, and public health nurses). In September 2014, Center of Excellence (CoE) awardees and selected jurisdictions attended a training event in Seattle coordinated by the National Environmental Health Association (NEHA) and funded by CDC. CoE participants attended the two-day Epi-Ready training, followed by an additional day-long train-the-trainer component. CoE Epi-Ready trainers will begin coordinating with out-of-state jurisdictions to provide Epi-Ready training to additional sites during spring 2015.



## Food Source Information Wiki

CO Center of Excellence, in collaboration with Colorado Department of Public Health and Environment, and Colorado School of Public Health, announces the release of the Food Source Information Wiki.



Food Source Information

Developed by Colorado State University, the wiki provides rapid access to basic information on production practices and food distribution systems for a range of agricultural food products, from farm to fork. By centralizing information and delivering it in a user-friendly format, the project aims to bridge an important knowledge gap and improve outbreak response nationwide.

Currently available topics include:

- \* Cantaloupes
- \* Carrots
- \* Eggs
- \* Jalapeño peppers
- \* Leafy greens
- \* Mushrooms
- \* Oranges
- \* Pomegranates
- \* Potatoes
- \* Sprouts
- \* Strawberries
- \* Tomatoes
- \* Tree fruit

# Background Exposure Data for Case-Case Comparisons

MN Center of Excellence creates an extensive library of estimated general exposure rates for food items and other exposures that may be useful in case-case comparison during outbreak investigations.

The Minnesota Integrated Food Safety Center of Excellence has created a tool that provides an estimate of the background exposure rates for particular food items or other exposures. These frequencies are based on data from sporadic *E. coli* O157 cases that occurred in Minnesota during 2009 - 2013. 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 in a cluster/outbreak investigation. Gender, age, and seasonal frequencies are also provided.

Access the tool at

<http://mnfoodsafetycoe.umn.edu/wp-content/uploads/2014/07/backgroundedcc.pdf>

The excerpted table below indicates the level of detail available. Also included in the tool (but suppressed in the screenshot below) are estimated background rates by age group.

VEGETABLES											
Food Item	Denominator	Overall %	Overall % (including maybe)	Female	Male	Spring	Summer	Fall	Winter	Pop Survey MN	Pop Survey National
Prepackaged salad	426	20%	26%	22%	18%	22%	19%	18%	32%	37%	39%
Iceberg	425	29%	34%	29%	29%	33%	29%	26%	30%	44%	46%
Romaine*	244	19%	26%	22%	16%	16%	19%	19%	25%	39%	47%

## Online Outbreak Training for Public Health Professionals

TN Center of Excellence publishes an online outbreak investigation training course.

The Tennessee Integrated Food Safety Center of Excellence (CoE) has made available the first course in an online training series on outbreak investigation and response. Developed by the TN CoE staff, subject matter experts (SMEs), and University of Tennessee (UT) curriculum development staff, the course provides an excellent training tool for staff that may be unable to attend multi-day, in-person trainings. Additional courses in the series are currently under development.

The training may be accessed at <http://foodsafety.utk.edu/training>.

Each article has detailed information about how the food product is grown, processed, and distributed; nutrition information; and food safety issues associated with the product.

Access the wiki directly at

<http://FSI.ColoState.edu> or at <http://COFoodSafety.org> under the wiki tab.

Food production specialists or public health professionals interested in editing the wiki or contributing content are encouraged to submit topic ideas by contacting the wiki managers.

### 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/>



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