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# Centered on *Food Safety*

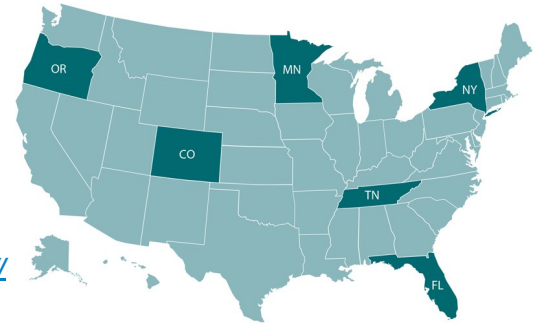
• FALL | • 2015



**Integrated Food Safety**  
Centers of Excellence

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

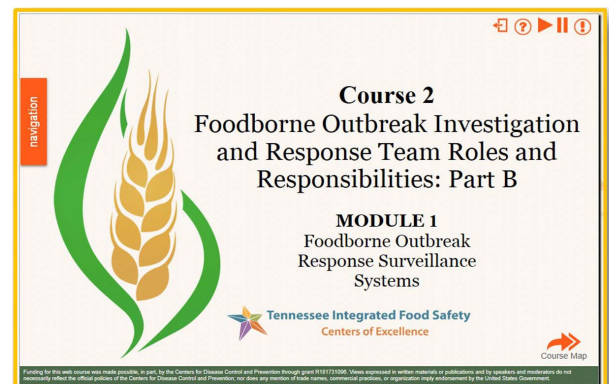
CDC has designated six *Integrated Food Safety Centers of Excellence* at state health departments and affiliated university partners in CO, FL, MN, NY, OR, & TN. The Centers work together to identify and implement best practices in foodborne disease surveillance and outbreak response and to serve as a resource for other state, regional, and local public health professionals. CoE products can be accessed at <http://www.CoEFoodSafetyTools.org>.



## Online Outbreak Training – Course 2

*TN Center of Excellence publishes second online outbreak investigation course in a multi-part series*

The Tennessee Integrated Food Safety Center of Excellence (CoE) has made available the second course in a dynamic online training series on outbreak investigation and response. This second course builds upon the introductory course unveiled last year, and together they form parts A and B of a course titled, “Foodborne Outbreak Investigation and Response Team Roles and Responsibilities.” The courses include detailed information on the integrated food safety system, common foodborne disease agents, surveillance systems utilized in foodborne disease investigation, and role-specific responses to complaint-driven and lab-identified clusters. Additional courses in the series are under development as well as complementary group activities to enhance team response to foodborne disease.



The 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 requires approximately 3-4 hours to complete, but registered participants may log out during the training and resume the courses at their convenience. Both training courses released to-date may be accessed at <http://foodsafety.utk.edu/training>.

## Interview Training Resources

*CO releases resources for introductory outbreak response interviewing and refresher training*



The Colorado Integrated Food Safety Center of Excellence has released two new interview training resources. The first resource, *Outbreak Response Training: The Interview, Course Coordinator and Instructor’s Guide*, is a step-by-step guide to teaching an in-person, half-day training course. The guide contains resources for public health organizations to conduct training for public health professionals, healthcare providers and students. Course graduates will be prepared to conduct interviews during future foodborne illness outbreak investigations. The second resource, *Outbreak Response Refresher Training: The Interview*, is an interactive, online training program serves as a refresher for graduates of the in-person training program. This short program guides interviewers through the most important concepts and includes an optional foodborne illness outbreak scenario. Both resources are available on the CO CoE website ([http://bit.ly/CO\\_Interview\\_Training](http://bit.ly/CO_Interview_Training)) and the CoE Products website ([CoEFoodSafetyTools.org](http://www.CoEFoodSafetyTools.org)).

# Foodborne Complaint Toolkit

CoEs join forces to create complaint investigation toolkit

| Foodborne Illness Complaint Form  |                            |
|---|----------------------------|
| Date Complaint Received (MM/DD/YYYY)  | Time Received (AM / PM)    |
| Reporting Agency  | Agency Representative Name |
| Reporting Individual's Information (If the individual is ill, be sure to complete all information, including Address below on page 2.)  |                            |
| Name  | Date of Birth              |
| Sex: <input type="checkbox"/> Male <input type="checkbox"/> Female <input type="checkbox"/> Prefer not to say   | Phone                      |
| City  | County                     |
| Type of Food Consumption: <input type="checkbox"/> Restaurant <input type="checkbox"/> Home <input type="checkbox"/> Other (Specify the location below which you have consumed) |                            |
| Date and Time Consumed  | Address Location           |
| Phone   | City                       |
| What food items do you suspect made you ill?  |                            |
| Are there any leftovers of the food/beverage? <input type="checkbox"/> Yes <input type="checkbox"/> No (If Yes, Where are the leftovers currently?)                             |                            |
| Product/Company Information (Complete only for commercial products)   |                            |
| Brand Name/Product Name   | Product Size/Description   |
| Date of Purchase  | Place of Purchase          |
| Is the product in your possession? <input type="checkbox"/> Yes <input type="checkbox"/> No (If No, Is it still available somewhere?)   |                            |
| If Yes, Is there anyone in your possession and/or further instructions from producers of the product (brand)? <input type="checkbox"/> Yes <input type="checkbox"/> No          |                            |

The Integrated Food Safety Centers of Excellence have teamed up to create a new foodborne complaint investigation toolkit. Designed to be implemented in jurisdictions without an existing electronic complaint reporting system, the toolkit will be easily deployable and allow for standardization of complaint collection and reporting. The toolkit, which is currently undergoing review by the CoE working group, will include a complaint reporting form, a corresponding Microsoft Access database with built-in reports, an Epi-Info form and database, and a Microsoft Excel spreadsheet. Jurisdictions can select the data entry format that is easiest for them. The standardized data collection will facilitate both follow-up for outbreak investigations and the completion of national reporting requirements, such as the NORS form.

The toolkit utilizes an integrated approach to collect initial information on the epidemiologic, environmental health, and clinical or laboratory aspects of the complaint. It is intended as a first-step in a foodborne illness investigation.

## Introducing the Newest Center of Excellence!

CDC has designated a new regional CoE in New York. A joint collaboration between the New York State Department of Health and Cornell University, the new site brings a strong tradition of food safety education, as well as partnerships with industry and educational institutions to the CoE Program. Welcome to the CoE family of sites!



Department of Health



Cornell University

## Outbreak Case Studies

MN Center of Excellence launches outbreak case study series for training

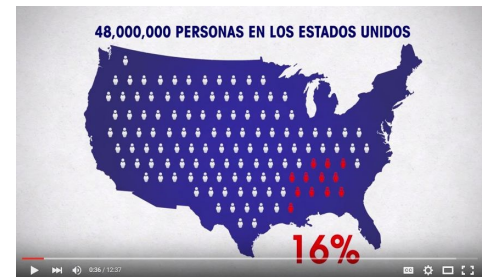
The Minnesota Integrated Food Safety Center of Excellence has released the first in a series of case studies on investigations of outbreaks caused by commercially distributed food items and detected through pathogen-specific surveillance. It can be accessed at: [http://bit.ly/MN\\_BeefPatties\\_CaseStudy](http://bit.ly/MN_BeefPatties_CaseStudy).

The primary target audience is foodborne disease epidemiologists, with a focus on methods used to generate, develop, and confirm hypotheses about outbreak vehicles. The outbreak examples detail what epidemiologists were thinking and doing day-by-day, case-by-case, and step-by-step as each investigation progressed. The nuances, complexities, obstacles, and decision nodes involved in such investigations are nearly impossible to fully describe in the space of a peer-reviewed manuscript. Therefore, the objective is to capture the important methodological intricacies of investigations which were particularly speedy or effective, using a detailed timeline format. If you have a great investigation you would like to nominate for this case study series, please contact Kirk Smith ([kirk.smith@state.mn.us](mailto:kirk.smith@state.mn.us)).

## Foodborne Illness Video

FL Center of Excellence releases Spanish video on outbreak investigation

The Florida Integrated Food Safety Center of Excellence has released a Spanish version of the first video in their Foodborne Illness Series. Titled "Enfermedades transmitidas por los alimentos: ¿Qué problema?" the video introduces the scope of foodborne illness in the United States and the financial burden such illnesses pose.



The Florida CoE will release each video in the series in both English and Spanish. Topics for upcoming videos include federal partners, state and local partners, and the roles of various public health professionals. Watch the video at <https://www.youtube.com/c/foodsafetyfloridaorg>.

The toolkit is not intended to replace existing electronic systems or outbreak investigation procedures that may be carried out by each of the involved disciplines.

The CoE working group anticipates the toolkit will be ready for pilot testing by November 1, 2015. If your jurisdiction is currently using a paper-based complaint system and you are interested in helping test the toolkit before nationwide release next year, please contact Rachel Jervis ([rachel.jervis@state.co.us](mailto:rachel.jervis@state.co.us)).

### Food Safety CoE 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/>

Products — <http://www.CoEFoodSafetyTools.org>

Twitter Feed — @FoodSafetyCoE



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