



# Integrated Food Safety Centers of Excellence (CoEs)

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# What do the CoEs do?

The Integrated Food Safety Centers of Excellence (CoEs) were established under the Food Safety Modernization Act (FSMA) to:

“... serve as resources for federal, state, and local public health professionals to respond to foodborne illness outbreaks.”

“... provide assistance to **OTHER** regional, state, and local departments of health ...”

CoEs assist many health departments by:

- Providing in-person and online trainings
- Developing resources and tools
- Giving technical assistance to health departments

# Who are the CoEs?

## ★ Colorado

Colorado Department of Public Health and Environment  
Colorado School of Public Health

## ★ New York

New York State Department of Health  
Cornell University

## ★ Florida

Florida Department of Health  
University of Florida  
University of Georgia

## ★ Oregon

Oregon Public Health Division  
Oregon State University  
University of Minnesota

## ★ Minnesota

Minnesota Department of Health  
University of Minnesota

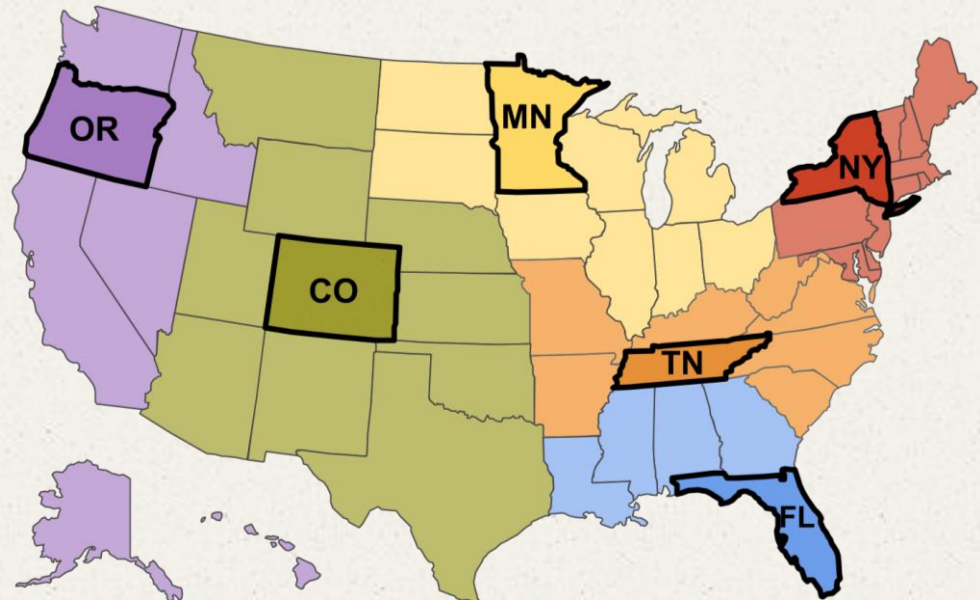
## ★ Tennessee

Tennessee Department of Health  
University of Tennessee



# How do I work with a CoE?

When you don't know where to start,  
**contact your regional Center.**



Centers serve as **navigators** between the health departments in their region and the resources and services provided by the Centers of Excellence

# Where are CoE Products?

Over 100 CoE tools, courses, and products are available at [CoEFoodSafetyTools.org](http://www.coefoodsafetytools.org)



# Environmental Assessment Trainings (CO)

- QuickTrain
  - Four 15-minute modules
    - Introduction to Foodborne Outbreak Investigations
    - Overview of Environmental Assessments
    - Contributing Factors
    - Clinical and Environmental Specimens
  - Refresher or basic introduction
  - Certificate & CEUs
- Just-in-Time Training
  - 12 core topics organized around tasks (non sequential)
    - Interviewing: food workers, managers, cases
    - Sampling: clinical specimens, food, environmental
    - Site visit: observations, record review, contributing factors
    - Control measures: exclusions, implementing control measures, concluding the investigation

# Online Videos (FL)

- Gap for new/novice investigators
- Developed overview of training series
  - Foodborne Illness: What Problem? ✓
  - Protecting the Food Supply: Federal Partners ✓
  - Protecting the Food Supply: State Partners ✓
  - Foodborne Outbreak Investigation: What does an epidemiologist do?
  - Foodborne Outbreak Investigation: What does an environmental health specialist do?
  - Foodborne Outbreak Investigation: What does a laboratorian do?
  - Overview of a foodborne outbreak investigation

# Web-based Training (TN)

- Web-based training courses in foodborne outbreak detection and response
  - 3 of 7 courses released to-date
  - Developing synergistic in-person activities to build team component of outbreak skills learned in online courses

## COE Web Course

### Foodborne Outbreak Investigation and Response Team Roles and Responsibilities: Part A

#### Overview

The goal for this online course, which is the first part of a two part course, will be to train public health professionals and other involved personnel to rapidly identify, investigate and implement control measures for a foodborne disease outbreak to reduce the incidence of foodborne illness.

#### Scope

The course will be an introductory level, self-paced, on-line web course that will raise awareness of the importance of information sharing related to the importation and transportation of food. This course will describe the complexity of food and food ingredient transportation and importation and will introduce mechanisms to enhance information sharing between the private sector and government officials.



Register here

Foodborne Outbreak Investigation and Response Team Roles and Responsibilities: Course 1

**MODULE 1**  
Overview of an Integrated Food Safety System

Tennessee Integrated Food Safety  
Centers of Excellence

Course Map

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<http://foodsafety.utk.edu/training.php>



# Stool Collection Videos

- For Health Care Providers (TN)



- For Patients (OR)



# Food Source Information Wiki (CO)

- Rapid access to basic information on food production practices
- Bridge knowledge gap and improve outbreak response
- Experts in agricultural production or food safety write an article (or part of an article) that is then reviewed internally and externally
- Other resources
  - PPOD
  - Outbreak Museum



# Key Points (MN)

## for Successful Foodborne Outbreak Detection and Investigation

- One page resources documents showing Minnesota's processes for surveillance and outbreak response
- Key Points for Product Tracing in Epi Investigations Part 1
- Key Points for Product Tracing in Epi Investigations Part 2
- Key Points for Food Transaction Records from Credit or Debit Cards
- Key Points for Creating a Team of Student Workers
- Key Points for Investigating Sub-Clusters
- Key Points for Creating a Foodborne Complaint System

# How do I learn more about the CoEs?

- Quarterly Newsletter  
*Centered on Food Safety*
- Twitter  
@FoodSafetyCoE
- List serv
- [www.cdc.gov/foodsafety/centers/index.html](http://www.cdc.gov/foodsafety/centers/index.html)





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# Thank You Questions?

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