



ONLINE GRADUATE CERTIFICATE
IN FOOD SAFETY1



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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 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>.

Online Graduate Certificate in Food Safety

University of Tennessee Knoxville | Tennessee CoE

The University of Tennessee, Knoxville offers a thirteen credit-hour Graduate Certificate in Food Safety that can now be **completed online in one year.**

The Certificate program is designed for working professionals as well as current students. The program provides public health and food industry leaders, researchers, educators, and practitioners practical knowledge and skills to enhance food safety and prevent food-related diseases.



The Certificate program includes coursework in epidemiology, foodborne diseases, food microbiology, as well as disease outbreak investigation, prevention, and control. One of the required courses for this certificate is Student Outbreak Rapid Response Training (SORRT). The course provides instruction on the fundamentals of public health surveillance, epidemiology and foodborne outbreak investigations. Students will complete training in incident command as well as disease outbreak data acquisition, analysis, and interpretation. Additionally, SORRT introduces skill building activities (i.e. interviewing training) and opportunities to work with other public health professionals at regional and local health departments.

Interested persons must hold an undergraduate degree and be admitted into the University of Tennessee Graduate School <https://gradschool.utk.edu/admissions/>.

For more information, please visit <https://publichealth.utk.edu/certificates/food-safety/> OR contact Dr. Kathy Brown at publichealth@utk.edu

Environmental Health Checklist

Minnesota CoE

The Minnesota Food Safety Center of Excellence has developed three new checklists for environmental health specialists. The checklists provide guidance for EH staff responding to a [suspected bacterial intoxication outbreak](#), a [Campylobacter illness at a restaurant](#), and a [Vibrio parahaemolyticus illness at a restaurant](#). They can be a useful resource for EH staff in the field to ensure that they are asking all the right questions, implementing appropriate controls measures, and gathering necessary information.

[Environmental Health Checklists](#)

PARTNER SPOTLIGHT:



The Council of State and Territorial Epidemiologists (CSTE) is an organization of member states and territories representing public health epidemiologists. CSTE works to advance epidemiologic capacity and provides a critical forum for collaboration. The CSTE Enteric Diseases Subcommittee boasts over 400 members who are public health professionals interested in enteric pathogens with foodborne, waterborne, and zoonotic transmission routes. Activities include: Epi-Ready © Foodborne outbreak response team training, 2019 Enteric Disease Epidemiology Capacity Assessment, Waterborne Outbreak Response Training, Advanced Molecular Detection Academy and more. CSTE also co-chairs the Council to Improve Foodborne Outbreak Response (CIFOR) and has led the development of many products, such as the CIFOR Guidelines, that can be found on www.cifor.us.

For more information about CSTE, please visit www.cste.org

Interviewer Toolkit

Colorado CoE

The Colorado Integrated Food Safety Center of Excellence has released an [Interviewer Toolkit](#) to centralize and provide quick access to a variety of trainings and resources related to conducting an interview as part of foodborne illness surveillance and outbreak investigation. This toolkit provides tips and links to suggested trainings for preparing for an interview as well as additional resources related to foodborne illness. This toolkit can be used as a refresher or to guide new staff, students, and interns through conducting an interview.

Interviewer Toolkit

There are a number of reasons you may interview someone.

- They may be a reported case.
- They may be an ill person in an outbreak.
- They may be healthy but had a similar exposure as a sick person.

Interviewing is an important part of disease surveillance and outbreak investigation. Public health departments rely on staff like you to conduct interviews and help solve outbreaks. To prepare yourself for conducting interviews on your own, work through the following guide.

1. Refresh your memory
 - If you have not attended an in-person Interviewer training:
 - ➔ Read the "Basics of Study Design in Foodborne Illness Outbreak Investigations" and the "Interview Techniques" presentations.
 - *Be sure to read the script for the slides in the notes section
 - ALL Interviewers should complete the [Outbreak Refresher Training](#).
2. Gather your tools:
 - Pen or pencil
 - Calendar
 - Disease questionnaire
 - Phone
 - Supervisor's business card
 - Survey

And find a quiet place to work.
3. Review the questionnaire:
 - ✓ Understand all the questions
 - ✓ Know what all the foods are and how to pronounce them
 - ✓ Estimate the amount of time it will take you to complete
 - ✓ Use one questionnaire for each person

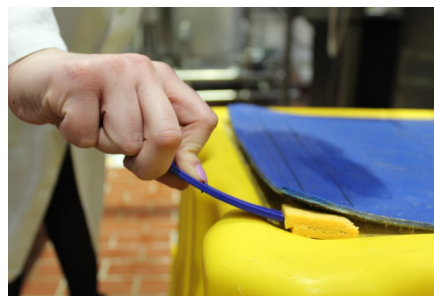
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Sampling Training Resources

New York CoE

The NY CoE has partnered with the Rhode Island and Maryland Departments of Health to create multiple training resources for local and state health agencies conducting environmental sampling. Those looking to gain an overview of environmental sampling can access a recording of our live 60-minute webinar: [Sampling 101: How to find pathogens in food facilities](#). Those looking to understand environmental sampling in the context of *Listeria* can access a recording of our webinar: [The 3 C's of Listeria: Characteristics, Contamination and Control](#). The *Listeria* webinar is also split into three parts for a shorter more focused review: [Characteristics](#), [Contamination](#), or [Control](#). For public health officials looking to supplement previous environmental investigation trainings, such as the webinars listed above, they can access our [Environmental Health Quick Train Videos](#). These videos are designed to provide short refreshers in an easily accessible video format. The series includes 6 videos: [Getting Into the Mindset](#), [Assembling Tools and Preparation for Sampling](#), [General Considerations for Choosing Sampling Sites](#), [General Considerations for Sampling for Listeria](#), [General Considerations for Sampling for Salmonella](#), [Basics of Swabbing](#).

For information on *Listeria* and environmental sampling in a text-based format, you can download our [Listeria Fact Sheets](#) (available in multiple translations). More information on environmental sampling can be found on the [NY CoE website](#).



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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
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