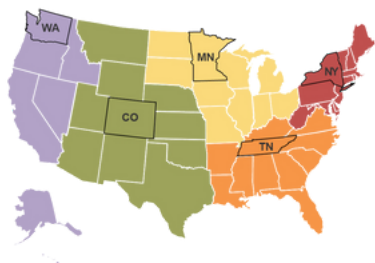


INTEGRATED FOOD SAFETY CENTERS OF EXCELLENCE



The Centers for Disease Control (CDC) has designated five Integrated Food Safety Centers of Excellence (Food Safety CoEs) that are each comprised of a state health department and an affiliated university partner. 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.

Results from the Culture-Independent Diagnostic Test (CIDT) Workgroup

Culture-independent diagnostic tests (CIDTs) are increasingly used for clinical diagnosis of gastrointestinal diseases. These tests are also used to screen potentially infectious asymptomatic persons during outbreak investigations in sensitive settings such as childcare, food service, and healthcare. However, only limited performance data are available for CIDTs used on specimens from asymptomatic persons.

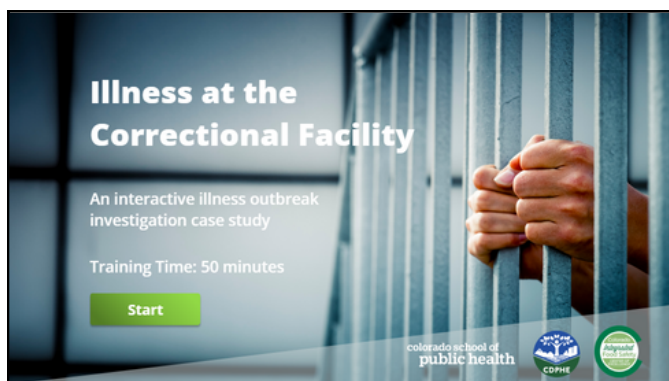
The Association of Public Health Laboratories and Council of State and Territorial Epidemiologists convened a workgroup to examine the available scientific data to inform interim decision-making related to exclusion and readmission criteria for potentially infectious persons in sensitive settings, the risks and benefits of different testing strategies, and to identify knowledge gaps for further research.

Workgroup members presented an issue at the Conference for Food Protection to suggest updates to the FDA Food Code to allow additional laboratory testing methods for reinstating ill food workers. The issue was approved and the FDA agreed to incorporate additional lab test types into the next version of the food code.

The report on the Workgroup findings, “Laboratory Criteria for Exclusion and Readmission of Potentially Infectious Persons in Sensitive Settings in the Age of Culture-Independent Diagnostic Tests: Report of a Multidisciplinary Workgroup” is available [HERE](#)



Campylobacter at a Correctional Facility- A New CoE Case Study



The Colorado Food Safety CoE has a new online outbreak case study available called *Campylobacter* at a Correctional Facility. The case study is based on an outbreak caused by *Campylobacter* at several Department of Corrections facilities in Colorado.

This online case study is interactive and designed to be completed by public health students or new foodborne outbreak investigators. Participants should have a basic knowledge of epidemiologic concepts and methods.

To access the Illness at the Correctional Facility case study, please visit the Food Safety CoE's website [HERE](#).

Engaging with our Partners: The 2023 NY CoE Food Safety Symposium

In July, the NY Center of Excellence hosted a Food Safety Symposium at Cornell University to discuss emergent food safety and foodborne illness investigation issues.

In attendance were 42 representatives from 12 NY CoE network states/jurisdictions representing laboratory, epidemiology, environmental health, and agriculture markets.

The symposium focused on developing strategies to rebuild robust foodborne and enteric disease surveillance systems using a coordinated and collaborative approach between laboratory, epidemiology, and environmental health.

The symposium agenda allowed opportunities for open discussion and collaborative information exchange. Agenda topics were based on the results of a needs poll among NY CoE regional partners and included successes and challenges related to wastewater surveillance, culture-independent diagnostic testing, antibiotic-resistant investigations, metagenomics, whole genome sequencing surveillance (including REP strains and X codes), OneHealth investigations, innovative data surveillance systems, and data visualization/dashboards.

In addition to lectures, the agenda also included a tabletop exercise incorporating environmental sampling approaches during an outbreak.



New Interviewing Training Video

The Three Phases of Effective Interviewing



Developed by the TN Food Safety Center of Excellence, this introductory video will teach you the fundamental skills and techniques for conducting effective interviews during foodborne illness investigations.

The video will guide you through the three phases of effective interviewing: preparing for the interview, conducting the interview, and finishing the interview. The video can be found on our CoE website [HERE](#).



The video accompanies a brand new interview training that was piloted by TN CoE staff with a group from South Carolina in October. A post-course evaluation gave us valuable insight into the training, with one participant saying “This training served a dish to everybody, from newly hired to well-ripe investigators. The course smoothly yet abruptly took us from introduction to effective interviewing to identifying items for a recall.”

To learn more about the interviewing resources and trainings that the Food Safety Centers of Excellence have to offer, please visit our CoE website at <https://foodsafetycoe.org>.

Find the Food Safety CoE's Online!



[Mail List](#)



[LinkedIn](#)



[Website](#)



[YouTube](#)



[Twitter/X](#)