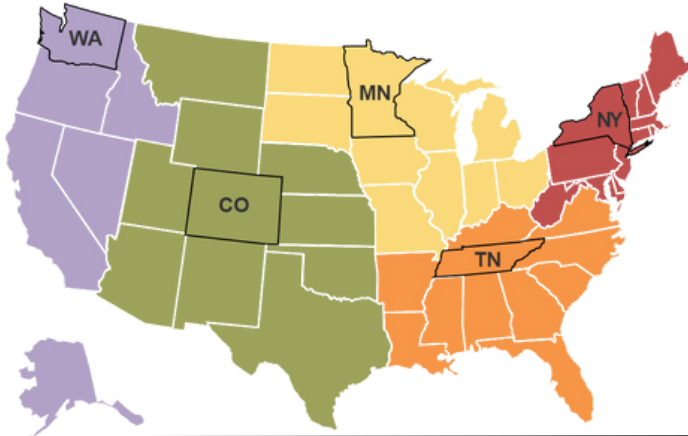


## INTEGRATED FOOD SAFETY CENTERS OF EXCELLENCE



CDC has designated five Integrated Food Safety Centers of Excellence (Food Safety CoE's) each comprising of 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.

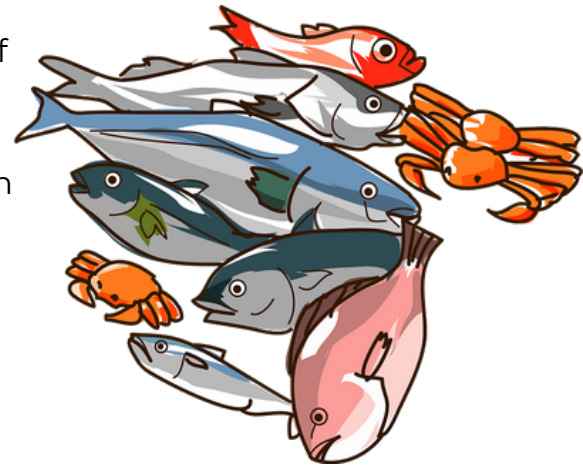
### New CoE Paper on Barriers to Stool Specimen Published

Stool specimen collection during an enteric illness outbreak is essential for determining the outbreak etiology and for advancing the epidemiologic understanding of the pathogens and food vehicles causing illness.

The Colorado Integrated Food Safety Center of Excellence and the Arizona Department of Health Services recently published a [paper](#) on barriers public health professionals face when trying to collect stool specimens from ill persons during an enteric illness outbreak investigation. The findings indicate that reducing barriers to stool specimen collection during outbreaks requires multifaceted approaches, including increased program funding, educating public health staff on the importance of specimen collection, and providing specimen collection resources to LPHA staff.

### From Ocean to Plate: Foodborne Illnesses from Seafood Web Series

Seafood is one of the most common causes of foodborne illness in the United States. With seafood consumption on the rise in recent years, public health surveillance is essential for the early detection and treatment of these illnesses.



Join the Integrated Food Safety Centers of Excellence as we talk with experts about seafood-associated illnesses and the role of public health. Topics will include shellfish poisonings, norovirus in oysters, and ciguatera and scombroid fish poisonings.

Click [HERE](#) to register and learn more about the web series.

**Session 1: The Hidden Dangers of Shellfish Consumption**  
May 3rd (2-3 ET)

**Session 2: Fish Poisonings- Who, What and Where?**  
June 7th (2-3 ET)

## Newly Revised Epi-Ready Training Now Available!



What Is Epi-Ready? Epi-Ready is a two-day, in-person training course that utilizes a team-based approach to teach professionals how to respond to a foodborne illness outbreak efficiently and effectively by understanding the roles and responsibilities of the disciplines involved: epidemiology, laboratory, and environmental health.

The goal of Epi-Ready is to train public health professionals and other involved personnel to rapidly identify and investigate a foodborne disease outbreak to allow for swift implementation of control measures to stop the outbreak and prevent future similar outbreaks.



Epi-Ready Pilot in Nashville, TN

The TN Food Safety CoE has led the revisions of Epi-Ready and successfully piloted the new digitized format and curriculum in Nashville and Knoxville, TN.

The new digital materials for Epi-Ready include a customizable participant guide, self-grading pre/post tests and REDCap post-training evaluations.

If you are interested in an Epi-Ready in your state, or would like more information on the training, please contact your [regional CoE](#).

## Dairy Foods Virtual Office Hours



Join us for the next session of Dairy Foods Virtual Office Hours!

This session will focus on Food Safety, Cleaning and Sanitation in Dry Dairy Environments and feature a presentation by Dr. Abby Snyder (Assistant Professor at Cornell University).

In addition to Dr. Snyder's talk, representatives from the New York State Department of Agriculture and Markets (NYSDAM) will introduce a new project under the FDA's Laboratory Flexible Funding Model (LFFM). Following these two presentations, there will be a moderated Q&A with experts from the Cornell Dairy Foods Extension Program and representatives from NYSDAM.

Dairy Foods Virtual Office Hours are hosted in collaboration with the [Dairy Foods Extension Program](#), the [New York Integrated Food Safety Center of Excellence](#), and the [IFS@CU](#).

Tuesday, April 25, 2023 | 12:00 pm to 1:00 pm Eastern Time  
Register for the free session [HERE](#)

## Find the Food Safety CoE's Online!



[Website](#)



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[YouTube](#)