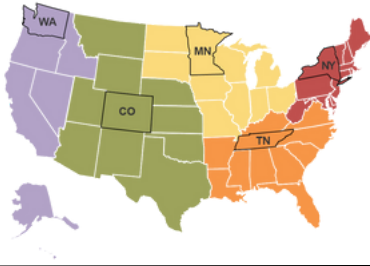


## INTEGRATED FOOD SAFETY CENTERS OF EXCELLENCE



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.

## Sexual History Collection During Shigellosis Case Investigations: Nationwide Findings and Newly Developed Resources

Sexual contact is an important mode of enteric disease transmission particularly for Shigella. CDC recommends collecting sexual histories from people diagnosed with shigellosis, however training for enteric disease investigators is limited.

In 2021 the Colorado FS CoE surveyed US states on Shigella sexual history collection practices. Of the 48 states that interview adults with shigellosis, 30 routinely asked sexual history questions. Recent male and female sexual contact were asked most frequently (80%, 73%), transgender and new/anonymous sexual contact less frequently (17%, 7%). Most states (70%) asked additional questions, including type of sexual contact, number of partners, sexual identity, whether partners were ill, how they met new partner(s), and STI-related questions.

Because few states had interviewer training materials, the Colorado FS CoE developed a [Sexual History Toolkit](#) which includes the [Asking Sexual History Questions](#) video (part of the [Challenging Interview Scenario Video Series](#)).

For more information see [“Collecting a Sexual History During Shigellosis Case Investigations: Nationwide Practices and an Assessment of Data Quality”](#).

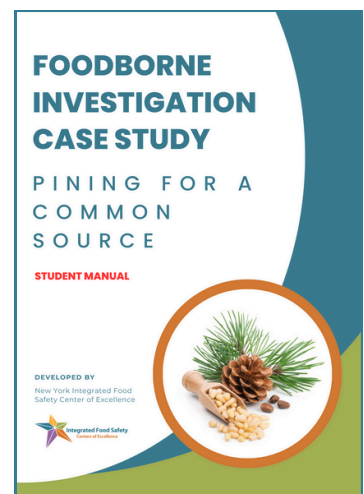
## New Online Case Study Available!

The New York Integrated Food Safety Center of Excellence has developed an online, interactive, and self-paced foodborne illness outbreak case study called Pining for a Common Source.

The case study was adapted from an actual Salmonella investigation initiated by the New York State Department of Health in 2011, heralding a multistate outbreak. This investigation highlights the importance of early identification of patient exposures to determine a common source of infection and implement effective control efforts. Obtaining shopper card information and engaging industry proved essential throughout this outbreak investigation; product recalls likely prevented additional cases.

This training is designed for state and local public health agency staff who may work on foodborne outbreaks and reinforces the fundamental epidemiology, environmental health, and laboratory skills required to effectively respond to a foodborne outbreak investigation. This case study is also available as a moderated, in-person team exercise utilizing downloadable instructor and student manuals.

Access the online, interactive training here: <https://foodsafetycoe.org/product/2211/>



# Celebrating 10 Years of Connecting Public Health Professionals with Food Source Information

[Food Source Information](#) is celebrating its 10th anniversary as a resource for public health professionals!

The Food Source Information website provides readily access to food production information to public health professionals during foodborne illness outbreak investigations.

The original goal was to promote better understanding of agricultural production practices within the Rocky Mountain region; however, its scope has broadened over the past 10 years. The website now includes information from across the United States and addresses 45 types of food commodities, with new food articles being added every year.

More than 50 graduate students from several disciplines have contributed to the website as co-authors and reviewers of articles. From 2020 to 2023, the website was accessed by users from across the globe, receiving more than 214,000 page views annually.

An article highlighting the impact of the website appeared in the [January/February issue of Food Protection Trends](#).

## Working with Public Health Students at the Washington Food Safety Center of Excellence (WA CoE)

The WA CoE is excited to continue working with students to strengthen the relationship between our investigation work and academic partners. In 2015, the University of Washington collaborated with the Washington State Department of Health to establish the Student Epidemic Action Leaders (SEAL) program. To date, the program has trained 172 graduate students who collectively completed 88 field assignments across public health agencies. Since 2020, the SEAL Team has partnered with the WA CoE resulting in 1,700+ hours of direct support on projects, including: inter-state cluster investigations, Shigellosis toolkit for persons experiencing homelessness, Vibrio toolkit and state regulation summaries, climate change data identification, and many more! The WA CoE is currently developing a resource about creating successful university-led student teams that work collaboratively with state health departments for projects and surge support – stay tuned!

For more information on the collaboration between the WA CoE and the SEAL program, please contact Dr. Janet Baseman ([jbaseman@uw.edu](mailto:jbaseman@uw.edu)).



Washington State Department of Health Public Health Laboratories Tour (December 2023). SEAL students spent the morning touring the Public Health Laboratories and getting to know our WA CoE staff better over coffee, donuts, and discussions about what it's like to work in public health practice.



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