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
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.

Sampling Training Resources

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

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.