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# Centered on *Food Safety*

• Spring | • 2016



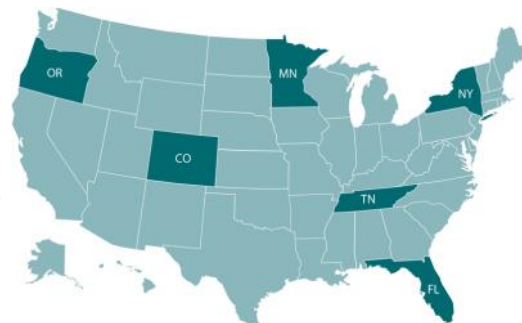
**Integrated Food Safety**  
Centers of Excellence

## HIGHLIGHTING THE PRODUCTS AND ACTIVITIES OF THE INTEGRATED FOOD SAFETY CENTERS OF EXCELLENCE

CDC has designated six Integrated Food Safety Centers of Excellence comprising state health departments and affiliated university partners in CO, FL, MN, NY, OR, & TN.

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>.



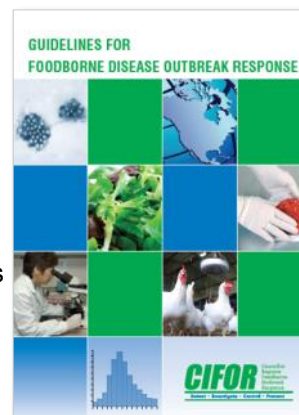
## CIFOR Toolkit Evaluations

*Centers of Excellence available to assist with CIFOR self-evaluation process*

The CoEs can assist health departments in conducting self-evaluations using the CIFOR Guidelines for Foodborne Disease Outbreak Response and the CIFOR Toolkit! The CIFOR Guidelines describe the overall approach to foodborne disease outbreaks, including preparation, detection, investigation, control, and follow-up. The CIFOR Toolkit is intended to help staff involved in foodborne disease surveillance and outbreak response activities more fully understand the contents of the Guidelines, conduct self-assessments of outbreak detection and investigation procedures, and implement appropriate recommendations from the Guideline's nine chapters.

The Council of State and Territorial Epidemiologists (CSTE) has announced the training grant recipients for the implementation of the Second Editions of the CIFOR Guidelines for Foodborne Disease Outbreak Response and the CIFOR Toolkit. The purpose of this funding opportunity is to provide support to interested state, territorial, and large urban health departments to provide training workshops using the Second Editions of the CIFOR Guidelines and the CIFOR Toolkit with the aim of improving their surveillance and response activities by incorporating appropriate CIFOR recommendations.

For those that received an award from CSTE, congratulations! For those who were not awarded, don't worry, we can assist you too! The CoEs can provide over-the-phone consultative services to any jurisdiction interested in implementing the Guidelines and conducting a self-evaluation using the Toolkit. Additionally, CoE staff may be able to participate on-site in your training event. If you would like to request assistance from a CoE with your Toolkit training activity, simply contact the CoE in your region for an initial consultation. Please see the CDC CoE website to find the CoE in your region (<http://www.cdc.gov/foodsafety/centers/sites/index.html>).



## Can't Get Enough Food Safety?

Join CoE personnel & other Food Safety Professionals at these upcoming events:

Conference for Food Protection	April 16-20, 2016	Boise, ID
NEHA Annual Conference	June 13-16, 2016	San Antonio, TX
CSTE Annual Conference	June 19-23, 2016	Anchorage, AK
AFDO Annual Conference	June 25-29, 2016	Pittsburgh, PA
NACCHO Annual Meeting	July 19-21, 2016	Phoenix, AZ
IAFP Annual Meeting	July 31-Aug. 3, 2016	St. Louis, MO

## Partner Spotlight: FoodCORE

*Sharing successes and  
model practices to  
improve outbreak  
detection and response*



The **Foodborne Diseases Centers for Outbreak Response Enhancement (FoodCORE)** is a CDC capacity-building program that provides targeted resources to participant health departments to improve the completeness and timeliness of their laboratory, epidemiology, and environmental health activities for foodborne disease surveillance and response.

Ten FoodCORE centers, indicated on the map below, are funded by the program. Summary reports for each year of the program are available on the FoodCORE website.

While strengthening their systems, the centers document successful strategies as model practices that can be replicated in various public health settings. These evidence-based model practices include checklists and resources for implementation.

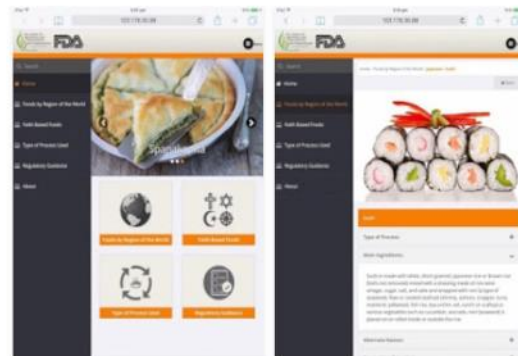


# Cultural Foods Safety App

*TN CoE partner releases mobile app on safety concerns of cultural foods*

The Tennessee Center of Excellence is pleased to announce the release of a Cultural Foods Safety mobile application (app). Developed for the FDA by the University of Tennessee's Center for Agriculture and Food Security and Preparedness, the app includes searchable information on food safety issues and control measures associated with a wide variety of specific culturally-based foods.

Navigation through the app is quick and easy! The home screen invites users to search by the following categories: Foods by Region of the World; Faith Based Foods; Type of Process Used; and Regulatory Guidance. Within each of these main categories the information is further organized by food categories and processes that are frequently used to produce cultural foods (e.g., salting, pickling, fermentation).



*Screenshots from CAFSP/FDA mobile app*

The app includes definitions, guidelines, communication tips, and helpful links to USDA and FDA resources.

The app for Android devices is currently available at the Google Play Store ([http://bit.ly/CulturalFoodSafetyApp\\_Android](http://bit.ly/CulturalFoodSafetyApp_Android)).

Both IOS and Windows versions will be available soon.



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### Find Us Online:

CDC — <http://www.cdc.gov/foodsafety/centers/>

CO — <http://www.cofoodsafety.org/>

FL — <http://foodsafetyflorida.org/>

MN — <http://mnfoodsafetycoe.umn.edu/>

NY — <http://nyfoodsafety.cals.cornell.edu/>

OR — <http://www.healthoregon.org/fomes>

TN — <http://foodsafety.utk.edu/>

CoE Tools — <http://www.CoEFoodSafetyTools.org>

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