

# **Leafy Green Preparation and Cooling Study**

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# Background : Leafy Greens

- In the past, leafy greens have been the source of food borne-illnesses and outbreaks.
- It is important to look at handling and storage practices when trying to determine how future outbreaks can be prevented.

# Background: Cooling Study

- This study observes how restaurants keep their food cooled, refrigerated, or frozen.
- This is important when handling raw or uncooked, undercooked, and cooked foods.
- Food-borne illnesses may result when foods are improperly cooled or stored.

# My Contribution

- Input survey information into a nationally readable internet database (EHS-Net).
- Review pre-existing literature on food borne illness.

# What I Learned

- Survey analysis techniques
- Survey execution
- Survey Design
- Data entry systems

# Future Impact

- Ability to compose a comprehensive survey.
- Lasting knowledge of survey practices, procedures, and protocol.

# Acknowledgements

- Laura Green, PhD
- Public Health Summer Fellows Program
- Centers for Disease Control and Prevention-  
NCEH/ATSDR
- Environmental Health Specialists Network (EHS-Net)

**The End**

*Thank You*