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# CDC ENVIRONMENTAL HEALTH NEXUS NEWSLETTER

HEALTHY ENVIRONMENT, HEALTHY YOU

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September 2022 | Volume 13



## Environmental Health Nexus

Centers for Disease Control and Prevention's (CDC) Environmental Health Nexus (EH Nexus) shares environmental health messages with the public and gives special attention to environmental justice.

EH Nexus newsletters provide information about environmental health issues and offers information that promotes actions to help save lives. The newsletters communicate how to reduce harm from public health threats, including climate change, contaminated food and water, toxic environments, and inadequate systems and practices.

If the newsletter was emailed directly to you, we thank you for subscribing. If you are not a subscriber, please click [here](#), enter your email address, and click the subscribe button.

## September is Food Safety Month

**Here is how you can get Involved:**

### 1. Join our Food Safety



**Dr. Laura Brown,**  
CDC



**LCDR Beth Wittry,**  
CDC



**Thuy Kim,**  
University of Minnesota

## Webinar

Join us for an engaging food safety [webinar](#), Set the Table: Improving Restaurant Food Safety through Science and Practice. You'll hear from Dr. Laura Brown and Lieutenant Commander Beth Wittry from CDC and Ms. Thuy Kim from the University of Minnesota. They will share information on key CDC training and surveillance resources for outbreaks, along with exciting new research findings on restaurant food safety.

The webinar will be held Tuesday, September 13, from 1 to 2 p.m. Eastern Time.

Webinar hosted by CDC's Environmental Health Nexus.

## 2. Attend the 2022 FDA Retail Food Protection Seminar

Join this free [conference](#) to discuss current and emerging issues related to retail food safety. This year's discussion will focus on norovirus, including assessing employee health, investigating norovirus related foodborne illnesses, and implementing successful employee health intervention strategies.

## 3. Explore our Environmental Assessment Training Series (EATS) 101

Take this [training](#) to learn concepts, key skills, and steps for environmental assessments of restaurants implicated in an outbreak.

Complete simulated exercises to practice

- Interviewing food workers,
- Collecting environmental samples, and
- Determining how and why germs got into the environment and spread.



## 4. Review the Root Causes of Clostridium Perfringens Outbreaks



Read this [research summary](#) to learn about the three underlying root causes that precede C. perfringens outbreaks.

## 5. Learn how Restaurant Grading and Posting Relate to Outbreak Rates

Read our new paper on restaurant grading practices and outbreaks. We learned jurisdictions that posted inspection results

- at restaurants had fewer outbreaks than those that only posted results online, and
- as letter grades had fewer outbreaks than those where grades weren't used.



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## Environmental Health Updates and Resources

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### Explore More Food Safety Month resources

Check out [more food safety tools, training, and research](#) for environmental health professionals from CDC and partners.

**Thank you for reading. Do not keep this great resource to yourself! Please share it with your colleagues and networks.**

**If you are not yet a subscriber, please click [here](#), enter your email address, and click the subscribe button at the bottom of the webpage.**