



# Centered on *Food Safety*

Winter 2023 Newsletter

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

CDC has designated five Integrated Food Safety Centers of Excellence (Food Safety CoEs) each comprising a state health department and affiliated university partner. The Centers are Colorado, Minnesota, New York, Tennessee and Washington. 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.

### New Trainings/Resources

#### NORS Updates

The National Outbreak Reporting System (NORS) team at CDC is rolling out a new version of the NORS user interface (“NORS 3.0”) and accompanying PDF form in late January. The new PDF form is 24-pages long and inclusive of all outbreak transmission routes. More about NORS can be found [HERE](#).

Additionally, the CDC NORS team have created a REDCap data dictionary that is compatible with NORSDirect in the NORS 3.0 interface. If you are interested in receiving a copy, please contact the CDC NORS team at [norsadmin@cdc.gov](mailto:norsadmin@cdc.gov). They will provide the file and related guidance on a site-by-site basis.

The **Minnesota Food Safety CoE** has made a fillable version of the PDF that is available for any jurisdictions who might wish to use it. The form is posted online [HERE](#).

If you have any questions about the fillable version of the form, or have any trouble with it, please contact [amy.saupe@state.mn.us](mailto:amy.saupe@state.mn.us).

#### REDCap Quick Train Videos

The **Tennessee Food Safety CoE** has released a series of REDCap quick-train videos. The videos can be found on the [Food Safety CoE website](#). Below you will find short descriptions of each quick train video:

##### 1. [Introduction Video:](#)

- This video provides an introduction to REDCap, common terminology, and an overview of navigating through REDCap.

##### 2. [REDCap: Creating and Disseminating Surveys:](#)

- This video explains the importance of moving a finished REDCap project from development status to production status to initiate established data safeguards. Additionally, the video delves into which survey settings can be modified and the different ways to disseminate the survey.

##### 3. [REDCap: Adding Users and Entering Data:](#)

- This video focuses on how REDCap allows the project creator to restrict data access to essential personnel and why data restriction is of utmost importance. It also demonstrates how to enter records into REDCap and track survey completion.

##### 4. [Creating Data Entry Forms in REDCap:](#)

- This video explores creating a succinct yet polished and complete database that houses reliable data.



## Enteric Disease mHealth Web Series



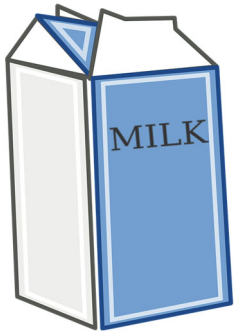
Mobile health (mHealth) is a rapidly growing field and refers to the use of mobile and wireless devices to improve health outcomes, healthcare services, and health research.

The **Colorado Food Safety CoE** held a previous mHealth session in January where a panel discussed successes, challenges, and lessons learned from the perspective of four different jurisdictions that have integrated mHealth into their enteric disease investigations. A recording of this session can be found [HERE](#)

Join the Colorado Food Safety CoE from 2-3pm EST/11am-12pm PST on [March 1st](#) for in-depth presentations of other new technologies including online surveys and beyond.

Click [HERE](#) to register or learn more about the mHealth sessions.

## Raw Milk and Foodborne Illness Outbreaks



The Centers for Disease Control and Prevention (CDC) and the U.S. Food and Drug Administration (FDA) recently published an article in the journal *Epidemiology and Infection* titled "[Foodborne illness outbreaks linked to unpasteurized milk and relationship to changes in state laws — United States, 1998–2018.](#)" This study reports the number of outbreaks and outbreak-associated illnesses over time and compares those numbers in states where the sale of unpasteurized (raw) milk is legal to states where it is prohibited.

From 1998-2018 there were 75 outbreaks and 675 illness' attributed to raw milk. Of those outbreaks, 78% occurred in those jurisdictions where the sale of raw milk is legal.

However, foodborne illness outbreaks due to unpasteurized milk still occurs in states that do not legally allow the sale of raw milk. In August 2022, an outbreak of Shiga Toxin-Producing *Escherichia coli* (STEC) that was attributed to the consumption or exposure to raw milk in two infants occurred in Tennessee. This outbreak resulted in two children being hospitalized. While direct sales of raw or unpasteurized milk is illegal in Tennessee, cow shares allow consumers to receive raw milk from farmers legally. Cow shares are just one of the ways that individuals can work around state laws and gain access to unpasteurized milk

Pasteurization is a critical step in eliminating pathogen contamination of milk, even when good sanitation practices are in place. To learn more about the dangers of raw milk, click [HERE](#).



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