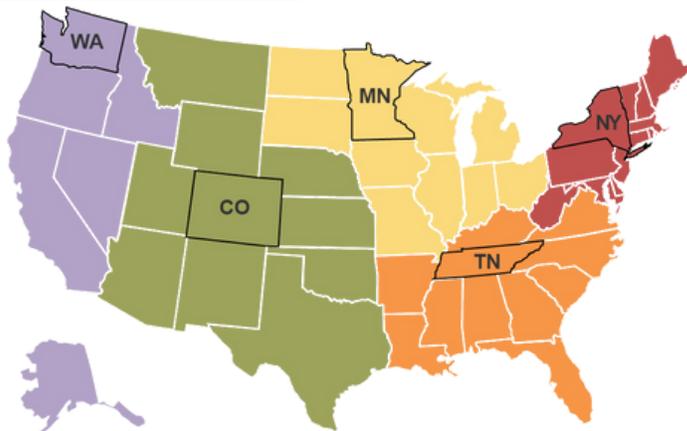


INTEGRATED FOOD SAFETY CENTERS OF EXCELLENCE



CDC has designated five Integrated Food Safety Centers of Excellence (Food Safety CoE's) each comprising of 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.

New CIFOR Toolkit Now Available!

The Council to Improve Foodborne Outbreak Response (CIFOR) has released an updated version of the toolkit! The CIFOR toolkit contains worksheets and keys to success designed to help public health staff from multiple disciplines conduct a collaborative self-assessment of their outbreak detection and investigation procedures. It is based on the third edition of the Guidelines for Foodborne Disease Outbreak Response. If you are interested, reach out to your CoE, as they may be able to help facilitate a CIFOR toolkit training in your jurisdiction.

The toolkit is available at:
<https://cifor.us/products/toolkit>



Raw Milk Resources Now Available!



Foodborne disease outbreaks and cases linked to raw milk and raw milk dairy products continue to be a concern. Investigations of these outbreaks often represent unique challenges, such as patients who may not be willing to disclose the source of the raw milk or identifying appropriate samples to collect on potential source farms.

To learn more about raw milk and dairy products, how to investigate outbreaks linked to them, and how to help prevent these outbreaks, [view the NY CoE webinar](#) on “Investigating and preventing foodborne disease outbreaks linked to raw milk and raw milk dairy products,” presented by Dr. Martin Wiedmann from Cornell University. Following the presentation, a panel of individuals who have been involved with investigating raw milk outbreaks participated in a recorded Q&A dialogue.

To learn how the consumption of raw milk can pose severe health risks to consumers, and possibly result in both a reduced trust in the dairy industry and impaired dairy farm business viability, consult the [Risks of Raw Milk](#) (foodsafetycoe.org) infographic.

All products can be accessed at: [Raw Milk Resources - Food Safety Centers of Excellence \(CoE\)](#) (foodsafetycoe.org).

Multistate, Multiserotype Salmonella Outbreak Linked to Cashew Brie

On March 30, 2021, two Salmonella Duisburg cases were identified by epidemiologists at the Tennessee Department of Health and were determined by whole genome sequencing (WGS) to be genetically related. The cases were two individuals who reported eating the same brand of cashew brie at the same restaurant. After a search of the National Center for Biotechnology Information (NCBI), other related cases were identified. Cases were identified in four states including California, Florida, Maryland, and Tennessee. Of the twenty cases identified, nineteen were interviewed and fifteen reported eating the same brand of cashew brie the week before their illness onset.

Twenty-three (64%) samples yielded 51 Salmonella isolates, including 19 (95%) of 20 retail samples and four (25%) of 16 samples collected from the production facility. Based on these findings, the cashew brie producer voluntarily recalled all products. Through FDA traceback activities the cashew ingredients were identified as the likely source of contamination. The FDA worked with the supplier to ensure that potentially contaminated cashews were not on the market and the supplier took corrective actions.

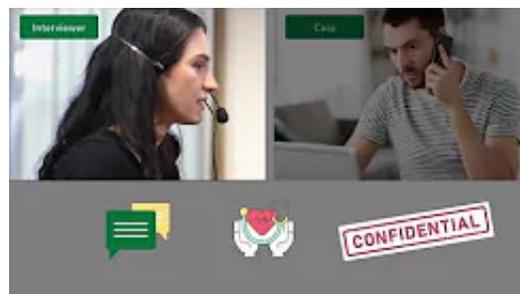
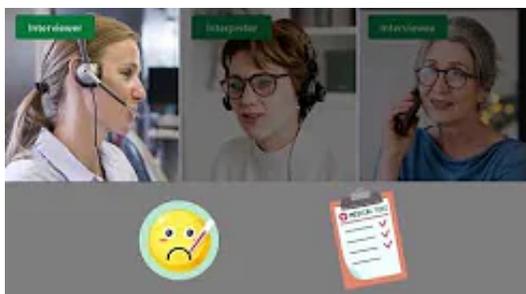


The identification of two cases who became ill after eating the same uncommon food at the same restaurant, paired with detection of a rare S. Duisburg serotype, led to an early hypothesis about the source of this outbreak. Read the full MMWR Notes from the field article [HERE](#).

New Challenging Interview Scenario Video Series from the Colorado Integrated Food Safety Centers of Excellence!



In this [video series](#), skills helpful for commonly encountered challenging enteric disease interview scenarios are highlighted and demonstrated. Ten short videos between 9 and 20 minutes include scenarios to help interviewers navigate interviewees who may be distrustful, are having difficulty remembering potential exposures, are part of an outbreak, have ill family members and are interested in taking legal action. Interviews asking sexual history questions, using a language line and providing a work exclusion are also part of this series. These videos are geared towards new interviewers as well as experienced interviewers wishing to reinforce their skills.



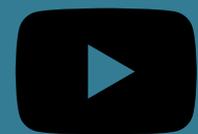
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