



#### **Attachment 4- NEARS Food Safety Program Training (Webinar)**

Food safety program personnel participating in NEARS will be required to attend a webinar training session conducted by CDC staff. This training will cover:

- conducting environmental assessments
- identifying environmental factors,
- logging in and entering data into the web-based NEARS data entry system, and
- troubleshooting problems.

There will be no website, form, or presentation document associated with this training. Instead, CDC personnel will be walking participants through the NEARS data entry system.

CDC estimates the average public reporting burden for this collection of information as 2 hours per response, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information. An agency may not conduct or sponsor, and a person is not required to respond to, a collection of information unless it displays a currently valid OMB control number. Send comments regarding this burden estimate or any other aspect of this collection of information, including suggestions for reducing this burden, to: CDC/ATSDR Information Collection Review Office, MS D-74; 1600 Clifton Road NE, Atlanta, Ga. 30333; ATTN: PRA (0920-0980)



## Guidance for Conducting Foodborne Illness Outbreak Environmental Assessments

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## CONDUCTING ENVIRONMENTAL ASSESSMENTS



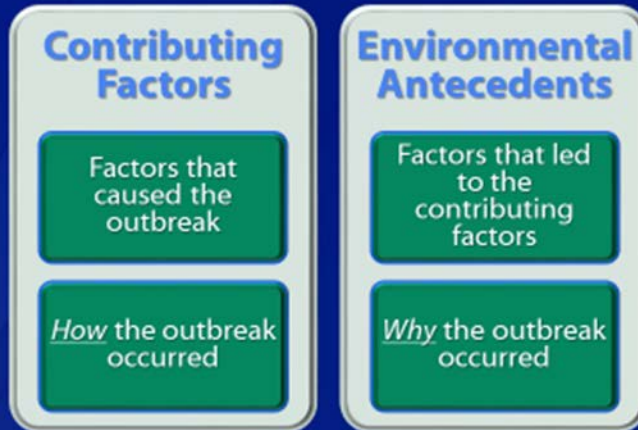
## Foodborne Illness Outbreak Investigation Components

- ❑ **Epidemiological**
  - Determine the who, what when, where of an outbreak
- ❑ **Laboratory**
  - Identify or confirm the agent causing the outbreak
- ❑ **Environmental**
  - Assess how and why the agent got into the environment and spread
  - Recommend steps to stop outbreaks and prevent future ones

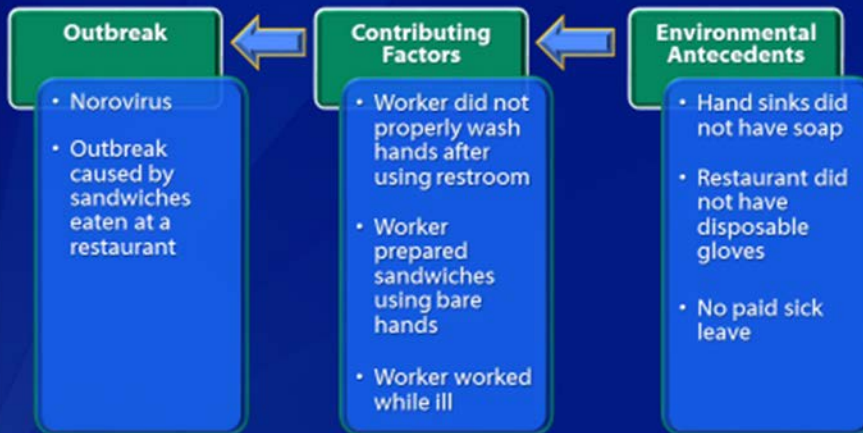
## Environmental Assessment as part of Foodborne Illness Outbreak Investigations

- ❑ **Environmental Assessment**
  - Describes how the environment contributes to the introduction and/or transmission of agents that cause illness
- ❑ **Objectives of an environmental assessment**
  - Identify contributing factors
  - Identify environmental antecedents
  - Generate recommendations for informed interventions

## Environmental Assessment as part of Foodborne Illness Outbreak Investigations



## Environmental Assessment as part of Foodborne Illness Outbreak Investigations



## Environmental Health Activities

### Routine Inspection

No specific information to suggest that any process is out of control

Guided by menu, potential hazards, and control measures to mitigate hazards

Risk-based or may only involve violations

### Foodborne Illness Complaint

Receive, triage and respond to report(s) from the public about possible foodborne illness

Collect exposure information and record the complaint

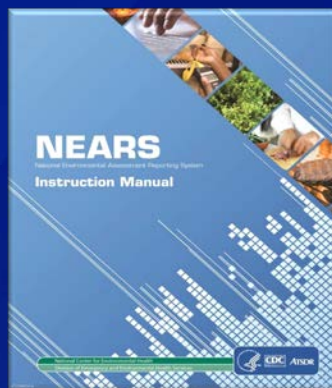
### Environmental Assessment

Triggered by an outbreak of foodborne illness

Describe the influences of people, equipment, processes, food, and economics

Identify environmental causes

## National Environmental Assessment Reporting System (NEARS)



Collects outbreak data on contributing factors and their environmental antecedents.



## NEARS Data Reporting Instrument

### Part I: Outbreak Description

- Did the exposure(s) take place in a single or multiple locations?
- Was this outbreak reported to a national surveillance system?

### Part II: Establishment Description

- What is the establishment's source of potable water?
- Do customers have direct access to unpackaged food such as a buffet line or salad bar?

### Part III: Manager Interview

- Is this an independent or chain establishment?
- Does this establishment have a policy or procedure that requires food workers to tell a manager when they are ill?

### Part IV: Establishment Observation

- Are hand sinks available in the employee restroom(s)?
- Were the temperatures of all foods measured in cold holding at 41°F or below?

## NEARS Data Reporting Instrument

### Part V: Suspected/ Confirmed Food

- Was a specific ingredient or multi-ingredient food suspected or confirmed in this outbreak?
- Is the ingredient an animal product, and if so, what kind?

### Part VI: Sampling

- Were any samples taken?
- If environmental, where was the sample taken from?

### Part VII: Contributing Factors

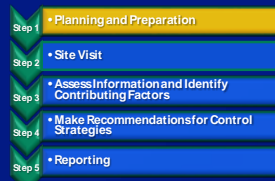
- Were any contributing factors identified in this outbreak?
- During the outbreak investigation, what activities were used to try to identify the contributing factors?

## Conducting Foodborne Illness Outbreak Environmental Assessments

- Step 1 • Planning and Preparation
- Step 2 • Site Visit
- Step 3 • Assess Information and Identify Contributing Factors
- Step 4 • Make Recommendations for Control Strategies
- Step 5 • Reporting

### Step 1: Planning and Preparation

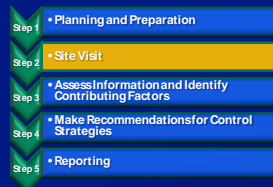
- ❑ Communicate and coordinate roles of others involved in the foodborne illness outbreak investigation
  - Epidemiology, laboratory and environmental health staff
- ❑ Work with environmental health specialists/rapid response teams to align observational data being collected with NEARS observational data





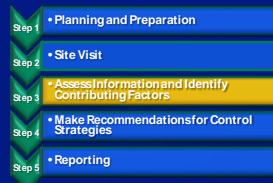
## Step 2: Site Visit

- ❑ **Conduct Interviews**
  - Use NEARS Manager Interview (Part III)
- ❑ **Perform Walkthroughs and Observations**
  - Est. Description, Categorization, and Menu Review (Part II)
  - Est. Observation (Part IV)
- ❑ **Collect Samples**
  - Sampling (Part VI)
- ❑ **Review Establishment Records**



## Step 3: Assess Information and Identify Contributing Factors

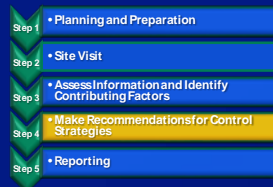
- ❑ **Assess Information**
  - General Characterization of the Outbreak Response (Part I)
  - Suspected/Confirmed Food (Part V)
- ❑ **Identify Contributing Factors**
  - Contributing Factors (Part VII)
    - Contamination
    - Proliferation/Amplification
    - Survival
- ❑ **Identify Environmental Antecedents**
  - People
  - Process
  - Equipment
  - Economics
  - Food





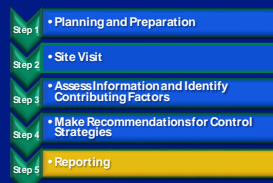
## Step 4: Make Recommendation for Control Strategies

- ❑ **Immediate control strategies**
  - Stop the current outbreak
  - Prevent further spread of the agent
  
- ❑ **Long-term control strategies**
  - Reduce the likelihood of future outbreaks

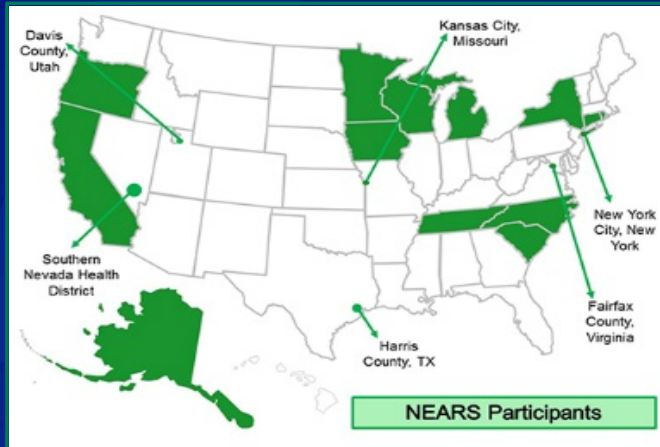


## Step 5: Reporting

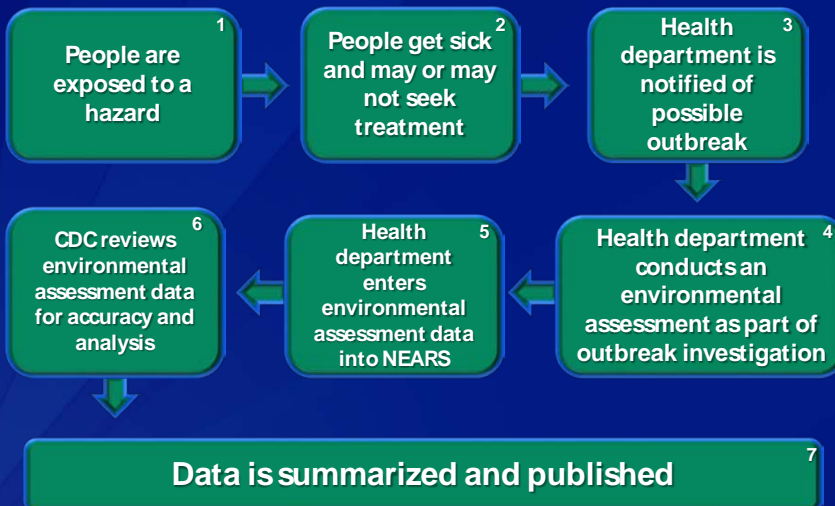
- ❑ **Summarize findings of the environmental assessment**
  - Record review of the establishment
  - Interviews with the manager and food workers
  - Observation of food preparation and food preparation and storage areas
  - Food flows for implicated foods/ingredients
  - Environmental and food sampling
  - Other reviews as needed to understand how and why food became contaminated
  
- ❑ **Report findings to NEARS**



## Who is Reporting Foodborne Illness Outbreak Environmental Assessment Data to NEARS?



## The Flow of Outbreak Data



# ENVIRONMENTAL ASSESSMENT TRAINING

## Training on Foodborne Illness Outbreaks Environmental Assessments

Release:  
April 2014

Current:  
March 2016

Over  
3,600  
Users

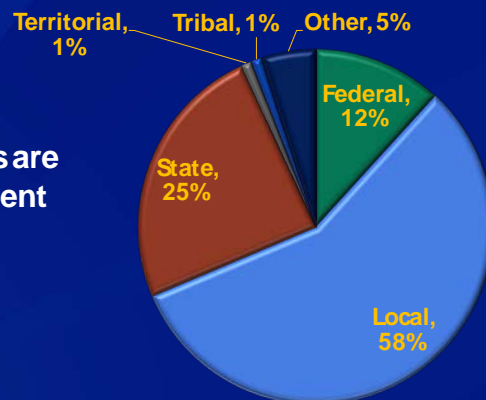
## User Profile: All Users

- ❑ **88% live in the United States**
  - 50 states and the District of Columbia
- ❑ **12% live in over 80 other countries**



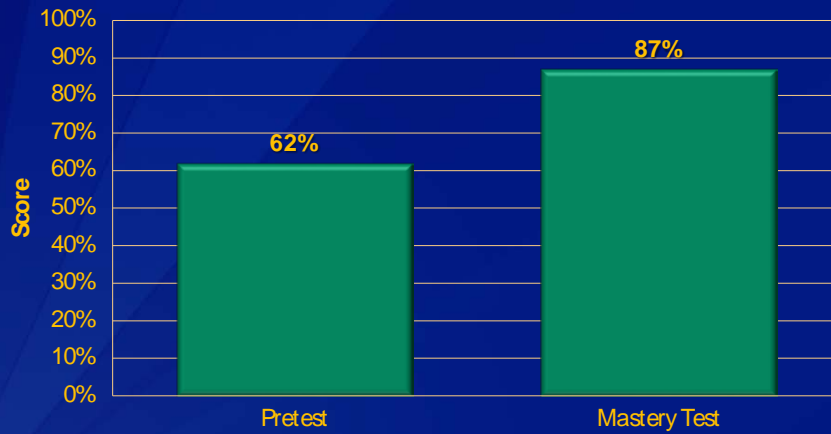
## User Profile: Government Workers

**58% of registered users are employed by government agencies**



Percentages may equal >100% because of rounding.

## User Profile: Difference in Pretest and Mastery Test Scores for All Users



Percentages may equal > 100% because of rounding.

## Thank You!



For more information please contact Centers for Disease Control and Prevention

1600 Clifton Road NE, Atlanta, GA 30333  
Telephone: 1-800-CDC-INFO (232-4636)/TTY: 1-888-232-6348  
E-mail: [cdcinfo@cdc.gov](mailto:cdcinfo@cdc.gov) Web: [www.cdc.gov](http://www.cdc.gov)

The findings and conclusions in this report are those of the authors and do not necessarily represent the official position of the Centers for Disease Control and Prevention.

National Center for Environmental Health  
Environmental Health Services Branch

