



Foodborne Illness Investigations: What You Need To Know

1. New Foodborne Illness Investigation and Control Reference Manual
2. NEARS – National Environmental Assessment Reporting System
3. Working with MDPH on a FBI Investigation

PRESENTERS

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Learning Objectives

- To describe the resources available in the updated FBI Manual;
- To understand the purpose and requirements of the NEARS program;
- To understand the collaboration between the MDPH programs during a foodborne illness investigation and the importance of timely, accurate reporting.

Updated FBI Investigation Manual

- Updated FBI Control and Investigation Manual
- Available online
 - Current: on [MHOA](#) website
 - Future: on FPP website
- New chapters:
 - MAVEN
 - When There Are Sick Employees
 - Working with the State Public Health Laboratory

National Environmental Assessment Reporting System [NEARS]

- Established by the CDC in 2014 (formerly NVEAIS)
- National surveillance system that captures environmental assessment data for foodborne illness outbreaks
 - identify environmental causes of outbreaks locally
 - evaluate and improve food safety programs
 - develop or modify program policies or regulations
- Targets state, local, tribal and territorial food safety programs
- Used only for outbreak purposes and does not replace standard establishment inspections and it is voluntary

NEARS Checklist

NEARS Establishment Observations

Date: _____ MAVEN ID # _____
Collector's Name: _____ Establishment: _____

Are hand sinks available in the employee restroom? ☐ Yes ☐ No
of hand sinks in employee restroom _____ # hand sinks without warm water _____ # hand sinks without soap _____ # hand sinks without towels _____

Is a hand sink available in the work area? ☐ Yes ☐ No
of hand sinks in work area _____ # hand sinks without warm water _____ # hand sinks without soap _____ # hand sinks without towels _____

Are there cold storage units? ☐ Yes ☐ No # of cold storage units _____ Types observed: ☐ Reach-in ☐ Walk-in ☐ Self-Serve/Salad Bar ☐ Open Top
of cold storage units above 41°F _____ Type above 41°F: ☐ Reach-in ☐ Walk-in ☐ Self-Serve/Salad Bar ☐ Open Top Unit

Are food workers using gloves while handling food? ☐ Yes ☐ No
Is there a supply of disposable gloves available? ☐ Yes ☐ No
Are any food workers handling ready-to-eat foods with bare hands? ☐ Yes ☐ No

Are there records of the recorded temperatures of incoming ingredients? ☐ Yes ☐ No ☐ CNO*
Are there records of the recorded temperatures of foods, excluding incoming ingredients? ☐ Yes ☐ No ☐ CNO
Is there evidence of cross contamination of raw animal products with ready-to-eat foods? ☐ Yes ☐ No ☐ No Raw Animal Products Used
Is there cooling of hot foods? ☐ Yes ☐ No
What cooling method(s) are used: _____

Were any foods observed in hot holding? ☐ Yes ☐ No ☐ CNO
Were all the temperatures at 135°F or above? ☐ Yes ☐ No
Were any foods observed in cold holding? ☐ Yes ☐ No
Were all the temperatures at 41°F or below? ☐ Yes ☐ No
Were any foods observed during cooking? ☐ Yes ☐ No
Were the temperatures of measured foods during cooking at recommended temperatures? ☐ Yes ☐ No

Are wiping cloths used? ☐ Yes ☐ No ☐ CNO Are all wiping cloths stored in sanitizing solution between uses? ☐ Yes ☐ No ☐ CNO
Are mechanical washing machines used? ☐ Yes ☐ No Does the wash cycle reach the recommended temperature? ☐ Yes ☐ No
Does the sanitizing cycle reach the recommended temperature for sanitation? ☐ Yes ☐ No ☐ CNO
Is chemical sanitizing used? ☐ Yes ☐ No Does the chemical sanitizing cycle have the recommended levels for the machine? ☐ Yes ☐ No ☐ CNO
Are there any hand washed equipment? ☐ Yes ☐ No ☐ CNO Are hand washed equipment washed, rinsed, and sanitized? ☐ Yes ☐ No ☐ CNO
Is the sanitizing method (heat or chemical) properly implemented? ☐ Yes ☐ No ☐ CNO
*CNO= Could Not Observe

Were any physical facilities &/or food handling practices different at the time of the exposure? ☐ Yes ☐ No
Did you observe signs & instructions posted? ☐ Yes ☐ No
Did the signs observed use pictures or symbols? ☐ Yes ☐ No
What languages did you observe on the signs? ☐ English ☐ Spanish ☐ French
☐ Chinese ☐ Japanese ☐ No written words ☐ Other, describe: _____
Does the establishment serve raw or undercooked animal products? ☐ Yes ☐ No
Is a consumer advisory regarding the risk of raw products provided? ☐ Yes ☐ No
Where's the advisory located? ☐ Menu footnote ☐ Menu description ☐ Sign ☐ Other
Do customers have direct access to a buffet line or salad bar? ☐ Yes ☐ No
Establishment Type: ☐ Prep Serve ☐ Cook Serve ☐ Complex
Menu type: ☐ American ☐ Chinese ☐ Thai ☐ Japanese
☐ French ☐ Italian ☐ Mexican ☐ Other describe: _____

NEARS: Top 5 Questions

1. When do you activate NEARS program?

When we establish there is a FBI outbreak.

2. How can the LBOH be of assistance?

Local inspectors fill out one page NEARS questionnaire during their initial inspection of establishment.

3. Who enters the data?

MDPH FPP enters all NEARS data into CDC system and completes all other aspects of NEARS.

4. Is NEARS required or voluntary?

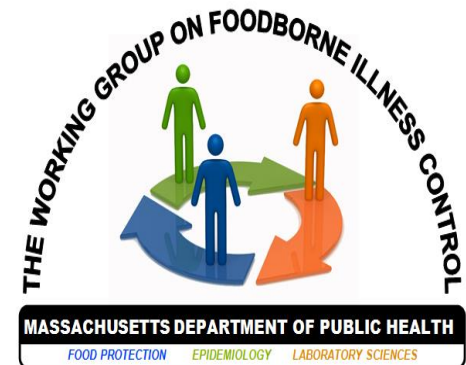
It is voluntary, but for the sake of good practice, we highly recommend it.

5. Does it replace the standard outbreak inspection?

No! NEARS establishment observation checklist may serve as an additional resource or guide.

Collaboration During a FBI Investigation

- Working Group on Foodborne Illness Control
 - Representatives from the DPH Food Protection Program, Epidemiology Program and State Public Health Lab
 - Meet twice a month
 - Representatives from LBOHs are welcome and encouraged to participate or call in especially when working on an outbreak investigation.
 - Ex. BPHC and BISD

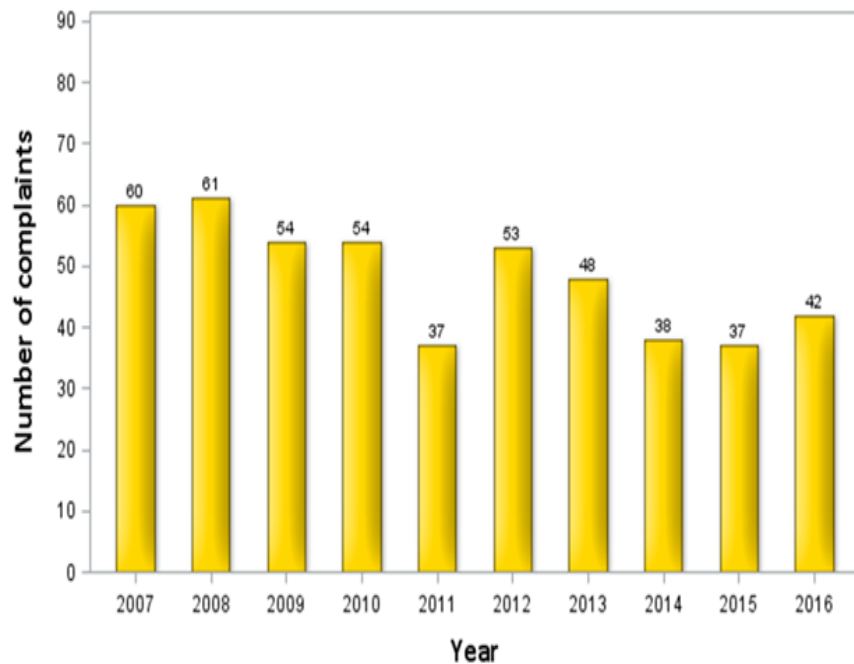


MAVEN

- Massachusetts Virtual Epidemiologic Network
- FPP reviews all FBI complaints that are submitted through MAVEN.
- All FBI complaints that are faxed to FPP are entered into MAVEN.
 - Information is disseminated as needed both internally and externally.
- Time is of the essence.
- The more information entered in to the worksheet, the better!

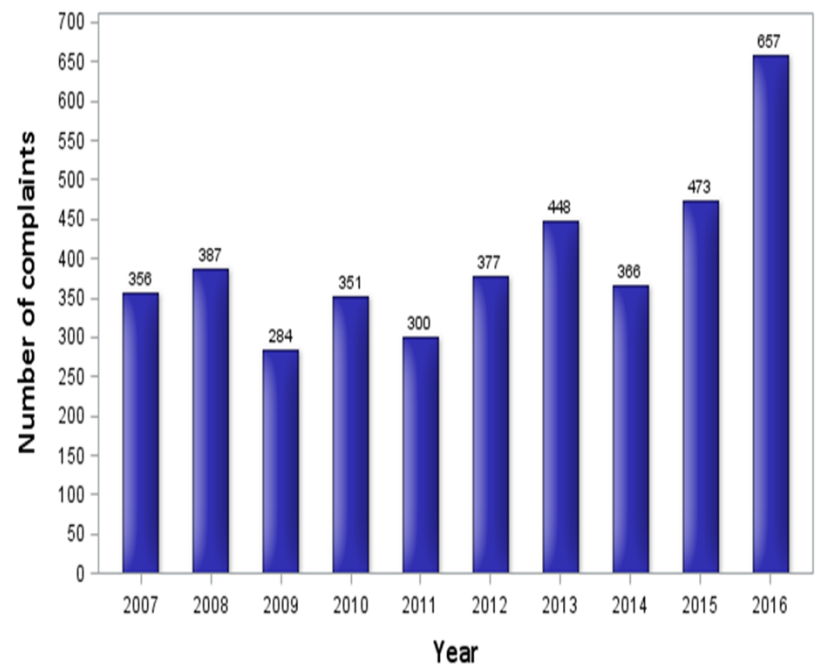
MAVEN

Figure 1. Number of multi-person complaints received by WGFIC, by year, 2007-2016



Source: WGFIC, ISIS
Data as of 03/06/2017 and are subject to change

Figure 2. Number of single person complaints received by WGFIC, by year, 2007-2016

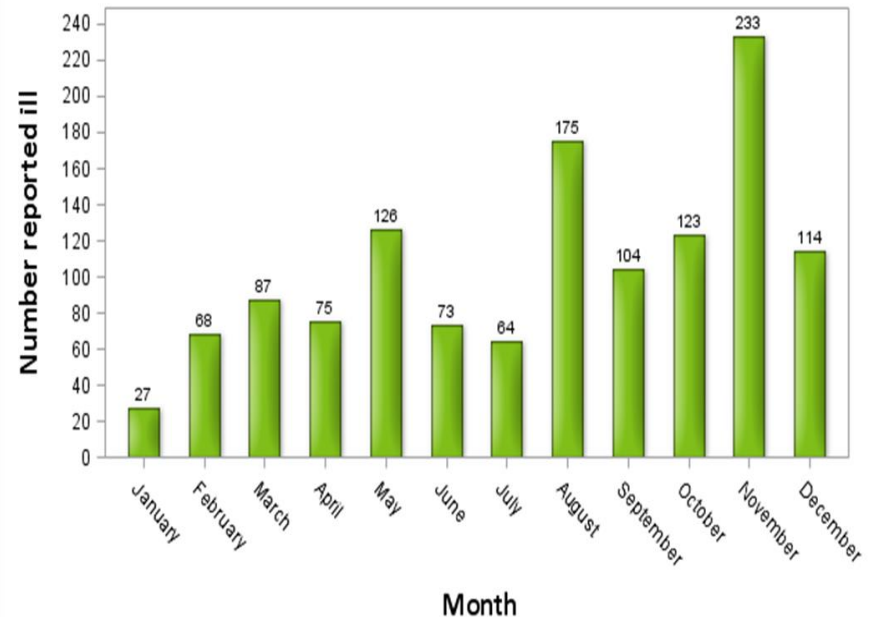


Source: WGFIC, ISIS
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MAVEN

- When should LBOHs send FBI complaints to FPP or enter them into MAVEN?
 - Any time you receive a reasonable complaint.
 - Diagnosed AND undiagnosed cases
- In 2016, LBOHs entered 17% of all FBI complaints in MAVEN

Figure 3. Total number of people reported ill in all complaints to WGFIC, by month, 2016



Source: WGFIC, ISIS

n=1269

Data as of 03/06/2017 and are subject to change

MAVEN

- Training on creating FBI complaints in MAVEN is available to those currently on MAVEN in the help section.
 - ISIS is also able to provide training to LBOHs new to MAVEN
- Call us with questions
 - Brandi Hopkins (617) 983-6731
 - Abbie Atkins (617) 983-6716
 - Frank Gyan (617) 983-6749

Stool Specimen Collection During Outbreaks

- Specimen collection issues
 - Language barriers
 - Labeling issues
 - Timing
- Sometimes food handlers are kept out of work longer because of incorrectly submitted stool specimens.
- MDPH Stool Specimen Collection How-to [Video](#)
 - New submission instructions available in English and Spanish

Questions?

