



Last updated 8/2021

NY CoE EH Trainings Toolkit
Resources for EH/epi staff who investigate enteric disease clusters

Molecular Epidemiology and Sequencing Approaches in Public Health

<https://nyfoodsafety.cals.cornell.edu/molecular-epidemiology/>

These online molecular epidemiology trainings were developed through a collaboration with the CDC and the CDC Integrated Food Safety Centers of Excellence. This project is a multi-pronged approach to deliver training on whole genome sequencing (WGS) to health department and agriculture department staff who use WGS data for foodborne disease surveillance and outbreak investigations. The training includes four online [modules](#) that provide foundational knowledge on WGS, and four [webinars](#) on basic genomic principles.

Sampling 101: How to Find Pathogens in Food Facilities

<https://www.youtube.com/watch?v=DXWgfmkhJTU&feature=youtu.be>

This webinar was developed by the New York Integrated Food Safety Center of Excellence and is targeted to public health officials who are responsible for collecting environmental samples in response to outbreak investigations.

Environmental Health Quick Train Videos

<https://nyfoodsafety.cals.cornell.edu/environmental-sampling/environmental-health-quick-train-videos/>

These quick train videos created by the New York Integrated Food Safety Center of Excellence are to be used as a supplement to previous environmental investigation trainings and to provide short refreshers in an easily accessible video format.

Getting Into the Mindset	https://www.youtube.com/watch?v=umK_Su2u0tw&list=PLVBzLOWoOIZPfc6e9kFn6tBiboLM4yEin&index=2
Assembling Tools and Preparation for Sampling	https://www.youtube.com/watch?v=5sanM2GI0EE&list=PLVBzLOWoOIZPfc6e9kFn6tBiboLM4yEin&index=3
General Considerations for Choosing Sampling Sites	https://www.youtube.com/watch?v=L9u-p1_bzuo&list=PLVBzLOWoOIZPfc6e9kFn6tBiboLM4yEin&index=4
General Considerations for Sampling for Listeria	https://www.youtube.com/watch?v=qZra80rd1vU&list=PLVBzLOWoOIZPfc6e9kFn6tBiboLM4yEin&index=5
General Considerations for Sampling for Salmonella	https://www.youtube.com/watch?v=tjv5Eg6T-nl&list=PLVBzLOWoOIZPfc6e9kFn6tBiboLM4yEin&index=6
Basics of Swabbing	https://www.youtube.com/watch?v=Y4GB48SRppo

Interviewing Food Workers in an Outbreak Investigation

<https://www.youtube.com/watch?v=dXogi737jXM&feature=youtu.be>

This webinar created by the New York Integrated Food Safety Center of Excellence highlights best practices for conducting interviews with food workers during an outbreak investigation.

- **Interviewing Food Workers in an Outbreak Investigation Quick Train Video**

<https://www.youtube.com/watch?v=Nu1diqu8jos&feature=youtu.be>

This quick train video serves as a just-in-time training for environmentalists who have already viewed the recorded webinar. The purpose is to refresh environmentalists on the best practices for conducting interviews of food workers and managers.

3 C's of Listeria: Characteristics, Contamination, and Control

<https://www.youtube.com/watch?v=l8NSscc-B2o&feature=youtu.be>

This webinar, hosted by the Maryland Department of Health and offered in partnership with the New York Integrated Food Safety Center of Excellence provides an overview of the characteristics, contamination, and control of Listeria monocytogenes. The contents of the webinar are targeted to public health investigators of retail and/or manufactured foods.

Listeria Fact Sheets

<https://nyfoodsafety.cals.cornell.edu/environmental-sampling/other-resources/>

These fact sheets were developed by the New York Integrated Food Safety Center of Excellence in collaboration with the Maryland Department of Health to aide retail food service facilities and food processing environments in understanding the dangers of Listeria monocytogenes and to assist with identifying ways to reduce the risk of transmission within these settings.

Pining for a Common Source, a Foodborne Illness Outbreak Investigation: Table Top Exercise

<https://nyfoodsafety.cals.cornell.edu/training/case-studies/>

This case study, developed by the New York Integrated Food Safety Center of Excellence, was adapted from an actual Salmonella investigation initiated by the New York State Department of Health in 2011, heralding a multistate outbreak associated with a novel vehicle. The case study can be completed as a self-paced individual activity or as a moderated small group exercise.

Epi-Ready Team Training: Foodborne Illness Response Strategies

<https://www.cste.org/page/foittm?&terms=foodborne+and+materials>

*review of PowerPoint slides (for sections of interest) may be useful

The Epi-Ready course is a team-based training for public health professionals involved in foodborne disease outbreak investigations. Coordinated by the National Environmental Health Association (NEHA) and funded by CDC, it is a two day, in-person training. Epi-Ready focuses on how to efficiently and effectively respond to a foodborne disease outbreak using a "team-based" approach, bringing together the disciplines involved in the investigation of these outbreaks (i.e., environmental health specialists/sanitarian, epidemiologists, laboratorians).

For a full listing of NY CoE resources, access the NY CoE website at:
https://nyfoodsafety.cals.cornell.edu/about
To contact the NY CoE for assistance, send an email to:
paula.pennell-huth@health.ny.gov
All-CoE products and trainings available at:
https://foodsafetycoe.org/