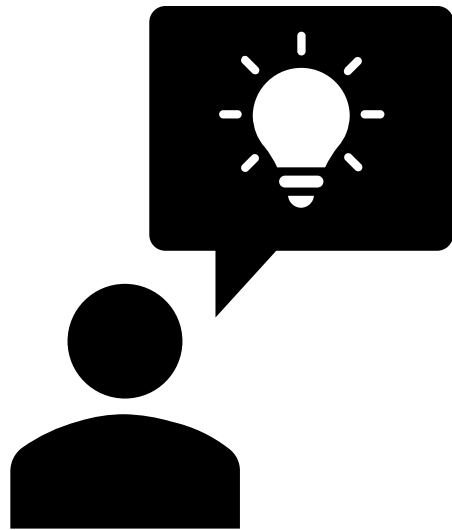


A Multidisciplinary Approach to Investigating Foodborne Illness Outbreaks

June 26, 2019



Overview

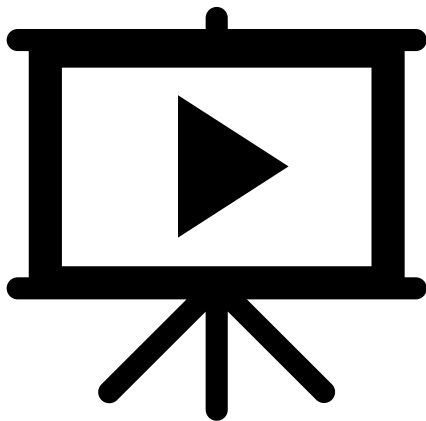
- Seattle-King County's Approach to Foodborne Illness Investigation
- Q&A Session

Housekeeping Items



Throughout the presentation, please use the Q&A box to ask questions and the chat box to share your experiences. The facilitator will pose your questions to the presenters.

Recording



A link to the recorded webinar will be emailed to all participants. This recording and past food safety sharing sessions can also be found the NACCHO website:

<https://www.naccho.org/programs/environmental-health/hazards/food-safety/>

FOODBORNE ILLNESS OUTBREAK INVESTIGATION OVERVIEW

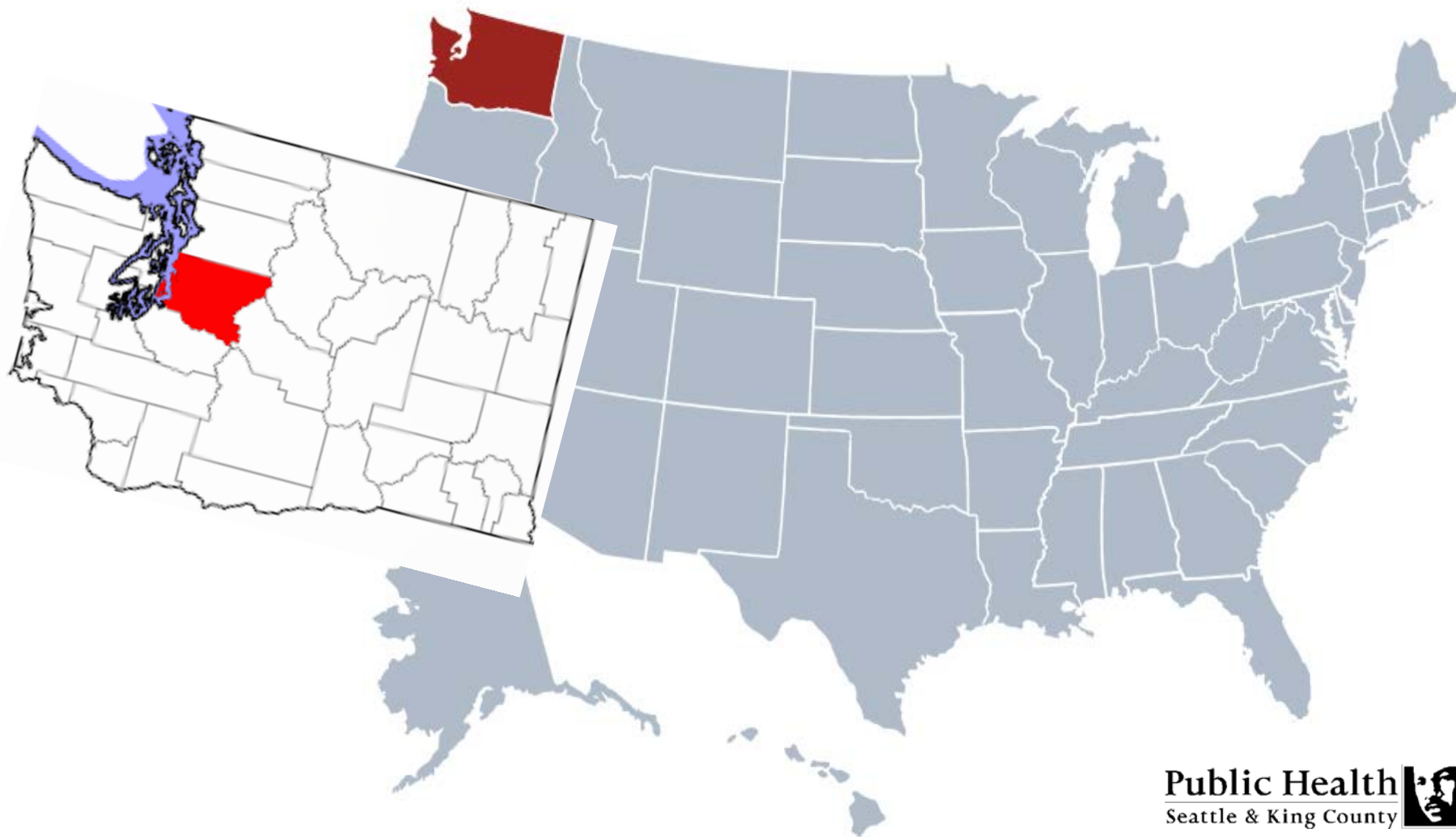
PUBLIC HEALTH – SEATTLE & KING COUNTY
FOODBORNE ILLNESS INVESTIGATION TEAM
June 26, 2019

NACCHO Sharing Session

Doug Dyer, MS, RS

Elysia Gonzales, RN, MPH

KING COUNTY, WASHINGTON



SEATTLE



STAFF – BY THE NUMBERS

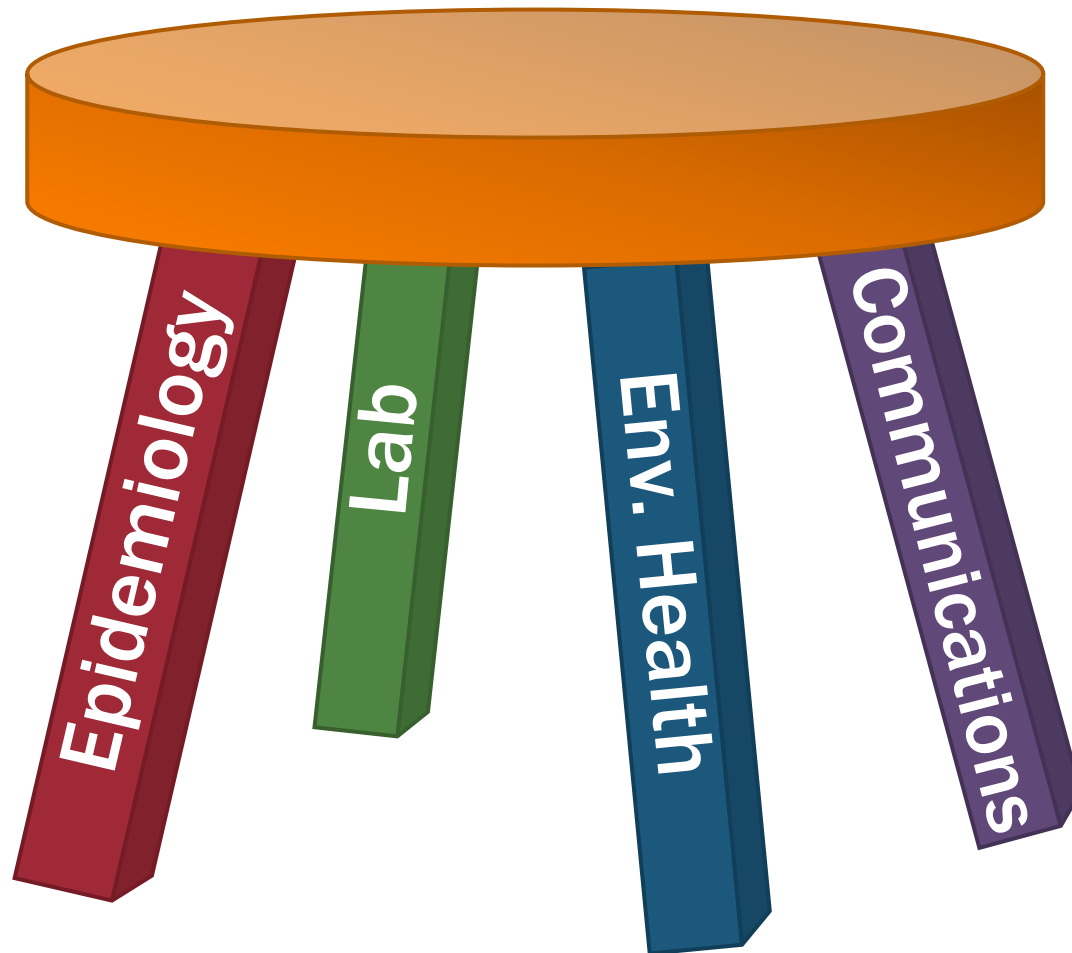
Environmental Health Food Program: 65 staff
Communicable Disease Epidemiology: 40 staff
Communications: 8 staff



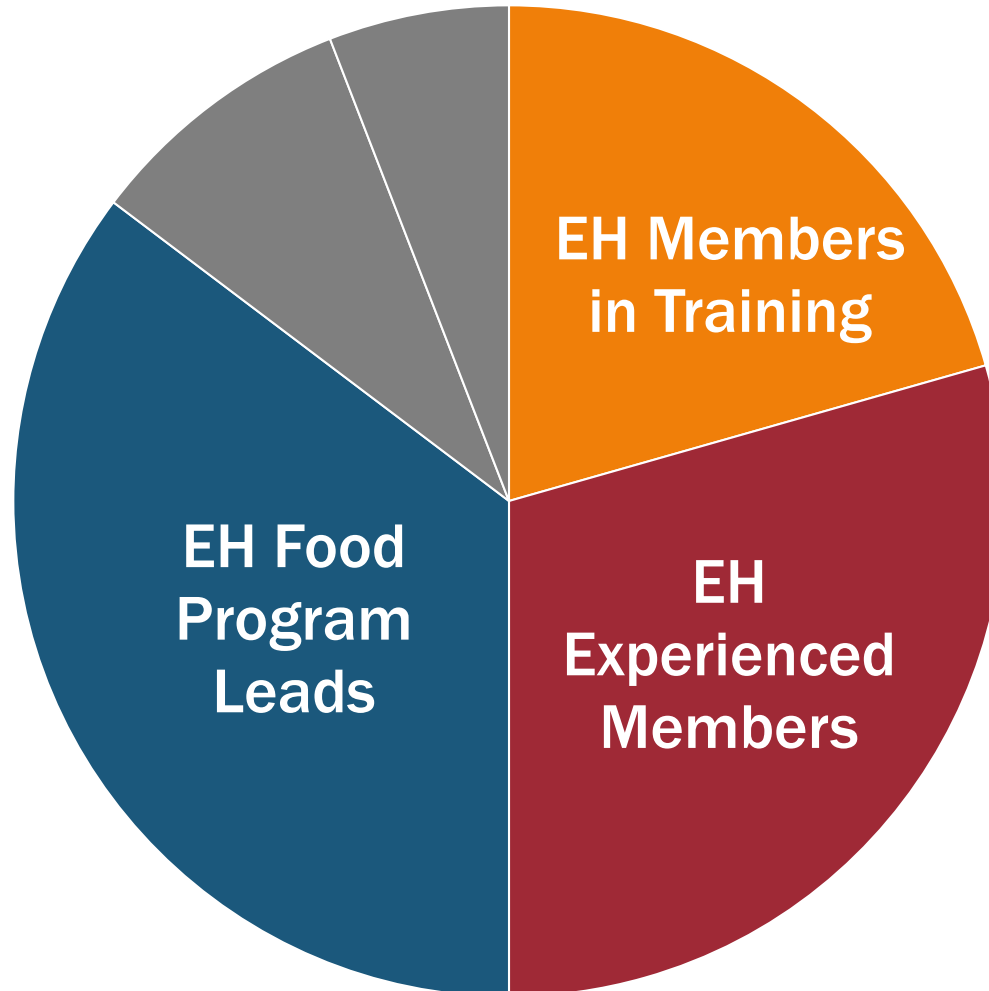
PREVIOUS SYSTEM



TEAM APPROACH

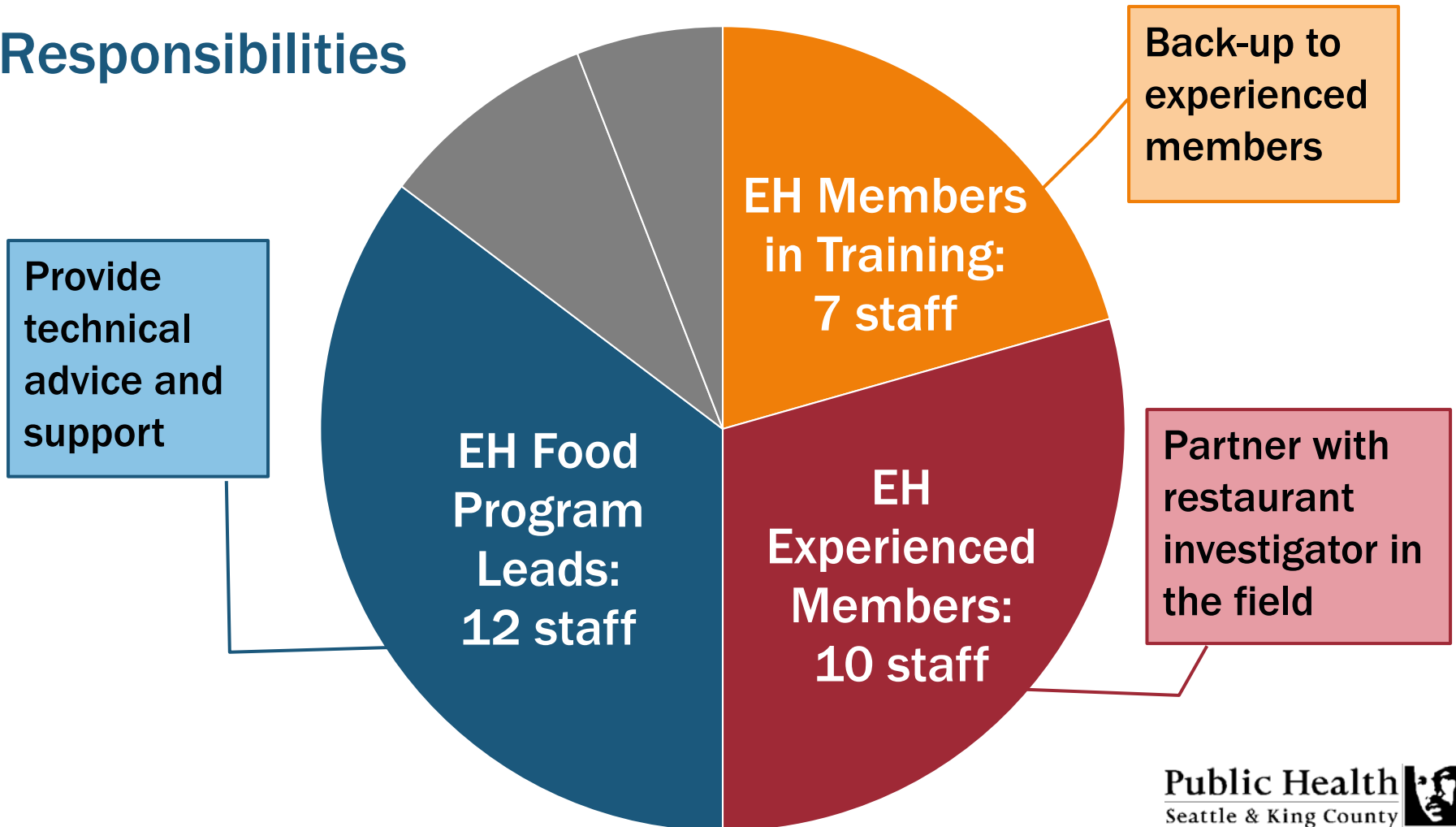


FOODBORNE ILLNESS INVESTIGATION TEAM (FIIT)

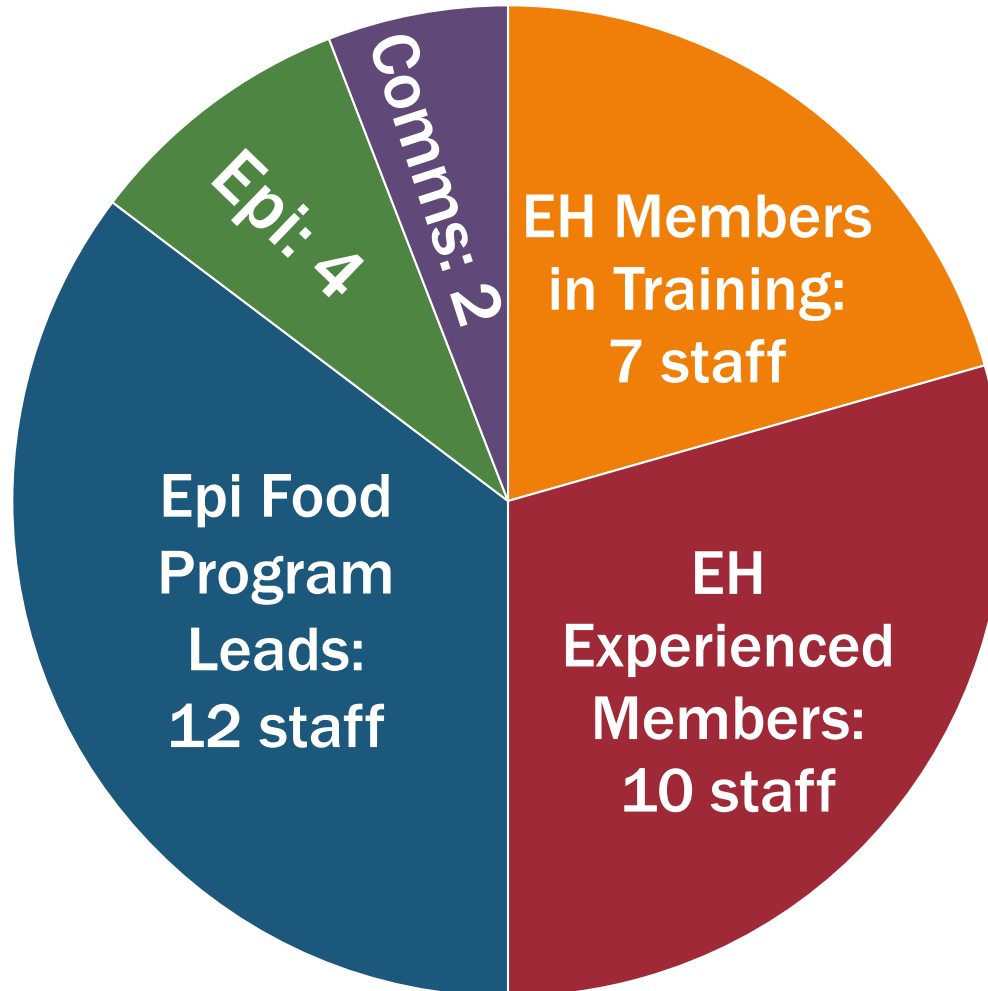


FOODBORNE ILLNESS INVESTIGATION TEAM (FIIT)

Responsibilities

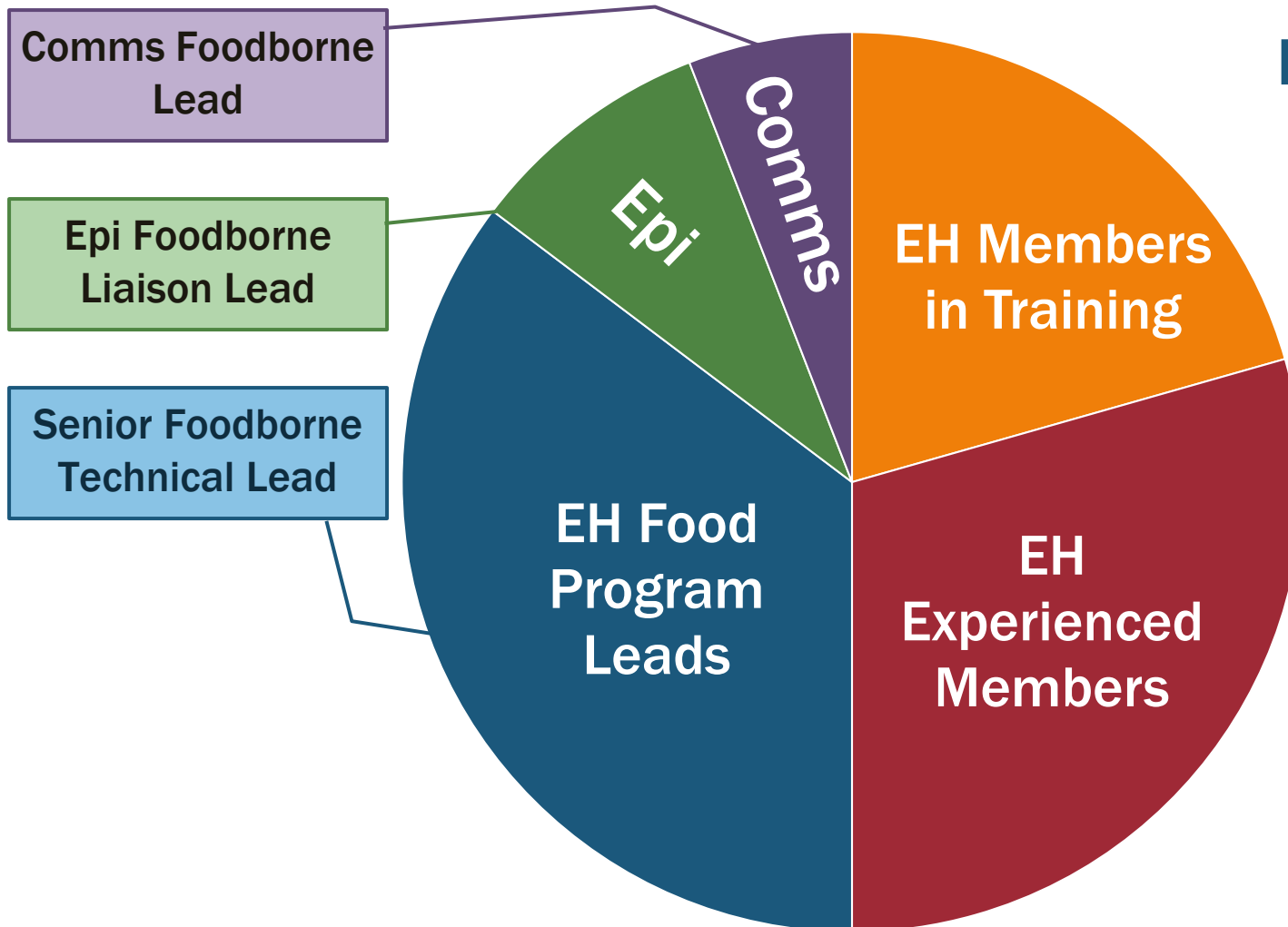


FOODBORNE ILLNESS INVESTIGATION TEAM (FIIT)



FOODBORNE ILLNESS INVESTIGATION TEAM (FIIT)

Lead Roles



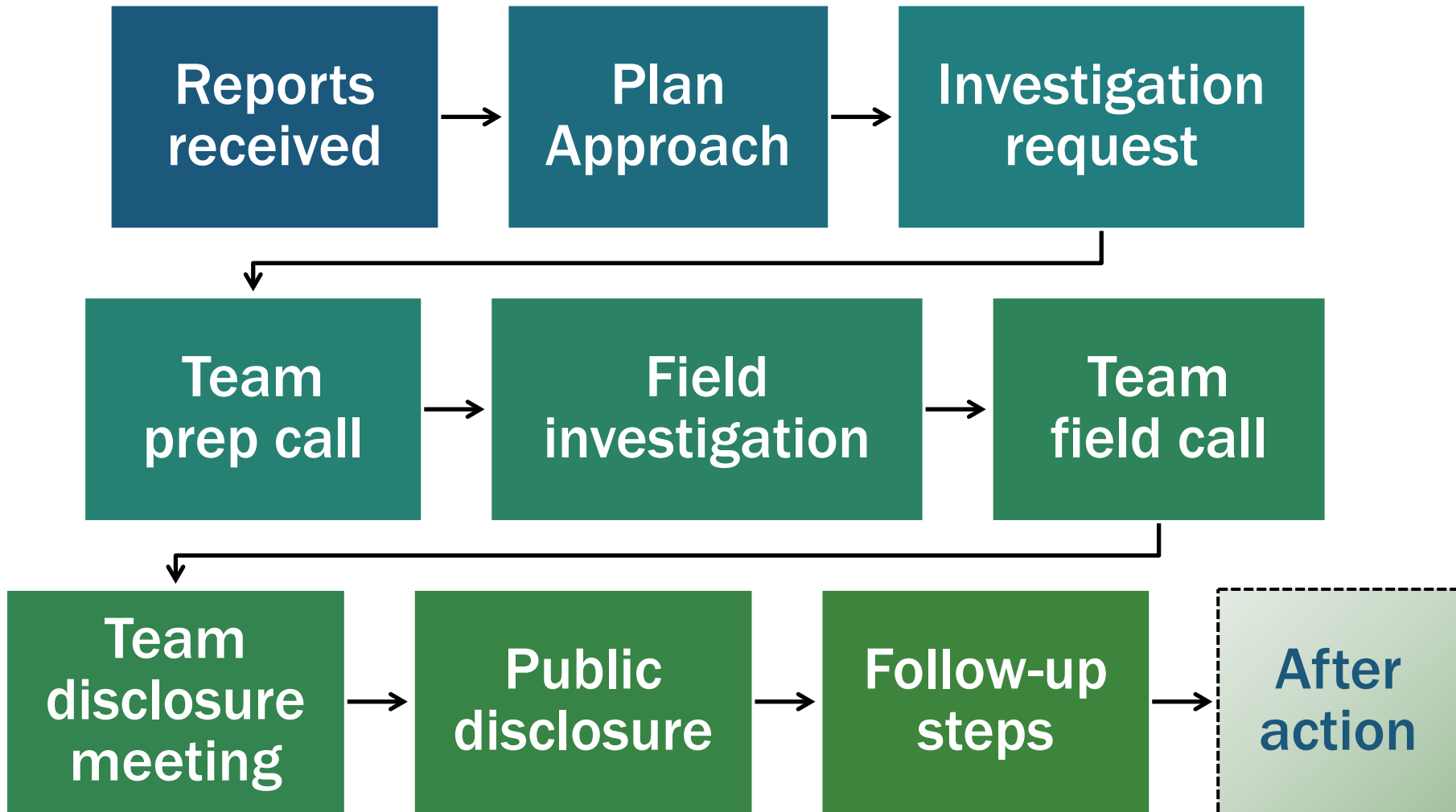
WHY HAVE A FIIT?

- Small group with expertise
- Increases investigation consistency & effectiveness
- Clear roles/responsibilities
- FIIT members are:
 - Capable to perform many roles as needed
 - Ready to deploy
 - Mentors

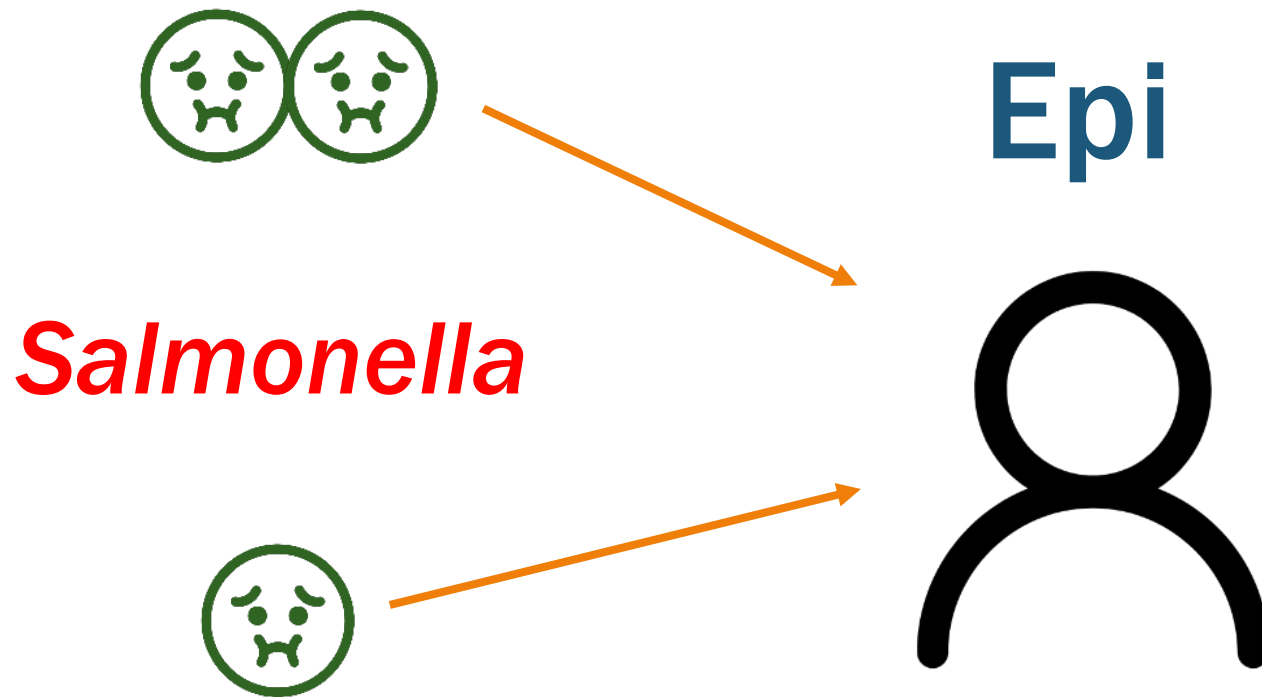


OUTBREAK INVESTIGATION PROCESS

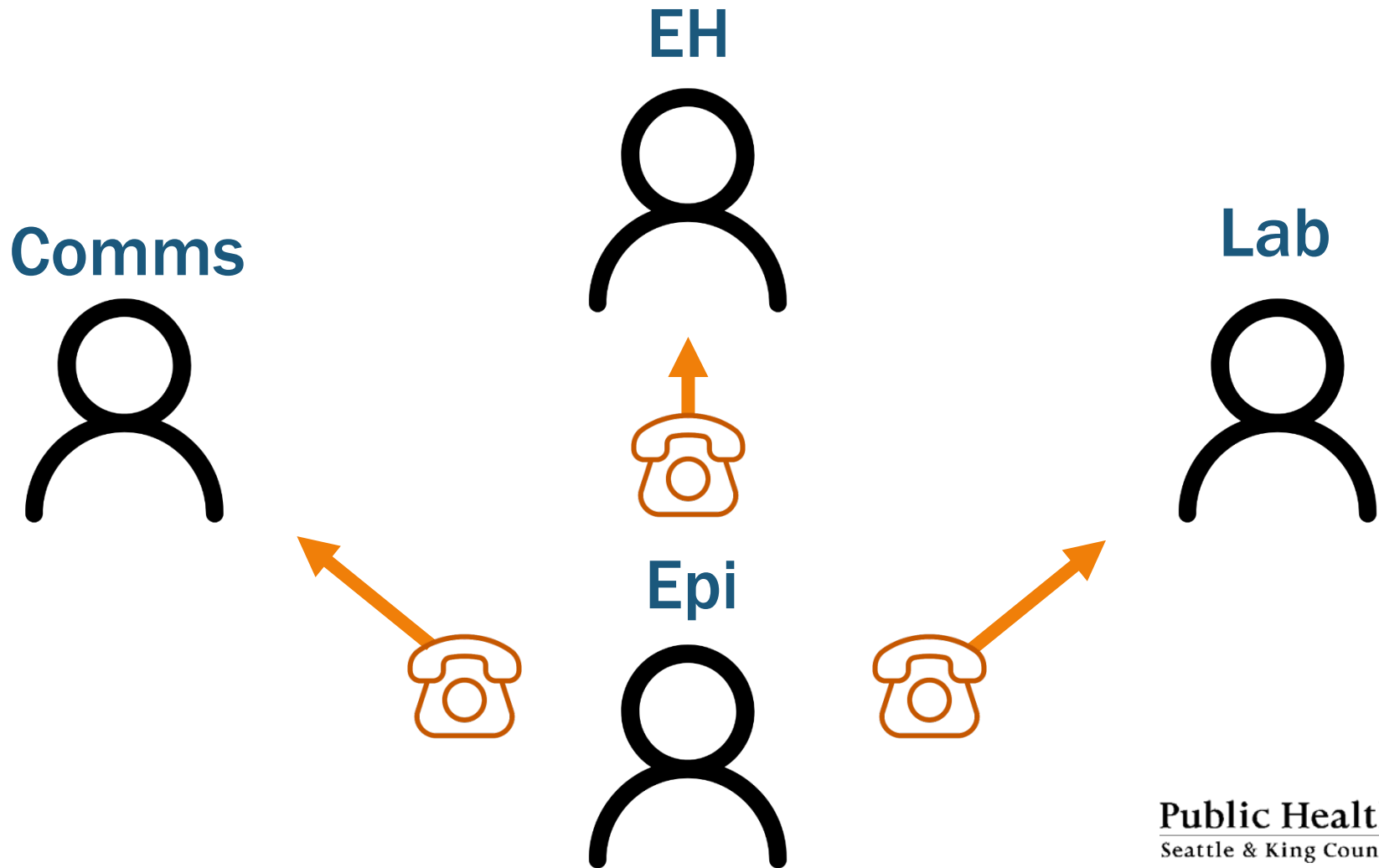
INVESTIGATION PROCESS



1. RECEIVE REPORTS



2. PLAN APPROACH

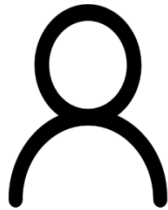


2. TEAM PREP

Field investigation team



EH Restaurant
Investigator



EH FIIT
Investigator



Epi Investigator
(as needed)

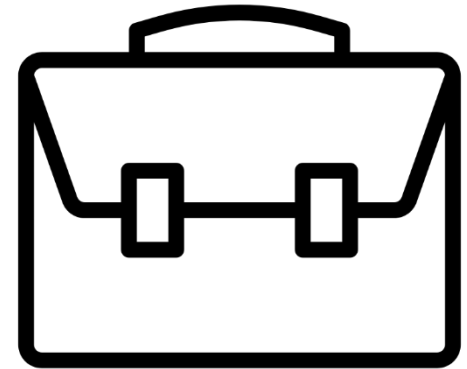


Comms

2. TOOLKIT ESSENTIALS

✓ Planning checklist

- Guides prep for field investigation (before, during, after)



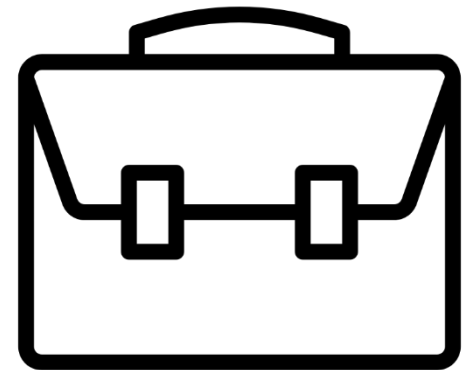
2. TOOLKIT ESSENTIALS

✓ **Planning checklist**

- Guides prep for field investigation (before, during, after)

✓ **Organism-specific resource guide**

- Guide to tailor investigation into CF's for typical foodborne pathogens



ORGANISM-SPECIFIC RESOURCE GUIDE

Environmental Investigation of **FOODBORNE ILLNESS** for *Salmonella*

Salmonella in the Environment

Host:

Humans and animals (e.g., turtles, reptiles, chickens, and cattle) are reservoirs for the bacterium.

In the Environment:

- Salmonella is widely dispersed in nature and can colonize the intestinal tracts of vertebrates.
- The bacterium can survive on environmental surfaces.
- The bacterium grows at temperatures greater than 40°F.

Transmission of Salmonella

Transmission:

- Contaminated food or water
- Person-to-person contact
- Contact with contaminated equipment surfaces.
- Ill workers (fecal-oral route)

Contamination:

- Introduced into the kitchen environments through contaminated food products or water and ill employees or patrons

Proliferation:

- At temperatures greater than 40°F

Survival:

- Inadequate cooking
- Inadequate sanitizing

Previously implicated foods:

- Raw poultry, eggs, unpasteurized milk/cheese products, produce, ready-to-eat foods, cereal, shellfish, candy, spices and beverages

Other exposures:

- Infected animals (e.g. turtles, iguanas, other reptiles, cattle, and poultry)

On site Investigation

- Ill food workers (e.g., work schedule)
- Check eggs for improper temperature storage. Check other cold holding temperatures.
- Observe handling of eggs, raw poultry, and unpasteurized milk and cheese products
- Bare hand contact
- Hand washing facilities and practices
- Observe food heating practices (i.e. are raw meats/eggs heat treated or is there a consumer advisory?)
- Observe kitchen stations for cross-contamination
- Thoroughly inspect equipment such as slicers, processors, and blenders
- Review menus of ready to eat foods that could have been contaminated during production or processing

PH Interventions

- If outbreak appears to be on-going, consider closure.
- Employees who are infected with Salmonella should not prepare food for others while they have symptoms and for 3 days after they recover from their illness (after diarrhea subsides).
- Employees diagnosed with *S. typhi* must be cleared by CD Epi prior to returning to work.
- All foods implicated should be put on HOLD Order.
- Consider requesting operator recall suspect foods that were prepared on-site and sold packaged.
- Thorough cleaning of kitchen and equipment

SITE VISIT PREPARATION

On site Investigation

- Ill food workers (e.g., work schedule)
- Check eggs for improper temperature storage. Check other cold holding temperatures.
- Observe handling of eggs, raw poultry, and unpasteurized milk and cheese products
- Bare hand contact
- Hand washing facilities and practices
- Observe food heating practices (i.e. are raw meats/eggs heat treated or is there a consumer advisory?)
- Observe kitchen stations for cross-contamination
- Thoroughly inspect equipment such as slicers, processors, and blenders
- Review menus of ready to eat foods that could have been contaminated during production or processing

PH Interventions

- If outbreak appears to be on-going, consider closure.
- Employees who are infected with Salmonella should not prepare food for others while they have symptoms and for 3 days after they recover from their illness (after diarrhea subsides).
- Employees diagnosed with *S. typhi* must be cleared by CD Epi prior to returning to work.
- All foods implicated should be put on HOLD Order.
- Consider requesting operator recall suspect foods that were prepared on-site and sold packaged.
- Thorough cleaning of kitchen and equipment

2. TOOLKIT ESSENTIALS

✓ Planning checklist

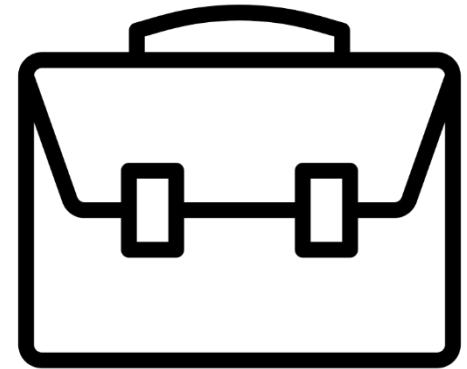
- Guides prep for field investigation (before, during, after)

✓ Organism-specific resource guide

- Guide to tailor investigation into CF's for typical foodborne pathogens

✓ Resources for operators

- Includes chlorine concentrations for noro; FDA illness policy forms



VOMITING AND DIARRHEA CLEANUP

HOW TO CLEAN UP VOMIT, DIARRHEA & BLOOD

Public Health
Seattle & King County 

1. PROTECT YOURSELF.



Wear disposable plastic or rubber gloves.



Wear a disposable mask and an apron if available.



Use paper towel.



Wash hands with soap and warm water after cleaning.

2. REMOVE VOMIT OR DIARRHEA RIGHT AWAY.



Use an absorbent material like kitty litter or baking soda on upholstery and carpets. Dispose of contaminated materials in plastic bag. Do not vacuum.

3. CLEAN ALL SOILED & NEARBY SURFACES WITH SOAPY WATER.



Door knobs

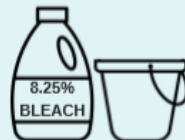


Toilet handles



Machine-wash clothing

4. DISINFECT SURFACES WITH BLEACH SOLUTION.



Mix 3/4 cup bleach with 1 gallon of water. If 5.25% bleach, increase to 1 cup.



Apply bleach solution, leave for 5+ minutes



After applying bleach, rinse all surfaces with water

Public Health 
Seattle & King County

2. TOOLKIT ESSENTIALS

✓ Planning checklist

- Guides prep for field investigation (before, during, after)

✓ Organism-specific resource guide

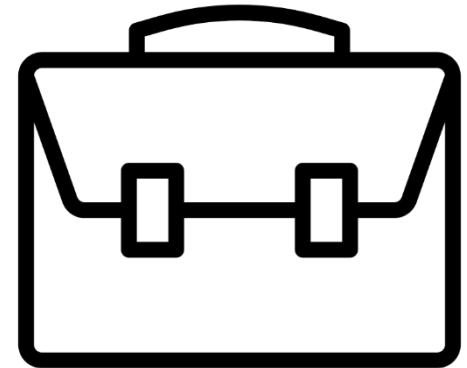
- Guide to tailor investigation into CF's for typical foodborne pathogens

✓ Resources for operators

- Includes chlorine concentrations for noro; FDA illness policy forms

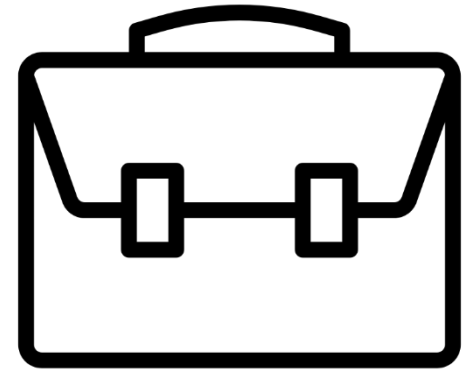
✓ Employee illness screening forms

- Self-report form in multiple languages



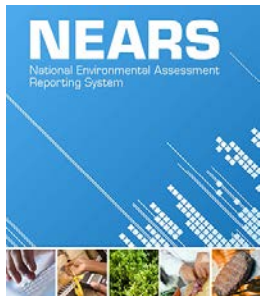
2. TOOLKIT ESSENTIALS

- ✓ **Planning checklist**
 - Guides prep for field investigation (before, during, after)
- ✓ **Organism-specific resource guide**
 - Guide to tailor investigation into CF's for typical foodborne pathogens
- ✓ **Resources for operators**
 - Includes chlorine concentrations for noro; FDA illness policy forms
- ✓ **Employee illness screening forms**
 - Self-report form in multiple languages
- ✓ **Environmental Assessment (EA) Form**
 - WA's modified version of the CDC NEARS form



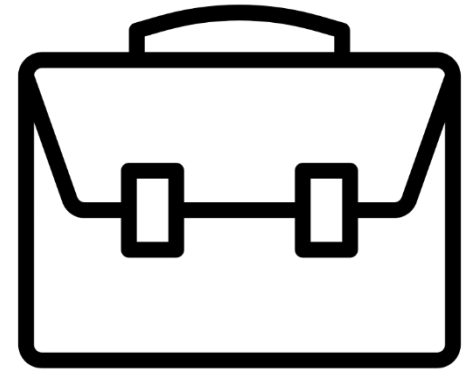
ENVIRONMENTAL ASSESSMENT FORM

Environmental Assessment (Field Investigation)		Investigated FE at a similar time as when meal was prepared or served? <input type="checkbox"/> Select one	
Date: <input type="text"/> Time: <input type="text"/> Select am/pm			
What did the cases have in common? (Check all that apply.) <input type="checkbox"/> Food <input type="checkbox"/> Food Worker <input type="checkbox"/> Equipment			
Flow Charts Flow Charts are <u>required</u> for each implicated food.		Are Flow Charts Attached? <input type="checkbox"/> Select one	
Implicated Foods (Based on EA)		Implicated Foods are foods suspected or confirmed to be directly associated with illness. Not all <i>common foods</i> are Implicated Foods. Note: If a specific food or multi-ingredient food is not implicated explain why food is the suspected vehicle in this outbreak.	
Multiple Ingredient Food – Taco Taco: Ground Beef, Cheese, Onion, Tomato, Corn Tortilla		Single Ingredient Food – Eggs Eggs, scrambled	Multiple Foods RTE Salads, Sandwiches, Chips
List the Implicated Food item(s) and the ingredients directly linked to illnesses. Follow the format of the examples listed above.			
1. <input type="text"/>			
2. <input type="text"/>			
How does the implicated animal/seafood product #1 arrive? (Select N/A if not an animal/seafood product.) Select one If Other, explain <input type="text"/>		How does the implicated plant product #1 arrive? (Select N/A if not a plant product.) Select one	
How does the implicated animal/seafood product #2 arrive? (Select N/A if not an animal/seafood product.) Select one If Other, explain <input type="text"/>		How does the implicated plant product #2 arrive? (Select N/A if not a plant product.) Select one	
Are any implicated foods or ingredients <u>imported</u> ? <input type="checkbox"/> Select one <i>If Yes</i> , describe what indicates this is an imported food (Receipts, Tags):			
1. <input type="text"/>		2. <input type="text"/>	
Food worker possible source of illness? <input type="checkbox"/> Select one		# of ill/infected food workers found: <input type="text"/>	
How was food workers' health status evaluated? <input type="checkbox"/> Select one			

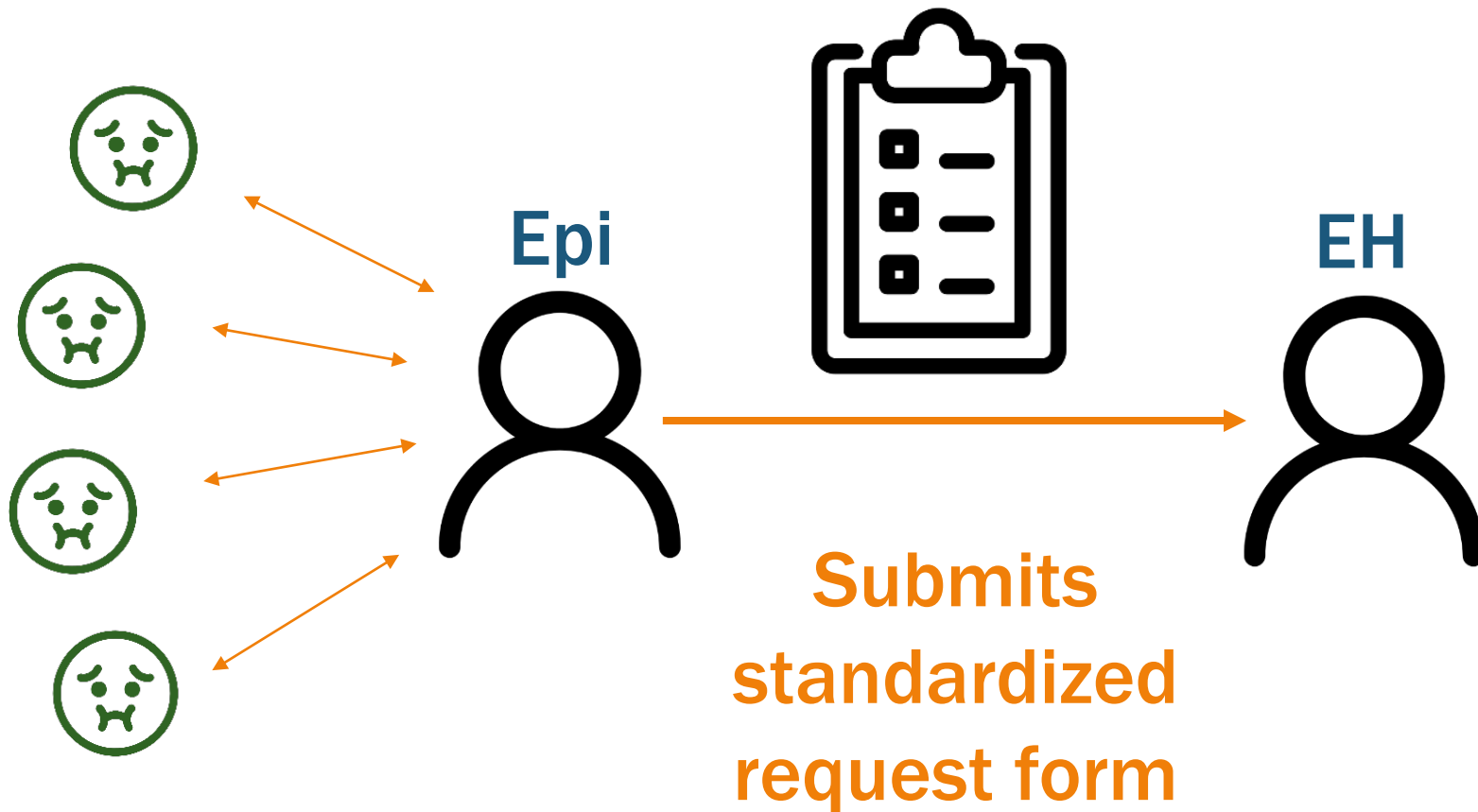


2. TOOLKIT ESSENTIALS

- ✓ **Planning checklist**
 - Guides prep for field investigation (before, during, after)
- ✓ **Organism-specific resource guide**
 - Guide to tailor investigation into CF's for typical foodborne pathogens
- ✓ **Resources for operators**
 - Includes chlorine concentrations for noro; FDA illness policy forms
- ✓ **Employee illness screening forms**
 - Self-report form in multiple languages
- ✓ **Environmental Assessment (EA) Form**
 - WA's modified version of the CDC NEARS form
- ✓ **Sampling kits**
 - Specimen kits and cooler for use if indicated



3. FIELD INVESTIGATION REQUEST

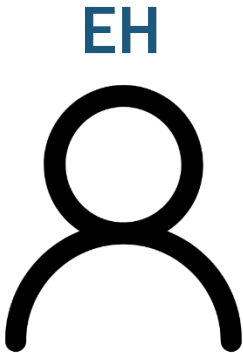
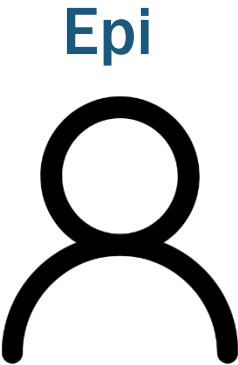


INVESTIGATION REQUEST FORM

REQUEST FOR ENVIRONMENTAL INVESTIGATION																																																																							
Request Date: 6/26/2019	Meal date and time: 6/20/19 @ 5:45 pm	Suspected organism: Salmonella	PLEASE RESPOND: <input checked="" type="checkbox"/> ASAP <input type="checkbox"/> 24 hours <input type="checkbox"/> 48 hours																																																																				
VENDOR INFO		CD EPI																																																																					
Name: Sam and Ella's Diner Address: 123 Fourth Ave City, Zip: Seattle, WA 98104		Phone: 206-477-4663 Fax: 206-295-4825 Investigator: Noel Hatley Email: Noel.hatley@kingcounty.gov																																																																					
ILLNESS SUMMARY		OTHER EPI/EH DETAILS																																																																					
# Ills/Exposed 3/4	Symptoms Diarrhea, cramps, fever	At least 3 ill (2 lab confirmed Salmonella) from 2 separate households. See 2 nd page for foods consumed.																																																																					
Onset date 6/22-6/23/2019	Incubation 24-36 hours																																																																						
Duration 2-4 days	Household <input type="checkbox"/> Single <input checked="" type="checkbox"/> Multiple																																																																						
<table border="1"> <thead> <tr> <th colspan="4">REQUESTED EH ACTIONS</th> </tr> </thead> <tbody> <tr> <td><input type="checkbox"/> Vendor contact/check-in only</td> <td><input type="checkbox"/> Norovirus Cleaning and Disinfection</td> <td><input type="checkbox"/> Documentation of workplace illness policy</td> <td><input type="checkbox"/> FDA Form 1-B Conditional Employee Reporting Agreement</td> </tr> <tr> <td><input checked="" type="checkbox"/> FBI Field Investigation</td> <td><input checked="" type="checkbox"/> Check for any known ill employees</td> <td><input checked="" type="checkbox"/> Employee GI Illness Screening Forms</td> <td><input type="checkbox"/> Obtain employee schedule for last 2 week(s)</td> </tr> <tr> <td><input checked="" type="checkbox"/> Routine Inspection</td> <td><input type="checkbox"/> Obtain list of ALL employees</td> <td><input type="checkbox"/> Obtain employee contact info</td> <td><input checked="" type="checkbox"/> Check for customer illness complaints to establishment</td> </tr> <tr> <td><input checked="" type="checkbox"/> DOH Environmental Assessment (Form II)</td> <td><input checked="" type="checkbox"/> Check for reports of vomiting/diarrhea incidents in facility</td> <td><input checked="" type="checkbox"/> Ask for total # of meal parties served on: 6/20/19</td> <td><input type="checkbox"/> Exclusion/restriction of specific employee</td> </tr> <tr> <td><input type="checkbox"/> Oyster/Shellfish Tags and temperatures</td> <td><input type="checkbox"/> Notify facility of possible website disclosure</td> <td colspan="2"></td> </tr> <tr> <td><input type="checkbox"/> Food/Environmental Samples:</td> <td colspan="3"></td> </tr> <tr> <td><input checked="" type="checkbox"/> Food flow Diagram(s):</td> <td colspan="3"></td> </tr> <tr> <td><input type="checkbox"/> Other:</td> <td colspan="3"></td> </tr> <tr> <td><input type="checkbox"/> Other:</td> <td colspan="3"></td> </tr> <tr> <th colspan="4">DISEASE SPECIFIC ENVIRONMENTAL INVESTIGATION FORMS TO TAKE WITH YOU</th> </tr> <tr> <td>Virus</td> <td>Toxin</td> <td>Bacteria</td> <td></td> </tr> <tr> <td><input type="checkbox"/> Norovirus</td> <td><input type="checkbox"/> Bacillus cereus</td> <td><input type="checkbox"/> Campylobacter</td> <td></td> </tr> <tr> <td><input type="checkbox"/> Hepatitis A</td> <td><input type="checkbox"/> Clostridium perfringens</td> <td><input type="checkbox"/> Listeria</td> <td></td> </tr> <tr> <td><input type="checkbox"/> Other:</td> <td><input type="checkbox"/> Staphylococcus aureus</td> <td><input checked="" type="checkbox"/> Salmonella</td> <td></td> </tr> <tr> <td></td> <td><input type="checkbox"/> Clostridium botulinum</td> <td><input type="checkbox"/> Shiga toxin-producing E. coli</td> <td></td> </tr> <tr> <td></td> <td></td> <td><input type="checkbox"/> Vibrio</td> <td></td> </tr> </tbody> </table>				REQUESTED EH ACTIONS				<input type="checkbox"/> Vendor contact/check-in only	<input type="checkbox"/> Norovirus Cleaning and Disinfection	<input type="checkbox"/> Documentation of workplace illness policy	<input type="checkbox"/> FDA Form 1-B Conditional Employee Reporting Agreement	<input checked="" type="checkbox"/> FBI Field Investigation	<input checked="" type="checkbox"/> Check for any known ill employees	<input checked="" type="checkbox"/> Employee GI Illness Screening Forms	<input type="checkbox"/> Obtain employee schedule for last 2 week(s)	<input checked="" type="checkbox"/> Routine Inspection	<input type="checkbox"/> Obtain list of ALL employees	<input type="checkbox"/> Obtain employee contact info	<input checked="" type="checkbox"/> Check for customer illness complaints to establishment	<input checked="" type="checkbox"/> DOH Environmental Assessment (Form II)	<input checked="" type="checkbox"/> Check for reports of vomiting/diarrhea incidents in facility	<input checked="" type="checkbox"/> Ask for total # of meal parties served on: 6/20/19	<input type="checkbox"/> Exclusion/restriction of specific employee	<input type="checkbox"/> Oyster/Shellfish Tags and temperatures	<input type="checkbox"/> Notify facility of possible website disclosure			<input type="checkbox"/> Food/Environmental Samples:				<input checked="" type="checkbox"/> Food flow Diagram(s):				<input type="checkbox"/> Other:				<input type="checkbox"/> Other:				DISEASE SPECIFIC ENVIRONMENTAL INVESTIGATION FORMS TO TAKE WITH YOU				Virus	Toxin	Bacteria		<input type="checkbox"/> Norovirus	<input type="checkbox"/> Bacillus cereus	<input type="checkbox"/> Campylobacter		<input type="checkbox"/> Hepatitis A	<input type="checkbox"/> Clostridium perfringens	<input type="checkbox"/> Listeria		<input type="checkbox"/> Other:	<input type="checkbox"/> Staphylococcus aureus	<input checked="" type="checkbox"/> Salmonella			<input type="checkbox"/> Clostridium botulinum	<input type="checkbox"/> Shiga toxin-producing E. coli				<input type="checkbox"/> Vibrio	
REQUESTED EH ACTIONS																																																																							
<input type="checkbox"/> Vendor contact/check-in only	<input type="checkbox"/> Norovirus Cleaning and Disinfection	<input type="checkbox"/> Documentation of workplace illness policy	<input type="checkbox"/> FDA Form 1-B Conditional Employee Reporting Agreement																																																																				
<input checked="" type="checkbox"/> FBI Field Investigation	<input checked="" type="checkbox"/> Check for any known ill employees	<input checked="" type="checkbox"/> Employee GI Illness Screening Forms	<input type="checkbox"/> Obtain employee schedule for last 2 week(s)																																																																				
<input checked="" type="checkbox"/> Routine Inspection	<input type="checkbox"/> Obtain list of ALL employees	<input type="checkbox"/> Obtain employee contact info	<input checked="" type="checkbox"/> Check for customer illness complaints to establishment																																																																				
<input checked="" type="checkbox"/> DOH Environmental Assessment (Form II)	<input checked="" type="checkbox"/> Check for reports of vomiting/diarrhea incidents in facility	<input checked="" type="checkbox"/> Ask for total # of meal parties served on: 6/20/19	<input type="checkbox"/> Exclusion/restriction of specific employee																																																																				
<input type="checkbox"/> Oyster/Shellfish Tags and temperatures	<input type="checkbox"/> Notify facility of possible website disclosure																																																																						
<input type="checkbox"/> Food/Environmental Samples:																																																																							
<input checked="" type="checkbox"/> Food flow Diagram(s):																																																																							
<input type="checkbox"/> Other:																																																																							
<input type="checkbox"/> Other:																																																																							
DISEASE SPECIFIC ENVIRONMENTAL INVESTIGATION FORMS TO TAKE WITH YOU																																																																							
Virus	Toxin	Bacteria																																																																					
<input type="checkbox"/> Norovirus	<input type="checkbox"/> Bacillus cereus	<input type="checkbox"/> Campylobacter																																																																					
<input type="checkbox"/> Hepatitis A	<input type="checkbox"/> Clostridium perfringens	<input type="checkbox"/> Listeria																																																																					
<input type="checkbox"/> Other:	<input type="checkbox"/> Staphylococcus aureus	<input checked="" type="checkbox"/> Salmonella																																																																					
	<input type="checkbox"/> Clostridium botulinum	<input type="checkbox"/> Shiga toxin-producing E. coli																																																																					
		<input type="checkbox"/> Vibrio																																																																					

REQUESTED EH ACTIONS			
<input type="checkbox"/> Vendor contact/check-in only	<input type="checkbox"/> Norovirus Cleaning and Disinfection	<input type="checkbox"/> Documentation of workplace illness policy	<input type="checkbox"/> FDA Form 1-B Conditional Employee Reporting Agreement
<input checked="" type="checkbox"/> FBI Field Investigation	<input checked="" type="checkbox"/> Check for any known ill employees	<input checked="" type="checkbox"/> Employee GI Illness Screening Forms	<input type="checkbox"/> Obtain employee schedule for last 2 week(s)
<input checked="" type="checkbox"/> Routine Inspection	<input type="checkbox"/> Obtain list of ALL employees	<input type="checkbox"/> Obtain employee contact info	<input checked="" type="checkbox"/> Check for customer illness complaints to establishment
<input checked="" type="checkbox"/> DOH Environmental Assessment (Form II)	<input checked="" type="checkbox"/> Check for reports of vomiting/diarrhea incidents in facility	<input checked="" type="checkbox"/> Ask for total # of meal parties served on: 6/20/19	<input type="checkbox"/> Exclusion/restriction of specific employee
<input type="checkbox"/> Oyster/Shellfish Tags and temperatures	<input type="checkbox"/> Notify facility of possible website disclosure		
<input type="checkbox"/> Food/Environmental Samples:			
<input checked="" type="checkbox"/> Food flow Diagram(s):			
<input type="checkbox"/> Other:			
<input type="checkbox"/> Other:			
DISEASE SPECIFIC ENVIRONMENTAL INVESTIGATION FORMS TO TAKE WITH YOU			
Virus	Toxin	Bacteria	
<input type="checkbox"/> Norovirus	<input type="checkbox"/> Bacillus cereus	<input type="checkbox"/> Campylobacter	
<input type="checkbox"/> Hepatitis A	<input type="checkbox"/> Clostridium perfringens	<input type="checkbox"/> Listeria	
<input type="checkbox"/> Other:	<input type="checkbox"/> Staphylococcus aureus	<input checked="" type="checkbox"/> Salmonella	
	<input type="checkbox"/> Clostridium botulinum	<input type="checkbox"/> Shiga toxin-producing E. coli	
		<input type="checkbox"/> Vibrio	

4. TEAM PREP CALL

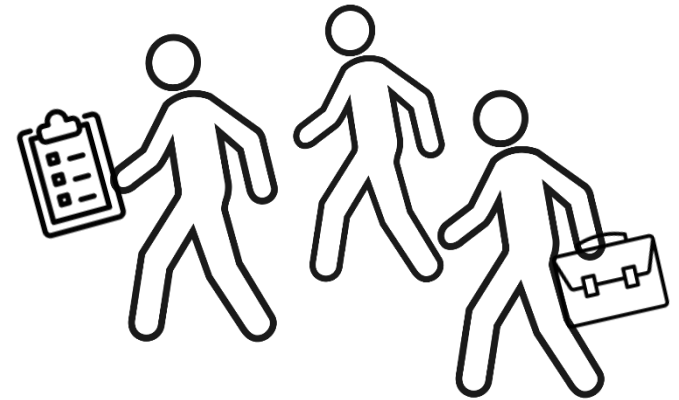


Field team
included



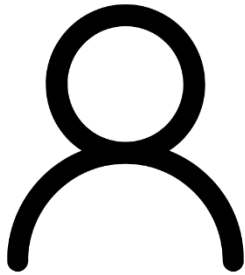
5. FIELD INVESTIGATION

SAM & ELLA'S DINER



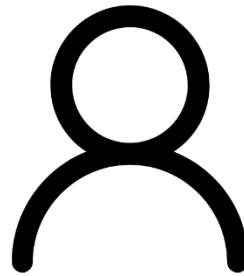
5. FIELD INVESTIGATION ROLES

EH FIIT INVESTIGATOR



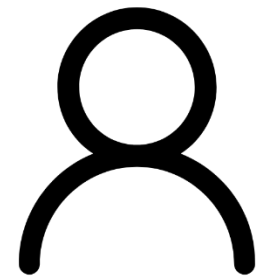
- Explains process to person in charge at restaurant
- NEARS form data
- Diffuses tension
- Collects samples (if indicated)

EH RESTAURANT INVESTIGATOR



- Conducts routine inspection, with focus on contributing factors for *Salmonella*

EPI INVESTIGATOR



- Screens staff for illness
- Observational data
- Assists EH investigators

6. TEAM FIELD CALL

Field investigation team



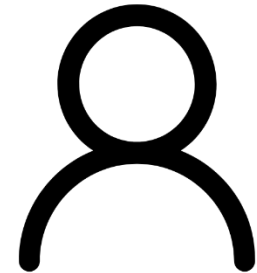
EH Restaurant Investigator



EH FIIT Investigator



EH / Epi leads



Epi Investigator

- ✓ Review field findings
- ✓ Answer questions from restaurant management
- ✓ Make decisions on immediate interventions
- ✓ Discuss sample collection

7. TEAM DISCLOSURE MEETING

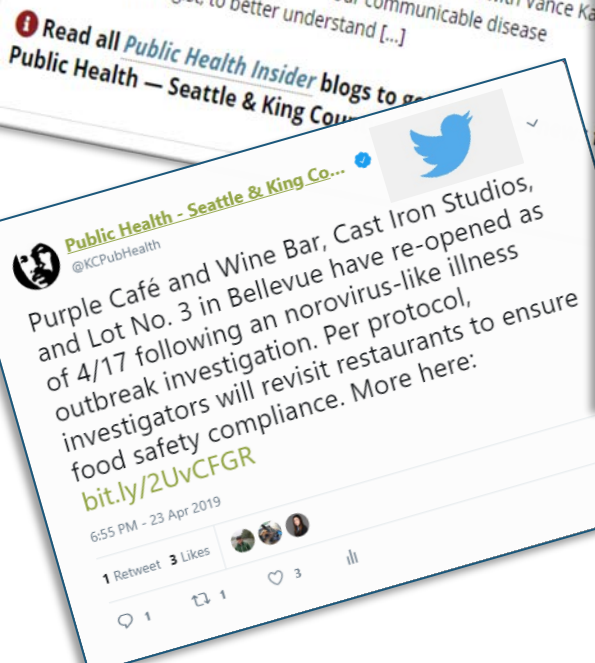
EH + Epi + Comms



Review:

- ✓ Findings from Epi, EH, and Lab
- ✓ Strength of evidence
- ✓ Interventions and remaining steps
- ✓ Need for disclosure
- ✓ Need for blog

8. PUBLIC DISCLOSURE



Foodborne illness outbreaks

Investigation summaries

- Report possible foodborne illness
- File a food safety complaint
- Food business closures

Select a tab below to display a list investigations and current state and national outbreaks:

- 2019 investigations
- 2018 investigations
- 2017 investigations
- State and national outbreaks

Raw oyster-related investigations

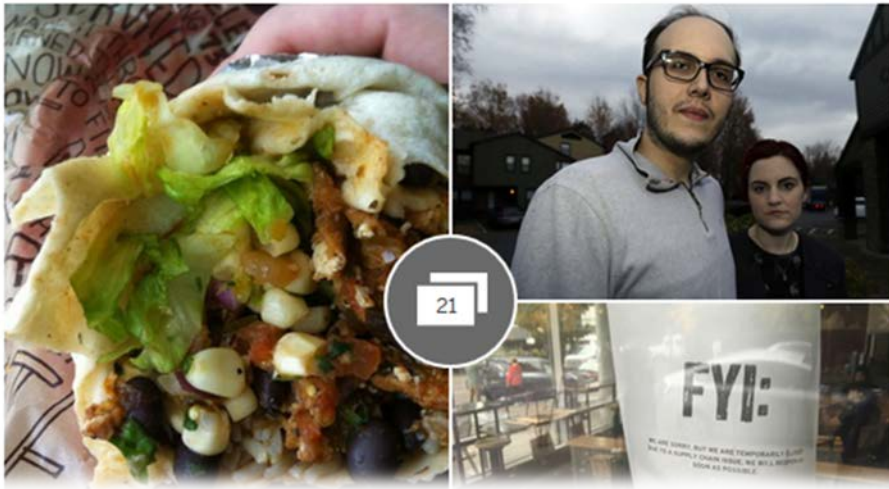
Date posted	Last updated	Food business	Suspected organism
04-17-19	04-17-19	Purple Café and Wine Bar, Cast Iron Studios, and Lot No. 3 in Bellevue	Norovirus
04-08-19	04-09-19	Dave & Buster's	Norovirus
03-20-19	03-20-19	Seafood City	<i>Grimontia hollisae</i>
01-31-19	03-13-19	La Fuente	Norovirus
01-28-19	03-13-19	Thai Woodinville	<i>Bacillus cereus</i>
01-02-19	03-13-19	Xi'an Noodles	<i>Bacillus cereus</i>

www.kingcounty.gov/outbreak

8. PUBLIC EXPECTATIONS FOR TRANSPARENCY

Chipotle involved in 4th outbreak this year that was kept secret

Updated Nov 10, 2015; Posted Nov 10, 2015



The Seattle Times

**PUBLIC
RECORD**

Health officials, who investigated the outbreak, did not inform the public. "I find that completely, unequivocally wrong," said Bill Marler, a food safety litigator in Seattle. "They have a responsibility to the public."

8. WHICH OUTBREAKS TO DISCLOSE?

Investigation led by King County, and cluster was:



CONFIRMED: FBD outbreak with lab evidence confirming the outbreak etiology



PROBABLE: FBD outbreak with observational evidence and contributing factors without lab evidence



SUSPECT [possible]: Group of cases linked by time or place without strong evidence linking to a common food

8. TIMING OF DISCLOSURE

Disclose while investigation is ongoing if:

- ✓ Risk to the public still exists
- ✓ Public can take action to protect their health
- ✓ Severe outcomes seen
- ✓ Case finding is needed
- ✓ Need to prevent or interrupt misinformation
- ✓ High profile concerns (media or political)
- ✓ Novel vehicle identified

Otherwise, disclose once investigation is complete

9. FOLLOW-UP STEPS

Follow-up site visit(s) by EH

Work with WA DOH Lab on testing specimens

Work with local, state, and federal partners

Update public disclosure with final outcomes

Complete report forms (NEARS/NORS)

10. AFTER ACTION REVIEW

What was supposed to happen?

What actually happened?

What can be improved next time?

What worked & what was challenging?



BENEFITS OF TEAM APPROACH



Many perspectives



Increased cultural competency



Delineates roles



Builds expertise



More effective & efficient



Increases trust

CHALLENGES OF TEAM APPROACH



Filling absences



Maintaining experience



**Too many cooks
in the kitchen**



**Every investigation
is unique**



**Balancing thoroughness
with efficiency**

LESSONS LEARNED

- Hold after action debriefs
- Maintain equal partnerships, not hierarchical
- Quarterly FIIT meetings and frequent trainings
 - Table top exercises
 - Case reviews
- Disclosure process is time intensive but effective
 - PH leads by speaking first, reducing misinformation
 - Decreased media calls

LESSONS LEARNED

- Identify points-of-contact for each program
- Include Epi investigator in EH field visits
- Share data across programs
- Team approach requires broad engagement
- Make time for process improvement activities
- Develop consistent tools internally and externally



THANK YOU!

Elysia Gonzales, Epidemiology Foodborne Disease Program Manager
elysia.gonzales@kingcounty.gov

Doug Dyer, Environmental Health Senior Technical Lead
ddyer@kingcounty.gov

Ki Straughn, Environmental Health Services Supervisor
kstraughn@kingcounty.gov

Kate Cole, Communications Specialist
kacole@kingcounty.gov

RESOURCES

- **Council to Improve Foodborne Outbreak Response (CIFOR):** www.cifor.us
- **FDA Retail Program Standard 5 - Foodborne Illness and Food Defense Preparedness and Response:** www.fda.gov/media/86813/download
- **Epi-Ready Team Training:** www.neha.org/professional-development/education-and-training/epi-ready-team-training
- **CDC Integrated Food Safety Centers of Excellence (COE):** www.cdc.gov/foodsafety/centers/pdfs/coe-factsheet.pdf
- **Council of State and Territorial Epidemiologists (CSTE):** www.cste.org/page/WebinarLibrary
- **Rapid Response Teams (RRTs):** www.fda.gov/federal-state-local-tribal-and-territorial-officials/national-integrated-food-safety-system-ifss-programs-and-initiatives/rapid-response-teams-rrts
- **USDA/FSIS:** www.fsis.usda.gov/wps/portal/fsis/topics/recalls-and-public-health-alerts/audience-public-health/resources-for
- **National Environmental Assessment Reporting System (NEARS):** www.cdc.gov/nceh/ehs/nears/index.htm
- **CDC National Outbreak Reporting System (NORS):** www.cdc.gov/nors/resources.html

Q&A Session





Thank you for your participation in today's sharing session!

For more information about NACCHO's Food Safety and Infectious Disease Programs, contact:

- Amy Chang (achang@naccho.org)
- Erin Laird (elaird@naccho.org)

NACCHO Food Safety Webpage:

<http://www.naccho.org/programs/environmental-health/hazards/food-safety>

NACCHO Infectious Disease Webpage:

<https://www.naccho.org/programs/community-health/infectious-disease>