



# Epi-Ready Team Training Workshop

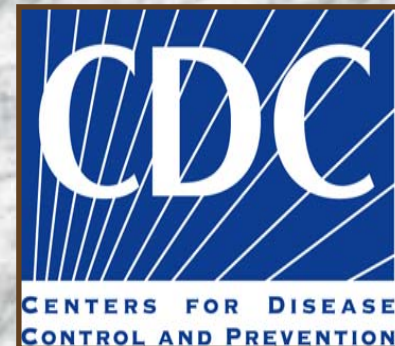




# Epi-Ready

A team-based training program on how to effectively respond to a foodborne disease outbreak.

*NSF 2008 Food Safety Leadership  
Award for Food Safety Education*



# Program Overview

- **Team Approach**  
Epidemiologists, Environmental Health Professionals, Laboratorians, Public Health Nurses, Industry QA
- **Didactic Lectures, Group Exercises, Q&A Sessions**
- **Best Practices and Local Requirements**



# Epi-Ready Table of Contents

- Module 1: Passive Surveillance
- Module 2: Outbreak Investigation
- Module 3: Environmental Assessment
- Module 4: Epidemiologic Investigation
- Module 5: Laboratory Guidance
- Module 6: Outbreak concluding Actions and Case Study

# History

- **Centers for Disease Control and Prevention – Food Safety Office**
- **October 2003 – Atlanta, GA**



# Partnerships

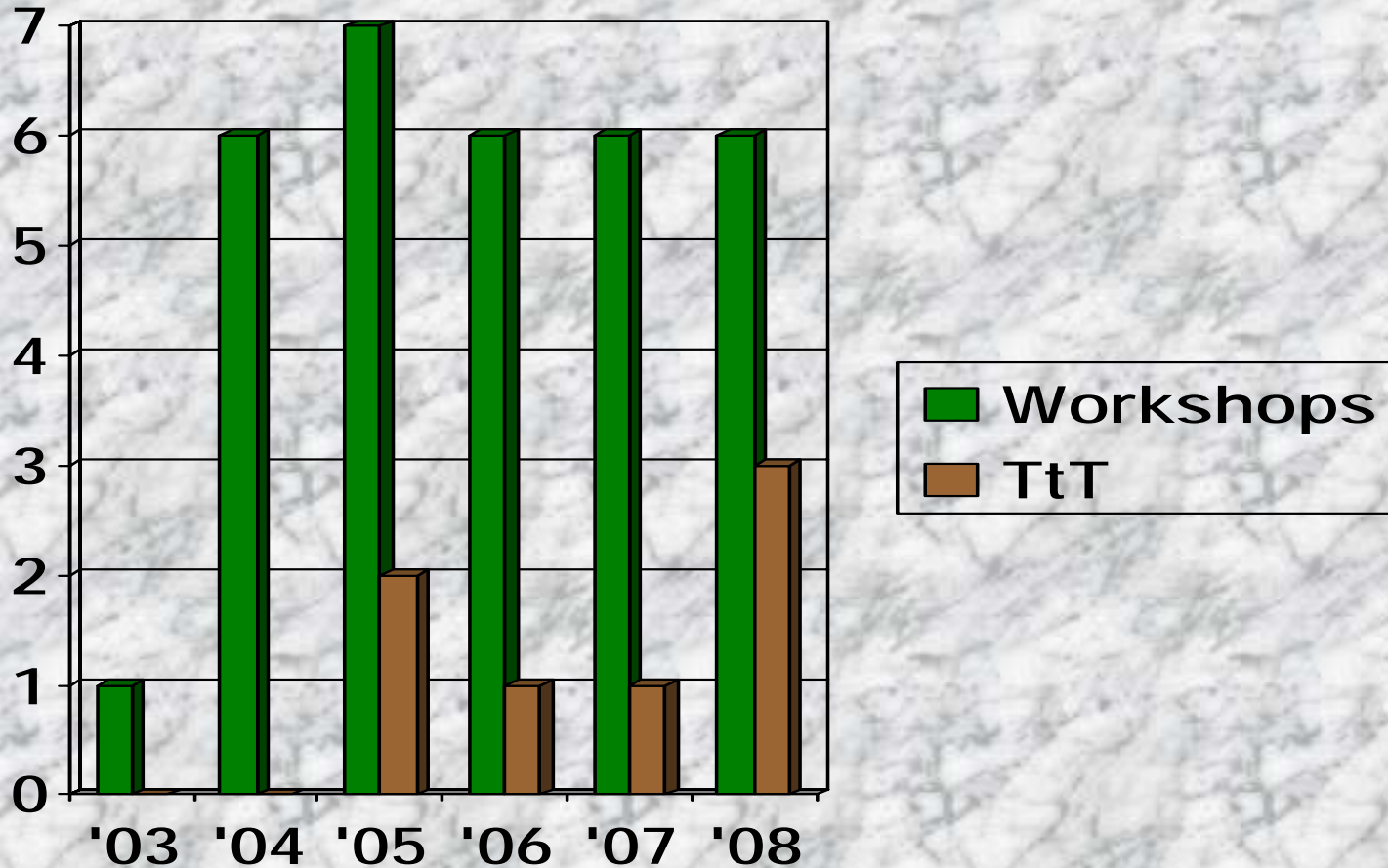
- **Federal** – CDC, FDA, USDA/FSIS  
US Coast Guard, US Navy, US Army
- **State** – MI, MA, SC, WV, VA, TX
- **County** – San Diego, Knoxville,  
San Francisco
- **Academia** – Michigan State, Tulane,  
Southern Illinois, St. Louis University,  
University of Minnesota



# Workshop Statistics

- **2003 – 1 workshop – 36 students**
- **2004 – 6 workshops – 242 students**
- **2005 – 7/2 workshops – 262 students; 52 trainers**
- **2006 – 6/1 workshops – 276 students; 22 trainers**
- **2007 – 6/1 workshops – 275 students; 24 trainers**
- **2008 – 6/3 workshops – 320 Students; 90 trainers**

# Epi-Ready Workshops

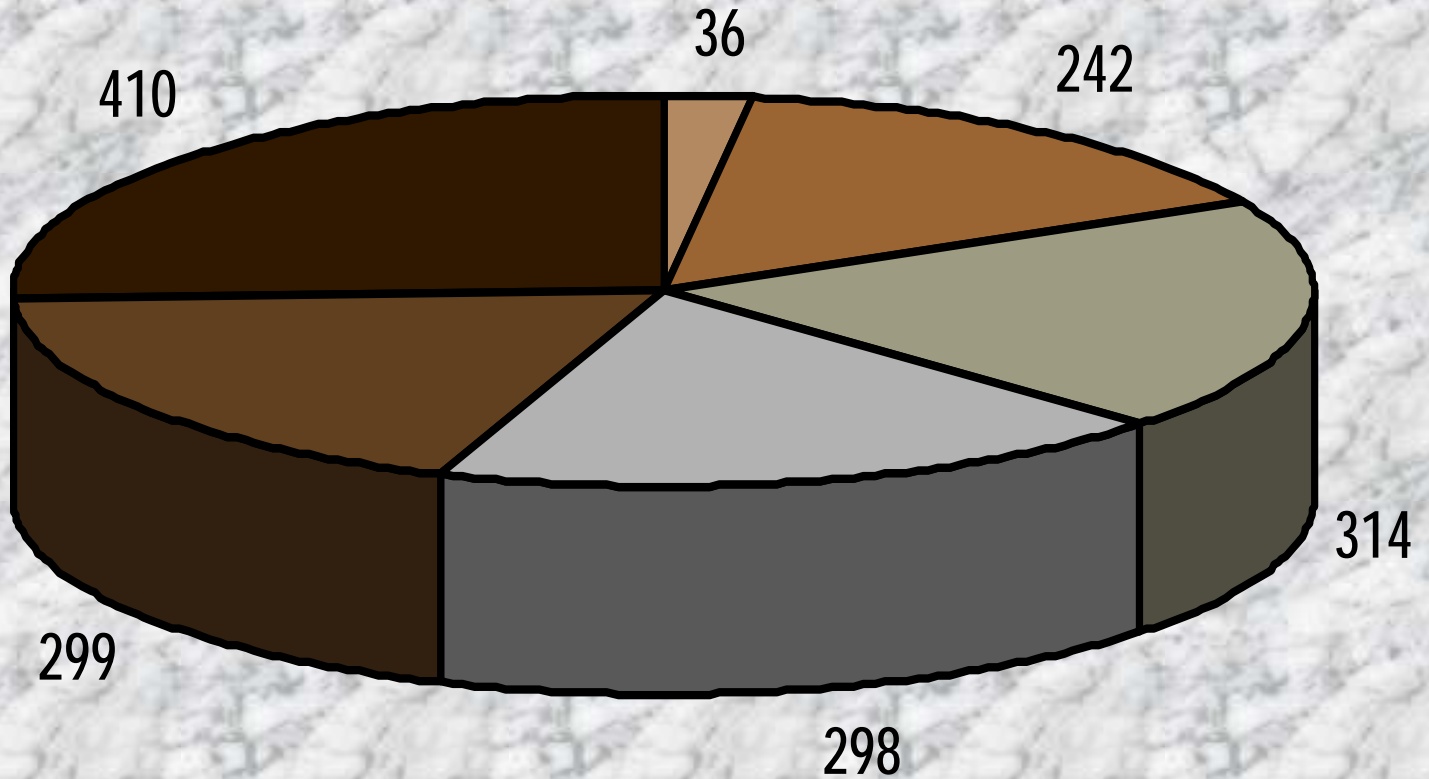






# Epi-Ready Students

**1387-Trained to Date / 1599-Trained by end of 2008**



2003 2004 2005 2006 2007 2008



# 2008 Workshops

- **Feb 5-6**                      **Washington, DC**
- **May 6-8**                      **Columbia, MO- TtT workshop**  
(1<sup>st</sup> workshop with Remote Sites)
- **June 20-21**                      **Tucson, AZ**  
(NEHA Annual Education Pre-Conference)
- **August 5-7**                      **Tampa, FL (non CDC funded)**
- **August 26-28**                      **Jackson, MS- TtT workshop**
- **October 21-23**                      **Bloomington, IL- TtT workshop**



# 2009 Workshops (to date)

- **Jan 13-14**      **Sacramento, CA**
- **April 28-30**      **Casper, WY- TtT workshop**
- **June 19-20**      **Atlanta, GA**  
(NEHA Annual Education Pre-Conference)
- **Sept 15-16**      **Portland, ME**



# Products Offered

- **Epi-Ready Team Training**
  - 2 days
- **Epi-Ready Team Training: Food Defense Module**
  - 2 ½ days
- **Epi-Ready Team Training: Train-the-Trainer**
  - 3 day
- **Epi-Ready workbook and supplies**
- **Epi-Ready Distance Learning**



# Follow Up Feedback

1. *Do you have examples of how you've applied the teamwork training?*

Our district is restructuring our epi response team to include a dedicated foodborne outbreak "sub-team" and will construct district policies and procedures specific to this team.

2. *Have you been able to provide information received from the training to others in your place of work?*

Yes. Ongoing conversation and collaboration between the epidemiologist and environmental health professionals has resulted directly from the workshop.

# Follow Up Feedback

3. *Do you have examples of putting new procedures in place (for example, surveillance activities or investigation protocols) or getting rid of old ones?*

As district epidemiologist, I am in the process of working with our EH manager and EH specialists to create a database for passive surveillance by collecting and entering consistent data on all potential foodborne illness complaints. Our goal, specifically, is to collect quality data that can be readily analyzed. Such data does not currently exist for our district unless a foodborne illness is laboratory confirmed.

# Follow Up Feedback

- The workshop was excellent and the class helped the sanitarians that attended have a better working relationship with nurses and the different roles each would have in an outbreak of a foodborne disease. As a nurse it helped me have a better understanding how sanitarians felt and their responsibilities and roles.



# Follow Up Feedback

- I have approached complaints differently. I had a food complaint about 6 weeks ago, that I used the 72 hour food history, but the person did not go to the ER for diagnosis, the person also called the food inspector and we collaborated on the issue which did not go any where. Without the training I would not have collaborated with the food inspector, and we approached the situation jointly. The training was exceptional and I now always focus on the 72 hour food history versus what was your last meal.





# Additional Projects

- **Distance Learning - Remote Site feature**
  - Primary site / 50 attendees
  - Remote site / 2-3 sites / minimum of 25 attendees each
  - Volunteer past Epi-Ready graduate at each site
- **Recruit Additional Epi-Ready instructors**
- **Continue to Integrate CDC EIS Officers into workshops**
- **Offer support for Train the Trainer graduates**
- **Share SUCCESS STORIES of Epi-Ready graduates**



# Epi-Ready Team Training Workshop

**NEHA Epi – Ready Contact:**

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*Thank you for your attention and your questions are welcomed.*