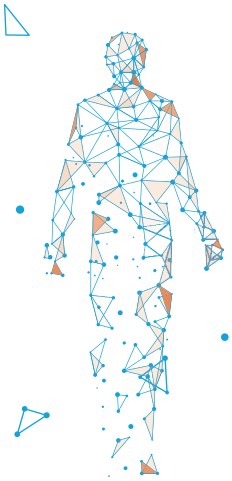
EPI-READY TEAM TRAINING:

Foodborne Illness Response Strategies



Participant Manual

The Epi-Ready Team Training reflects the collaborative efforts of many dedicated individuals and organizations over many years.

In 2002 the National Environmental Health Association (NEHA) initiated discussions with the Centers for Disease Control and Prevention (CDC) about focus group findings showing a need for more epidemiological training for environmental health specialists. These discussions evolved into creating a classroom training course for local and state public health officials involved in detecting and investigating foodborne disease outbreaks. An existing team training course, “Foodborne Illness Response Strategy for Michigan” (F.I.R.S.T.), was identified. The course had been developed by local and state food safety staff in Michigan and was based largely on the IAMFES (now IAFP) guidelines “Procedures to Investigate Foodborne Illness, Fifth Edition—1999”. A team of three trainers from the environmental health, laboratory, and epidemiology sections in the Michigan Department of Community Health and Department of Agriculture conducted F.I.R.S.T. courses throughout Michigan. In January 2003, CDC and NEHA were invited to observe a F.I.R.S.T. course in Wayne County. In March, CDC and NEHA convened a meeting of the course development committee composed of local, state and federal officials and national association staff. One of the F.I.R.S.T. trainers presented detailed information on the course to the committee. After considerable discussion, the committee agreed that F.I.R.S.T. would be an excellent model. The F.I.R.S.T. modules were then modified for national use and renamed Epi-Ready by NEHA. The pilot Epi-Ready course was conducted in Atlanta in October 2003. Subsequently, the course was conducted under NEHA’s management several times each year with funding from CDC and occasionally from other federal agencies and state preparedness programs. In 2012, the course was revised by consultant Jeanette Stehr-Green through a cooperative agreement between Council of State and Territorial Epidemiologists (CSTE) and CDC.

This 2018 edition of the course has been developed as an update to the 2012 edition by consultant Joseph Russell, contracted with CSTE. This new edition contains updated investigation methods, incorporates newly identified modules, expands written material provided to participants, and revises supporting materials for instructors.

CSTE and NEHA would like to thank the following organizations for their contributions of time and expertise to the development of this 2018 edition:

- Association of Public Health Laboratories (APHL)
- The CDC Integrated Food Safety Centers of Excellence

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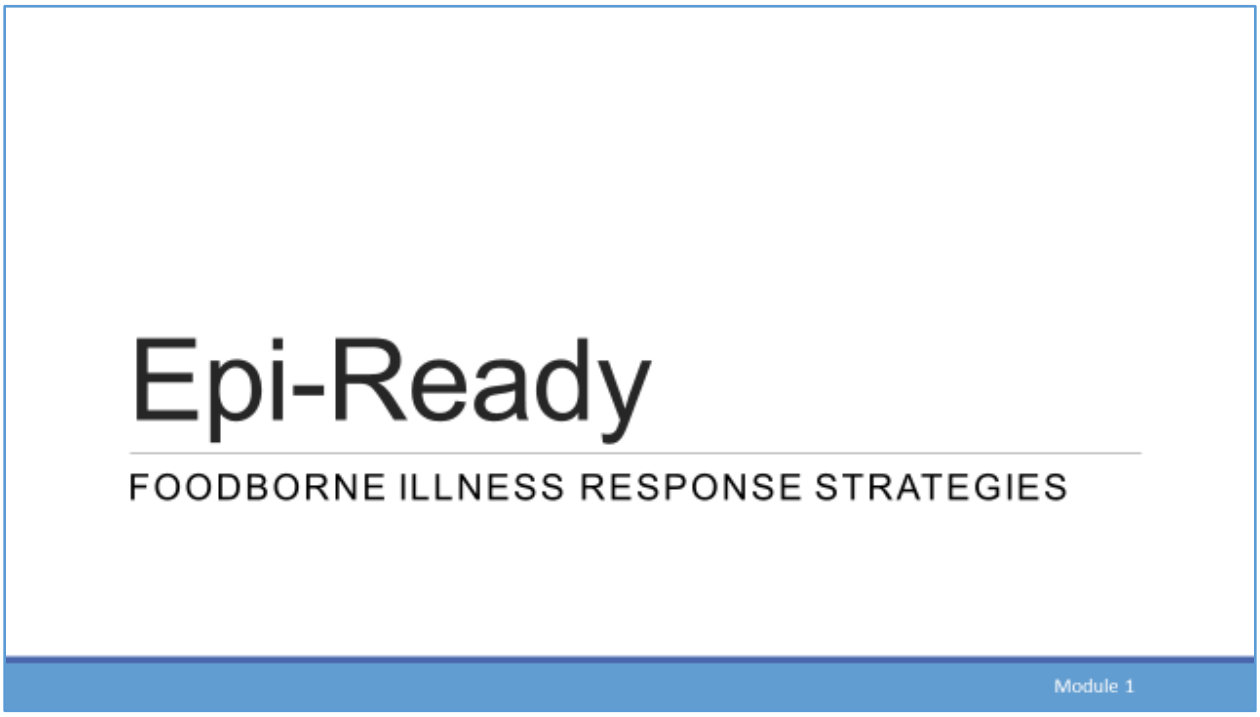
Introduction to the Course



Purpose of the Course

The goal of this training is to help members of the foodborne outbreak investigation team and others prepare for and rapidly detect foodborne disease outbreaks; quickly launch a coordinated investigation involving epidemiology, environmental health, and the laboratory; and implement control measures in a timely fashion to reduce the incidence of foodborne illness.

Overall Course Objectives

This training will help participants to:
1. Improve performance as members of the foodborne disease outbreak investigation team.
2. Develop insights into the work of other team members.
3. Improve communications with other team members.
4. Increase familiarity with other local, state and federal partners.

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Module 10

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Recommended Course Resources

- Participant's Material
- Pencil and highlighter
- Name tent cards
- Sign-in sheet
- Computer for projection
- Presentation Projector with audio or external speakers
- Projection Screen
- Black markers at each table
- Dry erase markers
- White board or easel pads
- Wireless handheld microphone

Icons

 Animated Slide. Requires mouse click to reveal additional content

 Instructor Transition

Note to Participants
Key point of instruction.

Welcome and Instructor Introductions

Welcome

- Point of Contact and invited guests
- Room/Facility logistics
- Breaks and lunch
- Distractive Activity

1-2

Activity

Take a few minute to fill out the information requested. Space is provide in the manual.

Introductions

- Name
- Title/Discipline (years of service)
- Organization
- What did you do prior to this profession?

1-3

Note to Participants

Fill in the requested material on the slide provided in the space below. When the task is complete, the lead instructor will ask participants to stand and provide their responses.

Responses to Introductory Exercise

Name:

_____

Title/Discipline (years of service):

_____

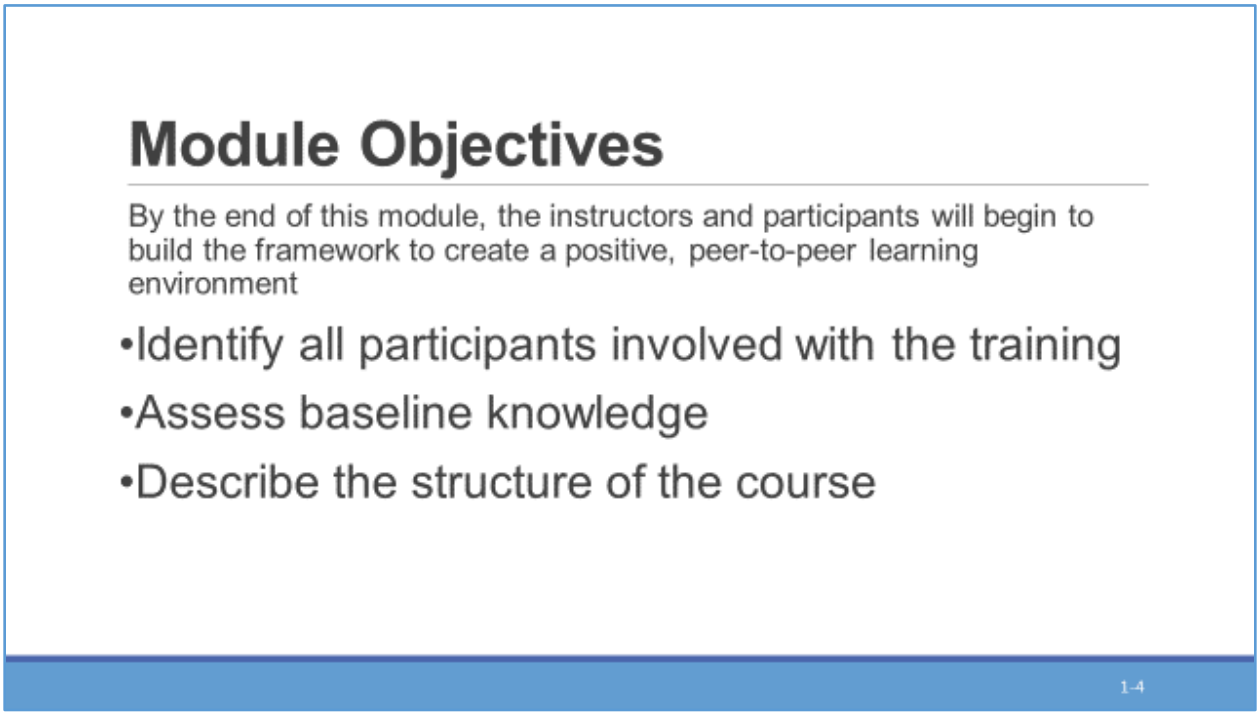
Organization:

_____

Job Prior to this Position:

_____

Module Objectives



Note to Participants
Each module will start with a module objectives slide. The module objectives slide contains the performance objective (the sentence beginning with “By the end) and the enabling or supporting objectives in bulleted format.

Performance Objective

By the end of this module, the instructors and participants will begin to build the framework to create a positive, peer-to-peer learning environment.

Enabling Learning Objective

By the end of this module, the instructors shall accomplish the following learning objectives in support of the performance objective:

- Identify the participants involved with the training
- Assess baseline knowledge
- Describe the structure of the course

Assess Baseline Knowledge

- 20-question pretest
- All questions are based on learning objectives of each module
- When you have completed the pretest, turn tent card up

1-5

Note to Participants
Please do not to write on the question sheet. Record responses on the bubble sheet. To assess baseline knowledge and knowledge gained throughout the course, do not guess if you do not know the answer and leave it blank. Pick up questions and answer sheet at the end of the module.

Responses to Pretest Questions

Question Number	Response	Question Number	Response
1		11	
2		12	
3		13	
4		14	
5		15	
6		16	
7		17	
8		18	
9		19	
10		20	

Course Goal and Agenda

Course Goal

The goal of this course is to provide you with the tools necessary to make you a better member of an outbreak response team

Course Agenda

Module	Time
Module 1 - Introductory	1.25
Module 2 – Foodborne Illness and Its Impact	1.5
Module 3 – Response Teams	1.0
Module 4 – Surveillance and Detection	1.75
Module 5 – Laboratory Investigation	1.75
Module 6 – Epidemiologic Investigation	1.75
Module 7 – Environmental Investigation	1.75
Module 8 – Multijurisdictional and Complex Outbreak Response	1.25
Module 9 – Effective Team Response	1.0
Module 10 – The Value of Reporting	0.75
Module 11 – Final Exercise	1.5
Module 12 – Testing and Evaluation	0.75

Summary

Summary

- Identify participants involved with the training
- Assess baseline knowledge
- Describe the structure of the course

Coming Up Next