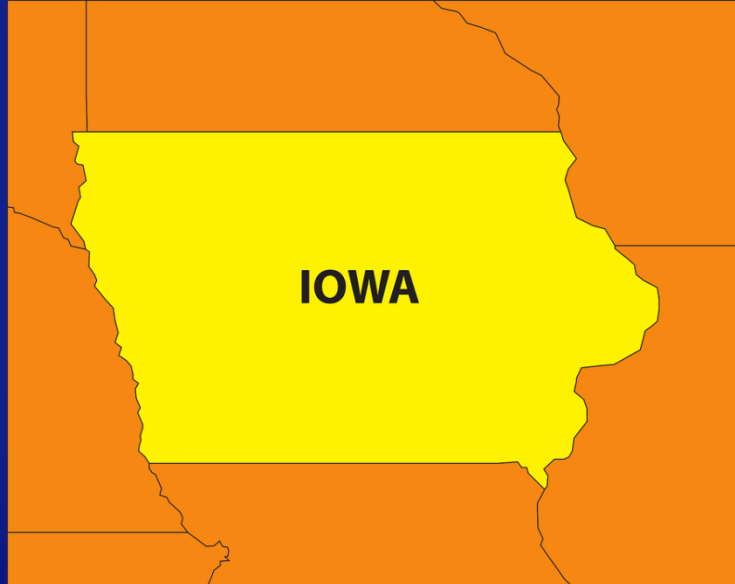


Iowa RRT Collaboration with Retail Food Program including Local Health Departments



June 2016

Steven Mandernach

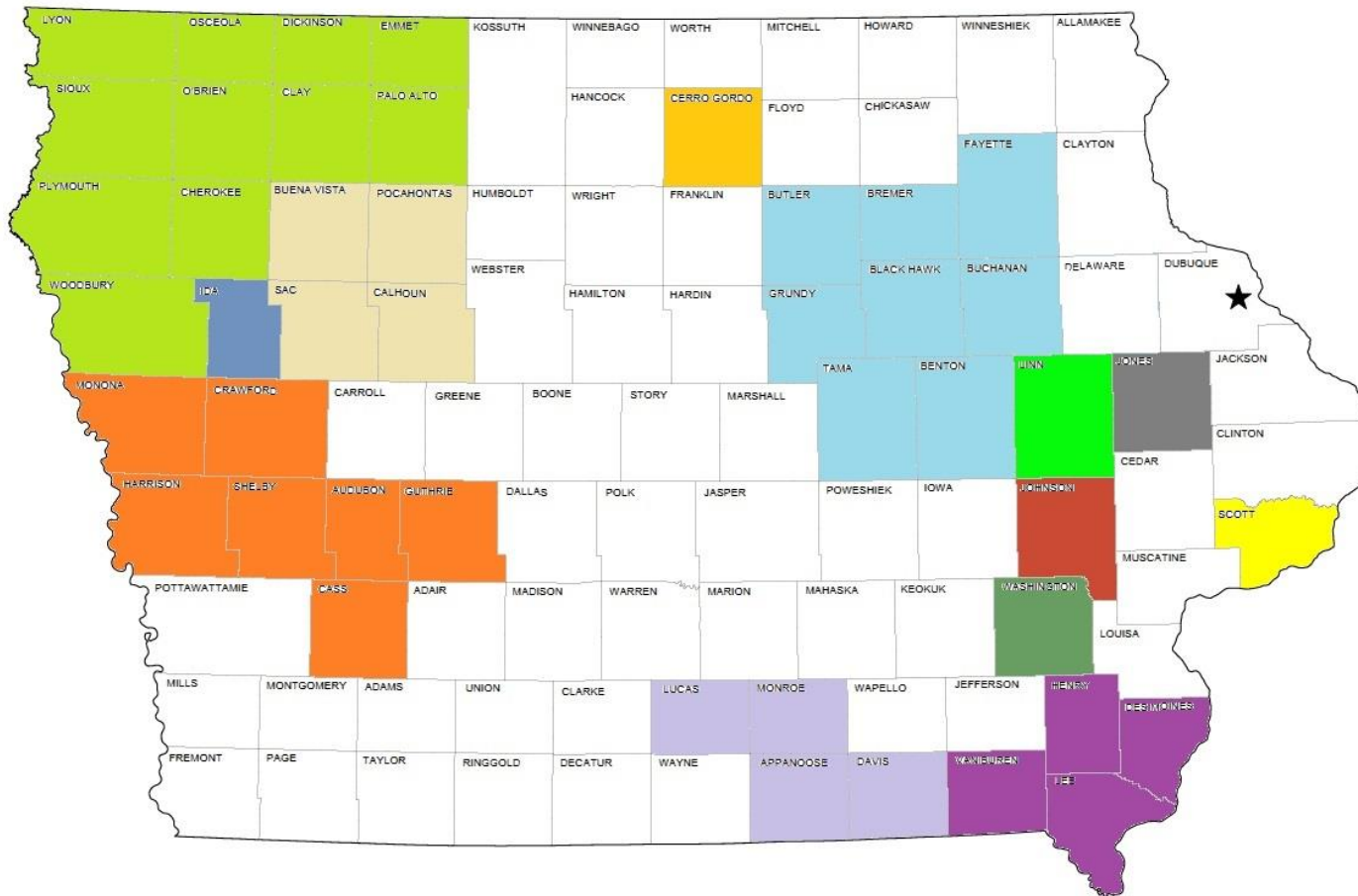
Bureau Chief for Food and Consumer Safety
Iowa Department of Inspections and Appeals

Food Regulation

Department of Inspections and Appeals has the authority to regulate and inspect all food establishments and food processing facilities.

- Director may delegate authority to local agencies to enforce retail food code
- Uniform regulations state-wide, no changes allowed at the local level.
- Delegation contract does set minimum standards including:
 - Program standards 2, 3, 4, and 6
 - Complaint investigation minimums
 - Foodborne illness investigation standards

Retail Food Inspections—June 2016



White area
state is
performing all
inspections
and
regulation

Shaded area
each color
represents a
local health
agency with
delegated
authority for
that
jurisdiction.



State and Local Role in Outbreak

- State or local health responsible in that county provides direct environmental investigation
- Epidemiology function
 - Local function of the 101 local health departments.
 - Iowa Department of Public Health assists:
 - surge capacity
 - technical assistance, and
 - coordination for multi-state or Iowa multi-jurisdictional outbreaks.

Additional Collaboration

- Pre-2016
 - Included local health departments in FDA-RRT sponsored Epi-Ready Course
 - Included local health departments in RRT sponsored Traceback Course
 - Added local health department representative to RRT Coordinating Council



Additional Collaboration

- 2016
 - Iowa State University 2.5 day sampling and food microbiology staff to all state and local agency food staff
 - Statewide implementation of NEARS, including training, data system reporting
 - Implementation of an Lm sampling at retail program statewide
- 2016-18—Series of 12 regional based foodborne illness exercises with local health departments.

Situation

- 12/15/14- Notified by Iowa Department of Public Health of potential outbreak.
 - 5 out of 6 reported *Salmonella* Enteritidis cases had one common restaurant in their food history.
 - The cases were from a neighboring state, and happened to dine at the location while in the area for cross-state rivalry football game Thanksgiving weekend.



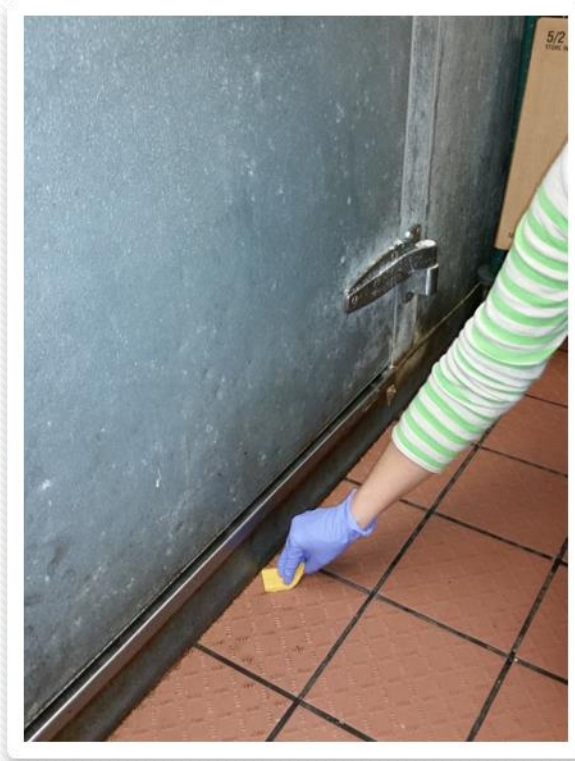
Investigation

- Local contracting health agency followed State's guidelines for a possible Foodborne Outbreak and state's informal coaching:
 - Conducted routine inspection
 - Inquired about complaints received
 - Collected information on any employee illness and their work schedules
 - Asked about any unusual occurrences during the outbreak timeframe

Investigation Continues

- 12/16/14- Conference call with
 - Iowa Department of Public Health (epidemiology),
 - Iowa Department of Inspections and Appeals (environmental),
 - Local contracting health agency (environmental),
 - Local health agency (epidemiology), and
 - State Hygienic Laboratory.
- 12/18/14- Another potential case involved
- State recommended pursuing environmental sampling. Local contracting agency agreed.
- 12/19/14- 24 State sent an experienced team lead and worked together with two local contracting agency staff to collect environmental samples.

Environmental Sampling



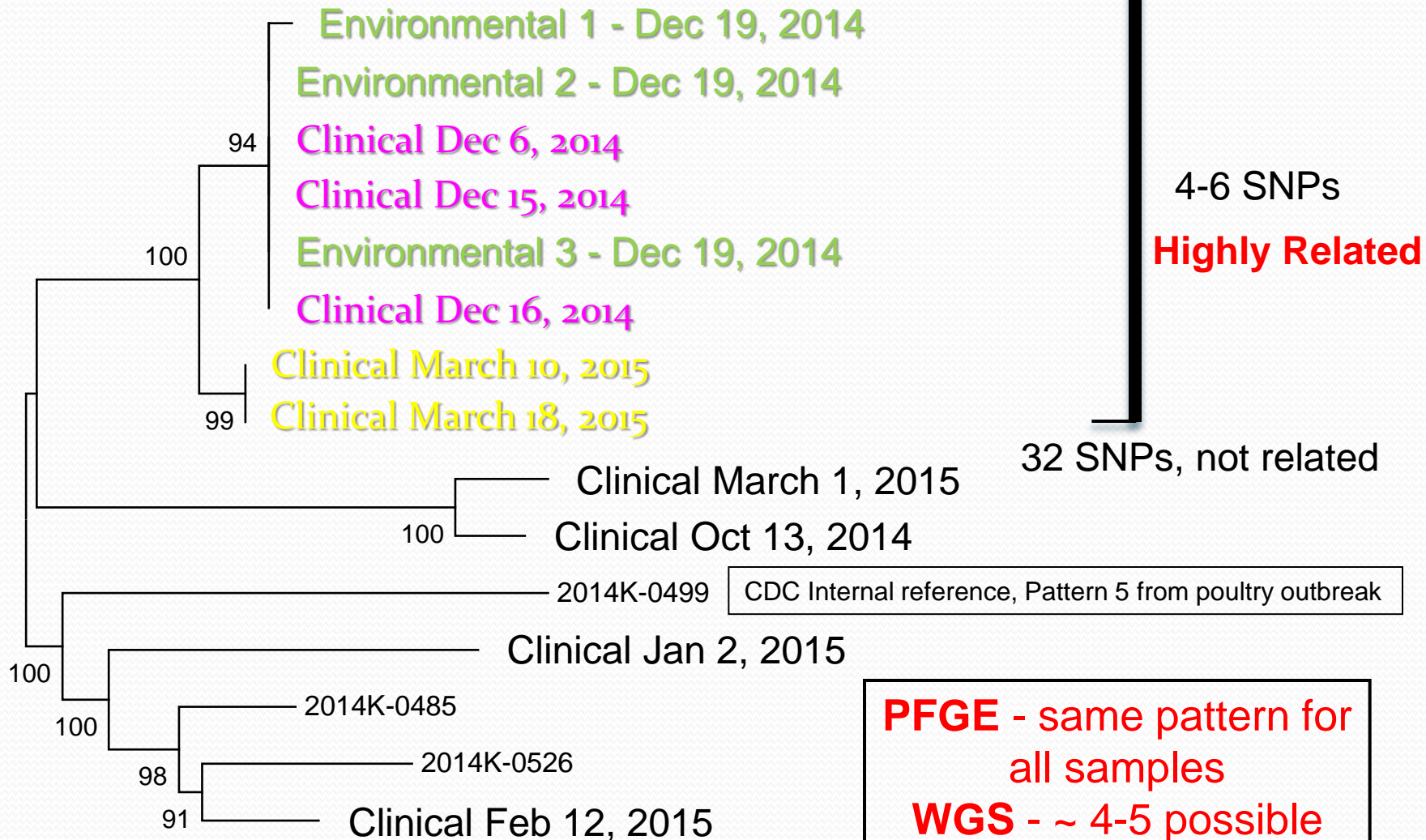
The Results

- 12/22/14- Received preliminary lab results indicating 2 samples tested positive for Salmonella
- Informed restaurant management of preliminary results
- Restaurant began cleaning and sanitizing in areas of concern
- 1/2/15- Confirmation from lab that samples from patients and environmental samples were indistinguishable (a match) of *Salmonella* Enteritidis.

PFGE Analysis



Whole Genome Sequencing



Analyses performed by Eija Trees (CDC)

Areas that tested positive



Salmonella Clean-up

- Restaurant did their own cleaning and sanitizing
- They then decided to take it a step further and hired an outside company to clean and disinfect the entire kitchen and all equipment
- 2/10/15- Collected additional samples, making sure to test areas that came back positive
- 2/12/15- All samples came back negative

RRT Benefits to Retail Food Program

- Environmental sampling
- All major outbreaks and incidents are a joint local and state response
- This is one example, but this joint process using skills set across sectors is our new norm
- This is only example of this collaboration
- RRT training opportunities have expanded state and local health department's ability to respond to illnesses



RRT Benefits Retail Food Program

- Greater coordination between epidemiology staff and environmental health
- Better coordination of illness complaints resulting in the identification of more outbreaks
- RRT funds funded genome sequencer for use in all outbreaks in Iowa
- Better training on sampling and illnesses
- Implementation of NEARS system statewide