

Rapid Response Team (RRT) Program Update

**AFDO Food Emergency Response & Outbreak Committee
June 10, 2018**

Priscilla Neves, CSO
OP Division of Standards Implementation

If you're not familiar...

We are a FDA/state cooperative agreement program to develop and maintain RRTs

5 'legs' of the RRT

FDA District

Laboratory

Epidemiology

Food Program

Feed Program



Our Goal: Improve the effectiveness of multi-jurisdictional food/feed emergency responses with the ultimate objective of *reducing the time from agency notification to implementation of effective control measures*

What's new with RRTs...

- RRT 5 Year Plan: 2018-2022
- 2017 Edition of the RRT Best Practices Manual
- RRT Capability Assessment Tool (CAT) data for the 2016-2017 grant year
- After Action Exchange
- Speed dating recordings

If you want to read more about the work accomplished by RRTs in 2017, check out our RRT Year in Review – 2017 Annual Report!

- Posted in FoodSHIELD (RRT member access only)
- Or email Priscilla.Neves@fda.hhs.gov or Travis.Goodman@fda.hhs.gov for a copy

2018-2022 RRT 5 Year Plan

Program Objective	Description & Outcomes
RRT Maintenance and Continuous Program Improvement	<p>Maintain and document RRT maturity, performance, and growth</p> <ul style="list-style-type: none"> ▪ RRTs maintain high skill levels and appropriate capacity levels for responding to food contamination events, taking steps to maximize sustainability of key resources. ▪ RRTs employ a continuous process improvement approach to response by identifying strengths and opportunities for improvement within the current system and implementing improvement plans where needed.
Innovation, Integration, and National Capacity/Capability Development	<p>Advancing national capacity and capabilities for response to food contamination events</p> <ul style="list-style-type: none"> ▪ RRTs actively seek out and test new techniques, approaches, tools and resources to improve response capabilities, with a focus on minimizing time from agency notification to implementation of effective control measures. ▪ RRTs proactively contribute to building capacity and capabilities within the greater food safety regulatory/public health community.
Gathering and Sharing Data to Support Prevention	<p>Learning from past outbreaks and contamination events to prevent recurrence</p> <ul style="list-style-type: none"> ▪ Contributing factors and environmental antecedents are consistently identified, documented and shared following food contamination events. ▪ Contributing factors and environmental antecedents are used to inform prevention activities.
Communicating RRT Impact	<p>Transparency of RRT Best Practices & Accomplishments</p> <ul style="list-style-type: none"> ▪ RRT Program objectives and outcomes (projects, investigations) are clearly communicated and readily available to internal and external program stakeholders. ▪ The RRT Manual reflects current best practices and new investigation resources/tools and is readily availability to all food safety stakeholders.

The RRT Best Practices Manual (2017 Edition)

1. Working With Other Agencies*
2. Federal-State Cooperative Programs
3. Industry Relations
4. Exercises (new, 2017 Edition)*
5. Tools for Program Analysis & Improvement: CIFOR
6. Food Emergency Response Plan
7. Communication SOPs*
8. Incident Command System*
9. Training
10. Tracebacks*
11. Joint Inspections & Investigations
12. Environmental Sampling*
13. Recalls
14. After Action Reviews
15. Metrics

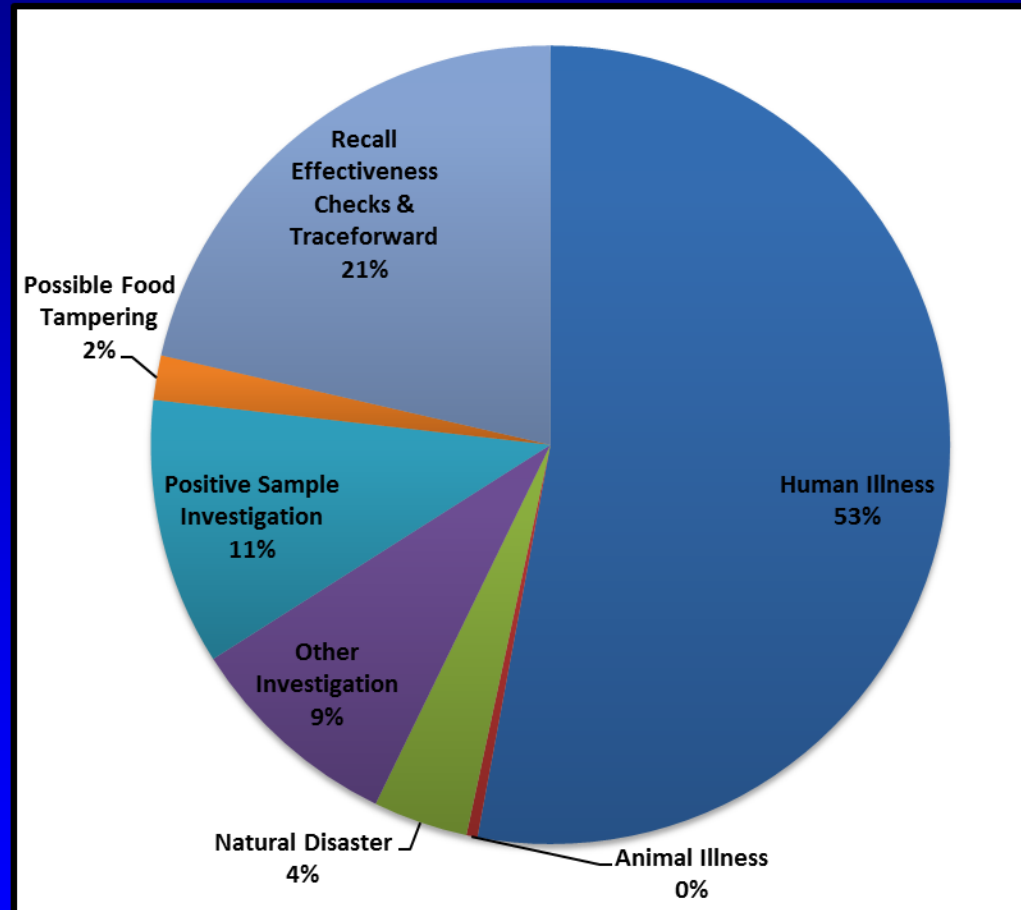
**Chapters revised in the 2017 Edition;
the Exercises Chapter is new to
the 2017 Edition*

Now publicly posted & available through AFDO!!!

- [RRT manual on AFDO](#)
- [RRT manual on FDA.gov](#)

A look at the 2017 RRT CAT Data

- **444 incidents investigated**
 - 416 responses (94%)
 - 28 activations (6%)
- **Human illness or outbreak linked (53%)**
- **Positive sample investigation (11%)**
- **Recall effectiveness checks & traceforward (21%)**
- **Other (15%)**

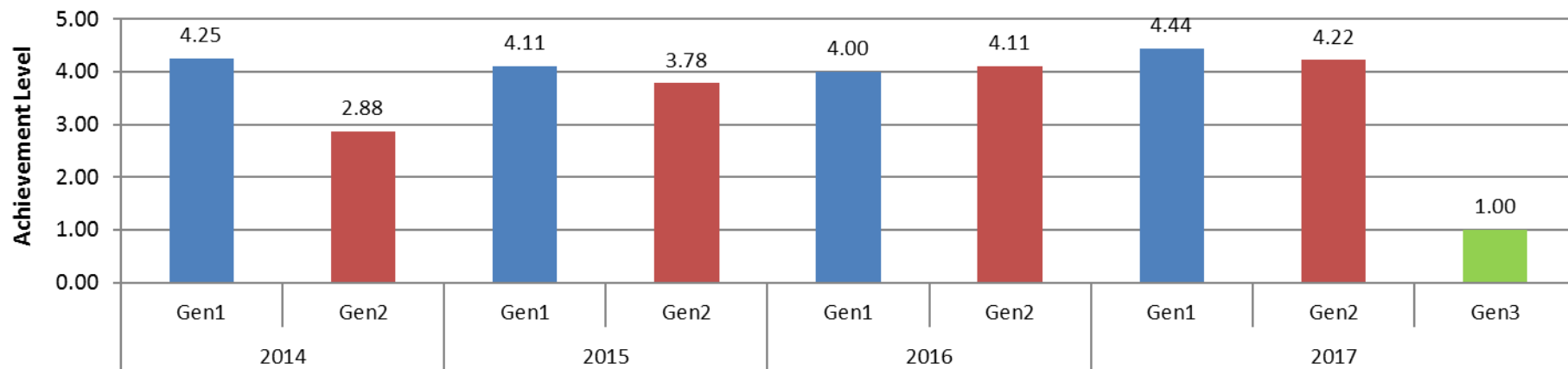


20 RRTs reporting data from the Sep2016-Aug2017 grant year

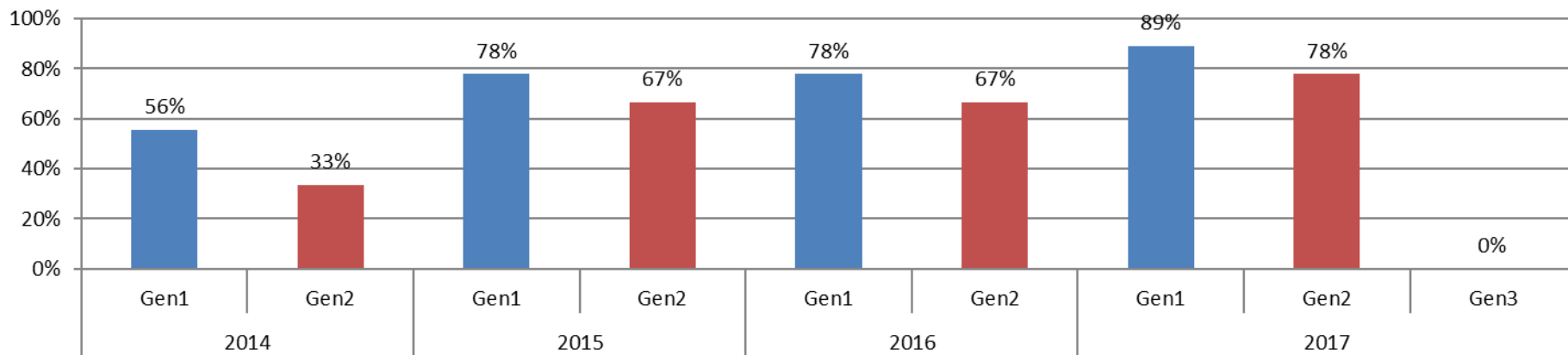
Commitment to Continuous Process Improvement: For Stronger Teams & Prevention

Example: AARs

Increase in Average AAR Capability by RRT Cohort, 2014-2017



Increase in Frequency & Consistency of Conducting AARs by RRT Cohort, 2014-2017



The After Action Exchange (AAX)

- AAX is a searchable database of AARs/IPs from food and feed contamination events and exercises
 - Access is limited to government agencies
 - Users can:
 - **Facilitate their own AAR process:** create events, conduct a hotwash, upload AARs/IPs
 - **Learn from past events/AARs:** search the database, read AARs, conduct data analysis
- Development of AAX is funded via FDA cooperative agreement with FPD
- Will be available as an app in FoodSHIELD
 - Anticipated to go live early summer 2018

1 Add Event Details 2 Add Hotwash 3 Add Improvement Plan / After Action Report

* Name

Insert the formal name of event. See naming convention recommendations.

Start date

End date

* Event type

Participating States

Indicate which states/territories were involved in the event. If federal agencies were involved, select 'Federal'

* Core capabilities

Core Capability

[List with descriptions](#)

Select...

Remove

Add another row

Threat or Hazard

Scenario

Insert a brief overview of the event, including scenario impacts (2-3 sentences)

Event Sponsor/Lead
Agency for Incident
Coordination

Insert the name of the sponsor organization, as well as any grant programs being utilized, if applicable

Event Point of
Contact(s)

Indicates Primary POC. Drag and sort a POC to the first of the list to designate primary POC.

Recommend limiting selections to 1-2 persons, selecting those who are most appropriate to answer questions about the event.

NOTE: Selecting additional POCs beyond yourself (as the event creator), will grant those POCs edit/write access to this event, provided they have a 'Data Entry' level account. If you wish to grant someone edit/write access to this event and they do not have a 'Data Entry' level account, please email nels7581@umn.edu.

Save and View Event Summary

Save and Continue

Back to Events

Create an event in AAX –
3 step process

[Back to Event](#)

Create a customized hotwash survey (sent out electronically)

[Preview Survey](#)[Instructions](#)

Toolbox

 Header Text Label Paragraph Line Break Dropdown Tags Checkboxes Multiple Choice Text Input Number Input Multi-line Input Rating Date Web site Range

After Action Review

You have been invited to complete this hotwash survey due to your involvement in this response. Please complete this survey by end of day on May 22nd, 2018. Feedback is valuable and will be used to improve future responses. Thank you for your participation!

Please complete sections of the survey below as applicable to your involvement in the response.

Environmental Investigation Activities

This includes the ability to recommend and implement strategies for illness prevention. Activities to assess include control measures implemented (embargo, recall, seizure, stop sale, facility closure, etc), on-site facility investigations (inspections and/or environmental assessments), and traceback/traceforward, as applicable.

Performance rating for this component of our response:

- ☐ Performed without challenges
- ☐ Performed with some challenges
- ☐ Performed with major challenges
- ☐ Unable to be performed
- ☐ No opinion

Strengths noted during the exercise/incident

Improvement areas noted during the exercise/incident



Events > RI RRT/ Norovirus/ Seafood Bar A/ May 2018

Example of an event
created in AAX – AAR/IP
not done yet

RI RRT/ Norovirus/ Seafood Bar A/ May 2018

[Edit Event](#)[Delete Event](#)

Event Dates May 01, 2018 0001 to May 11, 2018 2359

Scope This exercise is a(n) unintentional contamination event - with illnesses linked, planned for 10 days, 23 hours, and 58 minutes at *[location not specified]*.

Mission Area(s) *Not available*

Core Capabilities Environmental Investigation Activities Information Sharing Laboratory Testing Public Health Surveillance and Epidemiological Investigation

Threat or Hazard Foodborne Illness Outbreak

Scenario On May 1st, 2018, CFP received an illness complaint from the owner of an establishment who stated that he received two illness complaints from separate parties. It was determined that 7 individuals were ill from 3 different parties who had dinner at Seafood Bar A the evening of April 28th, 2018. An inspector was sent to the establishment on May 1st and the establishment had voluntarily closed for the evening. Norovirus cleaning procedures were provided and the establishment performed a thorough cleaning. On May 2nd inspectors were sent to the establishment for an outbreak investigation, where employee contact information and work schedules were collected. On May 2nd, CAIDE interviewed ill individuals and employees. Suspect exposures of cases include lobster rolls, salad, and garnishes from cocktails. It was determined that a bartender was ill on April 29th. He stated that his 13 month old son became ill with gastrointestinal symptoms the morning of April 28th. This individual submitted a stool sample and this tested positive for norovirus. All 7 ill individuals had a cocktail. The bartender stated he does not use gloves when garnishing cocktails. On May 10th, CFP conducted an environmental assessment. In a wrap-up meeting on May 11th, this was determined to be a foodborne outbreak with C10, bare-hand contact by a food worker expected to be infectious, as a contributing factor.

Sponsor RI RRT/ Rhode Island Department of Health

AAR / IP *No after action report / improvement plan available*

Hotwash & Participant Feedback Summary

[Develop Hotwash](#)[Export Responses](#)[Send Survey](#)

Participants: 10 Completed: 9 Pending: 1 Unsent: 0

Improvement Plans

[Add Plan](#)

There are no improvement plans

Improvement Plans

Events

Search for events by keyword.

Keyword

salmonella

Search

Search improvement
plans and events by
keyword phrase

Event	Scenario	Sponsor	Location
Salmonella Typhimurium 09 Recall and Operation Restore - Joint Food Emergency Operation and Restoration	striving for preparedness excellence by analyzing North Carolina's response to the Salmonella	NCD&CS, NCDENR, NCWRC, NCPH, NCEM, and Local Health Departments	North Carolina
2008-2009 Salmonella Typhimurium Outbreak Response	This report reviews CDC's response to Salmonella Typhimurium outbreak in 46 states and Canada over	Center for Disease Control and Prevention (CDC)	46 states and Canada
RI RRT/ Salmonella Enteritidis/ Chicken (suspected)/ Aug 2017	On 8/2/17, an investigation was initiated which concluded in 8 individuals with salmonellosis closely linked through WGS or epidemiological evidence. Seven individuals had a shared chicken exposed at Blue Kangaroo restaurant in RI and one individual was lost to follow up. CFP conducted an onsite investigation and an environmental assessment at Blue Kangaroo. There were no conclusive findings related to contributing factors.	RI RRT/ Rhode Island Department of Health	Rhode Island
September 5 test	Salmonella Typhimurium test hazard	Dustin	Minneapolis Minnesota

RRT F2F 'Speed Dating' Recordings

Spread the word!



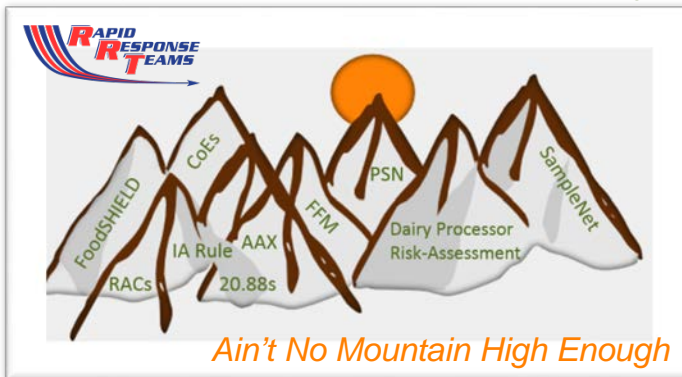
12 videos

10 minutes each

Download handouts

Find them in the FoodSHIELD Training App!

Brought to you by the Rapid Response Teams (RRT) Program

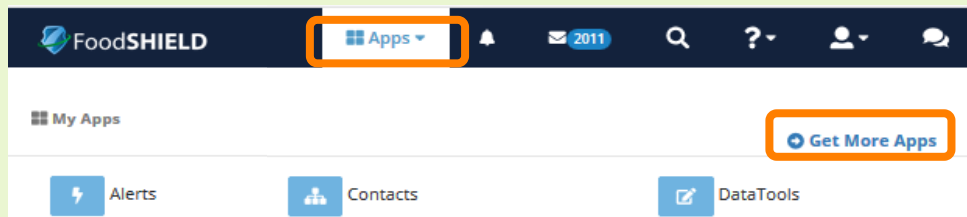


Ain't No Mountain High Enough

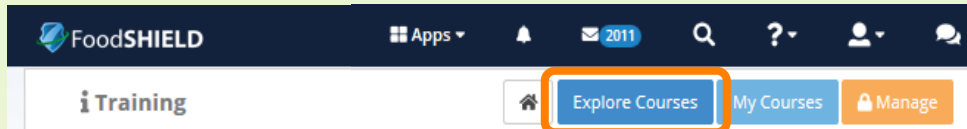
From the December 2017 Face to Face Meeting (Denver, CO)

Add the Training App to Your FoodSHIELD Account

1. Log into FoodSHIELD; Go to "Apps" then "Get More Apps"



2. Add the Training App to your account and open it
3. After the Training App is added to your account, you can find it under 'Apps' on the main menu bar (top of screen)
4. Once in the Training App, search for videos under 'Explore Courses'

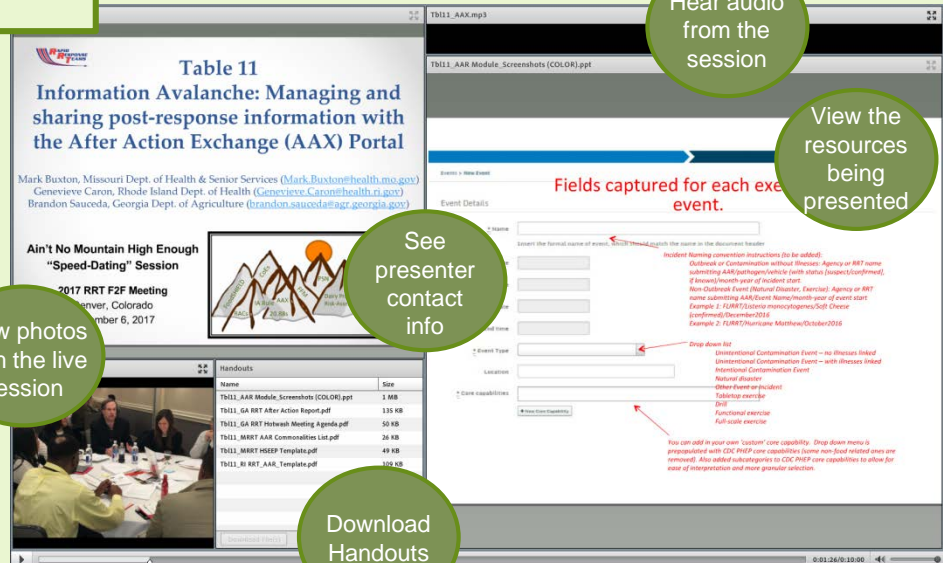


Questions? Need Help? Reach Out!

Priscilla Neves (Priscilla.Neves@fda.hhs.gov)

Lauren Yeung (Lauren.Yeung@fda.hhs.gov)

The Videos



The Topics

- Integrated Food Safety Centers of Excellence
- Say Cheese!! A snapshot of MDARD's Dairy Processing Self-Assessment tool
- Solving the Mystery of Joint Investigations
- Sample Chain-of-Custody Considerations
- Partnership & Cooperation for IA Rule Implementation
- It's a Recall, not Rocket Science
- FoodSHIELD For You: What's New?
- Recall Audit Check Just in Time Training Module
- FSIS Tackling Outbreaks Through Traceback
- After Action Exchange (AAX) Portal
- SampleNet: Sharing violative sample information across state lines
- Root Cause Analysis: A systematic way to solve problems

RRT Speed Dating