



Cornell CALS
College of Agriculture and Life Sciences



New York Integrated Food Safety Center of Excellence (NY CoE) EH Trainings Toolkit

Resources for epi/EH staff who investigate enteric disease clusters

Food Safety CoE Core Curriculum The epidemiology and environmental health core curriculums offer curated collection of training designed to address the epidemiology and environmental health competencies developed by the Food Safety CoEs. The outbreak team core curriculum is for public health professionals needing a high-level overview of foodborne outbreak investigations. These trainings blend epidemiology and environmental health skills, emphasizing a team based approach. Whether you're involved with detecting, investigating, or responding to foodborne illness outbreaks at local or state levels, the core curriculums will equip you with the knowledge and skills necessary to uphold the highest professional standards.

Sampling 101: How to Find Pathogens in Food Facilities - Food Safety Centers of Excellence (CoE) This webinar provides an essential introduction to best practices for environmental sampling during outbreak investigations, using real-world examples to illustrate key concepts. Discover the critical role of environmental assessments and sampling in pinpointing sources of foodborne illness outbreaks.

Environmental Sampling Quick Train Videos - Food Safety Centers of Excellence (CoE) These videos are to be used as a supplement to previous environmental investigation trainings and to provide short refreshers in an easily accessible video format. They provide an overview of best practices for how to (i) prepare for sampling, (ii) choose sampling sites, and (iii) collect samples from establishments during an environmental investigation. General considerations for sampling for specific pathogens (i.e., Listeria and Salmonella) are also discussed.

Product Sampling 101 Quick Train - Food Safety Centers of Excellence (CoE) Understanding food product sampling is crucial in establishing links between foodborne illness cases and potential sources. When a sampled product tests positive for a pathogen of interest, results can be compared with patient data, enabling public health agencies to swiftly identify outbreak sources. This quick train video offers an essential introduction to food product sampling and equips environmental health specialists with fundamental knowledge on food product sampling during foodborne illness outbreak investigations. This knowledge forms the foundation for more advanced outbreak investigation skills.

Interviewing Food Workers During Outbreak Investigations - Food Safety Centers of Excellence (CoE) This training equips environmental health professionals with best practices for interviewing food workers and managers during a foodborne illness outbreak investigation. Featuring a recorded webinar by Professor Martin Wiedmann from Cornell University and a just-in-time refresher video, this course offers essential guidance for effective outbreak response.

[3 C's of Listeria: Characteristics, Contamination, and Control - Food Safety Centers of Excellence \(CoE\)](#) This 90-minute webinar was hosted by the Maryland Department of Health and was offered in partnership with the NYCoE. This webinar provides an overview of the characteristics for minimizing contamination and the control of Listeria. The contents of the webinar are targeted for public health investigators of retail as well as manufactured foods.

[Pining for a Common Source: Foodborne Illness Outbreak Investigation - Food Safety Centers of Excellence \(CoE\)](#) This case study provides participants with the opportunity to apply the concepts learned in CDC's Environmental Assessment Training 102 (EATS). This interactive learning experience is based on an actual 2011 Salmonella outbreak investigated by the New York State Department of Health. Designed for state and local public health agency staff, this case study bridges the gap between theoretical knowledge and practical application in foodborne outbreak investigations.

[HACCP Principles for Food Service and Retail Establishments - Food Safety Centers of Excellence \(CoE\)](#) This 45-minute educational video overviews basic Hazard Analysis and Critical Control Points (HACCP) Principles that form the basis for several Food Safety Management Systems. It focuses on applying HACCP principles in Food Service and Retail Establishments. The video reviews Good Retail Practices, Good Manufacturing Practices, and other Pre-Requisite Programs that create a solid foundation for an effective HACCP plan. The video details the seven HACCP principles and provides specific examples and formats of successful HACCP plans in Food Service and other Retail Establishments.

[What to look for: Pathogen specific considerations for investigating foodborne illness outbreaks - Food Safety Centers of Excellence \(CoE\)](#) In this series of 7 short (~10-20 min) asynchronous quick train videos, we discuss pathogen specific considerations that are relevant for environmental health investigators to evaluate when investigating foodborne illness outbreaks linked to local establishments.

[Investigating and Preventing Raw Milk Outbreaks an Expert Webinar - Food Safety Centers of Excellence \(CoE\)](#) Gain insights into raw milk-related foodborne outbreaks with our webinar featuring Dr. Martin Wiedmann from Cornell University. Learn about: unique challenges in outbreak investigations; proper sample collection techniques, including "milk socks"; and effective prevention strategies. Includes an expert panel Q&A with state health officials from New York, Maine, and Pennsylvania. Understand the health risks associated with raw milk consumption and its potential impact on consumer trust and dairy farm viability.

[Epi-Ready Team Training - Food Safety Centers of Excellence \(CoE\)](#) Epi-Ready is a comprehensive two-day training that will build your team's capability to respond to foodborne illness outbreaks rapidly. The curriculum teaches public health professionals how to efficiently identify and investigate outbreaks through coordinated efforts between epidemiology, laboratory, and environmental health teams. Through interactive exercises and discussions, participants learn investigation best practices, cross-disciplinary coordination, and evidence-based control measures.

[Enteric Disease Outbreak Data Analysis Training](#) This interactive, self-study course designed for local and state health department staff will provide training on the data analysis portion of an event-based enteric disease outbreak investigation. The modules will cover foundations of creating line lists, epidemic curves, case definitions, and performing data analysis for a cohort study. Modules can also be used for just-in time-trainings during outbreak investigations.

[Showcasing Online Foodborne Illness Complaint Systems](#) This 60-minute webinar showcases a variety of online foodborne illness complaint systems. Speakers from the Maryland, Rhode Island, Utah, and Wisconsin Departments of Health share the successes of their systems, including how they support enteric disease response and best practices for implementation.

[Salmonella Serovar Wiki](#) This Wiki provides public health professionals with a centralized resource for Salmonella serovar information, including their likely sources, geographic distribution, previous outbreak histories, associations with human illnesses, and specific genomic characteristics. This resource is designed to support both epidemiologists and environmental health professionals in their investigations. Epidemiologists can utilize the Wiki to generate hypotheses about outbreak sources, identify geographical origins of Salmonella isolates, and develop more comprehensive investigation questionnaires. Environmental health professionals can use the information to help inform their investigations, particularly when combined with other evidence such as interview results. The Wiki provides valuable context about common sources and ecological niches for specific serovars, which can help guide sampling strategies.

[Listeria Fact Sheets](#)

These fact sheets were developed by the New York Integrated Food Safety Center of Excellence (NY CoE) in collaboration with the Maryland Department of Health to aide retail food service facilities and food processing environments in understanding the dangers of *Listeria monocytogenes* and to assist with identifying ways to reduce the risk of transmission within these settings. Guidance documents are offered in a variety of non-English languages.

To contact the NY CoE for assistance, send an email to:

paula.pennell-huth@health.ny.gov

All-CoE products and trainings available at:

<https://foodsafetycoe.org/>

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