Massachusetts Department of Public Health Food Protection Program MHOA Annual Meeting 2022

Online Resources for Foodborne Illness Investigations and Continuing Education

Page Name	Search Terms	Page Contents	URL
Food Protection Program	Mass.gov "Food Protection Program"	Food Protection Program home page	https://www.mass.gov/orgs/ food-protection-program
Food Safety	Mass.gov "Food Safety"	Food Protection Program directory of all pages	https://www.mass.gov/food- safety
Foodborne illness forms	Mass.gov "Foodborne illness forms"	 Foodborne illness complaint worksheet Stool collection for bacteriology testing Environmental sample submission form Foodborne illness investigation task list HACCP risk assessment form National Environmental Assessment Reporting System (NEARS) 	https://www.mass.gov/lists/foodborne-illness-forms#foodborne-illness-complaint-worksheet-
Retail food	Mass.gov "Retail food"	 News and updates DPH Regulation and FDA Code Food Code Guidance Inspection tools Mobile Food Guidance Non-Permanent Temporary Food Guidance Residential Kitchen Guidance Supplemental Guidance Resources in Massachusetts Other food safety resources on the web 	https://www.mass.gov/lists/ retail-food

Foodborne illness investigations	Mass.gov "Foodborne illness investigations"	 Food Poisoning: What is it and how to report it in MA Characteristics of common bacterial foodborne pathogens Characteristics of common viral and parasitic foodborne pathogens Food code requirements on employee health Foodborne illness forms Foodborne Illness Investigation and Control Manual Fact Sheets on Infectious Diseases Related resources 	https://www.mass.gov/lists/f oodborne-illness- investigations
Foodborne Illness Investigation and Control Manual	Mass.gov "Foodborne Illness Investigation and Control Manual"	 Introduction Chapter 1: History and Trends Chapter 2: Disease Characterization and Pathogenesis Chapter 3: Foodborne Illness Surveillance Chapter 4: Investigating Foodborne Illness and Outbreaks Chapter 5: The Epidemiologic Investigation Chapter 6: Electronic Reporting and Surveillance System Chapter 7: Conducting an Environmental Investigation Chapter 8: When There Are Sick Food Employees Chapter 9: Working with the State Public Health Laboratory Chapter 10: Summarizing the Investigation 	https://www.mass.gov/lists/f oodborne-illness- investigation-and-control- manual
MAVEN Tip Sheet: Creating Foodborne Illness Complaint Events	Google.com "MAVEN help foodborne illness"	 When to Create an FBI Complaint Resources How to Create an FBI Complaint 	http://www.maven- help.maventrainingsite.com/ pdf/FBI%20Complaint%20Tip %20Sheet.pdf
National Environmental Assessment Reporting System (NEARS)	Google.com "CDC NEARS"	 Registration Participants Publication Study Findings Using NEARS Data NEARS FAQs What Are Environmental Assessments? What Are Contributing Factors? Resources 	https://www.cdc.gov/nceh/ehs/nears/index.htm#print

Environmental Assessment Training Series (EATS)	Google.com "NEARS EATS"	 CEUs – EATS 101 CEUs – EATS 102 	https://www.cdc.gov/nceh/e hs/elearn/eats/index.html
Foodborne Illness Outbreak Resource Library	Google.com "foodborne illness resource library"	 Outbreak Investigation Basics Quick Training Robust Training Tabletop Exercises and Case Studies Interviewing Pathogen Specific Guidance Collecting Samples Communication After Action Reports 	https://www.retailfoodsafet ycollaborative.org/tools/foo dborne-illness-outbreak- resource-library/