

Iowa RRT Collaboration with Local Health Departments

February 2016

Melanie Harris

Iowa RRT and Foodborne Illness Response Coordinator
Iowa Department of Inspections and Appeals

Food and Lodging Regulation in General

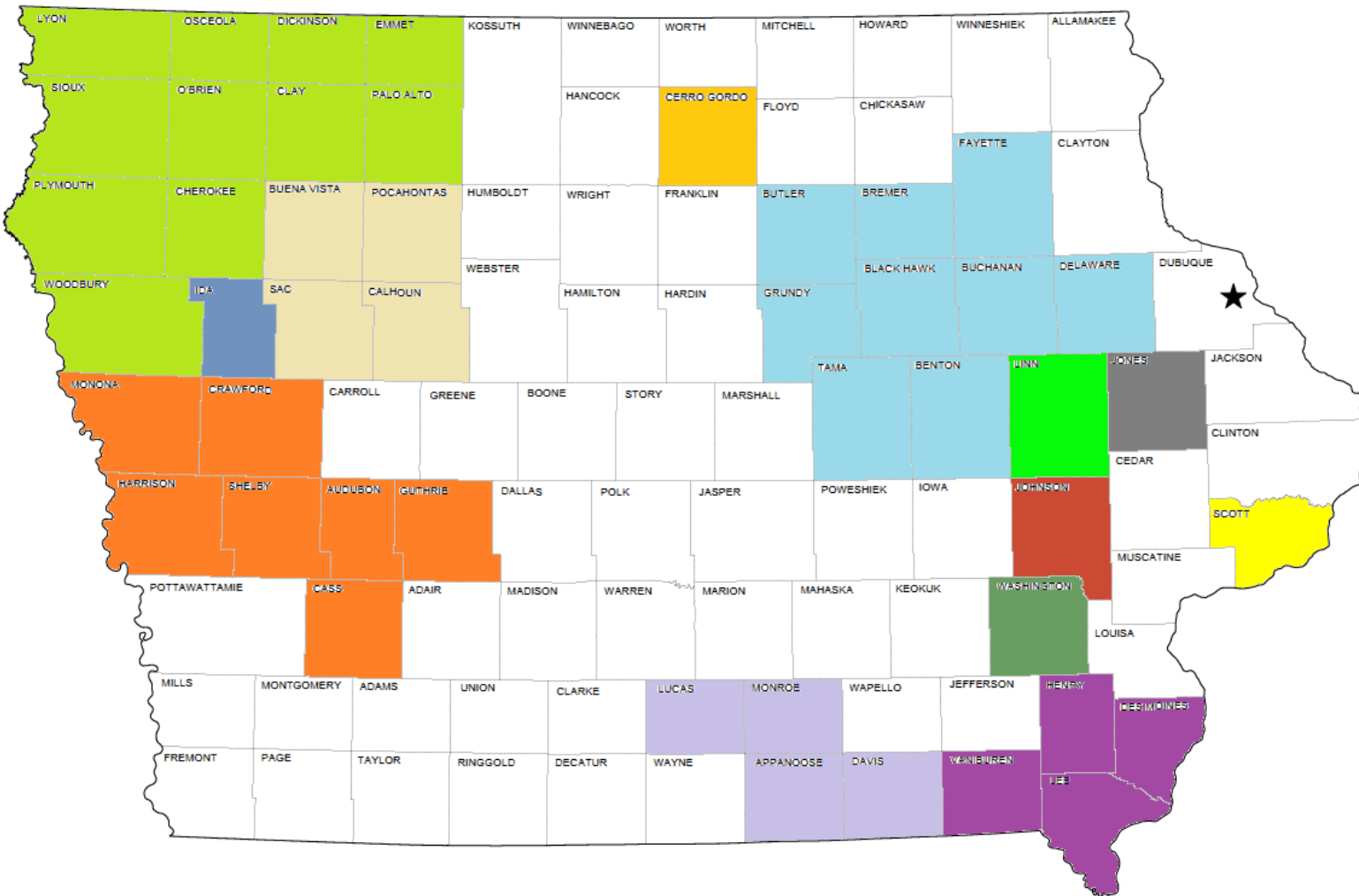
Department of Inspections and Appeals has the authority to regulate and inspect all food establishments, food processing facilities, and lodging establishments.

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

Retail Food Inspections—Feb 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.



Retail Food Inspections—Feb 2016

- State directly performs inspections in 53 of 99 counties (2004 state inspected 19 counties), including the state's largest metro area (Des Moines).
- 14 local health agencies perform inspections under a contractual delegation agreement in 1 city and 46 of the 99 counties.
- The number of local health departments participating in the food program is going down.

State and Local Role in Outbreak

- Retail regulatory authority--State provides direct service and investigation in outbreaks in the direct state inspected region.
- Retail regulatory authority--Local contracting health agency provides direct investigation for outbreaks in contracted regions.
 - State provides technical assistance and surge capacity.
- Epidemiology function is a local function of the 101 local health departments.
 - Iowa Department of Public Health helps for surge capacity, technical assistance, and coordination for multi-state or Iowa multi-jurisdictional outbreaks.

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.
- Environmental Health Specialist conducted inspection at restaurant.

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.

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
- No additional illnesses reported

Summary

- Environmental sampling skills learned via the state through the FDA Manufactured Foods Contract and RRT program
- Leverage state and local government team to provide expertise and just-in-time training
- 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.