

Oral Culture Learning Project

Train the Trainer



- 2016 FDA Grant – 5 years
- Dr. Donna Beagle research

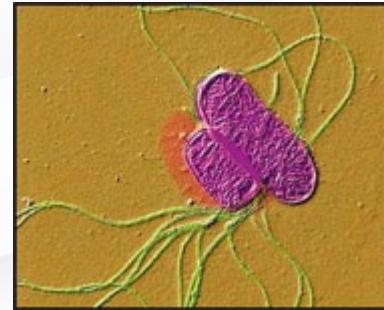
Visual vs Print



Before

Bacteria and Viruses

- Bacteria
 - E.coli 0157:H7
 - Salmonella
 - Staphylococcus
 - Listeria
 - Campylobacter
- Viruses
 - Hepatitis A
 - Norovirus



Salmonella



Listeria



E.coli



Norovirus

Before

Print Culture Quiz Question

Circle your answers on the answer sheet provided.

1. Bare hand contact with ready-to-eat foods must be avoided to prevent the transfer of viruses and bacteria, which may cause foodborne illness. Which is the correct way to handle ready-to-eat food when serving?
 - a. Touching a sandwich with your hands.
 - b. Holding a cookie with a spatula.
 - c. Cutting fresh produce for a salad using a knife and a cutting board only.
 - d. Taking a slice of pizza with your hands.

A



B



C



D



Name: _____

Chose the correct answer

1

A

B

C

D

2

A

B

C

D

3

A

B

C

D

4

A

B

C

D

5

A

B

C

D

6

A

B

C

D

7

A

B

C

D

8

A

B

C

D

9

A

B

C

D

10

A

B

C

D

11

A

B

C

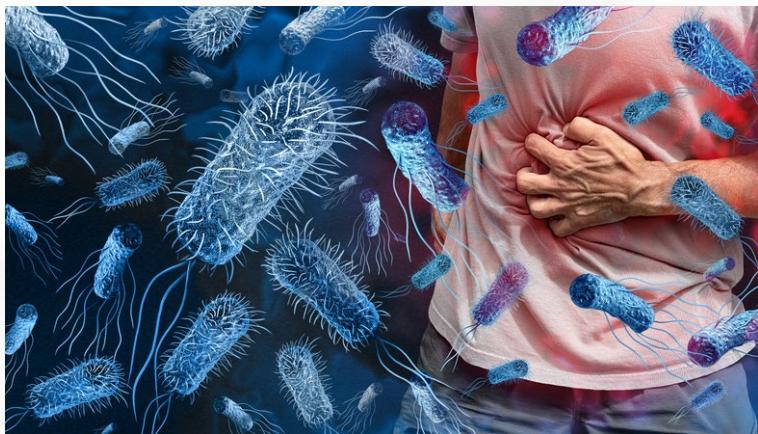
D

Clase Unica

- Es presentada en su restaurante
- Interactive
- Factores de riesgo de enfermedades transmitidas por los alimentos
- Examen Antes y Despues para medir el conocimineto



Unique Class







- 1st Follow up (6 months)
- 2nd Follow up (1 year)
- 3rd Follow up (1.5 years)
- 4th Follow up (2 years)

Food Safety Classes from 2010 - 2013

Language	Lowest	Highest	Average
Spanish	40%	75%	58%
English	60%	100%	91%

- 20 Restaurants
- 274 Participants

Average PRE-TEST score 65%
Average POST-TEST score 93%

Participants still employed at the same restaurant who took the first class

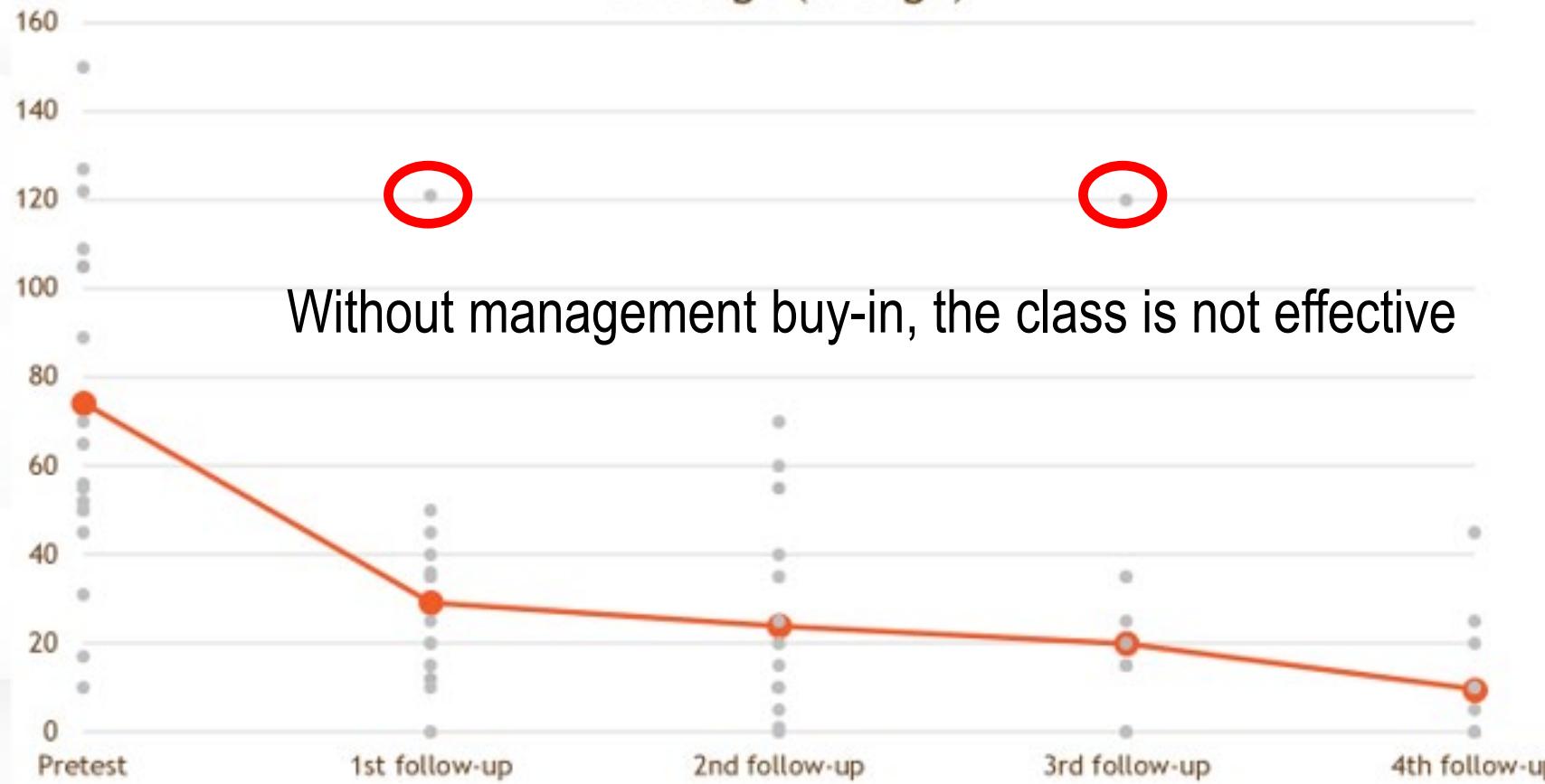
18 Participants

OCL DATA

Mean test scores, OCL participants overall and by language



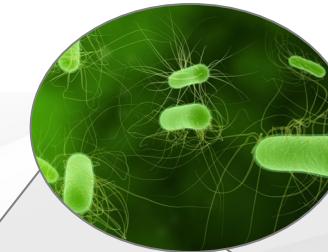
Inspection scores over time, by facility (gray) and overall average (orange)





Brianna Kriefall
3 years old

60



Train the Trainer



BOULDER COUNTY
PUBLIC HEALTH

Food Safety Class



Opportunity for a healthy life.

BOULDER COUNTY
PUBLIC HEALTH

Train the Trainer Food Safety Class



Opportunity for a healthy life.

TRAIN THE TRAINER PRESENTATION NOTES



BOULDER COUNTY
PUBLIC HEALTH
Opportunity for a healthy life.



BOULDER COUNTY
PUBLIC HEALTH

Food Safety Test



Opportunity for a healthy life.



BOULDER COUNTY
PUBLIC HEALTH

Train the Trainer Food Safety Test



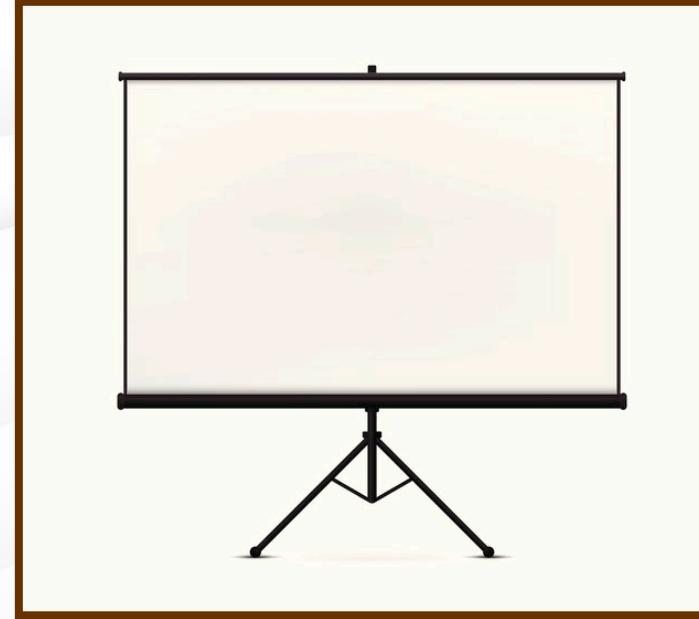
Opportunity for a healthy life.



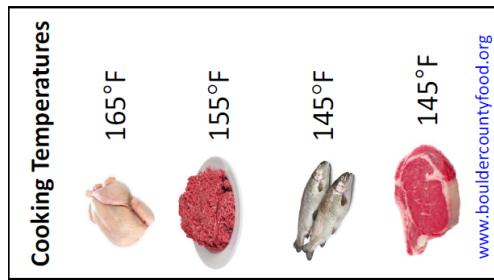
FOOD SAFETY - EXAM NOTES



BOULDER COUNTY
PUBLIC HEALTH
Opportunity for a healthy life.



	Oral Culture Training This is to certify that
Has successfully completed BCPH Food Safety Training	
Date	Authorized Signature www.bouldercountyfood.org



	Name: _____
Chose the correct answer	
1	A B C D
2	A B C D
3	A B C D
4	A B C D
5	A B C D
6	A B C D
7	A B C D
8	A B C D
9	A B C D
10	A B C D
11	A B C D

PRE



Colorado Integrated Food Safety Center of Excellence

About Us ▾ **Trainings** Resources Consultation Projects & Publications

Advancing the prevention and control of foodborne and enteric diseases

We're building state and local public health capacity to track and investigate foodborne and enteric diseases through training, resources, consultation, and practice-based projects.

Who we are

The Colorado Integrated Food Safety Center of Excellence (Colorado CoE) is one of five Integrated Food Safety Centers of Excellence designated by the Centers for Disease Control and Prevention. Our Center is a collaboration between the [Colorado Department of Public Health and Environment](#) and the [Colorado School of Public Health](#).

Trainings

Competencies

These competencies are designed for public health professionals engaged in foodborne illness outbreak detection, investigation, and response.

- Competencies for Epidemiologists
- Competencies for Environmental Health

On demand trainings

- Advanced Course for Enteric Epidemiologists
- Environmental Assessment Quick Train
- Environmental Assessment Just-in-Time Training
- Three Steps and a Hop: An Interactive Beginner Foodborne Outbreak Investigation Case Study
- Illness at the Inn: An Interactive Beginner Foodborne Outbreak Investigation Case Study
- Interview Skills for Public Health Investigators Video
- Hypothesis Generation during a Foodborne Illness Outbreak Video
- Applied Outbreak Investigation Training
- Challenging Interview Scenario Video Series: This series is comprised of ten videos that model skills for navigating common situations in enteric disease interviews. Video topics include: interviewing individuals who are distrustful, don't stay on track, can't recall exposures, ask medical questions, want to pursue legal action, report ill contacts and who work in a high-risk setting; using an interpreter/language line, asking sexual history questions, and interviewing in a potential outbreak situation.
- Oral Culture Learner Train the Trainer Toolkit for Conducting a Food Safety Class: Boulder County Public Health (BCPH) has created a training program to





Oral Culture Learner -
Train the Trainer
Toolkit

0% COMPLETE

Train the Trainer - Overview

Food Safety Class - Train the
Trainer

Food Safety - Cross-
Contamination Game

Food Safety - OCL Exam

Checklist

↑ Home

1 OF 5

Train the Trainer - Overview



Train the Trainer - Overview

Train the Trainer - Overview includes an overview video recording and notes that provide information on all the materials in this toolkit. The recording will also include information on how to conduct the OCL training for staff.

Select the play button to watch the Train the Trainer - Overview video recording. (Watch time - 46:53)

Colorado Integrated Food Safety Center of Excellence

Connect with the Food Safety CoEs



**Food Safety CoE
Website**

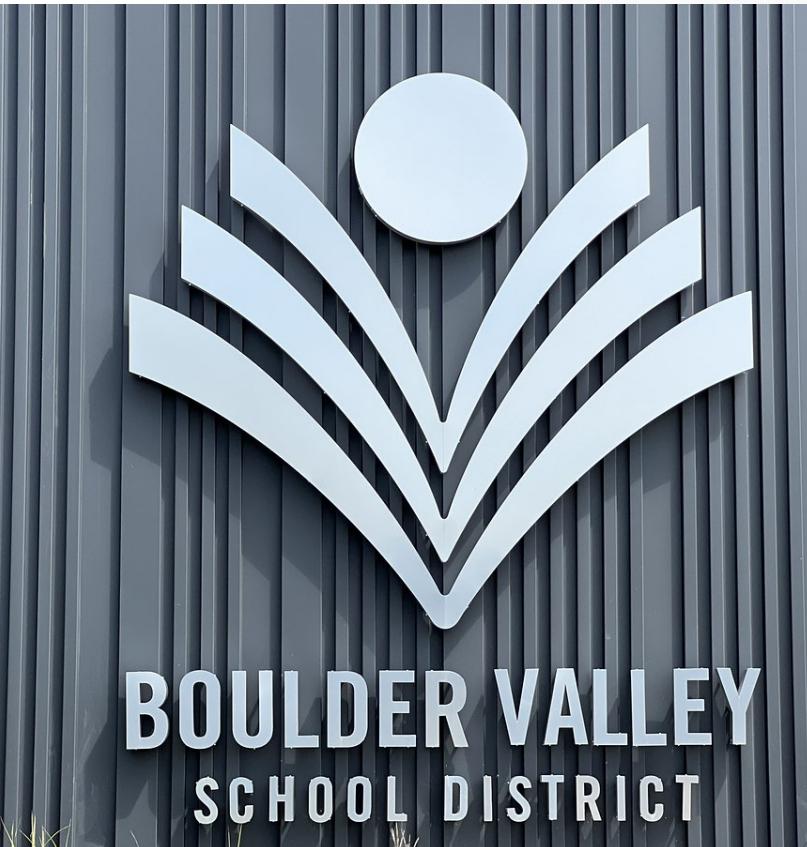


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CoE Mailing List**









Food Safety Class



Thank you

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Colorado Integrated Food Safety Center of Excellence