

Oral Culture Learning Project Train the Trainer



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

Visual vs Print

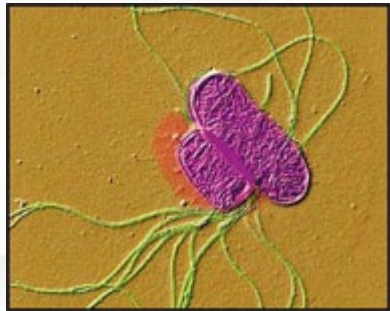


Before

Bacteria and Viruses

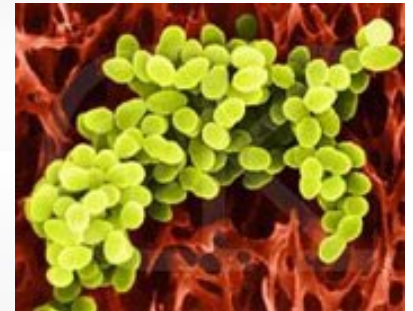
- Bacteria

- 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

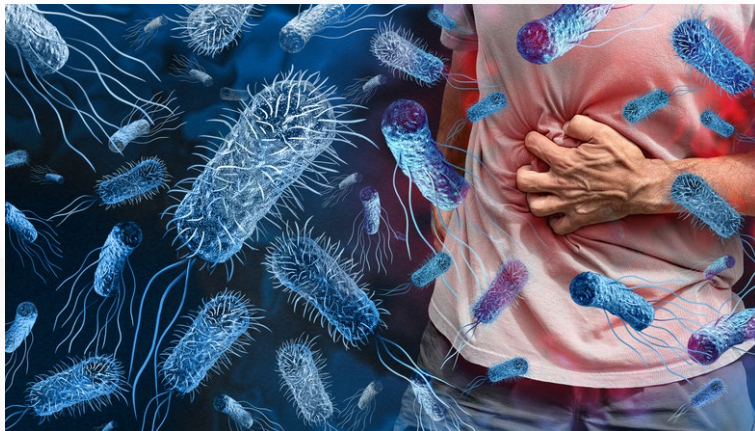
1	<input checked="" type="radio"/> A	<input type="radio"/> B	<input type="radio"/> C	<input type="radio"/> D
2	<input type="radio"/> A	<input type="radio"/> B	<input checked="" type="radio"/> C	<input type="radio"/> D
3	<input type="radio"/> A	<input type="radio"/> B	<input type="radio"/> C	<input type="radio"/> D
4	<input type="radio"/> A	<input type="radio"/> B	<input type="radio"/> C	<input type="radio"/> D
5	<input type="radio"/> A	<input type="radio"/> B	<input type="radio"/> C	<input type="radio"/> D
6	<input type="radio"/> A	<input type="radio"/> B	<input type="radio"/> C	<input type="radio"/> D
7	<input type="radio"/> A	<input type="radio"/> B	<input type="radio"/> C	<input type="radio"/> D
8	<input type="radio"/> A	<input type="radio"/> B	<input type="radio"/> C	<input type="radio"/> D
9	<input type="radio"/> A	<input type="radio"/> B	<input type="radio"/> C	<input type="radio"/> D
10	<input type="radio"/> A	<input type="radio"/> B	<input type="radio"/> C	<input type="radio"/> D
11	<input type="radio"/> A	<input type="radio"/> B	<input type="radio"/> C	<input type="radio"/> 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

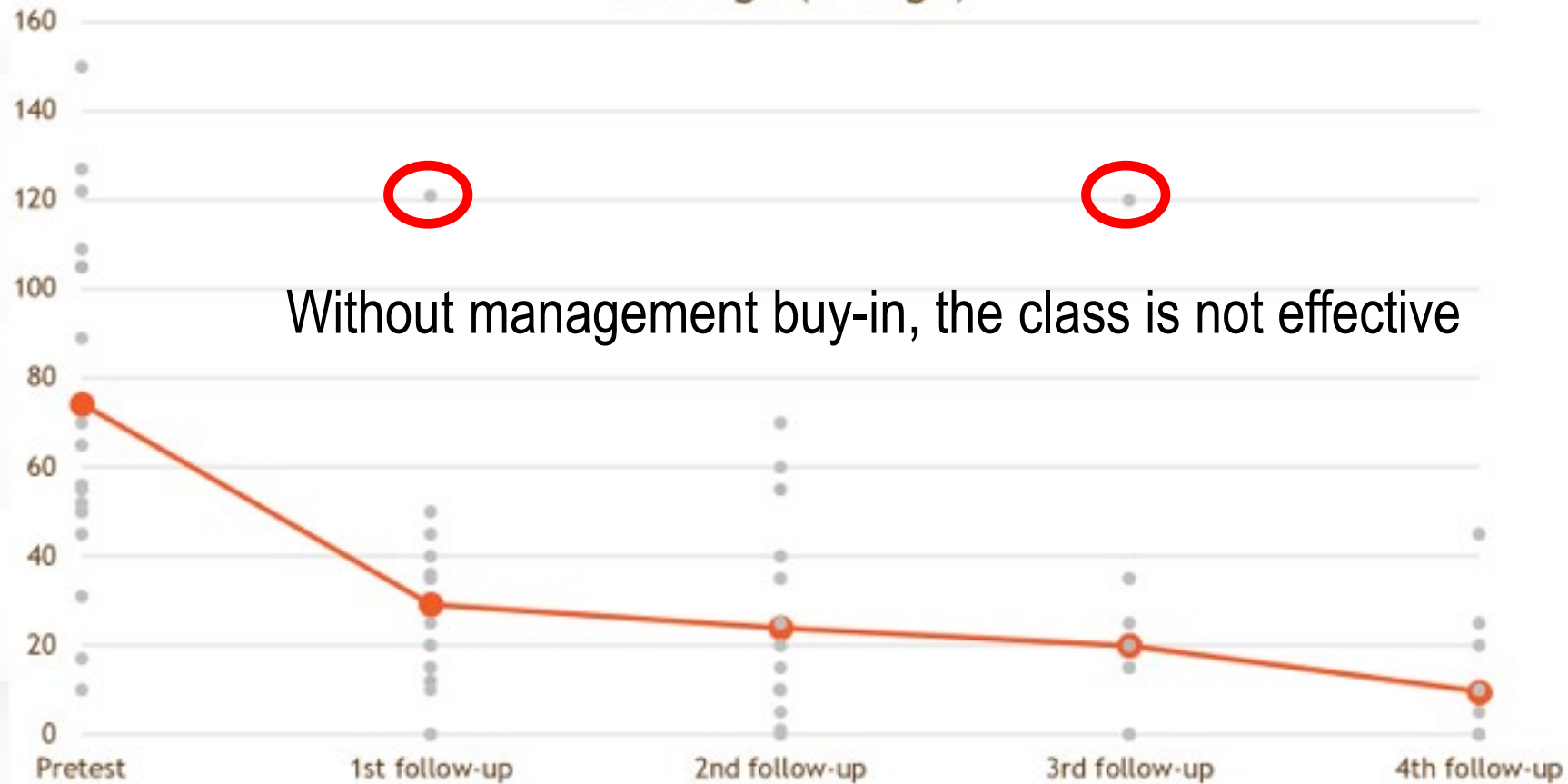
18 Participants

OCL DATA									PRE TEST																POST TEST																
									1.C		2.B		3.D		4.B		5.B		6.A		7.D		8.A		9.C		10.B		11.D		1.C		2.B		3.D		4.B		5.B		6.A
Restaurant	Name	Gender	Pre Score	Post Score	Increase	Age	Training	English Spanish Chinese	An		An		An		An		An		An		An		An		An		An		An		An		An		An		An		An		
La Panda 2	Maria Cano (2nd training)	F	18%					S																																	
Road House	April Garrett (2nd training)		64%				Y	E	C		B	1	D	1	A	0	B	1	A	1	B	0	D	0	C	1	B	1	C	0											
Road House	Tony Arellano (2nd training)		82%				N	E	C		B	1	D	1	D	0	B	1	A	1	D	1	D	0	C	1	B	1	D	1											
Road House	Mykaila Turre	F	91%	91%	0%			E	C		B		D		B		B		B		D		A		C		B		D		C		B		D		A		C		
Road House	Ted Matelski (3rd Training)	M	100%	100%				E	C		B		D		B		B		A		D		A		C		B		D		C		B		D		A		C		
Road House	James Doxon	M	82%	100%	18%			E	C		B		D		A		B		A		D		A		C		B		C		C		B		D		A		C		
Road House	Joshua Lujan (3rd Training)	M	55%	64%	9%			E	C		B		C		B		B		A		D		C		B				A		C		B		D						
Road House	Curtis LeBlanc	M	91%	91%				E	C		B		D		B		B		B		D		A		C		B		D		C		B		D		A		C		
Road House	Chris (3rd Training)	M	73%	91%	18%			E	C		B		D		A		B		B		D		A		C		B		A		C		B		B		A		C		
Road House	Rachel (3rd Training)		82%	91%	19%			E	B		B		D		B		B		B		D		A		C		B		D		C		B		D		A		C		
Road House	Hayleigh (3rd Training)		100%					E	C		B		D		B		B		A		D		A		C		B		D												
Road House	Megan Jones (3rd Training)		100%	100%	0%			E	C		B		D		B		B		A		D		A		C		B		D		C		B		D		A		C		
Road House	April Garrett (3rd training)		73%	100%	27%			E	C		B		D		A		D		A		D		D		C		B		D		C		B		D		A		C		
Road House	Louie D (3rd Training)		27%	91%	64%			E	C		B				B		A		D		A		C		B		D				C		B		D		A		C		
Peaks 6.20.19	Biswas Gauli		91%	100%	9%			E	C		B		D		B		B		A		D		A		A		B		D		C		B		D		A		C		
Peaks	William Kennoy		82%	91%	9%			E	C		B		D		B		B		D		B		A		C		B		D		C		B		D		A		C		
Peaks	Nicole Gallegos		100%	100%	0%			E	C		B		D		B		B		A		D		A		C		B		D		C		B		D		A		C		
Peaks	Geraldine Gallegos		91%	100%	9%			E	C		B		D		B		B		A		D		C		C		B		D		C		B		D		A		C		
Peaks	Sylvia Retana		100%	100%	0%			E	C		B		D		B		B		A		D		A		C		B		D		C		B		D		A		C		
Peaks	Kade Bowen		73%	91%	18%			E	D		B		C		B		B		B		D		A		C		B		C		C		B		B		A		C		
Peaks	Bikash Thapa		55%	100%	45%			E	C		B		D		B		B		B		A		D		C		D		C		C		B		D		A		C		
Peaks	Jon Bayner		55%	100%	45%			E	C		B		D		B		B		B		A		D		C		D		C		C		B		D		A		C		
Peaks	Romal Ebadi		82%	91%	9%			E	C		B		C		B		B		C		D		C		C		C		B		D		C		B		D		A		C
Peaks	Nate Pontejos		82%	100%	18%			E	C		B		D		B		B		B		C		A		C		B		D		C		B		D		A		C		
			75%	90%	16%																																				

Mean test scores, OCL participants overall and by language



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

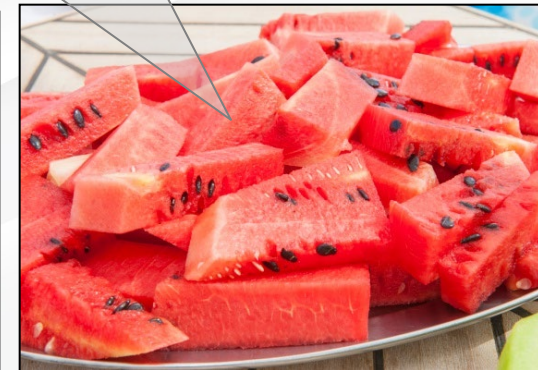
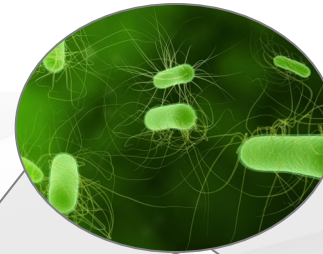


Without management buy-in, the class is not effective

60



Brianna Kriefall
3 years old



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

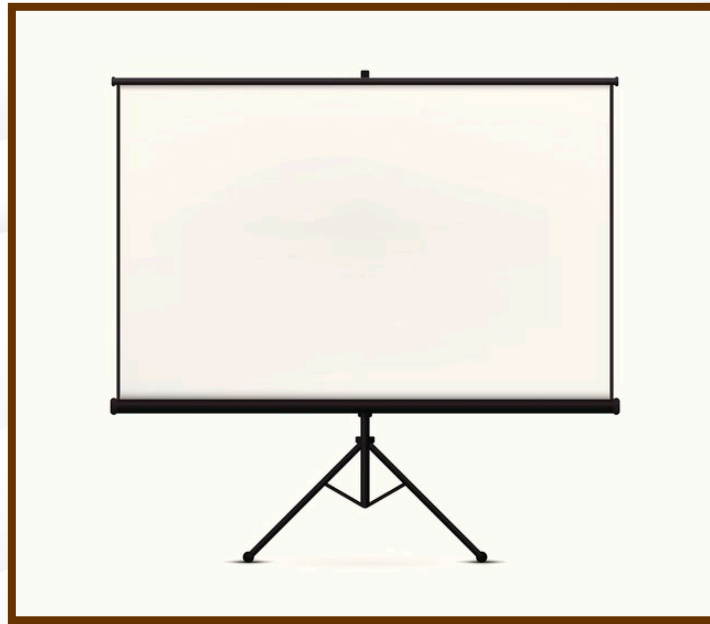
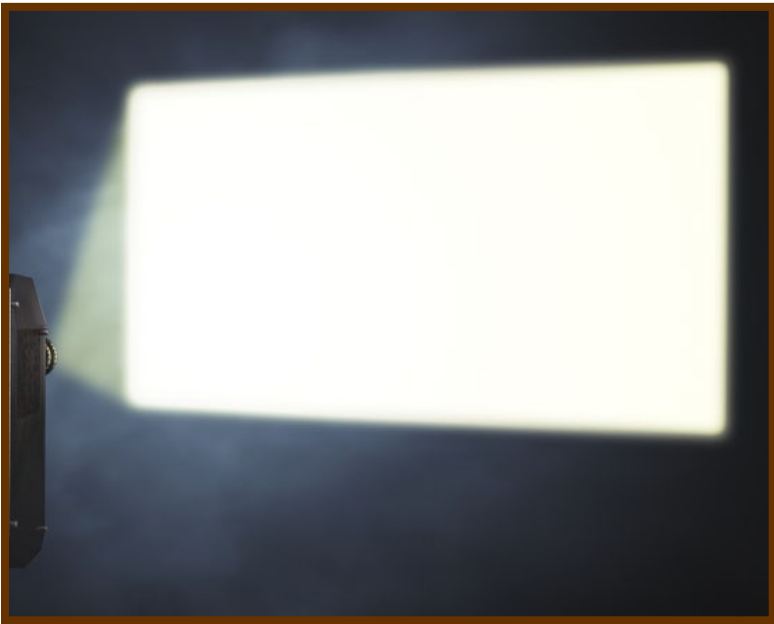


Opportunity for a healthy life.

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

Cooking Temperatures	165°F	155°F	145°F	145°F
				

www.bouldercountyfood.org





**BOULDER COUNTY
PUBLIC HEALTH**

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





↑ Home

1 OF 5

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)

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

Colorado Integrated Food Safety Center of Excellence

Connect with the Food Safety CoEs



**Food Safety CoE
Website**



**Follow Us on
Social Media**



**Join the Food Safety
CoE Mailing List**





BOULDER VALLEY
SCHOOL DISTRICT







Food Safety Class



Thank you

Rosa Stillwell
Environmental Health Specialist
rstillwell@bouldercounty.gov
www.bouldercountyfood.gov
303.441.1146

Colorado Integrated Food Safety Center of Excellence