Rapid Response Team (RRT) Program Update

AFDO Food Emergency Response & Outbreak Committee
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OP Division of Standards Implementation
Our Goal:

Improve the effectiveness of multi-jurisdictional food/feed emergency responses with the ultimate objective of reducing the time from agency notification to implementation of effective control measures.
What’s new with RRTs...

- RRT 5 Year Plan: 2018-2022
- RRT Capability Assessment Tool (CAT) data for the 2016-2017 grant year
- After Action Exchange
- Speed dating recordings

If you want to read more about the work accomplished by RRTs in 2017, check out our RRT Year in Review – 2017 Annual Report!
- Posted in FoodSHIELD (RRT member access only)
- Or email Priscilla.Neves@fda.hhs.gov or Travis.Goodman@fda.hhs.gov for a copy
## 2018-2022 RRT 5 Year Plan

<table>
<thead>
<tr>
<th>Program Objective</th>
<th>Description &amp; Outcomes</th>
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| **RRT Maintenance and Continuous Program Improvement** | Maintain and document RRT maturity, performance, and growth  
- RRTs maintain high skill levels and appropriate capacity levels for responding to food contamination events, taking steps to maximize sustainability of key resources.  
- RRTs employ a continuous process improvement approach to response by identifying strengths and opportunities for improvement within the current system and implementing improvement plans where needed. |
| **Innovation, Integration, and National Capacity/Capability Development** | Advancing national capacity and capabilities for response to food contamination events  
- RRTs actively seek out and test new techniques, approaches, tools and resources to improve response capabilities, with a focus on minimizing time from agency notification to implementation of effective control measures.  
- RRTs proactively contribute to building capacity and capabilities within the greater food safety regulatory/public health community. |
| **Gathering and Sharing Data to Support Prevention** | Learning from past outbreaks and contamination events to prevent recurrence  
- Contributing factors and environmental antecedents are consistently identified, documented and shared following food contamination events.  
- Contributing factors and environmental antecedents are used to inform prevention activities. |
| **Communicating RRT Impact** | Transparency of RRT Best Practices & Accomplishments  
- RRT Program objectives and outcomes (projects, investigations) are clearly communicated and readily available to internal and external program stakeholders.  
- The RRT Manual reflects current best practices and new investigation resources/tools and is readily availability to all food safety stakeholders. |

1. Working With Other Agencies*
2. Federal-State Cooperative Programs
3. Industry Relations
4. Exercises (new, 2017 Edition)*
5. Tools for Program Analysis & Improvement: CIFOR
6. Food Emergency Response Plan
7. Communication SOPs*
8. Incident Command System*
9. Training
10. Tracebacks*
11. Joint Inspections & Investigations
12. Environmental Sampling*
13. Recalls
14. After Action Reviews
15. Metrics

*Chapters revised in the 2017 Edition; the Exercises Chapter is new to the 2017 Edition

Now publicly posted & available through AFDO!!!

- RRT manual on AFDO
- RRT manual on FDA.gov
A look at the 2017 RRT CAT Data

- 444 incidents investigated
  - 416 responses (94%)
  - 28 activations (6%)
- Human illness or outbreak linked (53%)
- Positive sample investigation (11%)
- Recall effectiveness checks & traceforward (21%)
- Other (15%)

20 RRTs reporting data from the Sep2016-Aug2017 grant year
Commitment to Continuous Process Improvement: For Stronger Teams & Prevention

Example: AARs

Increase in Average AAR Capability by RRT Cohort, 2014-2017

Increase in Frequency & Consistency of Conducting AARs by RRT Cohort, 2014-2017
The After Action Exchange (AAX)

- AAX is a searchable database of AARs/IPs from food and feed contamination events and exercises
  - Access is limited to government agencies
  - Users can:
    - Facilitate their own AAR process: create events, conduct a hotwash, upload AARs/IPs
    - Learn from past events/AARs: search the database, read AARs, conduct data analysis
- Development of AAX is funded via FDA cooperative agreement with FPDI
- Will be available as an app in FoodSHIELD
  - Anticipated to go live early summer 2018
Create an event in AAX – 3 step process
Create a customized hotwash survey (sent out electronically)

After Action Review

You have been invited to complete this hotwash survey due to your involvement in this response. Please complete this survey by end of day on May 22nd, 2018. Feedback is valuable and will be used to improve future responses. Thank you for your participation!

Please complete sections of the survey below as applicable to your involvement in the response.

Environmental Investigation Activities

This includes the ability to recommend and implement strategies for illness prevention. Activities to assess include control measures implemented (embargo, recall, seizure, stop sale, facility closure, etc), on-site facility investigations (inspections and/or environmental assessments), and traceback/traceforward, as applicable.

Performance rating for this component of our response:
- ☐ Performed without challenges
- ☐ Performed with some challenges
- ☐ Performed with major challenges
- ☐ Unable to be performed
- ☐ No opinion

Strengths noted during the exercise/incident

Improvement areas noted during the exercise/incident
Example of an event created in AAX – AAR/IP not done yet
### Search Improvement Plans and Events by Keyword Phrase

Search for events by keyword.

**Keyword**

salmonella

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<tr>
<th>Event</th>
<th>Scenario</th>
<th>Sponsor</th>
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<tbody>
<tr>
<td><strong>Salmonella Typhimurium 09 Recall and Operation Restore</strong>&lt;br&gt;- Joint Food Emergency Operation and Restoration</td>
<td>striving for preparedness excellence by analyzing North Carolina's response to the <strong>Salmonella</strong></td>
<td>NCDA&amp;CS, NCDEINR, NCWRC, NCPH, NCEM, and Local Health Departments</td>
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<tr>
<td><strong>2008–2009 Salmonella Typhimurium Outbreak Response</strong></td>
<td>This report reviews CDC's response to <strong>Salmonella</strong> Typhimurium outbreak in 46 states and Canada over</td>
<td>Center for Disease Control and Prevention (CDC)</td>
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<tr>
<td><strong>RI RRT/ Salmonella Enteritidis/ Chicken (suspected)/ Aug 2017</strong></td>
<td>On 8/2/17, an investigation was initiated which concluded in 8 individuals with salmonellosis closely linked through WGS or epidemiological evidence. Seven individuals had a shared chicken exposure at Blue Kangaroo restaurant in RI and one individual was lost to follow up. CFP conducted an onsite investigation and an environmental assessment at Blue Kangaroo. There were no conclusive findings related to contributing factors.</td>
<td>RI RRT/ Rhode Island Department of Health</td>
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<tr>
<td>September 5 test</td>
<td><strong>Salmonella</strong> Typhimurium test hazard</td>
<td>Dustin</td>
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<td>Minneapolis Minnesota</td>
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The Topics

- Integrated Food Safety Centers of Excellence
- Say Cheese!! A snapshot of MDARD’s Dairy Processing Self-Assessment tool
- Solving the Mystery of Joint Investigations
- Sample Chain-of-Custody Considerations
- Partnership & Cooperation for IA Rule Implementation
- It’s a Recall, not Rocket Science
- FoodSHIELD For You: What’s New?
- Recall Audit Check Just in Time Training Module
- FSIS Tackling Outbreaks Through Traceback
- After Action Exchange (AAX) Portal
- SampleNet: Sharing violative sample information across state lines
- Root Cause Analysis: A systematic way to solve problems

Questions? Need Help? Reach Out!
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