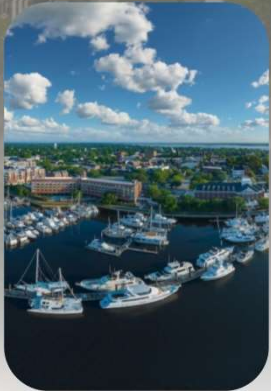


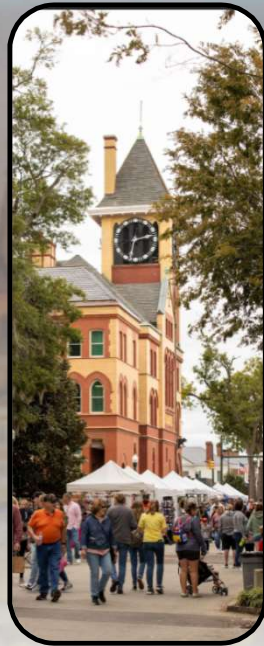
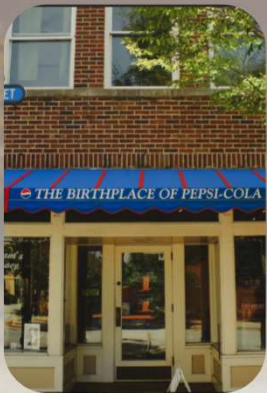
CRAVEN COUNTY





- **Craven County, NC was founded in 1710 by Swiss and German Immigrants.**
- **It was named after Bern, Switzerland thus adopting the Swiss Bear emblem.**
- **Home of the Tryon Palace, New Bern was the first permanent capital of North Carolina.**
- **New Bern is the Birthplace of “Brads Drink”- later renamed Pepsi-Cola.**

Program History



- **Craven County enrolled in the Program Standards in 2008.**
- **Shortly after enrolling standards 1,5,7 & 9 were met and then the standards were left untouched until 2021.**
- **In 2025, a new self assessment was conducted, and all 9 standards were met and verified.**
- **Craven County is the second county in North Carolina to have met and verified all 9 program standards.**

Risk Factor Study

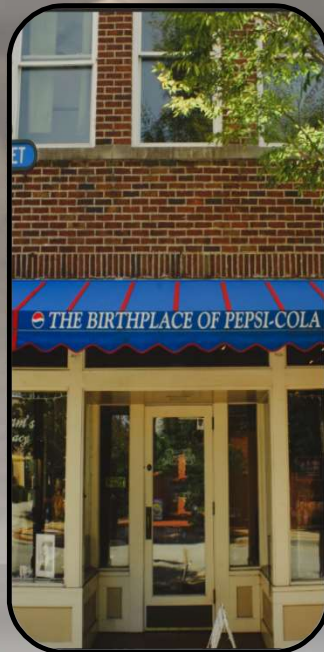


- **Baseline risk factor study was conducted in 2023-2024.**
- **At the time of the survey Craven County had 316 permitted food service establishments that qualified for the study.**
- **For each category we aimed for a 95% confidence level with a 5% margin of error.**

Table 1: Total Number of Establishments separated by Facility Type and Sample Sized Surveyed

	FDA Facility Type	Total # of Establishments	Sample Size used for Survey (n)
Restaurants	Full-Service	121	93
	Fast-Food	120	92
Institutional Food Service	Hospital	1	1
	Nursing Homes	18	18
	School Cafeteria K-12	25	23
Retail Food Stores	Deli	10	9
	Meat	12	10
	Produce	9	9
	Seafood	3	3
Total		316	254

Risk Factor Study



The results of Craven County's baseline study of foodborne illness risk factors identified the following areas most observed Out of Compliance:

- Poor Personal Hygiene
- Improper Holding Temperatures (time and temperature)
- Contaminated Equipment

Table 4: Summary of all IN and OUT markings and number not observed, by risk factor Category

Foodborne Illness Risk Factor	Number of Observations Marked IN Compliance	Number of Observations Marked OUT of Compliance	Total IN and OUT Observations	Percent IN Compliance	Number of Information Items marked Not Observed	Percent Not Observed
Food from Unsafe Sources	231	17	248	93%	0	0%
Inadequate Cooking	166	3	169	98%	229	58%
Improper Holding Temperature	710	332	1,042	75%	185	15%
Contaminated Equipment	328	168	496	66%	0	0%
Poor Personal Hygiene	334	162	496	67%	0	0%
All Risk Factors	1,769	682	1,409	80%	414	37%

Table 5: Top risk factors % OUT of Compliance by Facility Type				
	FDA Facility Type	Poor Personal Hygiene	Improper Holding	Contaminated Equipment
Institutions	Elementary Schools K-12	11%	11%	13%
	Hospitals	0%	25%	50%
	Nursing Homes	47%	14%	37%
Restaurants	Fast-Food Restaurants	26%	19%	29%
	Full-Service Restaurants	48%	26%	47%
Retail Food Stores	Deli Department	39%	28%	33%
	Meat Department	30%	15%	35%
	Produce Department	25%	16%	13%
	Seafood Department	50%	17%	50%

Intervention Strategies

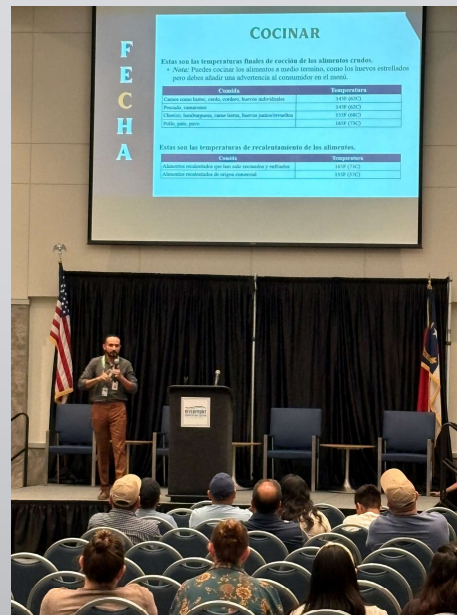


Bear- Hands Educational Conference & Expo

- Collaborative effort to strengthen food service across North Carolina
- Support from
 - Onslow, Pitt, Lenoir, Pender, Jones, Pamlico, and Wilson Counties
 - North Carolina DHHS Food Protection Branch
 - Navy Preventive Medicine Tech from MCB Camp Lejeune and MCAS Cherry Point
 - Industry experts

BEAR-HANDS EDUCATIONAL CONFERENCE & EXPO

- 1st portion
 - Building inspector & Fire Marshal
 - State Regional with a food safety presentation in Spanish
 - 2 Kahoot sessions hosted by state regionals
 - Fat, Oils & Grease
 - Public Service Managers and cross-connection specialist
 - Architect
 - North Carolina Mobile Food Unit Project
 - Dr Emily Bailey with Campbell University
 - Panel Discussion
 - Branch Head, REHS and State Regional



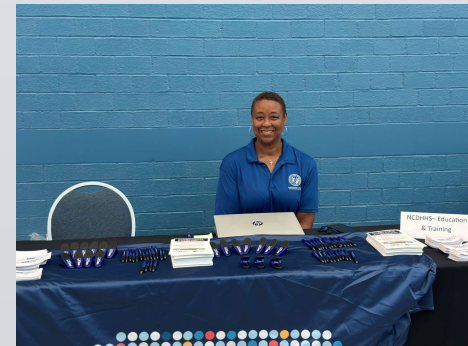
BEAR-HANDS EDUCATIONAL CONFERENCE & EXPO

- 2nd portion
 - Education Stations
 - Temperature Control
 - Food Storage Order
 - Safe Food Source
 - Cross-Contamination
 - Hand Hygiene
 - Allergen Awareness
 - Cleaning & Sanitizing



BEAR-HANDS EDUCATIONAL CONFERENCE & EXPO

- 3rd portion
 - Vendors
 - Navy Prev Med
 - Don't Eat Poop- Podcast
 - Craven Community College
 - US Foods
 - NCRLA
 - Cheney Brothers
 - Orkin
 - EDU
 - Truist
 - Craven Health Department
 - NC REHS Training & Education



BEAR-HANDS EDUCATIONAL CONFERENCE & EXPO

GuestPix Live Gallery of the
Conference





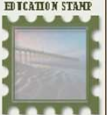
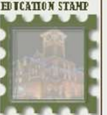
SAFE KITCHEN SKILL TRACKER

Learn it. Do it. Stay Safe.

How to enter the Drawing:

1. Collect All Stamps: Visit each educational station and 1 presentation to gather all 8 unique stamps.
2. Complete Your Information: Once you have collected all 8 stamps, ensure you have clearly printed your name, phone number and employer/county in the designated field at the bottom of the page.
3. Submit for Entry: Turn in your fully completed tracker into the register to a booth at the front of the conference center to be entered into the grand drawing.

COLLECT THEM ALL
Stamp Out
Food Hazards

 BEAR-HANDS EDUCATIONAL CONFERENCE 2019-20 Temperature Control STATION NO. W200-1	 BEAR-HANDS EDUCATIONAL CONFERENCE 2019-20 Food Storage STATION NO. W200-2	 BEAR-HANDS EDUCATIONAL CONFERENCE 2019-20 Safe Food Source STATION NO. W200-3	 BEAR-HANDS EDUCATIONAL CONFERENCE 2019-20 Cross- Contamination STATION NO. W200-4
 BEAR-HANDS EDUCATIONAL CONFERENCE 2019-20 Hand Hygiene STATION NO. W200-5	 BEAR-HANDS EDUCATIONAL CONFERENCE 2019-20 Allergen Awareness STATION NO. W200-6	 BEAR-HANDS EDUCATIONAL CONFERENCE 2019-20 Cleaning and Sanitizing STATION NO. W200-7	 BEAR-HANDS EDUCATIONAL CONFERENCE 2019-20 Educational Presentation STATION NO. W200-8

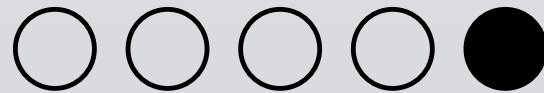
My name: _____ Phone: _____
Employer/County: _____



Every stamp is a skill. Every skill keeps you safe.
Keep learning. Keep cooking. Keep safe!

10

Intervention Strategies



FBI/CDC Criminal-Epidemiologic Investigations Workshop
FBI Charlotte Field Office

Registration Link:
<https://forms.fbi.gov/wmd-forms/crim-epi-new-bern>

 June 29-30, 2026	 CarolinaEast Medical Center	 8:00 AM TO 4:30 PM
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2000 Neuse Blvd., New Bern, NC 28560

Audience: Law Enforcement, Public Health, Fire/EMS, Emergency Management, Hazmat, Food/Agriculture, Veterinary, Environmental/Natural Resources, Military/CST, USPIIS, CBP

Questions? Contact SA Matthew Perkins (mmperkins@fbi.gov)
Note: Since this is a Federally funded event, we are unable to provide food or beverages. Please bring snacks/beverages accordingly.

Federal Bureau of Investigation
Counterterrorism Division
CBRN Countermeasures Unit
FBI Charlotte Field Office

Centers for Disease Control and Prevention
Office of Readiness and Response
Division of Emergency Operations

CRIM-EPI
Joint Criminal and Epidemiologic Investigations

FBI/CDC Criminal-Epidemiologic Investigations Workshop
FBI Charlotte Field Office

Tabletop-Standard 5

Objective 1: Enhance interagency collaboration and communication protocols between public health specialists and law enforcement officers during a simulated biological or environmental threat investigation.

Objective 2: Apply joint criminal-epidemiologic investigative techniques to effectively trace contamination sources while preserving critical forensic and epidemiologic evidence.

Objective 3: Validate standard operating procedures for rapid information sharing, threat credibility evaluations and joint response operations to satisfy ongoing compliance and maintenance requirements under the FDA Voluntary National Retail Food Regulatory Program (VNRFRPS) Standard 5 (Foodborne Illness and Food Defense Preparedness and Response).

Charlotte FBI/CDC Joint Criminal-Epidemiologic Investigations Workshop	
	
	
	
DAY 1 June 29	
7:30 – 8:00	Registration
8:00 – 8:25	Welcome Remarks
8:25 – 8:35	Review of Workshop Agenda, Objectives, and Exercise
8:35 – 9:25	The Biological Threat (FBI & CDC)
9:25 – 9:35	Break
9:35 – 10:35	Exercise: Building Relationships (Breakout Groups)
10:35 – 11:30	FBI Role in Bioterrorism Event (FBI WMD Coordinator)
11:30 – 12:00	Bioterrorism and Public Health (CDC)
12:00 – 1:00	Lunch
1:00 – 2:15	*Public Health Investigative Process (CDC)
*Occur simultaneously	*Law Enforcement Investigative Process (FBI)
2:15 – 2:25	Break
2:25 – 3:00	State/Local Public Health Presentation
3:00 – 3:10	JTTF Meeting Minutes Exercise Update Presentation (FBI)
3:10 – 4:30	Exercise: JTTF and Information Sharing (Breakout Groups)
DAY 2 June 30	
8:00 – 8:30	Joint Investigation Protocols (FBI & CDC)
8:30 – 9:10	Joint Interview Best Practices (FBI & CDC) • FBI's "The Eighth Patient" Joint Interview Video
9:10 – 9:20	Break
9:20 – 12:00	Exercise: Tabletop Discussion (Breakout Groups)
12:00 – 1:00	Lunch
1:00 – 2:00	Case Studies & Lessons Learned (CDC & FBI)
2:00 – 2:10	Break
2:10 – 3:30	Exercise: Mock Joint Patient Interviews (Breakout Groups)
3:30 – 4:00	Wrap-Up & Key Takeaways



Participating Organizations

Federal Bureau of Investigation (FBI)

Centers for Disease Control and Prevention (CDC)

Carolina East Medical Center

Sodexo

Craven County Health Department

NC State Program for Infection Control and Epidemiology

NC Public Health Preparedness & Response

Craven County Sheriff's Office

Navy Prev Med-MCAS Cherry Point

NMCCL-DPH-Prev Med-MCB Camp Lejeune

North Carolina State Bureau of Investigation

Pamlico County Health Department

NC DHHS Division of Public Health Food Protection & Facilities Branch

New Bern Fire Rescue

Manteo Police Department

NCSLPH LRN

USAFSAM/ETO/C-STARS Omaha

New Bern Police Department



Corrective Action Plan

The following high-priority action items represent targeted operational enhancements identified during the FBI/CDC Joint Criminal-Epidemiologic Investigations Workshop. These actions support the continuous improvement of interagency protocols for the Craven County Health Department Division of Environmental Health and partner agencies.

Key Improvement Focus Areas:

Standardize Triggers: Develop a localized Memorandum of Understanding (MOU) outlining exact operational thresholds that prompt a joint command structure.

Refine Interview Guides: Create a unified field card for joint medical/criminal interviews, clearly delineating primary questioning roles and evidence collection boundaries for environmental health specialists and local law enforcement.

Cross-Training: Schedule recurring annual mini-drills utilizing the Joint Criminal and Epidemiologic Investigation Handbook to test rapid notifications, maintain joint sampling readiness and reinforce interagency working relationships.