

Effort to decrease Salmonella/Campy Cases in Clinton/Cumberland Counties QI Team Report

*******First Meeting Date was January 10, 2017.**

Present were:

Christine Weyman, Medical Director, Chair of this committee
Amanda England, Epidemiologist
Laura Woodrum, Nurse Administrator
Chasity Patterson, Environmentalist
Sherri Gibson, Cumberland County Nurse Supervisor
Heather Capps, Clinic Nurse
Janae Tucker, QI Director

Members absent:

Stuart Spillman, Environmental Director

At this meeting we discussed the need for the initiative, current resources that were available, and identified potential causes and solutions as described below.

Aim Statement:

Decrease Campylobacter and Salmonella causes in Clinton and Cumberland Counties for the general public by 25% by January 2018.

Need For the QI Initiative:

Clinton and Cumberland counties are geographically right next to each other and it was identified during analysis of collected data (for the district) that this area had much higher rates of Campylobacter and Salmonella cases than other areas in the district, and were above state and national averages as well.

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Area for Improvement:

Community efforts to decrease the number of cases of the diseases in these communities.

Root Cause:

The group was unable to identify one exact cause for this increase so a discussion of possible causes based on findings from the reportable disease forms and staff knowledge of their communities identified the following possible causes and then possible solutions for these was identified using brainstorming techniques:

- 1) It was noted that there is a large chicken processing plant that lies in this geographical region - contamination of employees at the chicken factory could be a source of infection – would it be possible to observe employee practices, trainings provided, new employee orientation, etc to make sure that areas of concern are included. Possible work with the plant if training needs are identified.
- 2) No outbreaks have been related to food service as far as we know – it should be noted that there are a limited number of food establishments in this area but we will still make efforts to educate establishments, as well as the general public, further on cooking food to correct temps, proper handling, etc.
- 3) “Backyard Chickens” has been routinely showing up on reports so “homegrown eggs” are a possible source of contamination – to wash or not wash eggs will be researched and education will be put together for the community
 - a. Broad media education
 - i. FB, newspapers, radio, etc
 - ii. Where chickens are sold
 - iii. At farmer’s markets
- 4) Education general community groups on safe handling of poultry and eggs, including the methods listed above. (REMEMBER we must keep education positive in order to get community participation.)
- 5) Develop new and implement existing PSAs utilizing mass media (in addition to the media listed above) regarding...
 - a. Top 5 Food Safety Violations
 - b. The importance & correct handwashing procedures. Also, try to promote “not washing the chicken and contaminating the whole kitchen campaign”
 - c. Safe Meat Handling Procedures

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- 6) Other possible educational opportunities and additional media outlets....
 - a. Billboards?
 - b. Cable Channel (local)
 - c. High school – HOSA, Culinary Cooking Classes
 - d. Extension office – newsletter, lessons with homemakers group?
 - e. Possibly contact the “Q Agency” to help with promos and PSA, advertising to get the message out
- 7) Grocery stores –
 - a. signs at meat counters on safe-handling, cooking temps of meat if info is not already on meat packages or readily available.
 - b. Educate “baggers” and clerks on safe handling/cleaning also
 - c. Advocate for hand sanitizer in areas where raw meat is kept, and possible extra bags available in case meat packages are leaky
 - d. Educational flyers in grocery bags
- 8) Check with CDC on resources/campaigns that are already available that we could use for this project.
- 9) Check on budget possibilities for this project.

Discussed problem, AIM statement and how to start on this project.

Please see “Action Plan” for next steps planned during this meeting.

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