

Common Foodborne Illnesses: History, Prevention, and Treatment Part 1

This podcast delves into the complex realm of foodborne illnesses and their impact on healthcare professionals. Recent research estimates have unveiled concerning gaps in pathogen recognition among up to a third of healthcare practitioners. Join our discussion as we explore the evolving landscape influenced by environmental changes and globalization and its potential effects on disease identification and treatment. We'll also uncover how emerging technologies are reshaping the surveillance of foodborne illnesses, with implications for early outbreak detection. Understanding these dynamics is vital as healthcare providers are on the frontline of patient care.

The purpose of this podcast is to provide the most current research and evidence-based practice for common foodborne illnesses. The course will focus on the history and significance of foodborne illness with an emphasis on barriers and surveillance of foodborne infections.

This CE course is relevant to Nursing.

Episode 1- Exploring the History and Impact of Foodborne Illnesses

In this episode, we explore the historical significance of foodborne illnesses, along with the barriers and surveillance mechanisms aimed at preventing such infections.

Guest

Kirk Ornstein MSM, MS, RN, NCSN, CNL

Kirk is a dedicated healthcare professional with a Master's degree in nursing, a Clinical Nurse Leader (CNL) certification, and a Nationally Certified School Nurse (NCSN). His extensive experience includes private duty, medical ICU step-down, pediatric nursing, camp nursing, school nursing, and field triage. He has also contributed to epidemiologic fieldwork focusing on foodborne illnesses and was a contact tracer for the NYS Dept. of Health. Kirk's expertise extends to nursing artificial intelligence in pediatrics, and he has a

background in the pharmaceutical industry, developing medical education programs and offering insights into FDA regulatory approval processes.

Host

Leana D. McGuire, BS, RN

Leana Delle McGuire is an RN with 30 years in healthcare, including critical care, heart transplantation and management. She has been teaching for 12 of those years with extensive experience in leadership development and executive coaching. Leana also has a background in content development, visual performance, speaking (including on the TEDx stage) and podcast hosting - both personal podcasts and corporate productions for various organizations. A novelist in her spare time, she also dabbles in music and painting.

References

1. ***Foodborne diseases***. (2019, November 15). WHO | World Health Organization. https://www.who.int/health-topics/foodborne-diseases#tab=tab_1
2. *History of food safety in the U.S. – Part 1*. (2014, September 30). MSU Extension. https://www.canr.msu.edu/news/history_of_food_safety_in_the_us_part_1
3. *History of food safety in the U.S. – Part 2*. (2014, October 2). MSU Extension. https://www.canr.msu.edu/news/history_of_food_safety_in_the_us_part_2

Resources

WHO Foodborne Illness Resource Page

- https://www.who.int/health-topics/foodborne-diseases#tab=tab_1

Cans: How dented is too dented to eat

- <http://foodbanknyc.org/wp-content/uploads/Evaluating-Dented-Cans-Poster.pdf>

CDC National Outbreak Reporting System

- <https://www.cdc.gov/fdoss/nors-dashboard.html>

CDC Food borne illness comparison chart

- <https://www.fda.gov/media/77727/download>

CDC Food borne Illness Resource Page

- <https://www.cdc.gov/foodsafety/outbreaks/index.html>

Global Food Safety Initiative.

- <https://www.mygfsi.com/about-us/about-gfsi/what-is-gfsi.html>

CDC Outbreak investigations

- <https://www.cdc.gov/foodsafety/outbreaks/basics/data-types-collected.html>

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