



**Lunch and Learn Series
IC and Dietary Services
Reference & Resource List**

Articles

- Puckett, R. (2014). Nutrition services. *APIC TEXT of Infection Control and Epidemiology* [Online Version]. Available from <https://text.apic.org/toc/infection-prevention-for-support-services-and-the-care-environment/nutrition-services>
- Dewey-Mattia D, Manikonda K, Hall AJ, Wise ME, Crowe SJ. Surveillance for Foodborne Disease Outbreaks — United States, 2009–2015. *MMWR Surveillance Summaries* 2018;67(No. SS-10):1–11. DOI: <http://dx.doi.org/10.15585/mmwr.ss6710a1>
- FDA. *Hazard analysis critical control point*. Available from <https://www.fda.gov/food/guidance-regulation-food-and-dietary-supplements/hazard-analysis-critical-control-point-haccp>
- Surveillance for Foodborne Disease Outbreaks United States, 2017: Annual Report https://www.cdc.gov/fdoss/pdf/2017_FoodBorneOutbreaks_508.pdf

CDC

- CDC. (2007). *Part II, Guidelines for isolation precautions: Preventing Transmission of infectious agents in healthcare settings*. Available from <https://www.cdc.gov/infectioncontrol/guidelines/isolation/index.html>
- <https://www.cdc.gov/foodsafety/outbreaks/investigating-outbreaks/specimen-collection.html>
- https://www.cdc.gov/foodsafety/outbreaks/investigating-outbreaks/confirming_diagnosis.html
- https://www.cdc.gov/foodsafety/outbreaks/investigating-outbreaks/investigations/index.html#anchor_1529592062
- <https://www.cdc.gov/foodsafety/outbreaks/multistate-outbreaks/outbreaks-list.html>
- <https://www.cdc.gov/foodsafety/cdc-and-food-safety.html>
- <https://www.cdc.gov/foodsafety/outbreaks/multistate-outbreaks/outbreaks-list.html>
- <https://www.cdc.gov/foodsafety/cdc-and-food-safety.html>
- Frequently Asked Questions about Coronavirus (COVID-19) for Institutional Food Service Operators <https://www.cdc.gov/coronavirus/2019-ncov/community/workplaces-businesses/faq-institutional-food-service-operators.html>

OSHA

<https://www.osha.gov/SLTC/etools/hospital/dietary/dietary.html#InfectiousMaterials>

CMS

<https://cmscompliancegroup.com/wp-content/uploads/2017/08/CMS-20055-Kitchen.pdf>

FDA

- U. S. Food Code (2017) <https://www.fda.gov/food/fda-food-code/food-code-2017>
- 21 U.S. Code Title 21. Food and Drugs. Chapter 9 § 342 - Adulterated food [*21 U.S. Code Chapter 9 - FEDERAL FOOD, DRUG, AND COSMETIC ACT | U.S. Code | US Law | LII / Legal Information Institute \(cornell.edu\)*](#)

Texas HHS

- Food storage chart <https://dshs.texas.gov/foodestablishments/pdf/GuidanceDocs/1-2CrossContaminationFoodStorageShelves.pdf>
- Food Establishment Rules <https://dshs.texas.gov/foodestablishments/pdf/Laws/228TFER10022015/>