

Foodborne outbreaks: High School education for prevention

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Introduction

Foodborne outbreaks (FBO) burden mitigation is supported in risk management activities, including their prevention by teaching good food safety practices to students population.

The educative school material can be supported by identification of FBO risk factors from scientific publications and epidemiologic analysis of national and international information of food occurrence hazards and FBO surveillance, shared by European Food Information Networks

Purpose

Develop food safety educational materials to high school, intended to be used by teachers as a complement to the school programs, aiming to contribute to FBO prevention.

Material and Methods

A. The identification and explanation of the concepts essential to understand food safety and the best practices for prevention of FBO (food, hazard, microbiological risk analysis associated to consumption of food contaminated with microorganisms or their toxins and FBO epidemiology, surveillance and control) was made by bibliographic revision¹⁻⁷.

B. The identification of food hazards and bad practices representing contributing factors to the FBO occurrence was made by epidemiological analysis of information of FBO investigation occurred in Portugal in 2009-2013⁸ and 2014-15 and information from European reports⁹⁻¹³.

C. Identification of good practices for FBO prevention was made analysing the bad practices that contributed to the occurrence of the FBO analyzed.

D. The school educative material was made, compiling and adapting the important concepts of food safety to high school, allowing the students to understand the scientific basis of good practices to be followed in order to prevent the occurrence of FBO.

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Results and Discussion

Power point presentation 1: identification and explanation of concepts regarding FBO prevention (food, hazard, risk, FBO and its epidemiology, surveillance and control):

Power point presentation 2, Flyer, Poster and Learning assessment questionnaire to be applied to students after class: consumer good practices for FBO prevention, from buying food to its consumption:

Conclusions

Analysis of data (food hazards and FBO risk factors) shared by food safety surveillance system was useful for identification of good food safety practices, in order to guide the production of high school educative materials for FBO prevention.