

Foodborne Illness Communications Calendar

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January

Date(s)	Event	Data/Sources	Key Messages
Jan 23	Maternal Health Awareness Day	• Food Safety for Pregnant Women- FDA	Pregnant women and their unborn babies are at higher risk from some foodborne illnesses due to altered immune system while pregnant and baby's under-developed immune system. Two specific foodborne illnesses that can cause severe illness or death: Listeria & Toxoplasmosis

February

Date(s)	Event	Data/Sources	Key Messages
Feb 9	Superbowl Parties	• Superbowl Prep	Clean, Separate, Cook, Chill

March

Date(s)	Event	Data/Sources	Key Messages

April

Date(s)	Event	Data/Sources	Key Messages
April 7-13	National Public Health Week	•	
April 20	Easter	• Egg Safety	Salmonella is one of the most common foodborne illnesses in the US. To prevent illness from eggs: keep eggs

			refrigerated, cook eggs until yolks are firm, and cook any food that contain eggs thoroughly.
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May

Date(s)	Event	Data/Sources	Key Messages
May 5	World Hand Hygiene Day	Handwashing for cooking	Control foodborne illness transfer by knowing the HOW and WHEN to wash your hands.
May 14-28	Nantucket Wine & Food Festival		Food Truck Safety
May 26	Memorial Day	Food Safety with Potlucks & Community Dinners Safe Seafood Food Safety with Hiking & Camping	Safe food handling is important, especially when groups of people are fed at community events. Temperature control is a critical issue for volunteer food handlers.
May 28-June 3	Wellfleet Restaurant Week		
May	Vibrio Season Begins	Vibrio & Oysters -CDC Vibrio & Oysters- FoodSafety.gov	Most vibrio infections occur in the warmer summer months. Hot sauce, alcohol, or lemon juice does not kill vibrio. Only properly cooking oysters does.

June

Date(s)	Event	Data/Sources	Key Messages
June 21	Summer Starts		Safe Summer with Safe Foods Infographic

July

Date(s)	Event	Data/Sources	Key Messages
July 4	4 th of July BBQs	Safe Grilling Safe Buffets	Reiterate safe food handling measures.

July 11-12	Osterville Greek Festival		
July 28	World Hepatitis Day	• Hep A	Hep A is highly contagious and can be spread person-to-person or through contaminated foods. There is a vaccine! While part of the routine childhood vaccine schedule, those at high risk should verify that they have received it. If believed to be exposed, another vaccination within two weeks is recommended to prevent illness
July	Warmer Waters	• Vibrio risk	Vibrio is at higher risk in coastal waters between May and October. Most people become infected by consuming raw oysters, but you can also get sick from having open wounds in warm coastal waters.

August

Date(s)	Event	Data/Sources	Key Messages
August 16	Cape Cod Food Truck & Craft Beer Festival		• Food Truck Safety
Late August	Back to School	• Keeping Packed Lunches Safe	Harmful bacteria multiply rapidly in the "Danger Zone" — the temperatures between 40 and 140 degrees F. Perishable foods must be kept cold at all times.

September

Date(s)	Event	Data/Sources	Key Messages
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September	Food Safety Education Month	• FDA Social Campaign	
September	Baby Safety Month	• Foodborne illness awareness & foods <12mo should avoid • Safely Handling Formula • Infant Feeding Tips for Safety-WIC	• Formula Infographic • Prevent Cronobacter • Babies at Higher Risk of Foodborne Illness •

October

Date(s)	Event	Data/Sources	Key Messages
October 4	SandwichFest	• Sandwich Safety • Risky Sandwiches	
October 4	Mashpee Oktoberfest		
October 18-19	Wellfleet Oyster Fest	• Vibrio risk	
October 19-25	National Health Education Week		
October 15	Global Hand Washing Day	• Importance of Hand washing and food safety	The 5 Handwashing Steps: • Wet hands • Lather all surfaces of hands by rubbing them together with soap. • Scrub your hands for at least 20 seconds. • Rinse your hands well under clean, running water. • Dry your hands with a clean towel or air dry them.

November

Date(s)	Event	Data/Sources	Key Messages
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Nove mber 27	Thanksgiving	• Prevent C. perfringens	• Turkey Safety
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December

Date(s)	Event	Data/Sources	Key Messages
Decem ber	Holiday Baking and Cooking	• Safe Kitchen Practices- FDA • Dangers of eating raw cookie dough	Its not just the eggs in raw cookie dough! Flour is also raw and can carry E. coli and Salmonella.
Decem ber 7- 13	National Handwashing Awareness Week	• Importance of Hand washing and food safety	