



MAHC Implementation: Food Code Shows the Way

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CAPT Charles S. Otto, III, R.S, USPHS, currently serves as the Deputy Branch Chief in the CDC Vessel Sanitation Program, where he also served a tour as a U. S. Public Health Service Commissioned Officer from 1998 - 2002. From 2002 to 2010, Charles served with CDC's Environmental Health Services Branch, as the Innovation Team Leader for the last 6 years, with primary areas of focus on environmental health training, marketing, and recreational water illness prevention and environmental health outbreak consultation. Prior USPHS assignments have included the National Park Service as regional public health consultant and the U.S. Food and Drug Administration's Division of Cooperative Programs and the FDA's Retail Food Protection Branch. Prior to FDA, Charles worked for 13 years in state and local health departments in Alabama in practically every facet of environmental health field and program management. He has a Bachelor of Science in Environmental Health from Auburn University and a Master's degree from University of South Alabama.

Abstract

The Model Aquatic Health Code (MAHC) will serve as a model to transform the nation's state and local aquatic health programs into data-driven, knowledge-based, risk reduction efforts to prevent disease and injuries and promote healthy recreational water experiences. The MAHC's all-stakeholders development process ensures that the scientifically-based best standards and practices for protecting public health are available for voluntary adoption by state and local agencies. These same agencies use the nation's model Food Code for their retail-level food safety standard in our nation's over one million restaurants, grocery stores and institutional operations. The MAHC Steering Committee used the model Food Code as not only a development template, but also for the planned MAHC update process. This presentation will explore the parallels between MAHC and Food Code and the planned future MAHC maintenance cycles using the very successful, inclusive Conference for Food Protection archetype.

PRESENTATION NOT PROVIDED