



# Bay State Public Health Training Hub

## TRAINING SERIES

### NAVIGATING SPECIAL TOPICS, VOLUME: V

#### Retail Vibrio Investigations

August 28th, 2025 @ 10:00 am - 11:00 am

on Microsoft Teams 

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### What You Need To Know When It Comes To Vibrio

Jessica Ferreira is an Environmental Analyst & Food Safety Trainer with the Division of Food Protection with the MA Department of Public Health, coordinating work and providing training to the 10 regional hubs. Jessica's main focus is to provide guidance and technical support to all 351 local boards of health throughout the commonwealth related to retail food safety.

Jessica has extensive experience in both the private and public sectors, as a graduate of Bristol Community College with an associate's in culinary arts and from Johnson & Wales University with a bachelor's in food service management. In this presentation, Jessica will explain what exactly Vibrio is, how it forms, and what environmental conditions are conducive to developing Vibrio.

Our presenter will go over what you need to know when it comes to conducting retail Vibrio investigations following notification of affected molluscan shellfish. Jessica will go over how a Vibrio case is initiated, a proper Vibrio control plan, & how to conduct a HACCP Risk Assessment. Additionally, Jessica will share examples of a proper inspection with us all, one that thoroughly dives into the establishment's operation, right from the receiving of the molluscan shellfish, straight through to their service to the customer. As a bonus, Jessica will give us a look at the MDPH's traceback procedures to give you an idea of how everything comes together and the importance of us putting our best effort forth when conducting our investigations of the establishment.



### WHAT WILL BE DISCUSSED?

- ✓ What is Vibrio or Vibriosis?
- ✓ How to review establishment Vibrio Control Plan
- ✓ How Vibrio investigation cases are initiated
- ✓ Conducting a HACCP Risk Assessment
- ✓ Details and methods of a proper Vibrio Investigation

### REGISTRATIONS CLOSE

WEDNESDAY, AUGUST 27<sup>TH</sup> 2025

Register for Navigating Special  
Topics Volume V: Vibrio



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