

Guidance and responses were provided based on information known on 09.11.25 and may become out of date. Guidance is being updated rapidly; users should look to CDC and NE DHHS guidance for updates.

NEBRASKA

Good Life. Great Mission.

DEPT. OF HEALTH AND HUMAN SERVICES

Long Term Care Webinar Series

September 11, 2025



NEBRASKA INFECTION CONTROL ASSESSMENT AND PROMOTION PROGRAM

Presentation Information

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- Slides and a recording of this presentation will be available on the ICAP website:
<https://icap.nebraskamed.com/events/webinar-archive/>
- Use the Q&A box in the webinar platform to type a question. Questions will be read aloud by the moderator. If your question is not answered during the webinar, please either e-mail NE ICAP or call during our office hours to speak with one of our IPs.

Continuing Education Disclosures

- 1.0 Nursing Contact Hour is awarded for the LIVE viewing of this webinar
- In order to obtain the nursing contact hour, you must attend the entire live activity and complete the post webinar survey
- No relevant financial relationships were identified for any member of the planning committee or any presenter/author of the program content
- This CE is hosted Nebraska ICAP along with Nebraska DHHS
- Nebraska Infection Control Assessment and Promotion Program is approved as a provider of nursing continuing professional development by the Midwest Multistate Division, an accredited approver by the American Nurses Credentialing Center's Commission on Accreditation



AGELESS

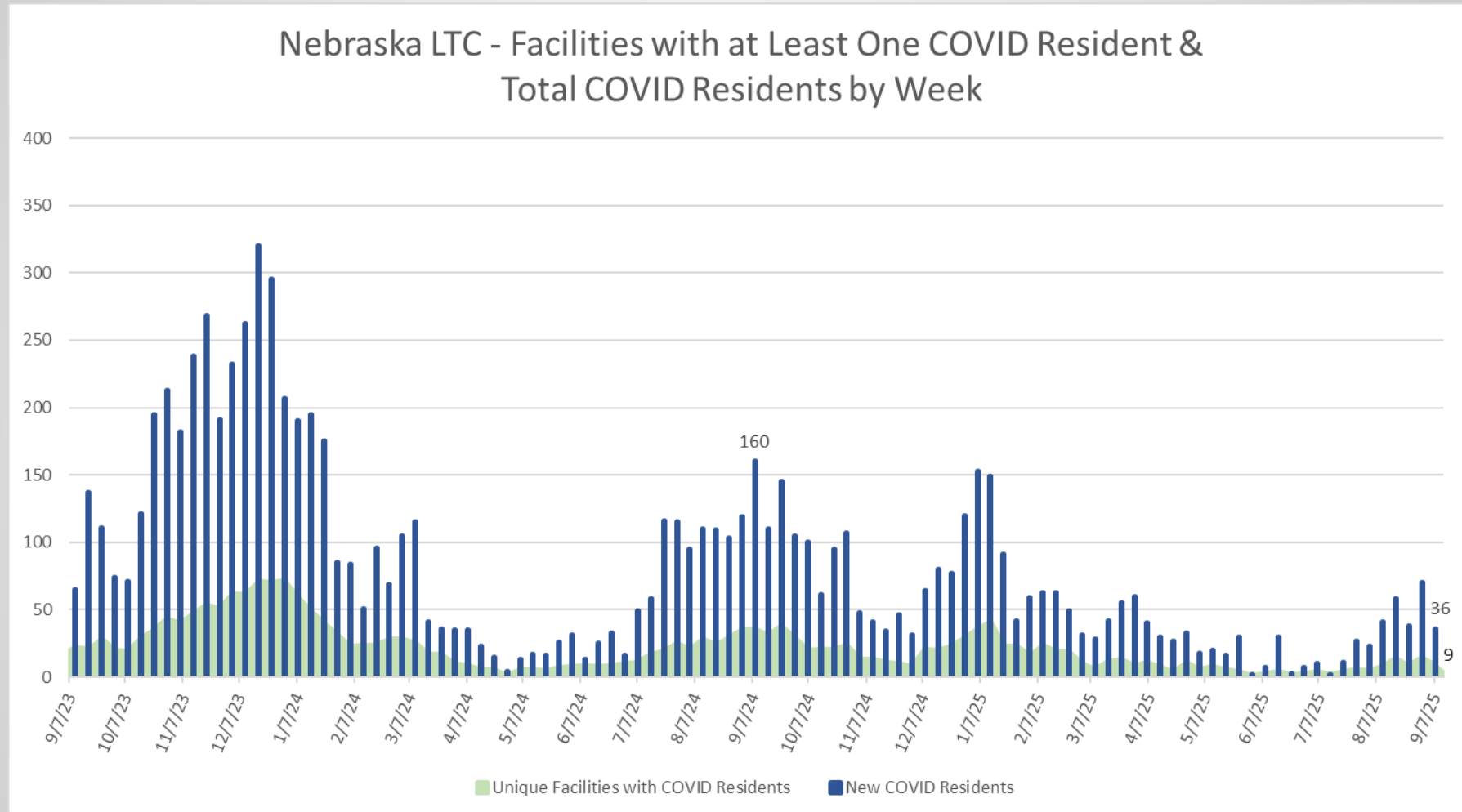
Adventure

NATIONAL ASSISTED LIVING WEEK® • SEP 7-13, 2025

Communicable Illness Update



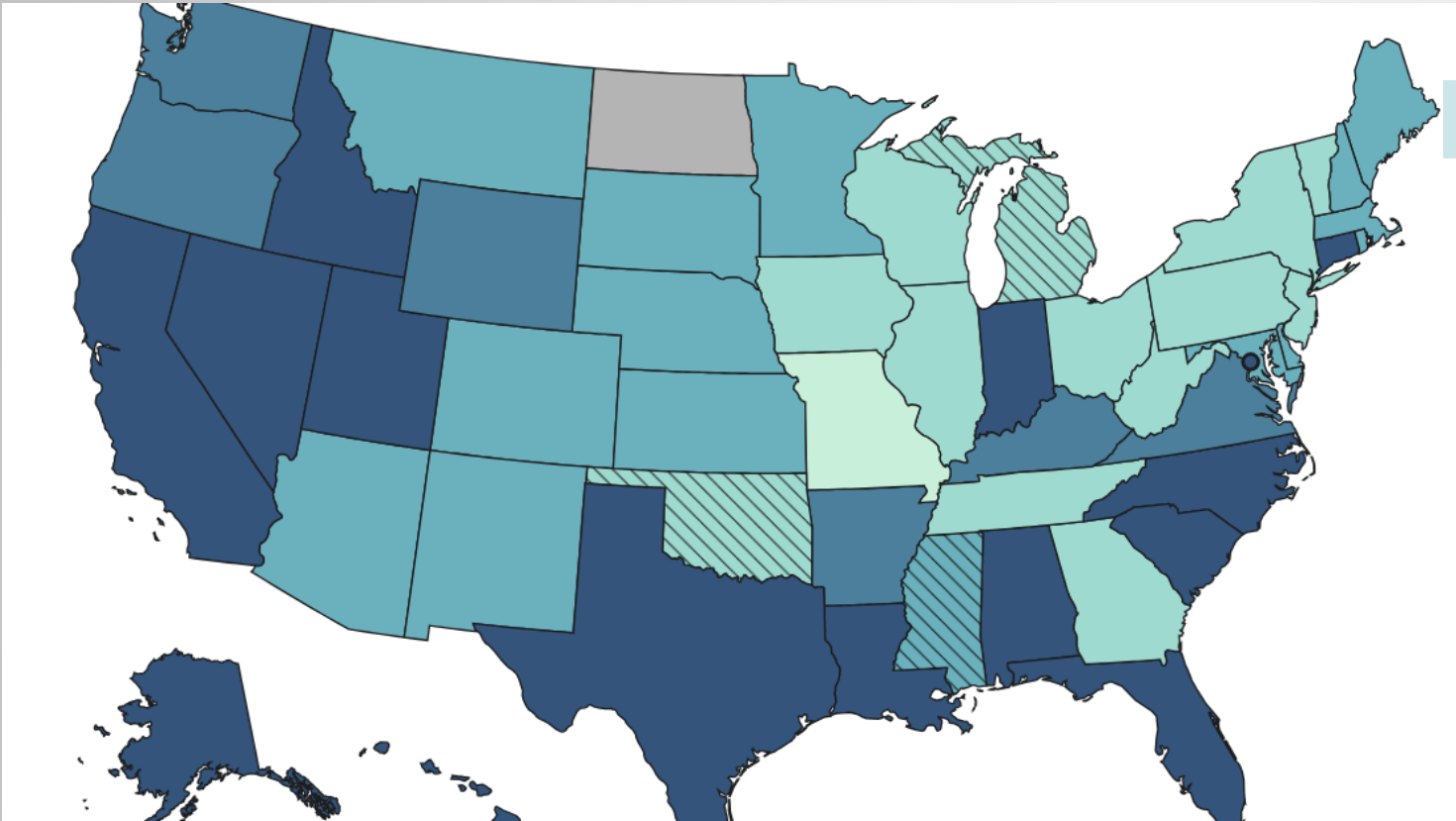
Nebraska LTC Facility COVID-19 Outbreaks



**Updated: 9/8/2025

Source: Unofficial Counts Compiled by Nebraska ICAP based on data reported by facilities and DHHS; Actual numbers may vary.

COVID Wastewater Surveillance



Time Period: August 24, 2025 - August 30, 2025

MODERATE

Nationally, the wastewater viral activity level for COVID-19 is currently **moderate**.

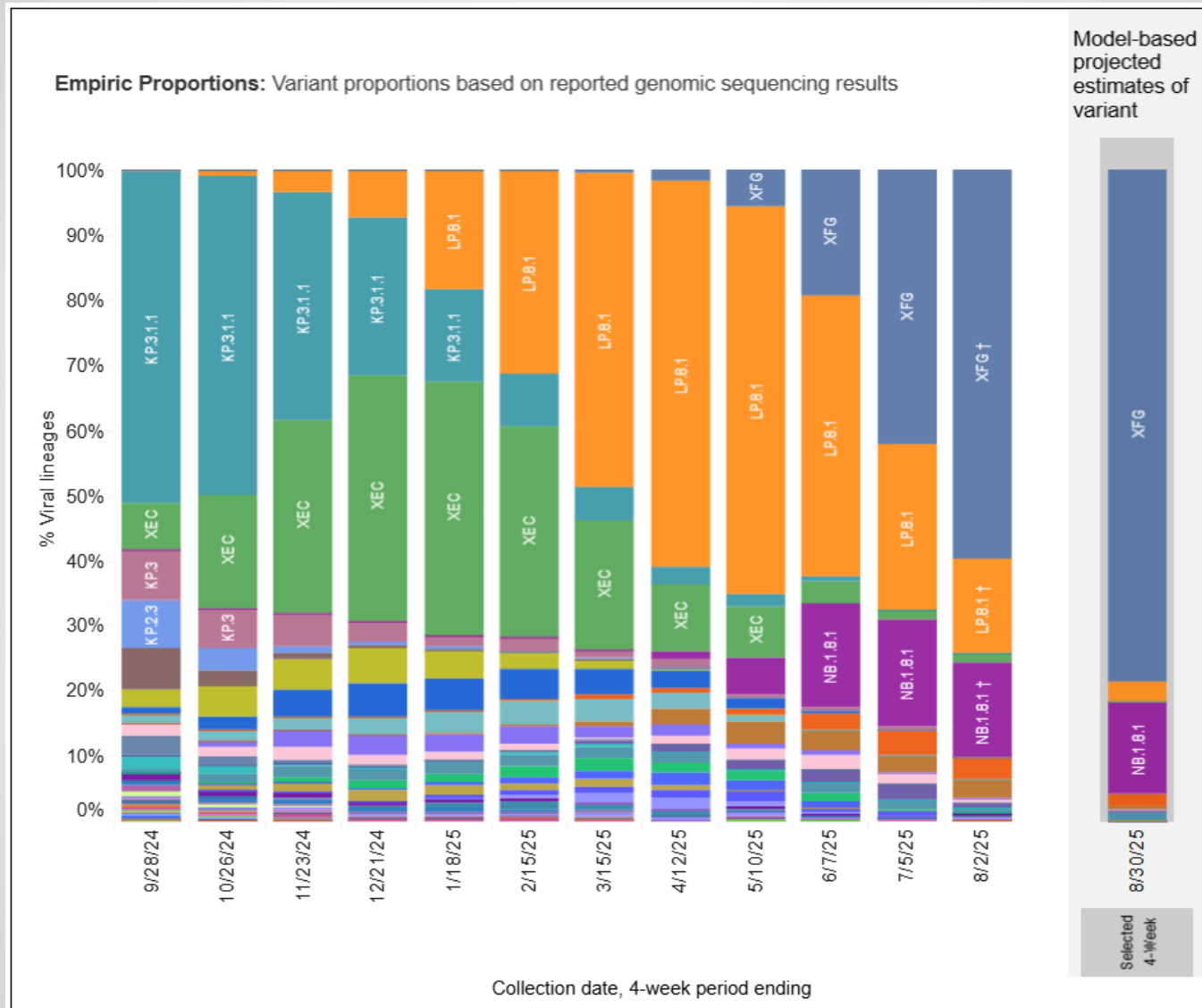
SARS-CoV-2 Wastewater Viral Activity Levels

Select a level to add or remove from map.

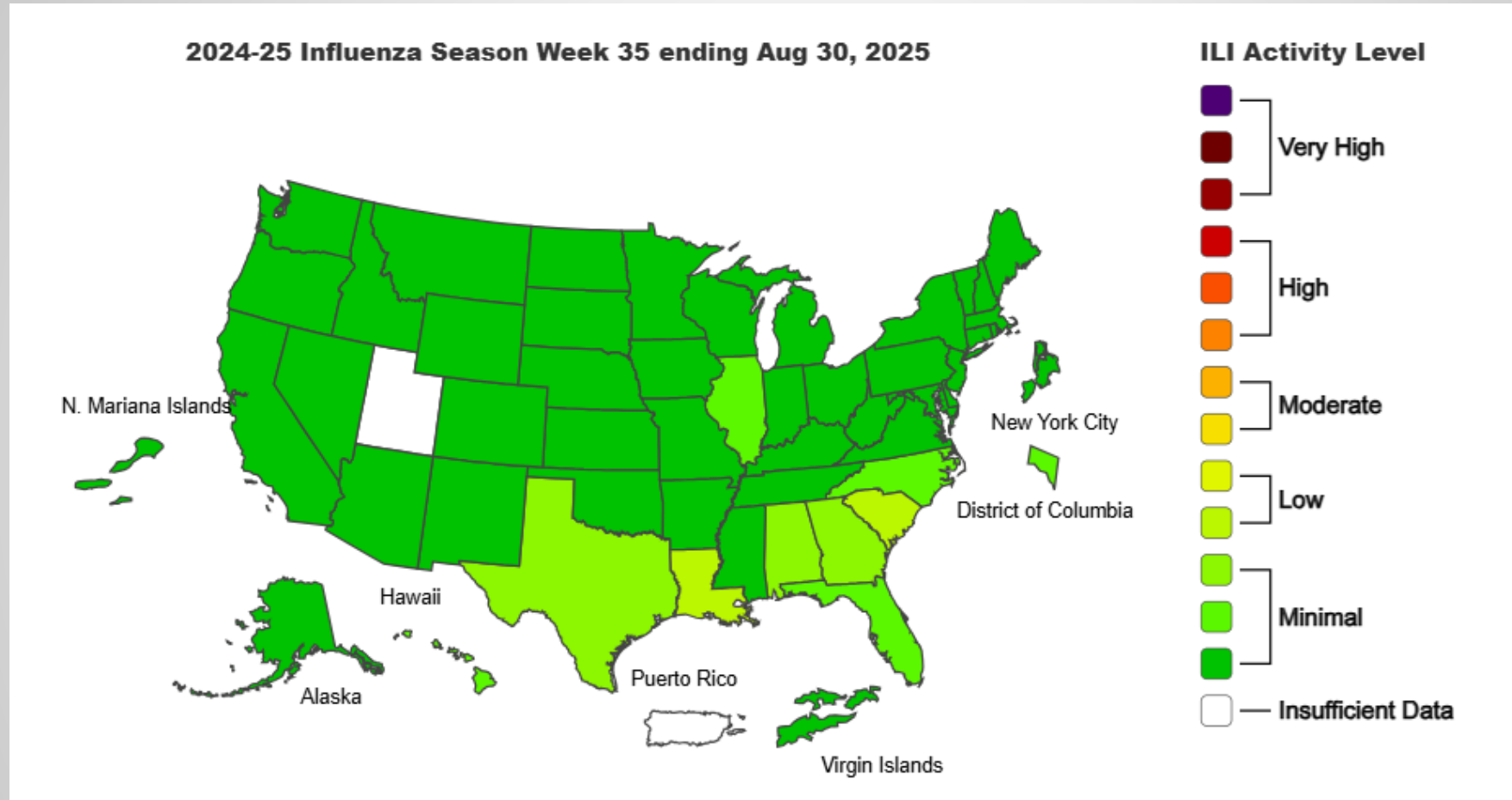
● Very High ● High ● Moderate ● Low ● Very Low ● No Data ●*Limited Coverage

[COVID-19 Wastewater Data – National Trends | NWSS | CDC](#)

Nowcast Estimates in U.S. for 8/3/25 - 8/30/25



Flu Activity U.S.



[Weekly US Map: Influenza Summary Update | CDC](#)

Flu Vaccination

Routine annual influenza vaccination is recommended for all persons aged ≥ 6 months without a contraindication to vaccination to protect against influenza and its complications.

Updates for the 2025-2026 season are outlined in the MMWR report:

- Multiple formulations of the trivalent inactivated influenza vaccines (IIV3s), trivalent recombinant influenza vaccine (RIV3), and trivalent live attenuated influenza vaccine (LAIV3) are available for the 2025–26 influenza season
- Report includes the updated vaccine composition
- FDA approval of FluMist (nasal spray live attenuated influenza vaccine) for self-administration or caregiver administration
- Expansion of the approved age threshold for Flublok (recombinant influenza vaccine) to ≥ 9 years,
- Recommendation that only single-dose seasonal influenza vaccines not containing thimerosal as a preservative be used.

[Prevention and Control of Seasonal Influenza with Vaccines: Recommendations of the Advisory Committee on Immunization Practices — United States, 2025–26 Influenza Season | MMWR](#)

FDA Approved Flu Vaccines 2025-2026

Manufacturer	Vaccine Trade Name	FDA Approved Indication	Preferred option for 65 years & older
AstraZeneca	FluMist (LAIV3)	2 through 49 years	
GSK	Fluarix (IIV3)	6 months & older	
	FluLaval (IIV3)	6 months & older	
Sanofi	Flublok(RIV3)	9 years & older	X
	Fluzone (IIV3)	6 months & older	
	Fluzone High-Dose (HD-IIV3)	65 years & older	X
CSL Seqirus	Afluria (IIV3)	6 months & older	
	Fluad (aIIV3)	65 years & older	X
	Flucelvax (ccLLV3)	6 months & older	

[Home | Immunize.org](#)

[Influenza Vaccine Products for the 2025-2026 Influenza Season](#)

[Influenza Immunization Resources for Healthcare Providers | Immunize.org](#)

All 2025–2026 seasonal influenza vaccines are trivalent.

- IIV = egg-based inactivated influenza vaccine (injectable)
- The prefix “cc” is used (e.g., ccIIV)
- RIV = recombinant hemagglutinin influenza vaccine (injectable)
- aIIV = adjuvanted inactivated influenza vaccine.

COVID-19 Vaccination

Aug. 27, 2025, FDA approved the updated 2025-2026 COVID-19 vaccines and rescinded Emergency Use Authorizations (EUA) for previously authorized COVID-19 vaccines.

The following 2025-2026 vaccines received FDA approval:

- Pfizer's COMIRNATY COVID-19
- Moderna's SPIKEVAX
- Moderna's MNEXSPIKE
- Novavax's NUVAXOVID

Further guidance is expected following the Advisory Committee on Immunization Practices (ACIP) meeting scheduled on September 18–19, 2025.

FDA Approved COVID-19 Vaccines 2025-2026

Manufacturer	Vaccine	FDA Approved Indication	Adult Dosing
Moderna	SPIKEVAX (mRNA)	65 years of age or older, or 6 mos. through 64 yrs with at least 1 high-risk conditions	Available in a pre-filled syringe formulation. Single dose, 0.5 mL If previously vaccinated, administer >2 months after the last dose of COVID-19 vaccine.
	MNEXSPIKE (mRNA)	Previously vaccinated with any COVID-19 vaccine and: 65 years of age or older, or 12 years through 64 yrs with at least 1 high-risk conditions	Available in a pre-filled syringe formulation. Single dose, 0.2 mL If previously vaccinated, administer >3 months after the last dose of COVID-19 vaccine.
Pfizer-BioNTech	COMIRNATY (mRNA)	65 years of age or older, or 5 years through 64 years with at least 1 high-risk condition	Available in single dose vials and pre-filled syringe formulation. Single dose, 0.3 mL If previously vaccinated, administer >2 months after the last dose of COVID-19 vaccine.
Novavax	NUVAXOVID (Protein-based vaccine)	65 years of age or older, or 12 yrs through 64 yrs with at least 1 high-risk conditions	Available in a pre-filled syringe formulation. Single dose, 0.5 mL If previously vaccinated, administer >2 months after the last dose of COVID-19 vaccine.

COVID Vaccination for High-risk Underlying Conditions

An updated list of high-risk underlying conditions, along with their associated evidence, is available at the link below. The conditions are grouped by the level of evidence, with the highest level shown in the top section.

- <https://www.cdc.gov/covid/hcp/clinical-care/underlying-conditions.html>
- The list of underlying medical conditions is not exhaustive and will be updated as the science evolves.

[People with Certain Medical Conditions and COVID-19 Risk Factors | COVID-19 | CDC](#)



The Path of Yeast Resistance: Drug-resistant *Candida* on the Rise

Candida is a yeast that can cause infections ranging in severity. Antifungal resistance among *Candida* is growing, particularly for specific species such as *Candida auris* and *Candida parapsilosis*. These two species also spread more easily between patients in healthcare settings compared to other species of *Candida*. Awareness of this issue is essential for clinicians, as it can guide testing practices and clinical treatment decisions.

Webinar

Date: Thursday, September 18, 2025
Time: 2:00-3:00 P.M. ET

A few minutes before the webinar begins, please click [here](#) to join.

[The Path of Yeast Resistance: Drug-resistant Candida on the Rise](#) | [COCA](#) | [CDC](#)

Food Safety: Key Points for Infection Preventionists in Healthcare Settings

Andrea Bethke, REHS, CP-FS
Senior Environmental Health Specialist
Lincoln-Lancaster County Health Department





Lincoln-Lancaster County
Health Department

Identifying and Managing Food Safety Risks in Facilities that Serve a Highly Susceptible Population

Groups with Increased Risk for Foodborne Illness



Pregnant Women



Infants and Young Children



Older Adults



People with Weakened Immune Systems

© Copyright Food Safety Training and Certification - <http://foodsafetytrainingcertification.com>

Overview:

Kitchens can be intimidating!

Today we are going to talk about:

- The common factors for outbreaks
- Ways to help prevent outbreaks
- Resources



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Health Department

5 Key areas of focus to prevent foodborne illness



**POOR PERSONAL
HYGIENE**



**INADEQUATE
COOKING**



**IMPROPER
HOLDING**



**CONTAMINATED
EQUIPMENT**



**UNAPPROVED
FOOD SOURCE**

Would you want these people in your kitchen?

Employee Illness Symptoms to exclude for

- Vomiting
- Diarrhea
- Sore throat with fever
- Jaundiced



Then why would you go to work sick?



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Health Department

Shiga toxin producing E. coli (STEC) – E. coli



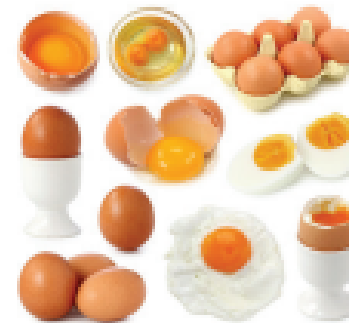
Causes more than 3,000 cases of foodborne illness annually; anyone can become infected; very young children and elderly most likely to develop severe illness; *spreads by fecal contamination of food and water as well as cross-contamination during food preparation*

- **FOODS:** raw or undercooked beef (especially hamburger), raw fruits and vegetables, unpasteurized milk or juice, contaminated water
- **INCUBATION PERIOD:** 1-8 days
- **SYMPTOMS:** Include severe stomach cramps, diarrhea (often bloody), mild fever and vomiting.
- **PREVENTION:** Cook implicated food to 155°F, prevent cross contamination between raw and ready to eat foods, wash hand properly and frequently, correctly wash, rinse and sanitize food contact surfaces

The Big 6

Nontyphoidal Salmonella

Causes 1 million cases of intestinal illnesses annually; ingesting even a small amount of bacteria can cause illness; spreads to humans through consumption of contaminated foods of animal origin like eggs, meat poultry and milk, as well as those foods that have come into contact with infected animal waste



FOODS: Produce such as tomatoes, peppers, cantaloupes; contaminated water, poultry and eggs, meat, milk and dairy products

INCUBATION PERIOD: usually 12 to 72 hours, but can be up to a week or more

SYMPTOMS: acute diarrhea, abdominal pain, fever and vomiting

PREVENTION: Cook implicated food to 155°F, prevent cross contamination between raw and ready to eat foods, wash hand properly and frequently, correctly wash, rinse and sanitize food contact surfaces

Salmonella Typhi

Humans are the only hosts of this bacterial disease; *spreads through food or water contaminated by stool of an infected person; causes typhoid fever and paratyphoid fever; bacteria present in feces for weeks after symptoms subsided*



FOODS: ready-to-eat foods, beverages, contaminated water

INCUBATION PERIOD: 1 to 3 weeks, however may be as long as 2 months

SYMPTOMS: Fever, weakness, stomach pain, rash, diarrhea or constipation

PREVENTION: Wash hands thoroughly and frequently, cook foods to minimum prescribed internal temperatures, prevent cross contamination



Hepatitis A

Causes inflammation of the liver; *spreads primarily through food or water contaminated by stool of an infected person*

FOODS: Ready-to-eat food, shellfish from contaminated water

INCUBATION PERIOD: 15-50 days, average 28 days

SYMPTOMS: Jaundice, loss of appetite, nausea, fever, diarrhea

PREVENTION: Wash hands frequently and properly, **avoid bare hand contact with ready-to-eat foods**, purchase shellfish from an approved supplier



The Big 6 contd.

Shigella

Causes 300,000 cases annually; spreads easily from person to person by eating or drinking food and water contaminated with the bacteria; it can also *spread by coming in direct contact with feces from an infected person*

FOODS: Foods that are easily contaminated by hands – various types of salads, food that has been in contact with contaminated water – produce

INCUBATION PERIOD: 4-7 days

SYMPTOMS: Diarrhea (sometimes bloody), fever, stomach pain, dehydration

PREVENTION: Wash hands frequently and properly, wash vegetables, control flies inside and outside of the facility



Norovirus

Highly infectious; *leading cause of foodborne illness*; spreads through food handled by someone who is infected with the virus or through the air after a vomit transmission has occurred

FOODS: Ready-to-eat foods, shellfish from contaminated water

INCUBATION PERIOD: 12-48 hours

SYMPTOMS: Nausea, abdominal cramping, vomiting, diarrhea, fever

PREVENTION: Wash hands frequently and properly, **avoid bare hand contact with ready-to-eat foods**, purchase shellfish from an approved supplier



The decisions you make can prevent an outbreak: A Cautionary Tale



Wash Your Hands!

¡Lávese Las Manos!



1 Wet Hands
Mójese las manos



2 Soap
Enjabónese



3 Wash for 20 seconds
Lávese las manos por 20 segundos



4 Rinse
Enjuáguese

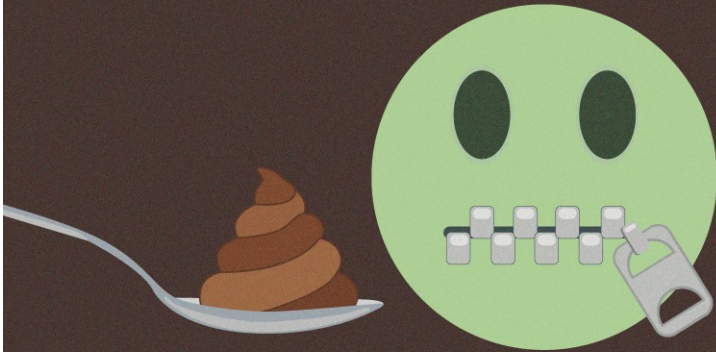


5 Dry
Séquese las manos



6 Turn Off Water with Paper Towel
Cierre el grifo usando una toalla de papel

NOBODY WANTS TO EAT YOUR POOP



TAKE 20 SECONDS TO WASH YOUR HANDS
AFTER USING THE BATHROOM.



ILLNESS-CAUSING BACTERIA
CAN BE FOUND ON AS MUCH AS
70% OF RAW MEAT AND EGGS.



IF YOU DON'T CHANGE GLOVES
AND WASH YOUR HANDS,
YOU WILL GET SOMEONE SICK.



TAKE 20 SECONDS TO WASH YOUR HANDS
AFTER HANDLING RAW MEAT AND EGGS.

CELL PHONES ARE DIRTY TOO.



TAKE 20 SECONDS TO WASH YOUR HANDS
AFTER USING YOUR CELL PHONE.

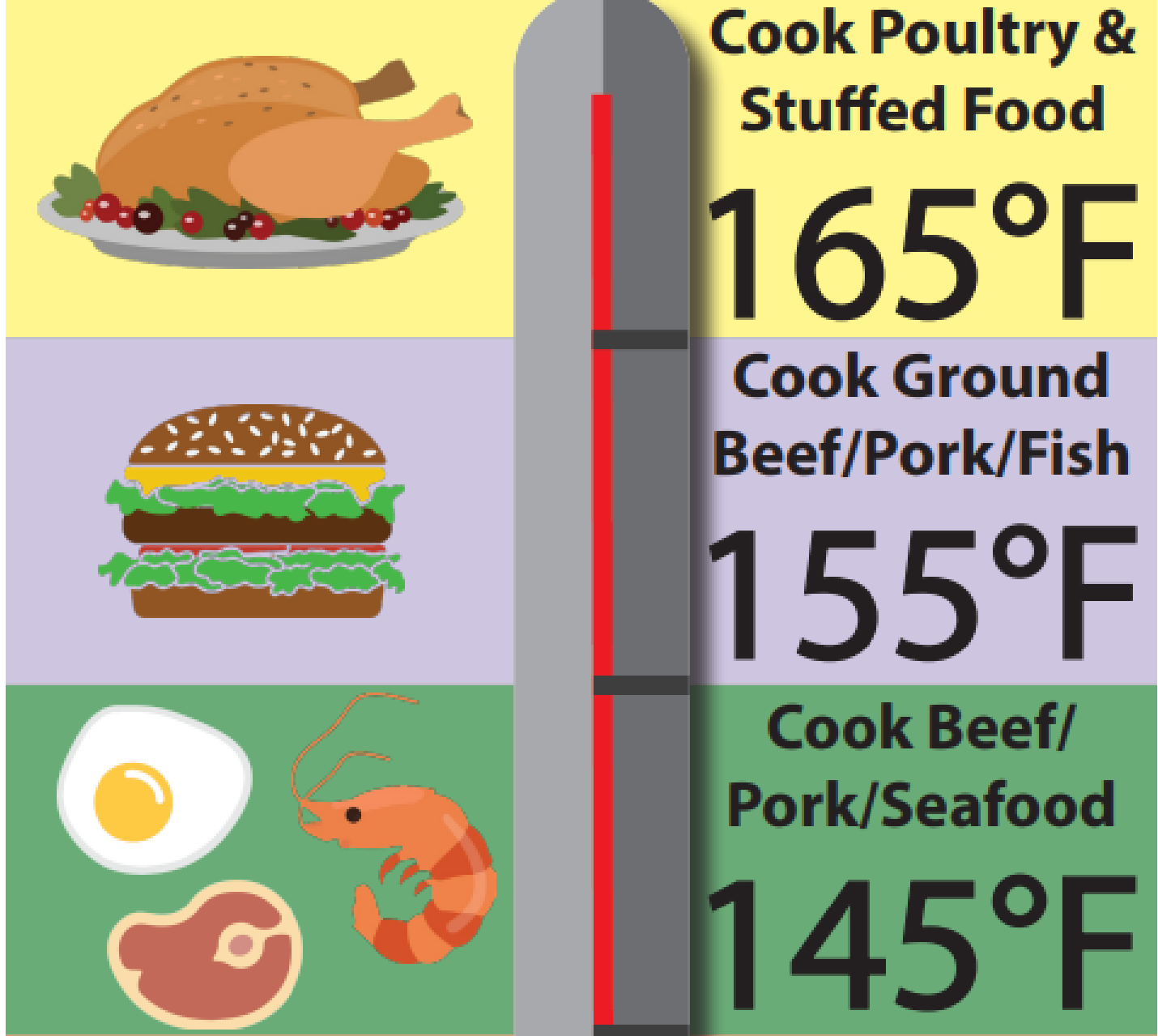
No Bare Hand Contact with Ready-to-Eat Foods

YOU HAVE OPTIONS



Unapproved Sources





Codes Specific to HSP



- No Consumer Advisories
- Cannot offer raw fish, raw shellfish, raw steak
- undercooked meats/unpasteurized shell eggs



Specifics about Eggs and HSP

- unpasteurized shell eggs can be used per customers orders
- unpasteurized eggs can be used in fully baked goods
- pasteurized eggs must be used in dishes that are uncooked or slightly cooked



**REHEAT
FOOD**
FOR HOT HOLDING
**TO
165°**
WITHIN 2 HOURS
ONLY USING



OVEN



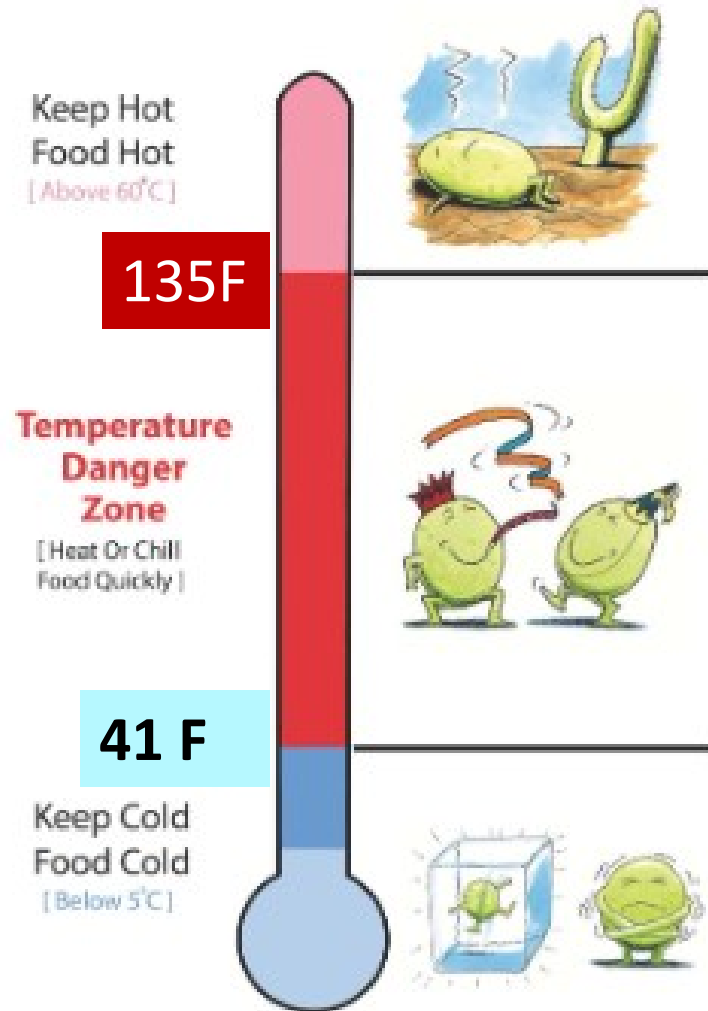
MICROWAVE



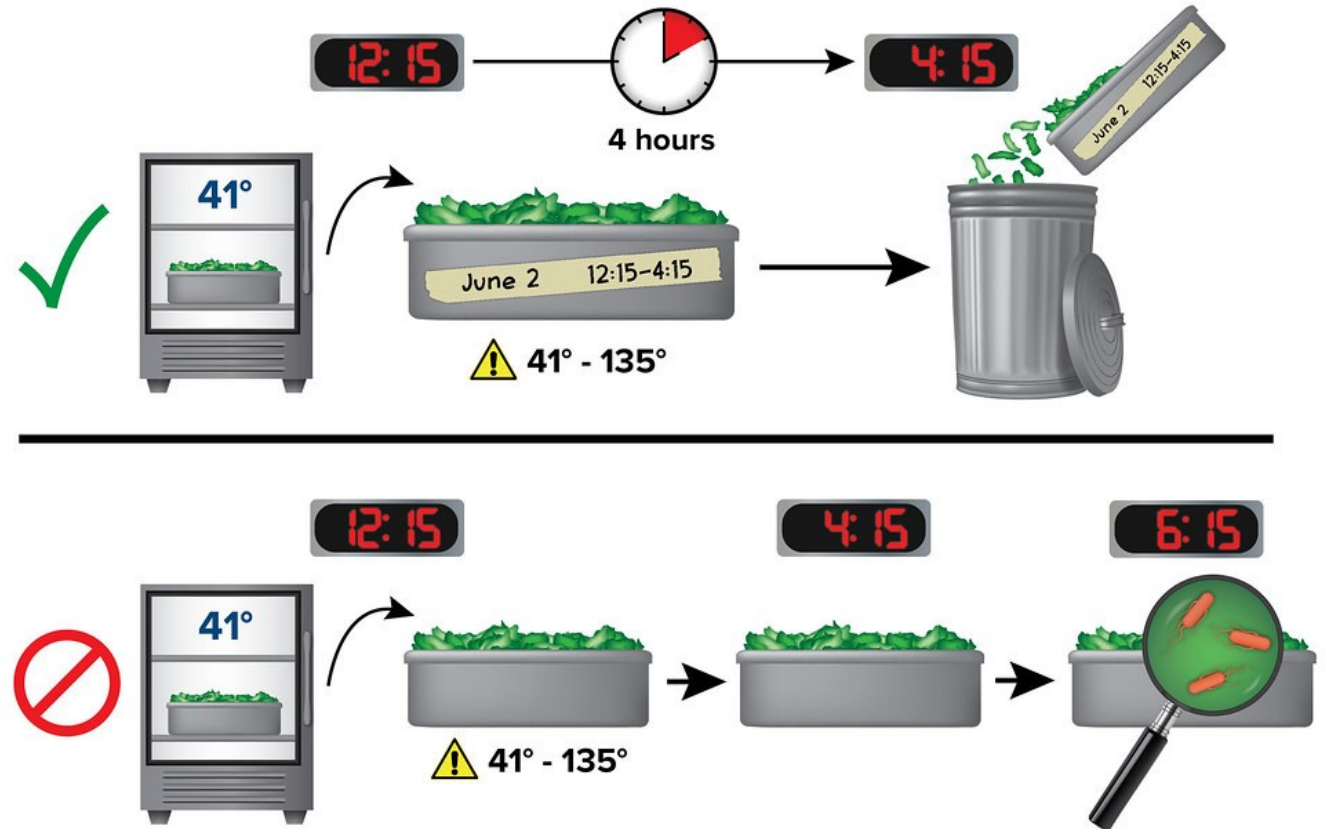
STOVE



Temperature Danger Zone For Food



Time as a Control





Supplies

Cooling Guide



Ice Wand & Bath Method



Record cook temperature



Divide



Add ice



Add water



Product level = ice bath level



Add ice wand



Stir frequently



Check temperature



Record



Add more ice



Change wand if melted



41°F or below

DON'T use the following methods to cool.



In 5 gallon bucket



On top of ice



Ice without water



In melted ice



Supplies

Cooling Guide



Shallow Pan Method



Record cook temperature



Divide into 2" shallow hotel pans

3 Choose Your Method



At least 2" apart on speed rack in walk-in

or



Walk-in cooler rack

or



Walk-in freezer rack ❄️



Monitor and record



41°F or below before covering

Don't use the following methods to cool.



Too close on speed rack



Stacked



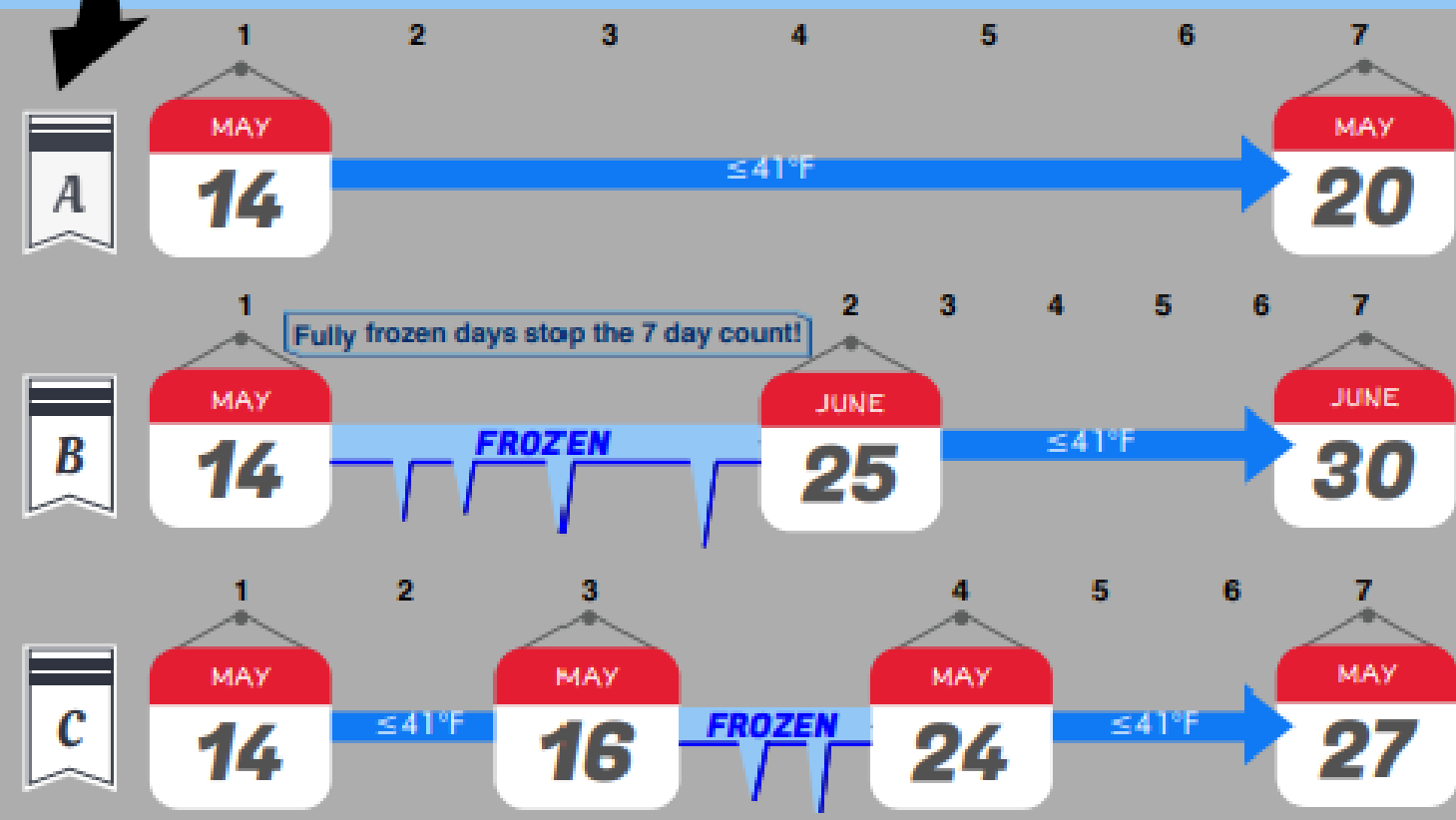
Covered



Wrong pan depth

7

Days
at
41°F
MAX.



- A** Cold hold food and consume or discard by the 7th day.
- B** Freeze and thaw food at a later date. Consume or discard by 7th day on the timeline.
- C** Cold hold food, then freeze after 3 days. Food thawed at a later date is good for 4 more days ($7 - 3 = 4$ days remaining).

In all scenarios above, foods are cooked and cooled to $\leq 41^{\circ}\text{F}$ on May 14th which is Day 1 of 7.



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Health Department

Safe Storage Order and Final Cooking Temperatures

For food safety, store foods at **41°F** or below and cook to the listed internal temperature.

Ready-to-eat foods,
produce and already
cooked foods.

145°F

Fish and eggs

145°F

Whole cuts of beef,
pork and lamb

155°F

Ground meats

165°F

All poultry and
stuffed products





"I did not wash, rinse, and sanitize the sink."

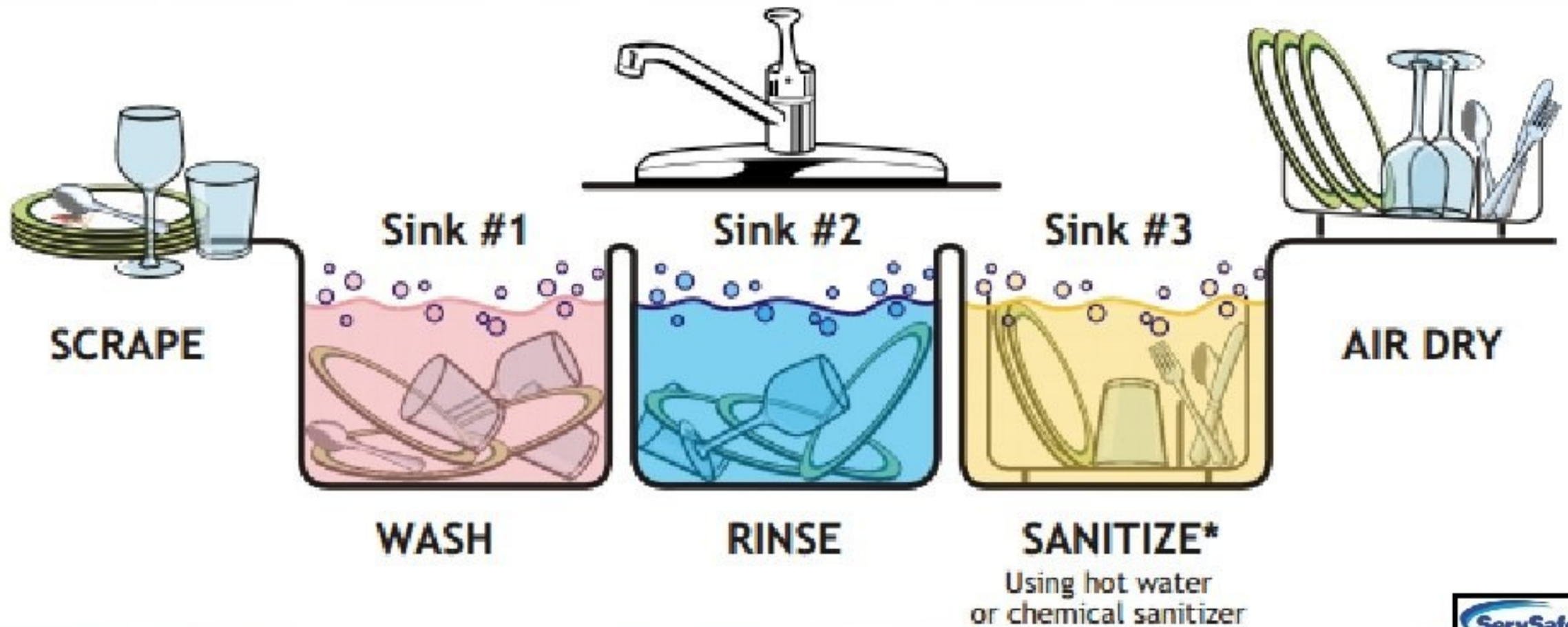


"I washed, rinsed, and sanitized the sink."



Dish Washing – 3 Sink Method

➤ Scrape, Wash, Rinse, Sanitize and Air Dry







WHAT IS WRONG WITH THIS IMAGE?



Preventing Outbreaks: Active Managerial Controls

Active managerial control means the purposeful incorporation of specific actions or procedures by industry management into the operation of their business to attain control over foodborne illness risk factors. It embodies a preventive rather than reactive approach to food safety through a continuous system of monitoring and verification



FDA Risk Factor Study found links between strong food safety management systems and food safety.



Procedures

A set of actions adopted by management for accomplishing tasks in a way that minimizes food safety risks



Training

The process of management teaching employees food safety procedures



Monitoring

Routine observations and measurements conducted to determine if food safety procedures are being followed

Food and Drug Administration (2018). FDA Report on the Occurrence of Foodborne Illness Risk Factors in Fast Food and Full-service Restaurants, 2013-2014.



A blank recipe card template. At the top center, the word "RECIPE" is printed in a large, bold, sans-serif font. Below it, there are two rows of horizontal lines for "Prep Time" and "Cook Time". To the left, there are two rows of horizontal lines for "Title" and "Serves". Below these, there are two large sections separated by a vertical dashed line. The left section is for "Ingredients" and the right section is for the recipe instructions. Both sections have multiple horizontal lines for writing. The card is tilted slightly to the right.

Standard Operating Procedures: Cleaning and Sanitizing Food Contact Surfaces

PURPOSE: To prevent foodborne illness by ensuring that all food contact surfaces are properly cleaned and sanitized.

SCOPE: This procedure applies to foodservice employees involved in cleaning and sanitizing food contact surfaces.

INSTRUCTIONS:

1. Train foodservice employees on using the procedures in this SOP.
2. Follow State or local health department requirements.
3. Follow manufacturer's instructions regarding the use and maintenance of equipment and use of chemicals for cleaning and sanitizing food contact surfaces
4. Wash, rinse, and sanitize food contact surfaces of sinks, tables, equipment, utensils, thermometers, carts, and equipment:
 - Before each use
 - Between uses when preparing different types of raw animal foods, such as eggs, fish, meat, and poultry
 - Between uses when preparing ready-to-eat foods and raw animal foods, such as eggs, fish, meat, and poultry
 - Any time contamination occurs or is suspected
5. Wash, rinse, and sanitize food contact surfaces of sinks, tables, equipment, utensils, thermometers, carts, and equipment using the following procedure:
 - Wash surface with detergent solution.
 - Rinse surface with clean water.
 - Sanitize surface using a sanitizing solution mixed at a concentration specified on the manufacturer's label.
 - Place wet items in a manner to allow air drying.
6. If a 3-compartment sink is used, setup and use the sink in the following manner:
 - In the first compartment, wash with a clean detergent solution at or above 110 °F or at the temperature specified by the detergent manufacturer.
 - In the second compartment, rinse with clean water.
 - In the third compartment, sanitize with a sanitizing solution mixed at a concentration specified on the manufacturer's label or by immersing in hot water at or above 171 °F for 30 seconds. Test the chemical sanitizer concentration by using an appropriate test kit.



Training:





FOOD PROTECTION MANAGER ACCREDITED CERTIFICATION TRAINING

Food Protection Manager Certification Organization Contacts



- 360 Training
 - <https://www.360training.com/learn2serve/food-safety-manager-training>
 - Customer Support 877-881-2235
- AAA Food Handler
 - <https://aaafoodhandler.com/food-manager-certification>
 - Customer Support 714-592-4100
- Always Food Safe Company, LLC
 - <https://alwaysfoodsafecom/en/food-protection-manager>
 - Customer Support 844-312-2011
- APS Culinary Dynamics (DBA: World Food Safety Organization)
 - <https://worldfoodsafety.org/fpm/>
- Environmental Health Testing (National Registry of Food Safety Professionals)
 - <https://www.nrfsp.com/exam-center/manager/>
 - Customer Support 800-446-0257
- My Food Service License
 - <https://myfoodservicelicense.com/>
 - Customer support 877-590-5964
- National Restaurant Association
 - <https://www.nrfsp.com/exam-center/manager/>
 - Customer Support 800-765-2122
- Relish Works, Inc. (DBA: Trust 20)
 - <https://trust20.co/food-manager>
- Responsible Training
 - Responsibletraining.com
 - Customer Service (866) 409-9190
- StateFoodTraining
 - <https://www.statefoodsafety.com/food-safety-manager-certification#/>
 - Customer Support 801-494-1416



For more information on the Food Protection Manager Certification under the American National Standards Institute visit the ANSI webpage <http://www.foodprotect.org/food-protection-manager-certification/>

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Health Department



Register New Account

or

Email

Password

Sign-In to Existing Account

Español


Forgot Password

Contact Us




Lincoln-Lancaster County
Health Department


Cooling Log





Stir and check food temperatures often




Less than 2 hours and above 70°F-
reheat to 165°F



More than 2 hours and above 70°F- discard
More than 6 hours and above 41°F- discard


Date	Food	Cook Temp	135°F - 70°F within 2 hours	70°F - 41°F within 4 hours	corrective action? 	corrective action? 	Initial
			2 hours starts when product reaches 135°F Must be below 70°F in 2 hours!	Product must be below 41°F in 6 hours!			
		time					
		temp					
		time					
		temp					
		time					
		temp					
		time					
		temp					
		time					
		temp					



It's your responsibility.

Cool food quickly!

Adapted from Minneapolis Health Department





Monitoring

Resources



NEBRASKA FOOD CODE



Nebraska Department of Agriculture
Food Safety and Consumer Protection
State Office Building
P.O. Box 94757
Lincoln, Nebraska 68509
(402) 471-3422
www.nda.nebraska.gov



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Health Department

Local Resources

Lincoln-Lancaster County Health
Department

402-441-6028

Douglas County Health Department

402-444-7488.

Central District Health Department

308-385-5175

Nebraska Department of Agriculture

402-471-3422



Thank you for helping protect those you serve!



Lincoln-Lancaster County
Health Department

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Senior Environmental Health Specialist | Environmental Public Health Education Section

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Lincoln-Lancaster County
Health Department

In Closing



Think Twice About Ice!



Keep your patients safe when using ice:



Always clean your hands before dispensing ice.



Use a clean container or scoop to get ice and store this equipment in a clean, designated area outside the ice chest or machine.



Ice chests and machines should be cleaned and disinfected regularly.

Learn More

Reduce Risk from Water: <https://bit.ly/3R7nmEi>

Germ Live in Water Infographic: <https://bit.ly/3UYQte6>

www.cdc.gov/ProjectFirstline



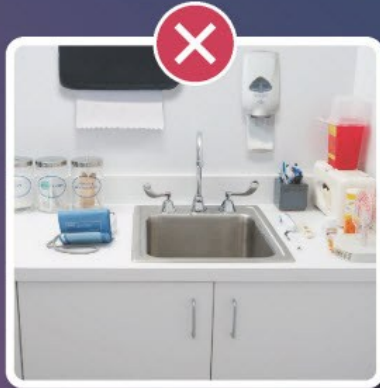
U.S. CENTERS FOR DISEASE
CONTROL AND PREVENTION

Think Twice About Ice! CDC's Project Firstline Resources

- ☐ Think about how ice is used in your facility. Is it mainly for eating and drinking or for ice packs placed on wounds to reduce pain?
- ☐ Think about how germs might spread when handling ice. How can your team help each other take the right infection control actions when using ice to keep germs from spreading?
- ☐ Use the talking points and accompanying job aid to engage your team in short, focused discussion.

<https://www.cdc.gov/project-firstline/media/pdfs/microlearn-ice-508.pdf>

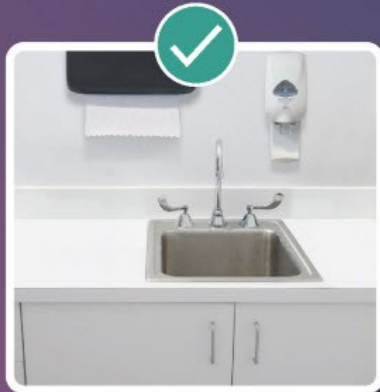
Don't Sink Your Patient's Care



Keep sink areas free of patient care items.



Never pour liquids other than water (e.g., IV fluid, drinks) in the patient care sink.



Be aware of splashes from sinks to nearby surfaces, equipment, and care items.



Clean and disinfect faucets, sinks, and nearby countertops regularly.

[Learn More](#)

Reduce Risk from Water: <https://bit.ly/3R7nmEj>
Germs Live in Water Infographic: <https://bit.ly/3UYQte6>

www.cdc.gov/ProjectFirstline



U.S. CENTERS FOR DISEASE
CONTROL AND PREVENTION

CDC's Project Firstline: Resource for Sink Areas

- Take a moment to think about the sinks in patients' or residents' rooms in your facility.
 - How are sinks used and how often?
 - Are they located near clean supplies?
 - What liquids have you seen workers and visitors pour into the sinks?
 - How can you reduce the risk of splashes and sprays from the sinks in your facility?
- Use the talking points and accompanying job aid to engage your team in short, focused discussion.

<https://www.cdc.gov/project-firstline/hcp/training/micro-learn-sinks.html>

<https://www.cdc.gov/project-firstline/media/pdfs/microlearn-sink-508.pdf>



Learning Center

ICAP/ ASAP Education on Your Own Time

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Login

Designed for
front-line
HCP, quiz &
certificate.

1 CE Available

Safe Injection Practices & Drug Diversion Awareness:
Training for Front-Line Healthcare Personnel for Safe Healthcare Delivery

Rebecca Martinez, BSN, BA, RN, CIC
Infection Preventionist, NE ICAP

NE ICAP

Safe Injection Practices and Drug Diversion Awareness

Safe Injection Practices and Drug Diversion Awareness. This course is worth 1.0 CE Credits.

Enroll Now

Centers for Disease Control and Prevention
Division for Emerging and Zoonotic Infectious Diseases

NEW

Hemodialysis Water Wisdom

Stephanie Booth, MPH, CIC

Chenega Enterprise Systems and Solutions (CHES)
Dialysis Safety Team
Division of Healthcare Quality Promotion
Centers for Disease Control and Prevention

Hemodialysis Water Wisdom

Hemodialysis Water Wisdom

Enroll Now

<https://icapasaplearning.nebraskamed.com/>

Join Us - Upcoming NE ICAP Webinar

October 9, 2025

- 12:00 – 1:00 PM (CST)
- Antibiotic Awareness



Webinar CE Process

1 Nursing Contact Hour is offered for attending this LIVE webinar.

Individual surveys must be completed for each attendee.

Questions? Contact us at: nebraskaicap@nebraskamed.com 402-552-2881

Nursing Contact Hours:

- Completion of survey is required.
 - The survey must be specific to the individual obtaining credit.
(i.e.: 2 people cannot be listed on the same survey)
- One certificate is issued quarterly for all webinars attended
- Certificate comes directly from ICAP via email

Infection Prevention and Control Hotline Number:

Call 402-552-2881

Office Hours are Monday – Friday
8:00 AM - 4:00 PM Central Time

*Messages left outside of Office hours will be answered the next business day.

**Please call the main hotline number to ensure the quickest response.