

Food Safety

Food Safety

V(A). Planned Program (Summary)

1. Name of the Planned Program

Food Safety

V(B). Program Knowledge Area(s)

1. Program Knowledge Areas and Percentage

KA Code	Knowledge Area	%1862 Extension	%1890 Extension	%1862 Research	%1890 Research
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins	100%			
	Total	100%			

V(C). Planned Program (Inputs)

1. Actual amount of professional FTE/SYs expended this Program

Year: 2007	Extension		Research	
	1862	1890	1862	1890
Plan	1.0	0.0	0.0	0.0
Actual	8.9	0.0	0.0	0.0

2. Actual dollars expended in this Program (includes Carryover Funds from previous years)

Extension		Research	
Smith-Lever 3b & 3c	1890 Extension	Hatch	Evans-Allen
0	0	0	0
1862 Matching	1890 Matching	1862 Matching	1890 Matching
581323	0	0	0
1862 All Other	1890 All Other	1862 All Other	1890 All Other
0	0	0	0

V(D). Planned Program (Activity)

1. Brief description of the Activity

Number of Curriculum developed; Number of individual inquiries responded to; Number of trainings for large groups; Number of smaller workshops; Number of guide sheets written; Number of newsletter articles written; Number of media interviews held.

2. Brief description of the target audience

Pre K 12th grade students, food stamp individuals and households, general adults, older adults, nursing home assistants, daycare providers.

V(E). Planned Program (Outputs)

1. Standard output measures

Target for the number of persons (contacts) reached through direct and indirect contact methods

	Direct Contacts Adults	Indirect Contacts Adults	Direct Contacts Youth	Indirect Contacts Youth
Year	Target	Target	Target	Target
Plan	100	5000	5000	0
2007	5295	14719	42	772

2. Number of Patent Applications Submitted (Standard Research Output)

Patent Applications Submitted

Year Target

Plan: 0

2007: 0

Patents listed

3. Publications (Standard General Output Measure)

Number of Peer Reviewed Publications

	Extension	Research	Total
Plan			
2007	0	0	0

V(F). State Defined Outputs

Output Target

Output #1

Output Measure

Curriculum.

Year	Target	Actual
2007	0	0

Output #2

Output Measure

Individual inquiries.

Year	Target	Actual
2007	0	0

Output #3

Output Measure

Trainings for large groups.

Year	Target	Actual
2007	0	671171

Output #4

Output Measure

Smaller workshops.

Year	Target	Actual
2007	0	65

Output #5

Output Measure

Guide sheets.

Year	Target	Actual
2007	0	0

Output #6

Output Measure

Newsletter articles.

Year	Target	Actual
2007	0	0

Output #7

Output Measure

Media interviews.

Year	Target	Actual
2007	0	0

V(G). State Defined Outcomes

O No.	Outcome Name
1	Increased knowledge of proper hand washing.
2	Increased knowledge of cooking foods adequately.
3	Increased knowledge of avoiding cross-contamination.
4	Increased knowledge of keeping food at a safe temperature.
5	Increased knowledge of storing foods properly.
6	% or # of individuals who indicate an intent to adopt one or more safe food handling practices.
7	Increased practice of personal hygiene.
8	Increased careful food handling practices.
9	Percent of individuals who indicate using desirable food handling behaviors.

Outcome #1

1. Outcome Measures

Not reporting on this Outcome for this Annual Report

2. Associated Institution Types

3a. Outcome Type:

3b. Quantitative Outcome

Year	Quantitative Target	Actual
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3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

What has been done

Results

4. Associated Knowledge Areas

KA Code	Knowledge Area
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V(H). Planned Program (External Factors)

External factors which affected outcomes

Natural Disasters (drought, weather extremes, etc.)

Economy

Populations changes (immigration, new cultural groupings, etc.)

Brief Explanation

V(I). Planned Program (Evaluation Studies and Data Collection)

1. Evaluation Studies Planned

After Only (post program)

Retrospective (post program)

Before-After (before and after program)

Evaluation Results

Key Items of Evaluation