

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
802	Human Development and Family Well-Being	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	1.0	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 27633	1890 Extension	Hatch	Evans-Allen
	0	0	0
1862 Matching 27633	1890 Matching	1862 Matching	1890 Matching
	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

-- 7 ServSafe course offerings throughout the state with 120 food service participants in these courses. -- Answers to client questions. -- Food safety fact sheets on a variety of topics. -- Pressure canner testing in most counties.

2. Brief description of the target audience

Residents of West Virginia.

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	800	1600	0	0
2007	1107	5064	235	450

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

ServSafe course offerings throughout the state

Year	Target	Actual
2007	150	6

Output #2

Output Measure

Fact sheets on food safety

Year	Target	Actual
2007	2	0

Output #3

Output Measure

Pressure cooker temperature testings in counties

Year	Target	Actual
2007	1	0

V(G). State Defined Outcomes

O No.	Outcome Name
1	Participants receiving food safety certification.
2	Practical application of food safety knowledge by commercial and home food preparers. We do not have the resources to measure this medium-term outcome.
3	Increased level of food safety knowledge resulting in reduced incidence of foodborne diseases among WV families.

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

Appropriations changes

Public Policy changes

Government Regulations

Competing Public priorities

Competing Programmatic Challenges

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

Brief Explanation

{No Data Entered}

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

1. Evaluation Studies Planned

After Only (post program)

Evaluation Results

{No Data Entered}

Key Items of Evaluation

{No Data Entered}