

# 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
201	Plant Genome, Genetics, and Genetic Mechanisms	15%		15%	
308	Improved Animal Products (Before Harvest)	10%		10%	
311	Animal Diseases	10%		10%	
504	Home and Commercial Food Service	25%		25%	
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins	40%		40%	
<b>Total</b>		100%		100%	

## V(C). Planned Program (Inputs)

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

Year: 2008	Extension		Research	
	1862	1890	1862	1890
<b>Plan</b>	3.0	0.0	2.3	0.0
<b>Actual</b>	5.1	0.0	3.3	0.0

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

Extension		Research	
Smith-Lever 3b & 3c 69342	1890 Extension	Hatch 174690	Evans-Allen 0
1862 Matching 69342	1890 Matching 0	1862 Matching 174690	1890 Matching 0
1862 All Other 250289	1890 All Other 0	1862 All Other 2089505	1890 All Other 0

## **V(D). Planned Program (Activity)**

### **1. Brief description of the Activity**

Just in Time Food Safety - Educators and volunteers used teachable moments to respond to more than 4,500 telephone inquiries, by disseminating current researched-based information to consumers.

Consumer Food Safety Programs - Extension educators taught 152 classes and workshops on general food safety and food preservation topics.

Food Industry Assistance - The Extension Food Processing Specialist delivered general food safety and HACCP (Hazard Analysis Critical Control Points) workshops and provided specific food safety consulting (including on-site HACCP training, prerequisite programs training, preparation for food safety inspections and general food safety information) to 42 Idaho food processing businesses.

Food Safety Advisor/Master Food Preserver - UI Extension trained 23 FSA/MFP volunteers to share their expertise in their communities. Returning and newly trained food safety volunteers donated 1,724 hours of volunteer service in 2008.

Hand Washing Education - Hand washing technique and effectiveness delivered through Germ city to more than 7,000 learners in 2008.

Research projects focused on the ecology and prevention of E. coli and other zoonotic infections associated with food. In addition, other work assessed novel methods of food preservation and sterilization.

## Food Safety

### 2. Brief description of the target audience

Just in Time Food Safety Information:

Consumers who need specific information to keep food safe or to avoid risky foods(for example, consumers who call extension officeswith questions about food preservation, food storage, etc).

Specific groups of consumers who benefit from targeted food safety information (for example, seniors, parents of young children, volunteers who cook for groups who call extension offices with specific questions) .

Consumer Food Safety Programs

Consumers who need general and specific information to keep food safe or to avoid risky foods(Programs can cover a variety of topics, requested, for example, using slow cooker safely, preserving foods safely, storing food safely, using labels to avoid allergic reaction, etc).

Specific groups of consumers who benefit from a targeted food safety program: for example, senior centers, parents of young children, caregivers of children, volunteers who cook for groups.

Food Industry Assistance

Idaho citizens interested in developing and marketing a food product.

Food companies needing assistance with implementation of food safety systems, such as HACCP.

Food Safety Advisor/Master Food Preserver

Consumers with particular interest in home food preparation and food safety topics(particularly food preservation and food storage) and in sharing the knowledge with others.

Food Service Food Safety Training

High school students in foods classes

Adult food service workers

Hand washing Education

Elementary age children.

Families and children at County Fairs.

Adults at health fair settings.

ENP-EFNEP Food Safety

limited income families receiving food stamps or eligible to receive food stamps (27 counties)

limited income families with children (4 counties)

### V(E). Planned Program (Outputs)

#### 1. Standard output measures

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

	<b>Direct Contacts Adults</b>	<b>Indirect Contacts Adults</b>	<b>Direct Contacts Youth</b>	<b>Indirect Contacts Youth</b>
<b>Year</b>	<b>Target</b>	<b>Target</b>	<b>Target</b>	<b>Target</b>
<b>Plan</b>	9222	0	14160	0
2008	10510	10609	9347	10609

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

**Patent Applications Submitted**

**Year Target**

**Plan: 1**

2008: 3

**Patents listed**

Provisional: Serial No. 61/117,894

Provisional: Serial No. 61/132,642

Provisional: Serial No. 61/070,662

**3. Publications (Standard General Output Measure)**

**Number of Peer Reviewed Publications**

	<b>Extension</b>	<b>Research</b>	<b>Total</b>
<b>Plan</b>	2	1	
2008	1	3	4

**V(F). State Defined Outputs****Output Target****Output #1****Output Measure**

Number of food safety calls answered.

<b>Year</b>	<b>Target</b>	<b>Actual</b>
2008	4075	4503

**Output #2****Output Measure**

Consumer food safety classes taught.

<b>Year</b>	<b>Target</b>	<b>Actual</b>
2008	69	70

**Output #3****Output Measure**

food safety presentations in other classes.

<b>Year</b>	<b>Target</b>	<b>Actual</b>
2008	45	82

**Output #4****Output Measure**

Food industry consults.

<b>Year</b>	<b>Target</b>	<b>Actual</b>
2008	35	42

**Output #5****Output Measure**

Number of certified Food Safety Advisors (MFPs).

<b>Year</b>	<b>Target</b>	<b>Actual</b>
2008	22	23

**Output #6****Output Measure**

Number of re-certified Food Safety Advisors (&amp; MFP).

<b>Year</b>	<b>Target</b>	<b>Actual</b>
2008	35	76

**Output #7****Output Measure**

Number of volunteer hours logged by FSA/MFPs.

<b>Year</b>	<b>Target</b>	<b>Actual</b>
2008	1360	1724

**Output #8****Output Measure**

Students receiving a RSFS certificate.

<b>Year</b>	<b>Target</b>	<b>Actual</b>
2008	315	170

**Output #9****Output Measure**

Participants in hand washing education programs.

<b>Year</b>	<b>Target</b>	<b>Actual</b>
2008	10220	7034

**Output #10****Output Measure**

Number ENP/EFNEP graduates.

<b>Year</b>	<b>Target</b>	<b>Actual</b>
2008	550	1736

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**Output #11**

**Output Measure**

Number ENP/EFNEP one-time classes.

<b>Year</b>	<b>Target</b>	<b>Actual</b>
2008	1650	2690

**Output #12**

**Output Measure**

Refereed journal publications

<b>Year</b>	<b>Target</b>	<b>Actual</b>
2008	2	4

**V(G). State Defined Outcomes**

O No.	Outcome Name
1	O: People use Just in Time Food Safety Information to help them make decisions about food preparation, storage, etc.I: Percentage of people who describe that they plan to use requested advice.
2	O: Consumer Food Safety Programs-People practice recommended food safety behaviors.I: Consumer Food Safety Programs-Program participants indicate their intentions to adopt recommended food safety practices.
3	O: Food Industry Assistance-Companies have appropriate knowledge to operate food safe businesses.I: Number of companies that achieve licensing.
4	O: Food Safety Advisor/Master Food Preserver-Knowledgeable citizens volunteer to help others learn and adopt safe food practices.I: Number of certified Food Safety Advisors and Master Food Preservers.
5	O: Food Service Food Safety Training-High school students are prepared to work in food service jobs.I: Number of students passing the RSFS exam and becoming certified.
6	O: Hand Hygiene Education-People will practice improved hand hygiene for reduction of colds, flu and foodborne illness.I: Hand Hygiene Education-Program participants indicate their intention to adopt recommended health practices.
7	O: An increase in the number of trained graduate students prepared to enter the workforce. I: Number of M.S. and Ph.D. candidates relevant to this topic team.
8	O: Other scientists are aware of our research findings. I: Number of refereed scientific journal articles.
9	O: ENP-EFNEP Food Safety-Low income family members will practice safe food behaviors.I: Percentage of EFNEP graduates reporting intent to adopt practices.
10	O: ENP-EFNEP Food Safety-Low income family members will practice safe food behaviors.I: Number of one-time ENP participants reporting intent to adopt practices.

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**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**

Economy

**Brief Explanation**

The recent economic downturn has impacted consumer confidence. Rising food and energy costs are causing stress on family budgets and families are looking for ways to extend incomes including preserving more of their garden produce and produce from other sources. We are also seeing an increased interest in food storage, food preservation and preparations for a possible recession. Because of people reverting to home preservation, old (pre 1989) food preservation publications and "Grandma's recipes" are resurfacing which are frequently unsafe.

**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

From the EFNEP Reporting System (ERS) EFNEP had 310 graduates. To graduate from the EFNEP a client must complete 6 core lessons, one of which is Food Safety. During FY 2008 EFNEP II used two EFNEP curriculums, Eating Right is Basic (Michigan State University), and Eat Right for Life-Keep Food Safe (University of Florida). Both curriculums covered the same themes; Florida's was updated to reflect the new dietary guidance of MyPyramid.gov.

The data from the ERS indicated that food safety practices of EFNEP graduates improved as indicated by the following: 22% (68 of 310) more often followed the recommended practices on not allowing meat and dairy foods to sit out for more than two hours. Furthermore, 19% (59) ALWAYS follow the recommended practice. Seventy percent (217 of 310) more often followed the recommended practice of not thawing foods at room temperature. Furthermore 54% (167) ALWAYS follow the recommended practice.

EFNEP clients improved in their food safety practices. From pre-tests taken at entry compared to post tests taken at exit 74% (229 of 310) of participants showed improvement in one or more of the food safety practices (i.e. thawing foods and storing foods properly). Eighteen percent (56 of 310) of participants showed improvement in both of the food safety practices (i.e. thawing and storing foods properly).

## Key Items of Evaluation