

# Food Safety Education Program for Consumers (Extension)

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## V(A). Planned Program (Summary)

### 1. Name of the Planned Program

Food Safety Education Program for Consumers (Extension)

## V(B). Program Knowledge Area(s)

### 1. Program Knowledge Areas and Percentage

KA Code	Knowledge Area	%1862 Extension	%1890 Extension	%1862 Research	%1890 Research
607	Consumer Economics	10%		10%	
711	Ensure Food Products Free of Harmful Chemicals, Including Residues from Agricultural and Other Sources.	30%		30%	
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins	50%		50%	
722	Zoonotic Diseases and Parasites Affecting Humans	10%		10%	
<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>	7.5	0.0	1.5	0.0
<b>Actual</b>	13.0	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 538698	1890 Extension	Hatch	Evans-Allen
	0	0	0
1862 Matching 538698	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**

- 1) Conduct food safety education classes with participants in the FNP and EFNEP program
- 2) Conduct ServSafe classess with food establishment managers and employees
- 3) Conduct Safe Food Handling for Occasional Quantity Cooks classes with volunteer food preparers
- 4) Conduct general food safety classes with youth
- 5) Provide research-based information to consumers through various forms of media, phone calls, fact sheets and web pages

**2. Brief description of the target audience**

- 1) Food stamp or food stamp eligible families (FNP)
- 2) Low income families with young children (EFNEP)
- 3) Food establishment managers (ServSafe manager training)
- 4) Food service employees (ServSafe employee training)
- 5) Volunteer food preparers (general population) (OQC)
- 6) Youth (4H)
- 7) General consumers (other formal or informal education)

**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>	15000	75000	400	2000
2008	23869	7138	4551	1360

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

**Patent Applications Submitted**

<b>Year</b>	<b>Target</b>
<b>Plan:</b>	0
2008:	0

**Patents listed**

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

**Number of Peer Reviewed Publications**

	<b>Extension</b>	<b>Research</b>	<b>Total</b>
<b>Plan</b>	2	2	
2008	0	0	0

**V(F). State Defined Outputs**

**Output Target**

**Output #1**

**Output Measure**

Number of single-contact programs offered

*Not reporting on this Output in this Annual Report*

**Output #2**

**Output Measure**

Number of multiple-contact programs offered

Year	Target	Actual
2008	100	4926

**Output #3**

**Output Measure**

Number of direct-contact participants

Year	Target	Actual
2008	15400	28420

**Output #4**

**Output Measure**

Number of indirect-contact participants

Year	Target	Actual
2008	77000	8498

**Output #5**

**Output Measure**

Number of print materials distributed

*Not reporting on this Output in this Annual Report*

**Output #6**

**Output Measure**

Number of participants completing evaluation forms

Year	Target	Actual
2008	1540	9202

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

O No.	Outcome Name
1	Percentage of adults and youth that demonstrate ability to practice personal hygiene, practice kitchen cleanliness, cook foods adequately, avoid cross-contamination, or keep foods at safe temperatures
2	Percentage of adults and youth who indicate an intent to adopt one or more safe food handling practices
3	Percentage of adults and youth that demonstrate adoption of practice by handling behaviors associated with practicing personal hygiene, cooking foods adequately, avoiding cross-contamination, or keeping foods at safe temperatures.
4	Adults and youth will show a decrease in the number of illnesses caused by biological contamination of food (such as bacterial, viruses, parasites)

**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
- Appropriations changes
- Public Policy changes
- Government Regulations
- Competing Public priorities
- Competing Programmatic Challenges
- Populations changes (immigration, new cultural groupings, etc.)

**Brief Explanation**

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

**1. Evaluation Studies Planned**

- Retrospective (post program)
- Before-After (before and after program)
- During (during program)
- Comparisons between different groups of individuals or program participants experiencing different levels of program intensity.

**Evaluation Results**

Not measured

**Key Items of Evaluation**

Not measured