

# Food Safety Program

Food Safety Program

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

### 1. Name of the Planned Program

Food Safety Program

## 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%			
<b>Total</b>		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>	8.2	0.0	0.0	0.0
<b>Actual</b>	6.9	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 229577	1890 Extension	Hatch	Evans-Allen
	0	0	0
1862 Matching 114789	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**

For Consumers

Fight BAC! Courses: The teaching field personnel will select a minimum of four lessons out of eight available based on the needs of consumers.

- Protect your baby: Includes four lessons, brochures, and flip chart addressed to pregnant women and mothers with infants.

- Course and competition Nutritional & innocuous recipes: This includes three lessons:

- Developing nutritional & innocuous recipes.
- Steps to prepare innocuous recipes.
- Puerto Rico Food Pyramid) and competition on the preparation of original nutritional and innocuous recipes.
- Exhibitions, information centers, radio programs, and other activities.

Persons in charge (PIC) of food establishments

- Continue training and coordination using home economists to offer FSCC (13 lessons) to PIC.

- Specialists provide follow-up to the implementation of the HACCP system.

PRAES and personnel of other agencies:

- Trainings: Emphasis on institutions that serve foods to high risk clientele in the FC regulations, "Hazard Analysis Critical Control Point", Food Defense, and other themes.

- Specialized advising

Persons in charge (PIC) of food processor plants, packaging and distribution (GMP, HACCP, SSOP):

- Trainings and Specialized advising

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

- Fight BAC courses: Consumers, with emphasis on young mothers and susceptible groups (elderly, children, adolescents, and others).

- Food Safety Certificate Course: PIC of foods in high risk institutions (school lunch program, children and elderly day care centers, and others), Owners/administrators, managers and food employees-Will give special attention to oystermen booths and improvised food establishments.

- Training and specialized advising to professionals: Specialists, home economists and agricultural agents; Administrators of institutions that serve susceptible populations; Environment health inspectors, nutritionists, educators, agronomists, and others; Graduates students of the Food Science and Technology Program; Universities students; The professionals of institutions that belong (public educators) to the Partnership for Food Safety Education.

- Advising and technical help in food processor plants: Owners/administrators, managers and food production and packaging supervisors; Persons that transport and distribute food products.

**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>	12100	9000	0	0
2008	9747	2562	0	0

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

**Patent Applications Submitted**

Year	Target
Plan:	0
2008:	0

**Patents listed**

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

**Number of Peer Reviewed Publications**

	Extension	Research	Total
Plan	0	0	
2008	0	0	0

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

**Output Target**

**Output #1**

**Output Measure**

Number of consumers completing one educational curriculum.

Year	Target	Actual
2008	1200	1235

**Output #2**

**Output Measure**

Number of participants that completed FSCC.

Year	Target	Actual
2008	2500	3339

**Output #3**

**Output Measure**

Number of technical help in HACCP, GMP and/or SSOP provides through visits, documents evaluation for revision or writing, to take samples, and others.

Year	Target	Actual
2008	4	3

**Output #4**

**Output Measure**

Number HACCP, GMP y/o SSOP documents evaluated, corrected or written.

Year	Target	Actual
2008	3	2

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

O No.	Outcome Name
1	Number of consumers that adopted one or more food handling practices.
2	Number of participants that approved the certification exam.
3	Number of participants that wrote a plan to control the temperatures in Potentially Hazardous Foods (PHF).
4	Number of participants that adopted 15 or more of 20 selected food handling practices recommended by the Food Code.
5	Number of facilities that implement prepared or corrected HACCP plan as a result of the technical help offered.
6	Number of facilities improving or modifying the existing GMP and SSOP as a result of the technical help offered.

**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

Government Regulations

**Brief Explanation**

Puerto Rico is going through a major financial crisis. Businesses in general have felt the effect of the unstable economy and many establishments have gone out of business. The working class prefers to bring lunch from home than to eat out. Many PIC believe that to comply with the regulations and HACCP Plan they must invest money in their establishments and this is not always the case. PIC try to comply with the least requirements of the Department of Health. On the other hand, this past year we were hit with major floods that affected some of the courses that were planned, and had to be canceled or postponed.

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

**1. Evaluation Studies Planned**

**Evaluation Results**

We are designing a new evaluation instrument and will be validating it during this fiscal year.

**Key Items of Evaluation**