

V(A). Planned Program (Summary)

Program # 3

1. Name of the Planned Program

Food Safety

Reporting on this 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
314	Toxic Chemicals, Poisonous Plants, Naturally Occurring Toxins, and Other Hazards Affecting Animals	10%		0%	
503	Quality Maintenance in Storing and Marketing Food Products	30%		0%	
711	Ensure Food Products Free of Harmful Chemicals, Including Residues from Agricultural and Other Sources	30%		0%	
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins	30%		0%	
	Total	100%		0%	

V(C). Planned Program (Inputs)

1. Actual amount of FTE/SYs expended this Program

Year: 2013	Extension		Research	
	1862	1890	1862	1890
Plan	13.5	0.0	2.0	0.0
Actual Paid Professional	10.0	0.0	0.0	0.0
Actual Volunteer	0.0	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	1890 Extension	Hatch	Evans-Allen
202118	0	0	0
1862 Matching	1890 Matching	1862 Matching	1890 Matching
202118	0	0	0
1862 All Other	1890 All Other	1862 All Other	1890 All Other
273656	0	0	0

V(D). Planned Program (Activity)

1. Brief description of the Activity

Food Safety Education

- Food Safety training for consumers, high risk audiences and their caregivers.(Eat Well for Less, La Cocina Saludable, Work site Wellness, Safe Home Food Preparation and Preservation, Promotion at Farmers Markets.)
- Food Safety Training for Food Service Managers and Workers (Food Safety Works, ServSafe, Food Safety for Food Bank Workers).Some of these programs are fee-based.

Promoting Food Security

- Multi-lesson series programs-Eat Well for Less, La Cocina Saludable]
- Single event programs targeting limited resource families
- Newsletters-Senior Nutrition News

Research

- Development of new technologies for improving food safety

2. Brief description of the target audience

Food Safety Education

- Consumers, High Risk Audiences (pregnant, immune-compromised, elderly).
- Food handlers and their managers at retail food establishments.

Research

- Producers and processors of plant and animal agricultural products.

3. How was eXtension used?

One agent reported that she responded to eXtension Ask-an-Expert online food safety inquiries.

V(E). Planned Program (Outputs)

1. Standard output measures

2013	Direct Contacts Adults	Indirect Contacts Adults	Direct Contacts Youth	Indirect Contacts Youth
Actual	0	0	0	0

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

Patent Applications Submitted

Year: 2013

Actual: 0

Patents listed

3. Publications (Standard General Output Measure)

Number of Peer Reviewed Publications

2013	Extension	Research	Total
Actual	13	17	0

V(F). State Defined Outputs

Output Target

Output #1

Output Measure

- FSAFE 2) Number of Trainings/Classes/Workshops, Field Days, Activity Days - Could include: Food Preservation Workshops, Proper Handwashing Demonstration, Pressure Canner Gauge Inspection, Healthy Baby, Healthy Me, Food Safety during Pregnancy, Food Safety Works, ServSafe Manager Certification, Safe GAP, Food Safety for Seniors, Farmers? Market Vendor Training, Other Educational Class.

Year	Actual
2013	430

Output #2

Output Measure

- FSAFE 3) Number of Trainings for Volunteers.

Year	Actual
2013	12

Output #3

Output Measure

- FSAFE 4) Number of Trainings for Extension Staff.

Year	Actual
2013	2

Output #4

Output Measure

- FSAFE 5) Number of Community Meetings Convened [examples: Advisory Groups, Councils, Coalition Meetings, Boards].

Year	Actual
2013	1

Output #5

Output Measure

- FSAFE 7) Number of Community Coalitions, Collaborations, Alliances Formed to Address a Specific Issue [list specific groups/issue].

Year	Actual
2013	33

Output #6

Output Measure

- FSAFE 8) Number of Direct Communications/Education by telephone and/or e-mail.

Year	Actual
2013	5203

Output #7

Output Measure

- FSAFE 9) Number of Newsletters (This is number of newsletters created, not number mailed or number of Coloradans who received them.) SafeFood News-electronic County or other newsletters.

Year	Actual
2013	18

Output #8

Output Measure

- FSAFE 10) Number of Websites (this is number of Websites, not hits)) SafeFood Website Farm to Table Website Other websites.
Not reporting on this Output for this Annual Report

Output #9

Output Measure

- FSAFE 11) Number of Website hits (this is number of hits, not number of websites).

Year	Actual
2013	887669

Output #10

Output Measure

- FSAFE 12) Number of Press/News Releases or Columns (number submitted, not number read by Coloradans).

Year	Actual
2013	62

Output #11

Output Measure

- FSAFE 13) Number of Volunteers (total) in Planned Program Master Food Safety Advisor Program;Other food safety education.
Not reporting on this Output for this Annual Report

Output #12

Output Measure

- FSAFE 14) Number of Certified Master Volunteers (of those reported in FSAFE #13).

Year	Actual
2013	13

Output #13

Output Measure

- FSAFE 15) Number of New Technologies Expected to be Adopted by Producers.
Not reporting on this Output for this Annual Report

Output #14

Output Measure

- FSAFE 17) User Fees generated.
Not reporting on this Output for this Annual Report

Output #15

Output Measure

- Grant dollars received to support Food Safety research
Not reporting on this Output for this Annual Report

V(G). State Defined Outcomes**V. State Defined Outcomes Table of Content**

O. No.	OUTCOME NAME
1	Number of new technologies in pre-harvest livestock management adopted to reduce and/or avoid contamination of meat and/or plant products with human pathogens.
2	Number of new technologies in handling and/or post-harvest detection and management systems adopted to prevent contamination of meat and plant products with human pathogens.
3	FSAFE 1.1. Decrease in reportable foodborne illness as determined through statistics gathered by public health agencies such as Colorado Department of Public Health & Environment (CDPHE), FoodNet, Center for Disease Control and Prevention (CDC), Food and Drug Administration (FDA) and Food Safety Inspection Service (FSIS).
4	FSAFE 1.2. Reduction in foodborne illness-related economic losses(including reduced worker productivity, increased medical expenses, and food industry losses) as determined through public health agencies such as Colorado Department of Public Health & Environment (CDPHE), FoodNet, Center for Disease Control and Prevention (CDC), Food and Drug Administration (FDA) and Food Safety Inspection Service (FSIS).
5	FSAFE 2.1. Number of Participants reporting they will adopt recommended food safety practices (including food production, preparation, consumption and storage practices) to minimize risk of food borne illness.
6	FSAFE 2.2. Number of Participants reporting they will adopt skills necessary to teach others about food safety practices that reduce risk of foodborne illness.
7	FSAFE 2.3. Number of Participants who will adopt safe home food preservation practices (including use of tested recipes, following research-based procedures and canning equipment that is routinely inspected and tested for safety).
8	FSAFE 2.4. Number of Participants who will complete food safety training and certification in programs such as ServSafe, Food Safety Works, GAPs, GMPs, HACCP, or on-farm best management practices.
9	FSAFE 3.1. Number of Participants who will plan to implement processes that will minimize microbial and/or chemical threats to the food supply.
10	FSAFE 3.2. Number of Participants who will plan to adopt food safety processes developed through NIFA-funded projects.

Outcome #1

1. Outcome Measures

Number of new technologies in pre-harvest livestock management adopted to reduce and/or avoid contamination of meat and/or plant products with human pathogens.

Not Reporting on this Outcome Measure

Outcome #2

1. Outcome Measures

Number of new technologies in handling and/or post-harvest detection and management systems adopted to prevent contamination of meat and plant products with human pathogens.

Not Reporting on this Outcome Measure

Outcome #3

1. Outcome Measures

FSAFE 1.1. Decrease in reportable foodborne illness as determined through statistics gathered by public health agencies such as Colorado Department of Public Health & Environment (CDPHE), FoodNet, Center for Disease Control and Prevention (CDC), Food and Drug Administration (FDA) and Food Safety Inspection Service (FSIS).

Not Reporting on this Outcome Measure

Outcome #4

1. Outcome Measures

FSAFE 1.2: Reduction in foodborne illness-related economic losses(including reduced worker productivity, increased medical expenses, and food industry losses) as determined through public health agencies such as Colorado Department of Public Health & Environment (CDPHE), FoodNet, Center for Disease Control and Prevention (CDC), Food and Drug Administration (FDA) and Food Safety Inspection Service (FSIS).

Not Reporting on this Outcome Measure

Outcome #5

1. Outcome Measures

FSAFE 2.1. Number of Participants reporting they will adopt recommended food safety practices (including food production, preparation, consumption and storage practices) to minimize risk of food borne illness.

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Action Outcome Measure

3b. Quantitative Outcome

Year	Actual
2013	1880

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

What has been done

Food Preservation Workshops, Proper Handwashing Demonstrations, Pressure Canner Gauge Inspections, Healthy Baby Healthy Me, Food Safety during Pregnancy, Food Safety Works, ServSafe Manager Certification, Safe GAPS, Food Safety for Seniors, Farmers' Market Vendor Training, and other educational classes. In addition to classes presented by Extension agents, there are many, many inquiries that come into the office personally, by phone, and by e-mail or text message. [I]"responded to over 240 food safety related inquiries involving high altitude food preservation, food processing support and general food safety. Also responded to eXtension Ask-an-Expert online food safety inquiries."

Results

1880 participants reported they will adopt recommended food safety practices (including food production, preparation, consumption and storage practices) to minimize risk of food borne illness.

4. Associated Knowledge Areas

KA Code	Knowledge Area
503	Quality Maintenance in Storing and Marketing Food Products
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins

Outcome #6

1. Outcome Measures

FSAFE 2.2. Number of Participants reporting they will adopt skills necessary to teach others about food safety practices that reduce risk of foodborne illness.

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Action Outcome Measure

3b. Quantitative Outcome

Year	Actual
2013	324

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

What has been done

Results

324 participants reported they will adopt skills necessary to teach others about food safety practices that reduce risk of food-borne illness.

4. Associated Knowledge Areas

KA Code	Knowledge Area
711	Ensure Food Products Free of Harmful Chemicals, Including Residues from Agricultural and Other Sources
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins

Outcome #7

1. Outcome Measures

FSAFE 2.3. Number of Participants who will adopt safe home food preservation practices (including use of tested recipes, following research-based procedures and canning equipment that is routinely inspected and tested for safety).

Not Reporting on this Outcome Measure

Outcome #8

1. Outcome Measures

FSAFE 2.4. Number of Participants who will complete food safety training and certification in programs such as ServSafe, Food Safety Works, GAPs, GMPs, HACCP, or on-farm best management practices.

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Action Outcome Measure

3b. Quantitative Outcome

Year	Actual
2013	678

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

What has been done

One example: This particular Food Safety Works Class (12/11/13) accommodated 24 students: 15 English speaking and 9 Spanish speaking. Through the use of an Interpreter who used headsets to translate the presentation, we were able to conduct a class that proved to be highly educational (based on feedback) as well as create an environment where we were able to discuss each other's experiences and share best practices with one another. The two activities I conducted in the class (Glo Germ/Hand washing and Thermometer Calibration) were real eye openers to many of the students as they had thought they were performing both satisfactorily, but after the lesson they realized there was improvement to be made. An overall successful class which seemed to spark an interest in food safety!

Results

678 participants across the state successfully completed food safety training and certification in programs such as Master Food Safety Advisor, ServSafe®, Food Safety Work, GAPs, GMPs, HACCP, or on-farm best management practices.

4. Associated Knowledge Areas

KA Code	Knowledge Area
503	Quality Maintenance in Storing and Marketing Food Products
711	Ensure Food Products Free of Harmful Chemicals, Including Residues from Agricultural and Other Sources
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins

Outcome #9

1. Outcome Measures

FSAFE 3.1. Number of Participants who will plan to implement processes that will minimize microbial and/or chemical threats to the food supply.

Not Reporting on this Outcome Measure

Outcome #10

1. Outcome Measures

FSAFE 3.2. Number of Participants who will plan to adopt food safety processes developed through NIFA-funded projects.

Not Reporting on this Outcome Measure

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)

Evaluation Results

Most programs are followed by a survey to assess learning and intended behavior change.

Key Items of Evaluation

The CSU Extension Food Safety Education Team did an amazing job in 2013, providing education for all points in food production, from farmers to consumers. The FSHN-based food safety education campus team was involved in the development of two new curricula for farm-to-school producers and cottage food producers; over \$250,000 in grant funds was acquired for food safety research and education delivery materials; over 50 campus-based presentations were delivered; social media contacts broke new records; ten graduate students were engaged in Extension-related projects; over 200 consumer

questions were answered, media outreach from a well-received Cantaloupe Safety Seminar reached millions and the CSU Center for Food Safety and Prevention of Foodborne Disease was officially recognized and immediately began functioning in collaboration with the Colorado Department of Public Health and Environment in a joint effort as one of CDC's five Centers of Excellence in Food Safety.