

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
504	Home and Commercial Food Service	75%		0%	
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins	25%		0%	
Total		100%		0%	

V(C). Planned Program (Inputs)

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

Year: 2007	Extension		Research	
	1862	1890	1862	1890
Plan	7.0	0.0	0.0	0.0
Actual	7.0	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 196000	1890 Extension	Hatch	Evans-Allen
	0	0	0
1862 Matching 294000	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

Implement programs for children and adults based on Fight BAC, Thermy, Produce Safety and BAC Down campaigns; USDA food preservation rules; and implement food safety programs for foodservice and processors (ServSafe, TAPS, HACCP).

Food Safety

2. Brief description of the target audience

- Children in school and youth program settings
- Teen food handlers in high school and community
- Adults in home settings
- Volunteer food handlers in community settings
- Professionals in foodservice and food processing environments

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	5000	400000	5000	20000
2007	37350	520000	3300	24000

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	5	0	5

V(F). State Defined Outputs

Output Target

Output #1

Output Measure

{No Data Entered}

Not reporting on this Output in this Annual Report

Year	Target	Actual
2007	{No Data Entered}	{No Data Entered}

V(G). State Defined Outcomes

O No.	Outcome Name
1	Based on post-surveys, 75 percent of children participating in handwashing classes will report intentions to wash hands properly
2	Based on post-surveys, 50 percent of teens will report changes in food handling practices to reduce risk of foodborne illness outbreaks
3	Seventy-five percent of foodservice and food industry participants in ServSafe, HACCP or other food sanitation courses will pass the examination.
4	Based on post-surveys, 50 percent of adult participants in consumer food safety classes will report intent to change one or more food handling behaviors.

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
------	---------------------	--------

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

What has been done

Results

4. Associated Knowledge Areas

KA Code	Knowledge Area
---------	----------------

V(H). Planned Program (External Factors)

External factors which affected outcomes

- Economy
- Appropriations changes
- Public Policy changes
- Government Regulations

Brief Explanation

These factors did not influence our programming this year.

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

1. Evaluation Studies Planned

- Retrospective (post program)
- During (during program)
- Comparisons between program participants (individuals,group,organizations) and non-participants
- Comparisons between different groups of individuals or program participants experiencing different levels of program intensity.
- Comparison between locales where the program operates and sites without program intervention

Evaluation Results

Retrospective (post program)

The "Teens Serving Food Safely" program will continue to be evaluated using follow-up surveys. The program is conducted in cooperation with high school Family & Consumer Sciences teachers.

An immigrant/refugee food safety education/evaluation study is being planned and will include food safety classes with post surveys to measure behavior change.

During (during program)

Pre/post surveys for the "Teens Serving Food Safely" program will continue.

Evaluation Results

The data for the "Teens" program is indicated above. The refugee program is in progress with no results to report at this time.

Key Items of Evaluation

The items being evaluated include knowledge of key safety concepts (clean, separate, cook and chill) of the national food safety campaigns ("Fight BAC" and "Thermometer"). More specifically, we evaluate the use of food thermometers, implementation of methods to avoid cross contamination and safe chilling practices.