

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%			
	Total	100%			

V(C). Planned Program (Inputs)

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

Year: 2007	Extension		Research	
	1862	1890	1862	1890
Plan	8.2	0.0	0.0	0.0
Actual	8.4	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 266881	1890 Extension	Hatch	Evans-Allen
	0	0	0
1862 Matching 133441	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

1. Fight BAC! Courses-Teaching field personnel selected a minimum of four lessons out of eight that were available based on the needs of their clientele.

2. Protect your baby:-Curriculum consisting of four lesson, brochure and flip charts were used to address pregnant women and mothers of infants. We've recommended the use of this curriculum with teens that are already moms and moms to be.

3. Course and competition, Nutrition and innocuous recipes-Curriculum includes three lessons: 1) Developing nutritional and innocuous recipes; 2) Steps for preparing innocuous recipes; 3) Puerto Rico Food Pyramid and competition on the preparation of original, nutritious, and innocuous recipes.

4. Exhibition, information centers, radio programs, and other activities.

For Persons in charge of Food Establishments

There has been continuous training and coordination using home economists who offered the Food Safety Certification Course (FSCC). FSCC consists of 12 main lessons and one optional lesson about Food Defense.

2. Brief description of the target audience

- Fight BAC Courses: Consumers of all ages, with emphasis on at-risk population such as elderly, children, pregnant women, and others. We also emphasize young mothers.

- Food Safety Certification Course: Owners, managers or any person in charge of supervising retail food establishments.

- Training and specialized advising to professionals: Specialists, home economists, agricultural agents; administrators of agencies that serve food to at-risk population; Environmental Health inspectors, and other professionals that work in Puerto Rico's Partnership for Food Safety Education.

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	12100	9000	0	0
2007	12605	3237	0	0

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	0	0	0

V(F). State Defined Outputs

Output Target

Output #1

Output Measure

Number of consumers completing one educational curriculum.

Year	Target	Actual
2007	1200	941

Output #2

Output Measure

Number of participants that completed FSCC.

Year	Target	Actual
2007	2500	3274

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
2007	4	6

Output #4

Output Measure

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

Year	Target	Actual
2007	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
- Other (Personnel retirement, new reporting system)

Brief Explanation

In the past year many changes have occurred, which have affected some of the outcomes, especially in the food industry. Among these changes, is the sales tax imposed by the Puerto Rican government, which has directly impacted the pockets of the food industry and of the consumers. The rising oil prices have also affected the prices of essential and non essential goods. Consumers are trying to save as much as they can, therefore, there is less demand and the food industry has been negatively affected, especially small food plants. Some have had to close down and others have had to fire some employees. These small plants were attended by the food technology specialist. Bigger plants usually have their own food technologist. Another factor was the retirement of the two specialists of the Food Safety Program, one of these was in charge of the technical help for GMP and SSOP in the facilities.

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

1. Evaluation Studies Planned

- After Only (post program)
- Before-After (before and after program)

Evaluation Results

The PRAES Food Safety Certification Course (FSCC) was coordinated and offered by the home economists around the island and the participants were persons in charge of food establishments (PIC). The Food Code was adopted in the year 2000. One the responsibilities of the person in charge, is that he/she must demonstrate food safety knowledge.

The general objectives of the course were: 1) that the PIC will increase their knowledge in food safety; and 2) They will adopt safe food handling practices in order to comply with food code regulation. At the end of the course, all the participants had to complete a written test that consisted of 80 multiple choice questions. The participants had to score 70% or more In order to approve the course.

Three thousand two hundred and seventy-four (3,274) participants completed at least 12 lessons, of which 3,006 (92%) approved the test.

For the second objective, the participants were handed out a questionnaire on food handling practices, which was completed before and after the course.

As a Pilot Test, the PRAES specialist prepared a questionnaire which consisted of 14 questions. For the purpose of this evaluation, we randomly selected a sample of 300 participants.

Safe food hadling practices	% if participants following the practice BEFORE the course	% of participants following the practice AFTER the course
Had a written plan on who to control temperature/time in Potentially Hazardous Foods (PHF).	26%	83%
Employees washed their hands with soap and water every time they'd change food items or tasks.	88%	99%
Had separate cutting boards.	59%	89%
Measure temperatures every 2 hours at the exhibition line.	25%	73%
Employees used disposable gloves or utensil to handle ready-to-eat foods.	60%	96%
PIC hired an exterminator as part of their IPM Program.	74%	91%
Washed and sanitized utensils.	69%	89%
Thawed PHF in the refrigerator on the last shelf.	70%	92%
Thawed food in clean sink under running water.	35%	56%
Thawed small pieces as part of the cooking process, uch as hamburgers.	47%	67%
Keep food hot on a Steam Table.	36%	61%
Used the 4-hour rule.	27%	62%
Used the 6-hour rule.	23%	66%
PIC excluded ill employees.	67%	90%

Overall, there was an increase in the adoption of safe food handling practices by the participants.

This questionnaire was a Pilot Study in order to test the validity of the instrument. We are now revising the questionnaire in order to improve it and make the information more valid.

Key Items of Evaluation

The PRAES Food Safety Certification Course (FSCC) consists of 12 lessons (24 hour contact). It is required by the Puerto Rico Department of Health to five a license to a food establishment. The course is based on the Food Code 2005 knowledge requirements and the responsibilities of the PIC.

During this FY 2006-2007, 3,274 participants completed the FSCC and 92% approved the Food Safety Course exam. FSCC professors administered a questionnaire about the adoption of food handling practicesbefore and after the course. There were changes in behavior in all of the 14 safe food handling practices measured.