

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
711	Ensure Food Products Free of Harmful Chemicals, Including Residu	50%		50%	
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins	50%		50%	
Total		100%		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	1.8	0.0	0.0	0.0
Actual	2.0	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 99288	1890 Extension	Hatch	Evans-Allen
	0	0	0
1862 Matching 128851	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

•Continue to implement HACCP training for RI school food service operations and residential childcare facilities. •Provide HACCP and sanitation education programs to seafood, meat/poultry, and juice processors. •Host an annual Food Safety Conference for public and private stakeholders. •Maintain a Good Agricultural Practices (GAP) Program for commercial growers of fruit and vegetables and home gardeners. •Maintain RI Food Safety Manager courses. •Develop internet-based training on Food Safety issues. •Develop Food Safety Curriculum materials for Special Needs students (ages 14-21). •Develop an educational program on the risk/benefit of seafood consumption for healthcare providers.

2. Brief description of the target audience

Food industry and food service workers and managers, food processors, consumers, agricultural producers, home gardeners, school administrators, school-aged children and their caregivers, special needs students, teachers, community volunteers, Master Gardener volunteers and healthcare professionals..

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	350	1000	500	1000
2007	175	550	300	400

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	2	0	2

V(F). State Defined Outputs

Output Target

Output #1

Output Measure

Peer Reviewed Publications

Year	Target	Actual
2007	0	2

Output #2

Output Measure

Abstracts

Year	Target	Actual
2007	0	5

Output #3

Output Measure

Professional Training Sessions (educators, farmers, food industry and food service personnel)

Year	Target	Actual
2007	15	15

Output #4

Output Measure

Volunteer Training

Year	Target	Actual
2007	10	3

Output #5

Output Measure

Conferences Hosted

Year	Target	Actual
2007	1	1

Output #6

Output Measure

School Based Training Sessions (teachers and children)

Year	Target	Actual
2007	3	1

Output #7

Output Measure

Website Development and Refinement

Year	Target	Actual
2007	1	1

Output #8

Output Measure

Student training

Year	Target	Actual
2007	1	3

V(G). State Defined Outcomes

O No.	Outcome Name
1	Provide food safety training to commercial growers of fruit and vegetables, food industry producers and school personnel (# trainings per year)
2	Develop and test internet based training for GMP and personal hygiene for processors and warehouses
3	Formulate new approaches to food safety education for consumers, schools and the food industry in Rhode Island

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.)
- Other (No funding)

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)

Evaluation Results

Key Items of Evaluation