

# (NFS) Food Safety

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

### 1. Name of the Planned Program

(NFS) 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
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins	100%		100%	
<b>Total</b>		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
<b>Plan</b>	5.0	0.0	1.2	0.0
<b>Actual</b>	5.9	0.0	1.2	0.0

### 2. Actual dollars expended in this Program (includes Carryover Funds from previous years)

Extension		Research	
Smith-Lever 3b & 3c 103545	1890 Extension	Hatch 8012	Evans-Allen
	0		0
1862 Matching 425224	1890 Matching	1862 Matching 14698	1890 Matching
	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

1.) Educational programs 2.) Media outreach 3.) Health Fairs 4.) Training 5.) Assessment/Data Collection; 6.) Research

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

The University of Wyoming College of Agriculture is committed to reaching underrepresented groups and individuals and to implementing the objectives of equal opportunity regulations relative to the consideration and treatment of clientele for participation in Extension programs regardless of their race, national origin, gender, age, religion, or disability. Targeted audiences include:

- General Public (Youth and Adults)
- Food Handlers: Commercial and Temporary Food Service
- In-Home and Child Care Center Providers.

**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>	500	2000	500	1000
2007	1598	2000	500	1000

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

**Patent Applications Submitted**

<b>Year</b>	<b>Target</b>
<b>Plan:</b>	1
2007:	0

**Patents listed**

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

**Number of Peer Reviewed Publications**

	<b>Extension</b>	<b>Research</b>	<b>Total</b>
<b>Plan</b>			
2007	0	1	1

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

**Output Target**

**Output #1**

**Output Measure**

Number of individuals participating in programs. Target numbers are participants in food safety programs.

<b>Year</b>	<b>Target</b>	<b>Actual</b>
2007	500	2098

**Output #2**

**Output Measure**

Number of educational programs or activities implemented. Targets are number of programs implemented.

<b>Year</b>	<b>Target</b>	<b>Actual</b>
2007	15	20

**Output #3**

**Output Measure**

Measures of the success of AES programs will be tied to grant dollars, patented processes developed, and scientific presentations. The ultimate goal is to develop improved analytical techniques for detecting food- borne illnesses. Targets include: number of journal articles published, abstracts and proceedings, other publications; presentations at professional meetings and grants. In 2007 - we plan to have 1 journal article; 2 abstracts and proceedings; 2 other publications; 2 presentations at professional meetings; and 1 grant.

<b>Year</b>	<b>Target</b>	<b>Actual</b>
2007	8	3

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

<b>O No.</b>	<b>Outcome Name</b>
1	Increased awareness and knowledge of food safety practices. Target: number of participants.
2	Behavior or practice changes that improve food safety. Target is number of participants reporting behavior or practice changed.
3	Reduced health care cost and economic loss to restaurants as a result of food-borne outbreaks. Target is number of participants or restaurants reporting reduced economic loss.
4	Decreased incidence of food-borne illness outbreaks in food service establishments. Target is the number of restaurants attributing decreased incidence of food-borne illness outbreaks to CES programs.
5	Through research, develop improved detection methods for E.coli and Listeria in food. Target numbers are detection methods developed or improved.

**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**

Appropriations changes

Government Regulations

**Brief Explanation**

None

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

**1. Evaluation Studies Planned**

Before-After (before and after program)

**Evaluation Results**

{No Data Entered}

**Key Items of Evaluation**

{No Data Entered}