

# 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%	
<b>Total</b>		100%		0%	

## V(C). Planned Program (Inputs)

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

Year: 2008	Extension		Research	
	1862	1890	1862	1890
<b>Plan</b>	7.0	0.0	0.0	0.0
<b>Actual</b>	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, Thermo, Produce Safety and BAC Down campaigns; USDA food preservation rules; and implement food safety programs for foodservice and processors (ServSafe, TAPS, HACCP).

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**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**

	<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>	5200	410000	5200	22000
2008	5500	490000	3200	25000

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

**Patent Applications Submitted**

**Year Target**

Plan: 0

2008: 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>	0	0	
2008	2	0	2

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

**Output Target**

**Output #1**

**Output Measure**

{No Data Entered}

*Not reporting on this Output in this Annual Report*

<b>Year</b>	<b>Target</b>	<b>Actual</b>
2008	{No Data Entered}	{No Data Entered}

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

<b>O No.</b>	<b>Outcome Name</b>
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.

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**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**

Competing Public priorities

**Brief Explanation**

Food safety continues to be an area of concern, but the ways that people prefer to learn about food safety has changed. Younger groups of people tend to access their information on the computer instead of through face-to-face contact in traditional Extension programs.

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

**1. Evaluation Studies Planned**

Retrospective (post program)

During (during program)

**Evaluation Results**

About 82% of New American/refugee respondents knew to separate raw meat from raw vegetables. About 47% knew to chill leftovers within 2 hours, 27% knew they should eat meat after it has reached a safe temperature, and 21% knew how to correctly thaw meat. About 88% indicated concern about not washing the cutting board after cutting raw meat. About 81% indicated concern if perishable food has been left un-refrigerated for more than 2 hours, and 71% indicated concern if they thaw food on the counter or in the sink. About 58% are interested in using a food thermometer when cooking. About 57% correctly refrigerate leftovers within 2 hours, 50% correctly thaw frozen meat, and 75% rely on their senses to determine when food is fully cooked. The survey results revealed some food handling practices inconsistent with current recommendations. Educators can use this information to emphasize correctly chilling leftovers, thawing frozen meat, and safe temperatures for cooking meat.

**Key Items of Evaluation**

Knowledge, attitudes, and behavior related to the principles of the Fight BAC campaign (clean, separate, cook, chill).