

V(A). Planned Program (Summary)**Program # 24****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
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: 2009	Extension		Research	
	1862	1890	1862	1890
Plan	8.9	0.0	0.0	0.0
Actual	6.0	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	1890 Extension	Hatch	Evans-Allen
94551	0	0	0
1862 Matching	1890 Matching	1862 Matching	1890 Matching
373655	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**

Number of Curriculum developed; Number of individual inquiries responded to; Number of trainings for large groups; Number of smaller workshops; Number of guide sheets written; Number of newsletter articles written; Number of media interviews held.

2. Brief description of the target audience

Pre K-12th grade students, food stamp individuals and households, general adults, older adults, nursing home assistants, daycare providers.

V(E). Planned Program (Outputs)**1. Standard output measures**

2009	Direct Contacts Adults	Indirect Contacts Adults	Direct Contacts Youth	Indirect Contacts Youth
Plan	1000	5000	5000	0
Actual	1907	5958	49	701

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

Patent Applications Submitted

Year: 2009
 Plan: 0
 Actual: 0

Patents listed

3. Publications (Standard General Output Measure)

Number of Peer Reviewed Publications

2009	Extension	Research	Total
Plan	0	0	
Actual	0	0	0

V(F). State Defined Outputs

Output Target

Output #1

Output Measure

- Curriculum.

Year	Target	Actual
2009	0	0

Output #2

Output Measure

- Individual inquiries.

Year	Target	Actual
2009	0	0

Output #3

Output Measure

- Trainings for large groups.

Year	Target	Actual
2009	0	0

Output #4

Output Measure

- Smaller workshops.

	Year	Target	Actual
	2009	50	0

Output #5**Output Measure**

- Guide sheets.

	Year	Target	Actual
	2009	1270	6893

Output #6**Output Measure**

- Newsletter articles.

	Year	Target	Actual
	2009	0	0

Output #7**Output Measure**

- Media interviews.

	Year	Target	Actual
	2009	0	0

V(G). State Defined Outcomes**V. State Defined Outcomes Table of Content**

O. No.	OUTCOME NAME
1	Increased knowledge of proper hand washing.
2	Increased knowledge of cooking foods adequately.
3	Increased knowledge of avoiding cross-contamination.
4	Increased knowledge of keeping food at a safe temperature.
5	Increased knowledge of storing foods properly.
6	% or # of individuals who indicate an intent to adopt one or more safe food handling practices.

Outcome #1**1. Outcome Measures**

Increased knowledge of proper hand washing.

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Knowledge Outcome Measure

3b. Quantitative Outcome

Year	Quantitative Target	Actual
2009	0	86

3c. Qualitative Outcome or Impact Statement**Issue (Who cares and Why)**

The need is to protect food from contamination by pathogenic microorganisms parasites, and naturally occurring toxins. Current data indicates a large portion of the population is improperly and unsafely handling food in the home leading to potentially lethal illnesses. Seventy-six million cases of food borne illnesses per year with 325,000 cases resulting in hospitalizations and 5,000 deaths. Clients include limited resource families, school children, minority families, youth, adults, day care providers, etc.

What has been done

Pre-school and elementary age children in the Family Nutrition Program receive hand washing instruction as the first lesson to any series of teaching.

Results

Over eighty-six percent (86%) of children participating in the Family Nutrition Program increased their knowledge of proper handwashing.

4. Associated Knowledge Areas

KA Code	Knowledge Area
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins

Outcome #2**1. Outcome Measures**

Increased knowledge of cooking foods adequately.

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Knowledge Outcome Measure

3b. Quantitative Outcome

Year	Quantitative Target	Actual
2009	0	0

3c. Qualitative Outcome or Impact Statement**Issue (Who cares and Why)**

The need is to protect food from contamination by pathogenic microorganisms parasites, and naturally occurring toxins. Current data indicates a large portion of the population is improperly and unsafely handling food in the home leading to potentially lethal illnesses. Seventy-six million cases of food borne illnesses per year with 325,000 cases resulting in hospitalizations and 5,000 deaths. Clients include limited resource families, school children, minority families, youth, adults, day care providers, etc.

What has been done**Results****4. Associated Knowledge Areas**

KA Code	Knowledge Area
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins

Outcome #3**1. Outcome Measures**

Increased knowledge of avoiding cross-contamination.

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Knowledge Outcome Measure

3b. Quantitative Outcome

Year	Quantitative Target	Actual
2009	0	0

3c. Qualitative Outcome or Impact Statement**Issue (Who cares and Why)**

The need is to protect food from contamination by pathogenic microorganisms parasites, and naturally occurring toxins. Current data indicates a large portion of the population is improperly and unsafely handling food in the home leading to potentially lethal illnesses. Seventy-six million cases of food borne illnesses per year with 325,000 cases resulting in hospitalizations and 5,000 deaths. Clients include limited resource families, school children, minority families, youth, adults, day care providers, etc.

What has been done**Results****4. Associated Knowledge Areas**

KA Code	Knowledge Area
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins

Outcome #4**1. Outcome Measures**

Increased knowledge of keeping food at a safe temperature.

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Knowledge Outcome Measure

3b. Quantitative Outcome

Year	Quantitative Target	Actual
2009	0	73

3c. Qualitative Outcome or Impact Statement**Issue (Who cares and Why)**

The need is to protect food from contamination by pathogenic microorganisms parasites, and naturally occurring toxins. Current data indicates a large portion of the population is improperly and unsafely handling food in the home leading to potentially lethal illnesses. Seventy-six million cases of food borne illnesses per year with 325,000 cases resulting in hospitalizations and 5,000 deaths. Clients include limited resource families, school children, minority families, youth, adults, day care providers, etc.

What has been done

EFNEP and FNP program adult participants learned that they should keep food at a safe temperature to prevent food-borne illness.

Results

Seventy-three percent of all program participants indicate that they now keep foods at a safe temperature and do not allow food to sit out unattended.

4. Associated Knowledge Areas

KA Code	Knowledge Area
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins

Outcome #5**1. Outcome Measures**

Increased knowledge of storing foods properly.

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Knowledge Outcome Measure

3b. Quantitative Outcome

Year	Quantitative Target	Actual
2009	0	0

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

The need is to protect food from contamination by pathogenic microorganisms parasites, and naturally occurring toxins. Current data indicates a large portion of the population is improperly and unsafely handling food in the home leading to potentially lethal illnesses. Seventy-six million cases of food borne illnesses per year with 325,000 cases resulting in hospitalizations and 5,000 deaths. Clients include limited resource families, school children, minority families, youth, adults, day care providers, etc.

What has been done

Results

4. Associated Knowledge Areas

KA Code	Knowledge Area
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins

Outcome #6

1. Outcome Measures

% or # of individuals who indicate an intent to adopt one or more safe food handling practices.

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Knowledge Outcome Measure

3b. Quantitative Outcome

Year	Quantitative Target	Actual
2009	0	77

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

The need is to protect food from contamination by pathogenic microorganisms parasites, and naturally occurring toxins. Current data indicates a large portion of the population is improperly and unsafely handling food in the home leading to potentially lethal illnesses. Seventy-six million cases of food borne illnesses per year with 325,000 cases resulting in hospitalizations and 5,000 deaths. Clients include limited resource families, school children, minority families, youth, adults, day care providers, etc.

What has been done

Adult participants in the EFNEP and FNP programs were taught the importance of proper food safety techniques and proper food handling.

Results

Seventy-seven percent of program participants adopted one or more food safety techniques.

4. Associated Knowledge Areas

KA Code	Knowledge Area
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins

V(H). Planned Program (External Factors)

External factors which affected outcomes

- Natural Disasters (drought, weather extremes, etc.)
- Economy
- Populations changes (immigration, new cultural groupings, etc.)

Brief Explanation

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

1. Evaluation Studies Planned

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

Evaluation Results

Key Items of Evaluation