

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

**Program # 10**

**1. Name of the Planned Program**

Basic Food Safety Education EFNEP and EFNEP Youth

**V(B). Program Knowledge Area(s)**

1. Program Knowledge Areas and Percentage

KA Code	Knowledge Area	%1862 Extension	%1890 Extension	%1862 Research	%1890 Research
703	Nutrition Education and Behavior	65%			
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins	25%			
724	Healthy Lifestyle	10%			
	<b>Total</b>	100%			

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

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

Year: 2010	Extension		Research	
	1862	1890	1862	1890
Plan	2.8	0.0	0.0	0.0
Actual	2.8	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
25000	0	0	0
1862 Matching	1890 Matching	1862 Matching	1890 Matching
25000	0	0	0
1862 All Other	1890 All Other	1862 All Other	1890 All Other
72825	0	0	0

**V(D). Planned Program (Activity)**

1. Brief description of the Activity

- Recruited and trained staff and volunteers to deliver food safety information to EFNEP participants (adults and youths).
- Developed and /or obtained culturally sensitive food safety curriculum appropriate for EFNEP participants (adults and children).
- Developed and maintained relationships with partners including government agencies, clinics, places of worship, public and private schools, senior citizens centers, and day care centers.
- Develop a web page that relays information on issues relating to the program.
- Identified new locatios to conduct classes.

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

The program targets all U.S Virgin Islanders, but especially low income individuals who are responsible for preparing the family's meals, school age children, pregnant teens and adults.

**V(E). Planned Program (Outputs)**

**1. Standard output measures**

2010	Direct Contacts Adults	Indirect Contacts Adults	Direct Contacts Youth	Indirect Contacts Youth
<b>Plan</b>	100	5000	300	5000
<b>Actual</b>	150	2100	550	2200

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

**Patent Applications Submitted**

Year: 2010  
 Plan: 0  
 Actual: 0

**Patents listed**

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

**Number of Peer Reviewed Publications**

2010	Extension	Research	Total
<b>Plan</b>	0	0	
<b>Actual</b>	0	0	0

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

**Output Target**

**Output #1**

**Output Measure**

- Number of 6-8 week class series conducted for EFNEP participants (adults and youth)

<b>Year</b>	<b>Target</b>	<b>Actual</b>
2010	25	15

**Output #2**

**Output Measure**

- Number of volunteers recruited and trained to deliver food safety program

<b>Year</b>	<b>Target</b>	<b>Actual</b>
2010	5	4

**Output #3**

**Output Measure**

- Number of fair-type settings in which food safety information will be presented

<b>Year</b>	<b>Target</b>	<b>Actual</b>
2010	6	4

**Output #4**

**Output Measure**

- Number of web sites developed and maintained

<b>Year</b>	<b>Target</b>	<b>Actual</b>
2010	1	1

**Output #5**

**Output Measure**

- Number of partnerships with agencies and organizations that will assist in improving the food safety practices of U.S. Virgin Islanders

<b>Year</b>	<b>Target</b>	<b>Actual</b>
2010	5	4

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

**V. State Defined Outcomes Table of Content**

O. No.	OUTCOME NAME
1	Number of adults learning basic food safety information
2	Percentage of adults adopting and maintaining at least one food safety practice
3	Number of school age children learning basic food safety information
4	Percentage of children adopting and maintaining at least one food safety practice
5	Increase awareness among the EFNEP participants about food safety issues related to personal hygiene, food storage, food preparation, and food handling
6	Increase awareness among the EFNEP participants about food safety issues related to eating away from home (e.g., restaurants, mobile food vans, food booths) and purchasing food from street vendors (e.g., fish)

## **Outcome #1**

### **1. Outcome Measures**

Number of adults learning basic food safety information

### **2. Associated Institution Types**

- 1862 Extension

### **3a. Outcome Type:**

Change in Knowledge Outcome Measure

### **3b. Quantitative Outcome**

<b>Year</b>	<b>Quantitative Target</b>	<b>Actual</b>
2010	100	75

### **3c. Qualitative Outcome or Impact Statement**

#### **Issue (Who cares and Why)**

There are many risk factors for food borne illnesses in the Virgin Islands. These risks include the tropical climate, unpredictable power outages, inappropriate home storage, purchasing and preparation practices. Therefore food safety education programs are needed to decrease the likelihood of food borne illnesses become a major health problem.

#### **What has been done**

Basic food safety information was disseminated through classes, demonstrations, experiential activities and lectures. Low income individuals enrolled in EFNEP were educated about the importance of proper personal hygiene, food storage and preparation, and food handling to prevent food borne illnesses. During holidays emphasis was placed on the importance of thawing meats properly and using a thermometer to check for doneness.

#### **Results**

Over 75% of all participants correctly stated the proper methods of thawing a frozen turkey post delivery of material.

### **4. Associated Knowledge Areas**

<b>KA Code</b>	<b>Knowledge Area</b>
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins
724	Healthy Lifestyle

## **Outcome #2**

### **1. Outcome Measures**

Percentage of adults adopting and maintaining at least one food safety practice

### **2. Associated Institution Types**

- 1862 Extension

### **3a. Outcome Type:**

Change in Action Outcome Measure

### **3b. Quantitative Outcome**

<b>Year</b>	<b>Quantitative Target</b>	<b>Actual</b>
2010	70	48

### **3c. Qualitative Outcome or Impact Statement**

#### **Issue (Who cares and Why)**

To help prevent food borne illnesses, individuals enrolled in EFNEP and those attending food safety lectures, and/or demonstrations needed to adopt and maintain at least one food safety practice, i.e. washing hands and surfaces often, avoiding cross-contamination, refrigerating food promptly and cooking food at the proper temperature.

#### **What has been done**

Basic food safety information was disseminated to adults through a series of lessons over 12 weeks. Basic food safety information was also shared at fair-type activities.

#### **Results**

Self-report data indicates some adoption of practices learned during the instruction.

### **4. Associated Knowledge Areas**

<b>KA Code</b>	<b>Knowledge Area</b>
703	Nutrition Education and Behavior
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins
724	Healthy Lifestyle

### **Outcome #3**

#### **1. Outcome Measures**

Number of school age children learning basic food safety information

#### **2. Associated Institution Types**

- 1862 Extension

#### **3a. Outcome Type:**

Change in Knowledge Outcome Measure

#### **3b. Quantitative Outcome**

<b>Year</b>	<b>Quantitative Target</b>	<b>Actual</b>
2010	300	310

#### **3c. Qualitative Outcome or Impact Statement**

##### **Issue (Who cares and Why)**

Because school-aged youth are highly susceptible to food borne illness, effort is needed to keep children safe by teaching basic food safety information, i.e. importance of washing hands, avoiding cross-contamination, refrigerating food promptly and cooking food to proper temperature.

##### **What has been done**

Basic food safety information was disseminated to children through a series of lessons over 6-8 weeks. Some of the series

Were conducted in the schools as part of a school enrichment program and the others were conducted during summer programs. Basic food safety information was also distributed at fair-type settings through computer games focused on food safety.

##### **Results**

A pre-post measure was administered to summer camp participants. Sixty-five percent of youth answered queries correctly before receiving food safety information. Post test results yielded eighty percent correct.

#### **4. Associated Knowledge Areas**

<b>KA Code</b>	<b>Knowledge Area</b>
703	Nutrition Education and Behavior
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins
724	Healthy Lifestyle

## **Outcome #4**

### **1. Outcome Measures**

Percentage of children adopting and maintaining at least one food safety practice

### **2. Associated Institution Types**

- 1862 Extension

### **3a. Outcome Type:**

Change in Action Outcome Measure

### **3b. Quantitative Outcome**

<b>Year</b>	<b>Quantitative Target</b>	<b>Actual</b>
2010	70	60

### **3c. Qualitative Outcome or Impact Statement**

#### **Issue (Who cares and Why)**

Youth enrolled in EFNEP and those attending food safety lectures and/or demonstrations need to adopt and maintain at least one food safety practice such as washing hands and surfaces often, avoiding cross-contamination, refrigerating food promptly, and cooking food at proper temperatures.

#### **What has been done**

Basic food safety information was disseminated to youth through a series of 6-8 week lessons. In addition, basic food safety information was shared at fair-type settings.

#### **Results**

No data is available at this time.

### **4. Associated Knowledge Areas**

<b>KA Code</b>	<b>Knowledge Area</b>
703	Nutrition Education and Behavior
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins
724	Healthy Lifestyle

## **Outcome #5**

### **1. Outcome Measures**

Increase awareness among the EFNEP participants about food safety issues related to personal hygiene, food storage, food preparation, and food handling

### **2. Associated Institution Types**

- 1862 Extension

### **3a. Outcome Type:**

Change in Knowledge Outcome Measure

### **3b. Quantitative Outcome**

<b>Year</b>	<b>Quantitative Target</b>	<b>Actual</b>
2010	100	0

### **3c. Qualitative Outcome or Impact Statement**

#### **Issue (Who cares and Why)**

Individuals enrolled in EFNEP and those attending food safety lectures and/or demonstrations need to be aware of the importance of washing hands and surfaces often, avoiding cross-contamination, refrigerating food promptly, and cooking food at proper temperatures.

#### **What has been done**

Basic food safety information was disseminated through a series of weekly lessons and at fairs.

#### **Results**

Increased awareness was expressed by EFNEP participants about food safety issues related to personal hygiene, food storage and preparation, and food handling among adults and youth who attended the 6-8 week series of lessons.

### **4. Associated Knowledge Areas**

<b>KA Code</b>	<b>Knowledge Area</b>
703	Nutrition Education and Behavior
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins
724	Healthy Lifestyle

## **Outcome #6**

### **1. Outcome Measures**

Increase awareness among the EFNEP participants about food safety issues related to eating away from home (e.g., restaurants, mobile food vans, food booths) and purchasing food from street vendors (e.g., fish)

### **2. Associated Institution Types**

- 1862 Extension

### **3a. Outcome Type:**

Change in Knowledge Outcome Measure

### **3b. Quantitative Outcome**

<b>Year</b>	<b>Quantitative Target</b>	<b>Actual</b>
2010	100	60

### **3c. Qualitative Outcome or Impact Statement**

#### **Issue (Who cares and Why)**

The territory has many risk factors for food borne illness outbreaks including the tropical climate, unpredictable power outages, street vendors with no formal food safety training. Food safety education is sorely needed to increase participants' awareness of the food safety issues that may increase their risk of getting a food borne illness.

#### **What has been done**

No data is available at this time.

#### **Results**

No data is available at this time.

### **4. Associated Knowledge Areas**

<b>KA Code</b>	<b>Knowledge Area</b>
703	Nutrition Education and Behavior
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins
724	Healthy Lifestyle

### **V(H). Planned Program (External Factors)**

#### **External factors which affected outcomes**

- Natural Disasters (drought, weather extremes, etc.)
- null

#### **Brief Explanation**

{No Data Entered}

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

#### **1. Evaluation Studies Planned**

- Before-After (before and after program)
- During (during program)

#### **Evaluation Results**

{No Data Entered}

#### **Key Items of Evaluation**

{No Data Entered}