

V(A). Planned Program (Summary)

Program # 6

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
703	Nutrition Education and Behavior		25%		
722	Zoonotic Diseases and Parasites Affecting Humans		25%		
723	Hazards to Human Health and Safety		25%		
724	Healthy Lifestyle		25%		
	Total		100%		

V(C). Planned Program (Inputs)

1. Actual amount of FTE/SYs expended this Program

Year: 2011	Extension		Research	
	1862	1890	1862	1890
Plan	0.0	4.0	0.0	0.0
Actual Paid Professional	0.0	1.5	0.0	0.0
Actual Volunteer	0.0	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
0	94448	0	0
1862 Matching	1890 Matching	1862 Matching	1890 Matching
0	88045	0	0
1862 All Other	1890 All Other	1862 All Other	1890 All Other
0	6760	0	0

V(D). Planned Program (Activity)

1. Brief description of the Activity

Methods such as training workshops, on-farm demonstrations, and direct pest management assistance were therefore employed to address the training needs of farmers and county extension agents. Food safety workshops were also organized for different clusters of farmers, especially those involved in the Wal-Mart initiative to buy locally produced vegetables and fruits. Post-tests revealed a significant improvement in knowledge on IPM and food safety practices. A number of participating farms and one produce-processing facility in AL were GAP-certified and currently supply Wal-Mart with fresh peas, watermelons, and collard greens. Evaluation of a range of organic/reduced risk insecticides for the management of cowpea insect pests has also started. Food safety education was also introduced in the classroom setting through the summer youth college, SHAFA, EFNEP and CYFAR programs.

2. Brief description of the target audience

This program primarily targets small and limited resource producers in the 12 Black Belt Counties and neighboring towns as well as youth and adults for low-income and at-risk families in the region.

3. How was eXtension used?

eXtension was not used in this program

V(E). Planned Program (Outputs)

1. Standard output measures

2011	Direct Contacts Adults	Indirect Contacts Adults	Direct Contacts Youth	Indirect Contacts Youth
Actual	200	300	283	400

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

Patent Applications Submitted

Year: 2011

Actual: 0

Patents listed

3. Publications (Standard General Output Measure)

Number of Peer Reviewed Publications

2011	Extension	Research	Total
Actual	0	0	0

V(F). State Defined Outputs

Output Target

Output #1

Output Measure

- This ETP will follow Outcome Evaluation Methods by Green and Kreuter, 1991. This type of evaluation will provide data concerning short-term effects of the program, including increased awareness and knowledge, expressed intentions to make recommended changes, and responses to public service announcements. The measures can be self reported (interviews with the intended audience) evident changes in the number of people eing screened for a cardiovascular (CVD) risk factor at a localhealth fair or a comparative study (comparing CVD knowledge of participating audience and of similar group that did not receive the intervention.

Year	Actual
2011	0

Output #2

Output Measure

- Producers will increase knowledge and awareness and also follow recommended food safety and HACCP control measures. Youth and adults will also show improved food safety practices to include freezing and thawing food and also cooking food at recommended temperatures.

Year	Actual
2011	0

V(G). State Defined Outcomes

V. State Defined Outcomes Table of Content

O. No.	OUTCOME NAME
1	The outcome is to decrease the risk of degenerative diseases, improve the quality of life, maintain reasonable weight by monitoring caloric consumption, control disease through diet, exercise, medication, and stress management.
2	The outcomes of this program will involve following HACCP measures at the producer level to provide safe and healthy foods for consumers. It will also include reduced level of chemicals and pesticides in processed foods as well as increased awareness and knowledge on food safety measures among youth and adults.

Outcome #1

1. Outcome Measures

The outcome is to decrease the risk of degenerative diseases, improve the quality of life, maintain reasonable weight by monitoring caloric consumption, control disease through diet, exercise, medication, and stress management.

2. Associated Institution Types

- 1890 Extension

3a. Outcome Type:

Change in Action Outcome Measure

3b. Quantitative Outcome

Year	Actual
2011	0

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

Majority of limited resource farmers in Alabama grow vegetables and yet surveys indicated that an unacceptably high percentage of these farmers were poorly informed about integrated pest management (IPM) concepts, techniques and practices as well as food safety measures.

What has been done

Methods such as training workshops, on-farm demonstrations, and direct pest management assistance following a hands-on approach was employed to discuss topics such as vegetable production systems, insect-identification, diseases of vegetables, pesticide use and safety, trap-cropping, and pheromone trap-based scouting systems.

Results

Participants were awarded continuing education credits and given the opportunity to take the requisite tests to obtain/renew restricted use pesticide permits. Post-tests revealed a significant level of improvement in knowledge on IPM and food safety concepts. A number of participating farms and one produce-processing facility in AL were GAP-certified and currently supply Wal-Mart with fresh peas, watermelons, and collard greens.

4. Associated Knowledge Areas

KA Code	Knowledge Area
703	Nutrition Education and Behavior
723	Hazards to Human Health and Safety
724	Healthy Lifestyle

Outcome #2

1. Outcome Measures

The outcomes of this program will involve following HACCP measures at the producer level to provide safe and healthy foods for consumers. It will also include reduced level of chemicals and pesticides in processed foods as well as increased awareness and knowledge on food safety measures among youth and adults.

2. Associated Institution Types

- 1890 Extension

3a. Outcome Type:

Change in Action Outcome Measure

3b. Quantitative Outcome

Year	Actual
2011	0

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

What has been done

Results

4. Associated Knowledge Areas

KA Code	Knowledge Area
703	Nutrition Education and Behavior
723	Hazards to Human Health and Safety
724	Healthy Lifestyle

V(H). Planned Program (External Factors)

External factors which affected outcomes

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

Brief Explanation

Program outcomes were affected by weather conditions and economic challenges.

V(I). Planned Program (Evaluation Studies)

Evaluation Results

Initial program evaluations show significantly increased levels of awareness and knowledge in food safety concepts and practices particularly for vegetable producers who participated in the food safety workshops and farm demonstrations. A number of participating farms and one produce-processing facility in AL were GAP-certified and currently supply Wal-Mart with fresh peas, watermelons, and collard greens.

Key Items of Evaluation

Food safety education is being introduced in the classroom and adult education settings through the summer youth college, SHAFAs, EFNEPs, and CYFAR programs. Youth and adult participants will be presented with educational materials on principles of freezing, thawing, and cooking food correctly as well as reading food labels.