

V(A). Planned Program (Summary)

Program # 5

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
501	New and Improved Food Processing Technologies	30%			
502	New and Improved Food Products	30%			
504	Home and Commercial Food Service	30%			
512	Quality Maintenance in Storing and Marketing Non-Food Products	10%			
	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	1.5	0.0	0.0	0.0
Actual Paid Professional	3.5	0.0	0.0	0.0
Actual Volunteer	0.6	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
63692	0	0	0
1862 Matching	1890 Matching	1862 Matching	1890 Matching
250737	0	0	0
1862 All Other	1890 All Other	1862 All Other	1890 All Other
163931	0	0	0

V(D). Planned Program (Activity)

1. Brief description of the Activity

- .. Food Preservation (Direct; Club, Conference, Program, Consultation, Scholarship, or Training)
- .. Food Safety (Direct; Club, Conference, Program, Consultation, Scholarship, or Training)
- .. General Food Safety Activities (Direct; Club, Conference, Program, Consultation, Scholarship, or Training)
- .. Specialty Food Products (Indirect; Applied Research, Media, Internet, Publication, Resulting from Training)

2. Brief description of the target audience

- .. 4-H Volunteers (Adult)
- .. 4-H Youth (Youth)
- .. Agricultural Producers (Adult)
- .. Community Leaders (Adult)
- .. Disabled Adults (Adults)
- .. Eat Well Participants (Adult)
- .. Elders or Seniors (Adult)
- .. General Public (Adult)
- .. Home Gardeners (Adult)
- .. Senior Companion Program Volunteers (Adult)
- .. Small or Home-Based Business Owners - Current (Adult)
- .. Volunteers (Adult)

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	3780	285	0	0

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

- Direct - Consultation
Not reporting on this Output for this Annual Report

Output #2

Output Measure

- Direct - Educational Programs or Projects
Not reporting on this Output for this Annual Report

Output #3

Output Measure

- Direct - Scholarship
Not reporting on this Output for this Annual Report

Output #4

Output Measure

- Indirect - Media and Internet
Not reporting on this Output for this Annual Report

Output #5

Output Measure

- Indirect - Publication in the Popular Media
Not reporting on this Output for this Annual Report

Output #6

Output Measure

- Multiple-undefined delivery method
Not reporting on this Output for this Annual Report

Output #7

Output Measure

- Food Preservation (Direct; Club, Conference, Program, Consultation, Scholarship, or Training)

Year	Actual
2011	236

Output #8

Output Measure

- Food Safety (Direct; Club, Conference, Program, Consultation, Scholarship, or Training)

Year	Actual
2011	274

Output #9

Output Measure

- General Food Safety Activities (Direct; Club, Conference, Program, Consultation, Scholarship, or Training)

Year	Actual
2011	10

Output #10

Output Measure

- Specialty Food Products (Indirect; Applied Research, Media, Internet, Publication, Resulting from Training)

Year	Actual
2011	2

V(G). State Defined Outcomes

V. State Defined Outcomes Table of Content

O. No.	OUTCOME NAME
1	Adopt HACCP and bio-security plans
2	Adopt behaviors to prevent or minimize complications of chronic disease
3	Adopt food safety practices
4	Adopt the USDA dietary guidelines and the food guide pyramid
5	Participate in Maine cattle health assurance program
6	Adopt appropriate handling and storage technologies
7	Adopt appropriate technologies
8	Develop educational programs that address health and safety issues
9	Practice safety
10	Assume personal responsibility for health
11	Increase consumption of locally produced foods
12	Explore new product development
13	Adopt GAP II
14	Adopt healthy dietary practices (consume nutrient-rich foods, follow current Dietary Guidelines for Americans or DASH, etc)
15	Demonstrate practices that improve efficiency, reduce inputs, or increase profitability
16	Apply knowledge of risks to food safety
17	Adopt specific food safety plans and/or policies (HACCP, GAP, SOP, SSOP, IPM, etc)

18	Train, support and mentor others in leadership roles
19	Engage positively in their community
20	Increase career aspirations & goal setting
21	Increase life skills (healthy relationships, decision making, problem solving, parenting, lifespan development, communication, etc)
22	Demonstrate application of subject matter knowledge

Outcome #1

1. Outcome Measures

Adopt HACCP and bio-security plans

Not Reporting on this Outcome Measure

Outcome #2

1. Outcome Measures

Adopt behaviors to prevent or minimize complications of chronic disease

Not Reporting on this Outcome Measure

Outcome #3

1. Outcome Measures

Adopt food safety practices

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Action Outcome Measure

3b. Quantitative Outcome

Year	Actual
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2011

8130

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

What has been done

Results

4. Associated Knowledge Areas

KA Code	Knowledge Area
501	New and Improved Food Processing Technologies
502	New and Improved Food Products
504	Home and Commercial Food Service

Outcome #4

1. Outcome Measures

Adopt the USDA dietary guidelines and the food guide pyramid

Not Reporting on this Outcome Measure

Outcome #5

1. Outcome Measures

Participate in Maine cattle health assurance program

Not Reporting on this Outcome Measure

Outcome #6

1. Outcome Measures

Adopt appropriate handling and storage technologies

Not Reporting on this Outcome Measure

Outcome #7

1. Outcome Measures

Adopt appropriate technologies

Not Reporting on this Outcome Measure

Outcome #8

1. Outcome Measures

Develop educational programs that address health and safety issues

Not Reporting on this Outcome Measure

Outcome #9

1. Outcome Measures

Practice safety

Not Reporting on this Outcome Measure

Outcome #10

1. Outcome Measures

Assume personal responsibility for health

Not Reporting on this Outcome Measure

Outcome #11

1. Outcome Measures

Increase consumption of locally produced foods

Not Reporting on this Outcome Measure

Outcome #12

1. Outcome Measures

Explore new product development

Not Reporting on this Outcome Measure

Outcome #13

1. Outcome Measures

Adopt GAP II

Not Reporting on this Outcome Measure

Outcome #14

1. Outcome Measures

Adopt healthy dietary practices (consume nutrient-rich foods, follow current Dietary Guidelines for Americans or DASH, etc)

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Action Outcome Measure

3b. Quantitative Outcome

Year	Actual
2011	9976

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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501	New and Improved Food Processing Technologies
502	New and Improved Food Products
504	Home and Commercial Food Service
512	Quality Maintenance in Storing and Marketing Non-Food Products

Outcome #15

1. Outcome Measures

Demonstrate practices that improve efficiency, reduce inputs, or increase profitability

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Action Outcome Measure

3b. Quantitative Outcome

Year	Actual
2011	7910

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

What has been done

Results

4. Associated Knowledge Areas

KA Code	Knowledge Area
501	New and Improved Food Processing Technologies
502	New and Improved Food Products
504	Home and Commercial Food Service
512	Quality Maintenance in Storing and Marketing Non-Food Products

Outcome #16

1. Outcome Measures

Apply knowledge of risks to food safety

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Action Outcome Measure

3b. Quantitative Outcome

Year	Actual
2011	8537

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

What has been done

Results

4. Associated Knowledge Areas

KA Code	Knowledge Area
501	New and Improved Food Processing Technologies
502	New and Improved Food Products
504	Home and Commercial Food Service
512	Quality Maintenance in Storing and Marketing Non-Food Products

Outcome #17

1. Outcome Measures

Adopt specific food safety plans and/or policies (HACCP, GAP, SOP, SSOP, IPM, etc)

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Action Outcome Measure

3b. Quantitative Outcome

Year	Actual
2011	141

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

Food Safety Education for Families and Commercial Food Producers: Each year 48 million people in the United States become ill from eating adulterated food. Safe food is essential to avoiding illness and staying healthy. In Maine, food safety risks exist from home food preparation and preservation, people serving crowds, and in retail and commercial food sales. All of these groups prepare or process food for others but many of these potential food preparers do not have proper food safety training, leading to an increase occurrence of foodborne illness.

What has been done

UMaine Extension provides food safety training programs that include but are not limited to food preservation, cooking for crowds, general food safety for the home, industry food sanitation, good agricultural practices, and Hazard Analysis Critical Control Points (HACCP) certification for meat, poultry, and seafood. These types of programs directly reached and trained over 8,100 people in Maine during the past year.

Results

We estimate that more than 50,000 consumers of home prepared and preserved food, and those attending public and community events have a reduced potential to contract foodborne illness due trainings provided by our food safety program. Further, more than 500,000 statewide, national, and international consumers of food produced by New England-based retail and commercial food businesses have a reduced potential to contract foodborne illness as a result of trainings provided by our food safety program. These results are decreasing the occurrences of foodborne illness and increasing overall health in Maine and wherever Maine foods are sold and consumed.

4. Associated Knowledge Areas

KA Code	Knowledge Area
501	New and Improved Food Processing Technologies
502	New and Improved Food Products
504	Home and Commercial Food Service
512	Quality Maintenance in Storing and Marketing Non-Food Products

Outcome #18

1. Outcome Measures

Train, support and mentor others in leadership roles

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Action Outcome Measure

3b. Quantitative Outcome

Year	Actual
2011	91

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

What has been done

Results

4. Associated Knowledge Areas

KA Code	Knowledge Area
501	New and Improved Food Processing Technologies
502	New and Improved Food Products
504	Home and Commercial Food Service
512	Quality Maintenance in Storing and Marketing Non-Food Products

Outcome #19

1. Outcome Measures

Engage positively in their community

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Action Outcome Measure

3b. Quantitative Outcome

Year	Actual
2011	4926

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

What has been done

Results

4. Associated Knowledge Areas

KA Code	Knowledge Area
501	New and Improved Food Processing Technologies
502	New and Improved Food Products
504	Home and Commercial Food Service
512	Quality Maintenance in Storing and Marketing Non-Food Products

Outcome #20

1. Outcome Measures

Increase career aspirations & goal setting

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Action Outcome Measure

3b. Quantitative Outcome

Year	Actual
2011	58

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

What has been done

Results

4. Associated Knowledge Areas

KA Code	Knowledge Area
501	New and Improved Food Processing Technologies
502	New and Improved Food Products
504	Home and Commercial Food Service
512	Quality Maintenance in Storing and Marketing Non-Food Products

Outcome #21

1. Outcome Measures

Increase life skills (healthy relationships, decision making, problem solving, parenting, lifespan development, communication, etc)

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Action Outcome Measure

3b. Quantitative Outcome

Year	Actual
2011	16611

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

What has been done

Results

4. Associated Knowledge Areas

KA Code	Knowledge Area
501	New and Improved Food Processing Technologies

502	New and Improved Food Products
504	Home and Commercial Food Service
512	Quality Maintenance in Storing and Marketing Non-Food Products

Outcome #22

1. Outcome Measures

Demonstrate application of subject matter knowledge

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Action Outcome Measure

3b. Quantitative Outcome

Year	Actual
2011	5686

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

What has been done

Results

4. Associated Knowledge Areas

KA Code	Knowledge Area
501	New and Improved Food Processing Technologies
502	New and Improved Food Products
504	Home and Commercial Food Service
512	Quality Maintenance in Storing and Marketing Non-Food Products

V(H). Planned Program (External Factors)

External factors which affected outcomes

- Natural Disasters (drought, weather extremes, etc.)
- Economy
- Competing Programmatic Challenges

Brief Explanation

V(I). Planned Program (Evaluation Studies)

Evaluation Results

{No Data Entered}

Key Items of Evaluation

{No Data Entered}