

V(A). Planned Program (Summary)

Program # 8

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
711	Ensure Food Products Free of Harmful Chemicals, Including Residues from Agricultural and Other Sources	10%			
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins	10%			
723	Hazards to Human Health and Safety	40%			
801	Individual and Family Resource Management	20%			
802	Human Development and Family Well-Being	20%			
	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	3.0	0.0	0.0	0.0
Actual Paid Professional	4.0	0.0	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
83188	0	0	0
1862 Matching	1890 Matching	1862 Matching	1890 Matching
83188	0	0	0
1862 All Other	1890 All Other	1862 All Other	1890 All Other
745891	0	0	0

V(D). Planned Program (Activity)

1. Brief description of the Activity

ServSafe®, SAFE (Safety Awareness in the Food Environment)

Food safety and preservation education for consumers.

Good Agricultural Practices (GAP) Training

2. Brief description of the target audience

Food handlers at restaurants, schools, health facilities, etc. and the general public.

3. How was eXtension used?

Resources from eXtension - particularly managing money in tough times have been incorporated into programming.

V(E). Planned Program (Outputs)

1. Standard output measures

2011	Direct Contacts Adults	Indirect Contacts Adults	Direct Contacts Youth	Indirect Contacts Youth
Actual	42365	0	5314	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

- Number of participants in food safety and preservation education for consumers

Year	Actual
2011	30

Output #2

Output Measure

- Number of farms attending USDA Good Agricultural Practices workshops
Not reporting on this Output for this Annual Report

Output #3

Output Measure

- Number of people who participate in ServSafe workshops, SAFE (Safety Awareness in the Food Environment)

Year	Actual
2011	1246

Output #4

Output Measure

- Number of adults participating in food safety programming through Nutrition Connections - educational courses to income eligible New Hampshire residents

Year	Actual
2011	2362

Output #5

Output Measure

- Number of youth participating in food safety programming through Nutrition Connections - educational courses to income eligible New Hampshire residents

Year	Actual
2011	5178

V(G). State Defined Outcomes

V. State Defined Outcomes Table of Content

O. No.	OUTCOME NAME
1	Number of program participants who score 75% or greater on knowledge tests of high risk practices including: * Personal hygiene * Holding/time and temperature * Cooking temperatures * Prevention of contamination
2	Number of participants report keeping food at safe temperatures.
3	Number of farms receiving USDA Good Agricultural Practices certification as a result of Extension workshops.
4	Crosscutting narrative statement

Outcome #1

1. Outcome Measures

Number of program participants who score 75% or greater on knowledge tests of high risk practices including: * Personal hygiene * Holding/time and temperature * Cooking temperatures * Prevention of contamination

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Knowledge Outcome Measure

3b. Quantitative Outcome

Year	Actual
2011	900

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)
See crosscutting narrative

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
723	Hazards to Human Health and Safety

Outcome #2

1. Outcome Measures

Number of participants report keeping food at safe temperatures.

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Action Outcome Measure

3b. Quantitative Outcome

Year	Actual
2011	934

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

See crosscutting narrative

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
723	Hazards to Human Health and Safety

Outcome #3

1. Outcome Measures

Number of farms receiving USDA Good Agricultural Practices certification as a result of Extension workshops.

Not Reporting on this Outcome Measure

Outcome #4

1. Outcome Measures

Crosscutting narrative statement

2. Associated Institution Types

- 1862 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)

It's estimated that foodborne diseases cause an estimated 76 million illness, 325,000 hospitalizations, and 5,000 deaths each year in the U.S. Demographic and lifestyle changes increasingly shifted the responsibility for the safety of food from the consumer to other sectors of the food system.

The National Restaurant Association reports that consumers spend approximately 48 percent of their food dollar in restaurants. As a state dependent on the tourism industry, the food service industry in New Hampshire is an important sector of the economy. New Hampshire regulations do not require food managers or workers to have formal training in foods safety and/or sanitation.

What has been done

The Safety Awareness in the Food Environment program (SAFE) is a one-session program targeting food workers. The program focuses on personal hygiene, cross contamination, and time and temperature principles. SAFE is evaluated with a post-workshop knowledge questionnaire and a food safety practices questionnaire. The program is implemented in all New Hampshire counties.

Seven UNH Cooperative Extension Family and Consumer Resources Educators are certified ServSafe® instructors. ServSafe® is a national food safety and sanitation certification program. ServSafe® programs are offered to food managers/workers throughout the state.

Results

Fifty-six SAFE programs were conducted in 2010 reaching 1,246 food workers in New Hampshire. Nine hundred seventy-six post-workshop questionnaires were received. Over 900 scored 75 percent or greater on the food safety knowledge questionnaire. Seventy-five percent of 392 SAFE participants completing a post-workshop food safety practices questionnaire indicated they implemented seven food safety practices for six months or more.

Two hundred nineteen food managers/workers were administered the ServSafe® examination and/or participated in ServSafe® programs. One hundred eighty-eight participants passed the examination with a score of 75 percent or greater.

4. Associated Knowledge Areas

KA Code	Knowledge Area
711	Ensure Food Products Free of Harmful Chemicals, Including Residues from Agricultural and Other Sources
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins
723	Hazards to Human Health and Safety
801	Individual and Family Resource Management
802	Human Development and Family Well-Being

V(H). Planned Program (External Factors)

External factors which affected outcomes

- Public Policy changes
- Competing Programmatic Challenges

Brief Explanation

V(I). Planned Program (Evaluation Studies)

Evaluation Results

Fifty-six SAFE programs were conducted in 2010 reaching 1,246 food workers in New Hampshire. Nine hundred seventy-six post-workshop questionnaires were received. Over 900 scored 75 percent or greater on the food safety knowledge questionnaire. Seventy-five percent of 392 SAFE participants completing a post-workshop food safety practices questionnaire indicated they implemented seven food safety practices for six months or more.

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Key Items of Evaluation