

V(A). Planned Program (Summary)

Program # 20

1. Name of the Planned Program

Food Safety

Reporting on this Program

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	0%	0%	50%	
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins	0%	0%	30%	
721	Insects and Other Pests Affecting Humans	0%	0%	10%	
722	Zoonotic Diseases and Parasites Affecting Humans	0%	0%	10%	
	Total	0%	0%	100%	

V(C). Planned Program (Inputs)

1. Actual amount of FTE/SYs expended this Program

Year: 2012	Extension		Research	
	1862	1890	1862	1890
Plan	25.0	3.0	0.0	0.0
Actual Paid Professional	{NO DATA ENTERED}	{NO DATA ENTERED}	{NO DATA ENTERED}	{NO DATA ENTERED}
Actual Volunteer	{NO DATA ENTERED}	{NO DATA ENTERED}	{NO DATA ENTERED}	{NO DATA ENTERED}

2. Actual dollars expended in this Program (includes Carryover Funds from previous years)

Extension		Research	
Smith-Lever 3b & 3c	1890 Extension	Hatch	Evans-Allen
{NO DATA ENTERED}	{NO DATA ENTERED}	{NO DATA ENTERED}	{NO DATA ENTERED}
1862 Matching	1890 Matching	1862 Matching	1890 Matching
{NO DATA ENTERED}	{NO DATA ENTERED}	{NO DATA ENTERED}	{NO DATA ENTERED}
1862 All Other	1890 All Other	1862 All Other	1890 All Other
{NO DATA ENTERED}	{NO DATA ENTERED}	{NO DATA ENTERED}	{NO DATA ENTERED}

V(D). Planned Program (Activity)

1. Brief description of the Activity

Key educational methods to be used across the state: Improving fresh produce safety/ Small farm food safety

- On-site training for produce workers using existing materials on CD with appropriate activities or other adult learning methods; In-service training for faculty; County training with activities, adult learning methods for consumers; Distribution of current EDIS pubs, develop others as needed.
- Use media outreach to increase awareness of fresh produce food safety e.g. print and broadcast media, Family Album Radio, the Solutions for Your Life and county Web sites.

Key educational methods: Revitalizing home food preservation

- Continue training of county faculty based on recent research on home food preservation in collaboration with UGA National Center for Home food preservation, Dr. Elizabeth Andress.
- Seek grant funding and/or support for canning supplies for training
- Facilitate county faculty mentoring program to support for 4-H and adult community training
- Prepare and review publications as needed.

Key educational methods: Continuing food safety education for food handlers

- Serv Safe® Training and Certification for food service managers/operators
- Food service workers/food handlers training (SafeStaff ®or equivalent) on site or elsewhere

- Use media to raise awareness and classes/programs to increase knowledge and competency of consumers and volunteers on safe food handling
- Face-to-face training: Food safety and quality update for FCS county faculty; training by state government officials on food businesses regulation; other emerging programs and issues.

2. Brief description of the target audience

- 1) Improving fresh produce safety/ Small farm food safety Target audience: Small farm owners; farm workers; produce handlers; consumers
- 2) Revitalizing home food preservation

Potential partners: Produce vendors; canning centers; regulators Target audiences: County faculty; adults (consumers/ volunteers); youth (4-Hers)

- 3) Continuing food safety education of food handlers Target audiences: Food service operators: food handlers (adults; youth); consumers; volunteers, and county faculty

3. How was eXtension used?

{No Data Entered}

V(E). Planned Program (Outputs)

1. Standard output measures

2012	Direct Contacts Adults	Indirect Contacts Adults	Direct Contacts Youth	Indirect Contacts Youth
Actual	0	0	0	0

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

Patent Applications Submitted

Year: 2012
Actual: 0

Patents listed

3. Publications (Standard General Output Measure)

Number of Peer Reviewed Publications

2012	Extension	Research	Total
Actual	15	1	1

V(F). State Defined Outputs

Output Target

Output #1

Output Measure

- {No Data Entered}

V(G). State Defined Outcomes

V. State Defined Outcomes Table of Content

O. No.	OUTCOME NAME
1	Change in knowledge related to processing, distribution, safety and security of food systems
2	Change in behavior related to processing, distribution, safety and security of food systems
3	Change in condition related to processing, distribution, safety and security of food systems

Outcome #1

1. Outcome Measures

Change in knowledge related to processing, distribution, safety and security of food systems

2. Associated Institution Types

- 1862 Extension
- 1890 Extension

3a. Outcome Type:

Change in Knowledge Outcome Measure

3b. Quantitative Outcome

Year	Actual
2012	0

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

{No Data Entered}

What has been done

{No Data Entered}

Results

{No Data Entered}

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

Outcome #2

1. Outcome Measures

Change in behavior related to processing, distribution, safety and security of food systems

2. Associated Institution Types

- 1862 Extension
- 1890 Extension

3a. Outcome Type:

Change in Action Outcome Measure

3b. Quantitative Outcome

Year	Actual
2012	0

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

{No Data Entered}

What has been done

{No Data Entered}

Results

{No Data Entered}

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

Outcome #3

1. Outcome Measures

Change in condition related to processing, distribution, safety and security of food systems

2. Associated Institution Types

- 1862 Extension
- 1890 Extension

3a. Outcome Type:

Change in Knowledge Outcome Measure

3b. Quantitative Outcome

Year	Actual
2012	0

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)
{No Data Entered}

What has been done
{No Data Entered}

Results
{No Data Entered}

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

V(H). Planned Program (External Factors)

External factors which affected outcomes

- Natural Disasters (drought, weather extremes, etc.)
- Economy
- Appropriations changes
- Public Policy changes
- Competing Public priorities
- Competing Programmatic Challenges
- Populations changes (immigration, new cultural groupings, etc.)

Brief Explanation

{No Data Entered}

V(I). Planned Program (Evaluation Studies)

Evaluation Results

{No Data Entered}

Key Items of Evaluation

{No Data Entered}