

V(A). Planned Program (Summary)

Program # 8

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
308	Improved Animal Products (Before Harvest)	0%		5%	
311	Animal Diseases	0%		25%	
315	Animal Welfare/Well-Being and Protection	0%		10%	
501	New and Improved Food Processing Technologies	5%		15%	
503	Quality Maintenance in Storing and Marketing Food Products	20%		10%	
504	Home and Commercial Food Service	30%		0%	
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins	30%		15%	
722	Zoonotic Diseases and Parasites Affecting Humans	5%		5%	
723	Hazards to Human Health and Safety	10%		15%	
	Total	100%		100%	

V(C). Planned Program (Inputs)

1. Actual amount of FTE/SYs expended this Program

Year: 2012	Extension		Research	
	1862	1890	1862	1890
Plan	3.6	0.0	4.0	0.0
Actual Paid Professional	4.6	0.0	0.0	0.0
Actual Volunteer	0.0	0.0	1.2	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
59311	0	86368	0
1862 Matching	1890 Matching	1862 Matching	1890 Matching
59311	0	86368	0
1862 All Other	1890 All Other	1862 All Other	1890 All Other
342742	0	504228	0

V(D). Planned Program (Activity)

1. Brief description of the Activity

The Food Safety team delivered hundreds of educational programs for widely diverse audiences. Five-week series of food preservation classes were taught in each region of the State. Topics of individual workshops and presentations ranged from bacteria and sour dough to acid canning, to spoilage and drying foods. Team members continue to develop and deliver new programs that tie into special needs/interests of the public, including safe practices for holidays, organic foods issues, and genetically modified foods. The Food Safety team has conducted research leading to development of new food safety knowledge and best practices related to infused oils, garlic, and jerky.

Organized courses of study were delivered for Master Food Safety Advisors across the state. Three sessions of the Preserve@Home web-based course were delivered. One session attracted a diverse sample of publics interested in food safety, but two sessions were delivered for specific targeted audiences including 1) volunteers with food banks, church groups, and community kitchens; 2) food safety advisors serving in Extension offices to respond to public inquiries (in partnership with Washington State University).

UI Extension taught or facilitated the delivery of Ready, Set Food Safe curriculum to high school students in 123 Idaho FCS classrooms; 2404 high school students achieved food handlers certification. The EFNEP and SNAP-Ed educational programs for limited resource families included food safety as part of their outreach to thousands of learners. Germ City was deployed at elementary schools across the state.

Direct education is supplemented by brochures, newsletters and newspaper articles that reach thousands of additional learners each year.

2. Brief description of the target audience

Consumer Food Safety Programs / Just in Time Food Safety / Preserve@Home -- Consumers who need specific information to keep food safe or to avoid risky foods, for example, consumers who call extension offices with questions about food preservation, food storage, etc. Consumer programs cover a variety of topics, for example, using slow cooker safely, preserving foods safely, storing food safely, using labels to avoid allergic reaction, etc. Specific groups of consumers who benefit from targeted food safety information, for example, seniors, parents of young children, volunteers who cook for groups who call extension offices with specific questions, consumers who want food preservation information delivered online.

Food Safety Advisor / Master Food Preserver -- Consumers with particular interest in home food preparation and food safety topics (particularly food preservation and food storage) and in sharing the knowledge with others.

Food Service Food Safety Training -- High school students in foods classes, Adult food service workers

Hand Hygiene Education -- Elementary age children, Families and children at county fairs, adults at health fair settings.

ENP-EFNEP Food Safety -- Limited income families receiving food stamps or eligible to receive food stamps (27 counties), limited income families with children (4 counties).

3. How was eXtension used?

eXtension was not used in this program

V(E). Planned Program (Outputs)

1. Standard output measures

2012	Direct Contacts Adults	Indirect Contacts Adults	Direct Contacts Youth	Indirect Contacts Youth
Actual	7548	214571	5117	8204

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	2	11	13

V(F). State Defined Outputs

Output Target

Output #1

Output Measure

- Number of food safety calls answered.

Year	Actual
2012	4229

Output #2

Output Measure

- Consumer food safety classes taught.

Year	Actual
2012	31

Output #3

Output Measure

- Number of new certified Food Safety Advisors (MFPs).

Year	Actual
2012	48

Output #4

Output Measure

- Number of re-certified Food Safety Advisors (& MFP).

Year	Actual
2012	69

Output #5

Output Measure

- Number of volunteer hours logged by FSA/MFPs.

Year	Actual
2012	2418

Output #6

Output Measure

- Students receiving a RSFS certificate.

Year	Actual
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2012 150

Output #7

Output Measure

- Participants in hand hygiene education programs.

Year	Actual
2012	4939

Output #8

Output Measure

- Number participants who completed EFNEP series of classes.

Year	Actual
2012	297

Output #9

Output Measure

- Number of participants in ENP one-time classes (keeping food safe).

Year	Actual
2012	750

Output #10

Output Measure

- Number of Preserve@home students passint the final test.

Year	Actual
2012	87

Output #11

Output Measure

- Number of individuals receiving ServSafe certification.
Not reporting on this Output for this Annual Report

Output #12

Output Measure

- Number of classes taught by FSA-MFP volunteers

Year	Actual
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2012 20

Output #13

Output Measure

- Number of food preservation equipment safety checks.

Year	Actual
2012	697

V(G). State Defined Outcomes

V. State Defined Outcomes Table of Content

O. No.	OUTCOME NAME
1	O: People use Just in Time Food Safety Information to help them make decisions about food preparation, storage, etc.I: Number of people who describe that they will use requested advice.
2	O: Food Safety Advisor/Master Food Preserver-Knowledgeable citizens volunteer to help others learn and adopt safe food practices.I: Number of certified Food Safety Advisors and Master Food Preservers.
3	O: Food Service Food Safety Training-High school students are prepared to work in food service jobs.I: Number of students passing the RSFS exam and becoming certified.
4	O: Hand Hygiene Education-People will practice improved hand hygiene for reduction of colds, flu and foodborne illness.I: Hand Hygiene Education-Program participants indicate their intention to adopt recommended health practices.
5	O: An increase in the number of trained graduate students prepared to enter the workforce. I: Number of M.S. and Ph.D. candidates relevant to this topic team.
6	O: Other scientists are aware of our research findings. I: Number of refereed scientific journal articles.
7	O: ENP-EFNEP Food Safety-Low income family members will practice safe food behaviors.I: Number of EFNEP graduates reporting intent to adopt practices.
8	O: Interested consumers will learn skills through Preserve@Home I: number of people completing program

Outcome #1

1. Outcome Measures

O: People use Just in Time Food Safety Information to help them make decisions about food preparation, storage, etc. I: Number of people who describe that they will use requested advice.

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Action Outcome Measure

3b. Quantitative Outcome

Year	Actual
2012	1286

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

With the economy concerns, more and more people are canning and preserving their own food. The Extension office is known as being a reliable source of information on Home Canning. Most canners are concerned about the safety of their home canned food product.

What has been done

Extension educators and volunteers answered thousands of calls, tested hundreds of pressure cooker lids and presented programs on food preservation as requested.

Results

Extension Educators are a critical source of safe home food preservation information. Of the clientele surveyed following a request for information, the number who stated that they would use the information provided ranged from about 20% - 80%. More than 90% indicate that they will return to extension for future food safety information.

4. Associated Knowledge Areas

KA Code	Knowledge Area
503	Quality Maintenance in Storing and Marketing Food Products
504	Home and Commercial Food Service
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

O: Food Safety Advisor/Master Food Preserver-Knowledgeable citizens volunteer to help others learn and adopt safe food practices.I: Number of certified Food Safety Advisors and Master Food Preservers.

2. Associated Institution Types

- 1862 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)

Interest in home food preservation has always been strong in Idaho and has recently been increasing because consumers want to save money, preserve garden produce, have more control over their food, and live more sustainably As a result of these programs, Idahoans will store and preserve food safely and access to food preservation information by the general public will be increased via volunteers.

What has been done

UI Extension has trained and updated 117 volunteers throughout the year to be able to present programs, take questions, conduct fair judging, and test food safety equipment.

Results

The volunteers volunteered over 2,400 hours of time, answered over 4,000 food safety/food preservation questions, volunteered at numerous food safety equipment clinics and community events.

4. Associated Knowledge Areas

KA Code	Knowledge Area
503	Quality Maintenance in Storing and Marketing Food Products
504	Home and Commercial Food Service
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

O: Food Service Food Safety Training-High school students are prepared to work in food service jobs.I: Number of students passing the RSFS exam and becoming certified.

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Condition Outcome Measure

3b. Quantitative Outcome

Year	Actual
2012	150

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

About one-third of employed youth 15-17 years of age work in food service. Over 70% of teens work in food service as their first job. Americans eat many foods that are prepared by others, via a variety of food service formats. Many Idaho high schools have vocational food service programs, including in-school cafes or bakeries, where food is prepared for public sale.

What has been done

The entire Ready Set Food Safe program 6 times (18 classes) in Caribou, Franklin, and Oneida Counties. Additionally, I assisted a high school teacher in teaching the program 1 more time (2 classes) in Malad County.

Results

150 students (approximately 83% of those who took the course) passed the exam with 80% or better to receive an Idaho Food Safety and Sanitation certificate.

4. Associated Knowledge Areas

KA Code	Knowledge Area
503	Quality Maintenance in Storing and Marketing Food Products
504	Home and Commercial Food Service
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins
723	Hazards to Human Health and Safety

Outcome #4

1. Outcome Measures

O: Hand Hygiene Education-People will practice improved hand hygiene for reduction of colds, flu and foodborne illness.I: Hand Hygiene Education-Program participants indicate their intention to adopt recommended health practices.

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Action Outcome Measure

3b. Quantitative Outcome

Year	Actual
2012	2532

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

Cold and Flu season is always a popular time to offer hand hygiene education. The school nurses in the Post Falls, Lakeland, and Coeur d'Alene School Districts love Germ City and I have developed a very strong teaching style for this program over the years. Schools are interested in teaching their children to be better hand washers to try to reduce the number of sick days and number of students spreading germs.

What has been done

A 30 minute presentation is provided to each classroom, 15-20 minutes of discussion about germs, when to wash, and how to wash, then each student is allowed inside Germ City to test their hand washing skills.

Results

Youth who were shown and then practiced how to properly wash their hands using glow in the dark lotion learn to identify locations on their hands that they did not wash properly. Participants surveyed after the program indicate their intention to adopt recommended health practice and will share this information at home.

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 #5

1. Outcome Measures

O: An increase in the number of trained graduate students prepared to enter the workforce. I: Number of M.S. and Ph.D. candidates relevant to this topic team.

2. Associated Institution Types

- 1862 Research

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
308	Improved Animal Products (Before Harvest)
311	Animal Diseases
315	Animal Welfare/Well-Being and Protection
501	New and Improved Food Processing Technologies
503	Quality Maintenance in Storing and Marketing Food Products
504	Home and Commercial Food Service
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins
722	Zoonotic Diseases and Parasites Affecting Humans
723	Hazards to Human Health and Safety

Outcome #6

1. Outcome Measures

O: Other scientists are aware of our research findings. I: Number of refereed scientific journal articles.

2. Associated Institution Types

- 1862 Research

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
308	Improved Animal Products (Before Harvest)
311	Animal Diseases
504	Home and Commercial Food Service
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins

Outcome #7

1. Outcome Measures

O: ENP-EFNEP Food Safety-Low income family members will practice safe food behaviors.I:
Number of EFNEP graduates reporting intent to adopt practices.

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Action Outcome Measure

3b. Quantitative Outcome

Year	Actual
2012	181

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

Children are at higher risk of food borne illness and parents need to use good food safety practices to keep their young children safe.

What has been done

Presented food safety education to 297 graduates of Idaho's EFNEP program.

Results

Of 297 graduates, 61% of participants showed improvement in one or more of the food safety practices (thawing and storing food properly).

4. Associated Knowledge Areas

KA Code	Knowledge Area
503	Quality Maintenance in Storing and Marketing Food Products
504	Home and Commercial Food Service
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins
723	Hazards to Human Health and Safety

Outcome #8

1. Outcome Measures

O: Interested consumers will learn skills through Preserve@Home I: number of people completing program

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Knowledge Outcome Measure

3b. Quantitative Outcome

Year	Actual
2012	87

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

Individuals who are preserving food at home are seeking research-based food preservation education so their efforts result in safe, high quality preserved food.

What has been done

Preserve @ Home is a facilitated, web-based food preservation course with educators from Idaho, Washington, Oregon and Colorado.

Results

Nearly 90% of students completed the class with a grade of 70% or better which indicates increased knowledge of safe home food preservation practices.

4. Associated Knowledge Areas

KA Code	Knowledge Area
503	Quality Maintenance in Storing and Marketing Food Products
504	Home and Commercial Food Service
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins
723	Hazards to Human Health and Safety

V(H). Planned Program (External Factors)

External factors which affected outcomes

- Populations changes (immigration, new cultural groupings, etc.)

Brief Explanation

greater focus on local food supplies and preservation at home.

V(I). Planned Program (Evaluation Studies)

Evaluation Results

Ready, Set Food Safe is an Extension curriculum for teaching food service food safety to high school students. This curriculum was developed because seventy percent of high school students work in food service as a first job. About one-third of employed youth 15-17 years of age work in food service. Yet, commercially available (for example, ServSafe) or public health sponsored education in food service food safety is not readily available to this group. Idahoans who use food service establishments expect their food is handled safely.

After completing Ready, Set Food Safe curriculum, students who pass the state-approved certification test earn a food safety and sanitation certificate, also called a food handler's card. Since introduction of Ready, Set Food Safe in 2001 (it has been updated twice), over 16,000 Idaho high school students have earned a certificate. Currently about 2700 students per year receive their food handler's card.

Teachers who use this program do so voluntarily because they see value for their students. Many teachers use the program year after year. Some teachers have emailed expressions of appreciation about the program. One teacher's comment, quoted below from an email received January 9, 2012, is typical of what I hear.

"I really like this program--I found it to be very effective with my students at XX High School and the program's depth really prepares our students to work in the food industry. I feel comfortable when I go to a restaurant and see some of my former Food Science students working in the kitchen and serving food. It also makes me feel good that I can help them gain skills that will actually put money in their pockets immediately and throughout their lifetimes."

Key Items of Evaluation