V(A). Planned Program (Summary)

Program # 7

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
102	Soil, Plant, Water, Nutrient Relationships	0%	10%	0%	0%
501	New and Improved Food Processing Technologies	4%	0%	46%	0%
601	Economics of Agricultural Production and Farm Management	0%	10%	0%	0%
703	Nutrition Education and Behavior	45%	0%	0%	0%
711	Ensure Food Products Free of Harmful Chemicals, Including Residues from Agricultural and Other Sources	0%	80%	0%	0%
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins	0%	0%	54%	0%
724	Healthy Lifestyle	51%	0%	0%	0%
	Total	100%	100%	100%	0%

V(C). Planned Program (Inputs)

1. Actual amount of FTE/SYs expended this Program

Year: 2012	Extension		Research	
	1862	1890	1862	1890
Plan	12.0	0.0	2.0	0.0
Actual Paid Professional	12.0	0.1	2.5	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**
171394	6311	251483	0
1862 Matching	**1890 Matching**	**1862 Matching**	**1890 Matching**
182459	5308	823573	0
1862 All Other	**1890 All Other**	**1862 All Other**	**1890 All Other**
0	0	0	0

V(D). Planned Program (Activity)

1. Brief description of the Activity

-Training and certification workshops were conducted for home-based microprocessors through the Food systems Innovation Center
-Research was conducted on best practices to reduce contamination of food pathogens and toxins in pre- and post- harvest environments
-Research was conducted on better detection methods for monitoring food risks
-Educational programs were targeted toward parents and others who prepare food in the home
-Educational programs were directed toward young children and teens on basic cleanliness such as hand washing

2. Brief description of the target audience

-extension agents
-food producers
-food processors
-parents
-volunteer leaders
-youth and children
-consumers

3. How was eXtension used?

Resource materials were accessed to develop programs

V(E). Planned Program (Outputs)

1. Standard output measures

2012	Direct Contacts Adults	Indirect Contacts Adults	Direct Contacts Youth	Indirect Contacts Youth
Actual	111162	67281	49427	30227

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	0	1	1

V(F). State Defined Outputs

Output Target

Output #1

Output Measure

- Published research journal articles

Year	Actual
2012	1

V(G). State Defined Outcomes

V. State Defined Outcomes Table of Content

O. No.	OUTCOME NAME
1	Number of individuals who experience a change in knowledge, opinions, skills or aspirations regarding the safe production, storage, handling, or preparation of food (safe preservation techniques, hand washing, following time and temperature guidelines)
2	Number of individuals who implement recommended practices for the safe production, storage, handling or preparation of food (safe preservation techniques, hand washing, following time and temperature guidelines)

Outcome #1

1. Outcome Measures

Number of individuals who experience a change in knowledge, opinions, skills or aspirations regarding the safe production, storage, handling, or preparation of food (safe preservation techniques, hand washing, following time and temperature guidelines)

2. Associated Institution Types

- 1862 Extension
- 1890 Extension
- 1862 Research

3a. Outcome Type:

Change in Knowledge Outcome Measure

3b. Quantitative Outcome

Year	Actual
2012	44524

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)
Due to the economic downturn, there has been an increase in home gardening, freezing, food preservation and using other methods for long term storage. Due to this there has been a surge in requests for information about home food preservation, home gardening and stretching the family's resources. Unfortunately, some are using unsafe recipes and processes that could endanger the lives of family and friends.

What has been done
To address issues related to home food preservation and how to stretch the food dollar, County Family and Consumer Sciences Extension Agents have conducted Food Preservation workshops. These workshops focused on how to select fresh fruits and vegetables, picking produce at its peak, preserving food at its peak (for best quality and nutrition), cleaning and preparing produce to be preserved, basics of boil water canning, basics of freezing, equipment and methods that are not recommended or safe.

Results
Participants were given pretests at the beginning of the workshop followed by a posttest at the end of the workshop to determine any increase in knowledge of food preservation. In two counties, 100% of the participants gained knowledge in food preservation. Twelve weeks following the food preservation workshop a follow up evaluation was mailed to participants and returned to the Extension Office. Information gathered from the follow up surveys showed participants were not afraid to try and preserve new foods they had not preserved before including: meat, vegetables, fruits and pickles. From the novice to experienced canners - all said

they will continue preserving food at home with the knowledge they gained from the workshop.

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
724	Healthy Lifestyle

Outcome #2

1. Outcome Measures

Number of individuals who implement recommended practices for the safe production, storage, handling or preparation of food (safe preservation techniques, hand washing, following time and temperature guidelines)

2. Associated Institution Types

- 1862 Extension
- 1890 Extension
- 1862 Research

3a. Outcome Type:

Change in Action Outcome Measure

3b. Quantitative Outcome

Year	Actual
2012	28817

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)
Due to the economic downturn, there has been an increase in home gardening, freezing, food preservation and using other methods for long term storage. As a result, there has been a surge in requests for information about home food preservation, home gardening and stretching the family?s resources. Unfortunately, some are using unsafe recipes and processes that could endanger the lives of family and friends.

What has been done
Family and Consumer Sciences Extension Agents have conducted Food Preservation workshops to address appropriate methods of selecting fresh fruits and vegetables, cleaning and preparing produce to be preserved.

Results

In one county, results from a survey mailed four months after the workshop showed that before the class, 82% of the 91 participants had little or no experience with the pressure canner. After the program, 65% reported preserving more foods using the information they learned about drying, freezing or canning (participants reported canning nearly 700 items since the class). Also, 65% reported changing at least one method of food preservation since the class, such as using correct equipment, using approved recipes or accurate techniques.

In another county where there were 128 participants, 77% reported using the food storage charts distributed in class to store foods successfully, 79% were using new techniques shown in class to freeze accurately, 94% were now using a refrigerator/freezer thermometer, 85% reported saving money by purchasing more realistic amounts of food and storing it correctly, while 58% reported actually making more freezer meals.

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
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
- Competing Programmatic Challenges

Brief Explanation

V(I). Planned Program (Evaluation Studies)

Evaluation Results

See outcomes 1-2 for evaluation results

Key Items of Evaluation

Pre-post tests, follow-up surveys