

V(A). Planned Program (Summary)

Program # 15

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
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins	100%			
	Total	100%			

V(C). Planned Program (Inputs)

1. Actual amount of FTE/SYs expended this Program

Year: 2012	Extension		Research	
	1862	1890	1862	1890
Plan	6.0	0.0	0.0	0.0
Actual Paid Professional	6.0	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
203933	0	0	0
1862 Matching	1890 Matching	1862 Matching	1890 Matching
222443	0	0	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

Number of Curriculum developed; Number of individual inquiries responded to; Number of trainings for large groups; Number of smaller workshops; Number of guide sheets written; Number of newsletter articles written; Number of media interviews held.

2. Brief description of the target audience

Pre K - 12th grade students, food stamp individuals and households, general adults, older adults, nursing home assistants, daycare providers.

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	1893	5401	20	35

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	1	0	0

V(F). State Defined Outputs

Output Target

Output #1

Output Measure

- Number of workshops, multi-session programs, fairs and conferences.

Year	Actual
2012	167

Output #2

Output Measure

- Number of in-service opportunities.

Year	Actual
2012	2

Output #3

Output Measure

- Number of website visits.

Year	Actual
2012	217009

Output #4

Output Measure

- Number of guide sheets.

Year	Actual
2012	7988

V(G). State Defined Outcomes

V. State Defined Outcomes Table of Content

O. No.	OUTCOME NAME
1	Percent reporting an increased knowledge of proper hand washing.
2	Percent reporting an increased knowledge of cooking foods adequately.
3	Percent reporting an increased knowledge of avoiding cross-contamination.
4	Percent reporting an increased knowledge of keeping food at a safe temperature.
5	Percent reporting an increased knowledge of storing foods properly.
6	Percent reporting an intent to adopt one or more safe food handling practices.

Outcome #1

1. Outcome Measures

Percent reporting an increased knowledge of proper hand washing.

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Knowledge Outcome Measure

3b. Quantitative Outcome

Year	Actual
2012	83

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

The need is to protect food from contamination by pathogenic microorganisms, parasites, and naturally occurring toxins. A large portion of the population is improperly and unsafely handling food in the home leading to potentially lethal illnesses. Seventy-six million cases of food borne illnesses occur annually resulting in 325,000 hospitalizations and 5,000 deaths. Clients include limited resource families, school children, minority families, youth, adults, day care providers, etc.

What has been done

Food safety education through the University of Missouri Extension involves answering consumer questions and teaching safe food handling concepts both through regional specialists as well as within the Family Nutrition Education Program. Programs include but are not limited to occasional quantity cooks, EFNEP, FSNE, and Food Power. The evaluation data of these methods indicate successful behavior change regarding food handling

Results

Eighty-three percent of youth were observed using improved hand washing techniques after completing the program. Teachers also anecdotally reported that students had increased attendance and reduced illness when they received a hand washing lesson as part of a nutrition and/or food safety program.

4. Associated Knowledge Areas

KA Code	Knowledge Area
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins

Outcome #2

1. Outcome Measures

Percent reporting an increased knowledge of cooking foods adequately.

2. Associated Institution Types

- 1862 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)

The need is to protect food from contamination by pathogenic microorganisms, parasites, and naturally occurring toxins. A large portion of the population is improperly and unsafely handling food in the home leading to potentially lethal illnesses. Seventy-six million cases of food borne illnesses occur annually resulting in 325,000 hospitalizations and 5,000 deaths. Clients include limited resource families, school children, minority families, youth, adults, day care providers, etc.

What has been done

Food safety education through the University of Missouri Extension involves answering consumer questions and teaching safe food handling concepts both through regional specialists as well as within the Family Nutrition Education Program. Programs include but are not limited to occasional quantity cooks, EFNEP, FSNE, and Food Power. The evaluation data of these methods indicate successful behavior change regarding food handling.

Results

No results available

4. Associated Knowledge Areas

KA Code	Knowledge Area
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins

Outcome #3

1. Outcome Measures

Percent reporting an increased knowledge of avoiding cross-contamination.

2. Associated Institution Types

- 1862 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)

The need is to protect food from contamination by pathogenic microorganisms, parasites, and naturally occurring toxins. A large portion of the population is improperly and unsafely handling food in the home leading to potentially lethal illnesses. Seventy-six million cases of food borne illnesses occur annually resulting in 325,000 hospitalizations and 5,000 deaths. Clients include limited resource families, school children, minority families, youth, adults, day care providers, etc.

What has been done

Food safety education through the University of Missouri Extension involves answering consumer questions and teaching safe food handling concepts both through regional specialists as well as within the Family Nutrition Education Program. Programs include but are not limited to occasional quantity cooks, EFNEP, FSNE, and Food Power. The evaluation data of these methods indicate successful behavior change regarding food handling.

Results

No results available

4. Associated Knowledge Areas

KA Code	Knowledge Area
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins

Outcome #4

1. Outcome Measures

Percent reporting an increased knowledge of keeping food at a safe temperature.

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Knowledge Outcome Measure

3b. Quantitative Outcome

Year	Actual
2012	45

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

The need is to protect food from contamination by pathogenic microorganisms, parasites, and naturally occurring toxins. A large portion of the population is improperly and unsafely handling food in the home leading to potentially lethal illnesses. Seventy-six million cases of food borne illnesses occur annually resulting in 325,000 hospitalizations and 5,000 deaths. Clients include limited resource families, school children, minority families, youth, adults, day care providers, etc.

What has been done

Food safety education through the University of Missouri Extension involves answering consumer questions and teaching safe food handling concepts both through regional specialists as well as within the Family Nutrition Education Program. Programs include but are not limited to occasional quantity cooks, EFNEP, FSNE, and Food Power. The evaluation data of these methods indicate successful behavior change regarding food handling.

Results

Forty-five percent of adults in the Family Nutrition Education Program reported they keep food at a proper temperature when cooking and serving. This includes not allowing meat and dairy foods to sit out for more than two hours.

4. Associated Knowledge Areas

KA Code	Knowledge Area
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins

Outcome #5

1. Outcome Measures

Percent reporting an increased knowledge of storing foods properly.

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Knowledge Outcome Measure

3b. Quantitative Outcome

Year	Actual
2012	64

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

The need is to protect food from contamination by pathogenic microorganisms, parasites, and naturally occurring toxins. A large portion of the population is improperly and unsafely handling food in the home leading to potentially lethal illnesses. Seventy-six million cases of food borne illnesses occur annually resulting in 325,000 hospitalizations and 5,000 deaths. Clients include limited resource families, school children, minority families, youth, adults, day care providers, etc.

What has been done

Food safety education through the University of Missouri Extension involves answering consumer questions and teaching safe food handling concepts both through regional specialists as well as within the Family Nutrition Education Program. Programs include but are not limited to occasional quantity cooks, EFNEP, FSNE, and Food Power. The evaluation data of these methods indicate successful behavior change regarding food handling.

Results

Sixty-four percent of participants indicate they no longer thaw foods at room temperature.

4. Associated Knowledge Areas

KA Code	Knowledge Area
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins

Outcome #6

1. Outcome Measures

Percent reporting an intent to adopt one or more safe food handling practices.

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Action Outcome Measure

3b. Quantitative Outcome

Year	Actual
2012	52

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

The need is to protect food from contamination by pathogenic microorganisms, parasites, and naturally occurring toxins. A large portion of the population is improperly and unsafely handling food in the home leading to potentially lethal illnesses. Seventy-six million cases of food borne illnesses occur annually resulting in 325,000 hospitalizations and 5,000 deaths. Clients include limited resource families, school children, minority families, youth, adults, day care providers, etc.

What has been done

Food safety education through the University of Missouri Extension involves answering consumer questions and teaching safe food handling concepts both through regional specialists as well as within the Family Nutrition Education Program. Programs include but are not limited to occasional quantity cooks, EFNEP, FSNE, and Food Power. The evaluation data of these methods indicate successful behavior change regarding food handling.

Results

Fifty-two percent of adults in the EFNEP program demonstrated improvement in one or more food safety practices, such as thawing and storing foods properly.

4. Associated Knowledge Areas

KA Code	Knowledge Area
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
- Populations changes (immigration, new cultural groupings, etc.)

Brief Explanation

One of the greatest limitations in the state of Missouri is the lack of a Consumer Food Safety Specialist. At this time, we are attempting to hire a position jointly with Kansas State University that will serve both states and aid in increasing the food safety programming that we are able to deliver as well as increase our evaluation efforts in this area.

V(I). Planned Program (Evaluation Studies)

Evaluation Results

Results not available

Key Items of Evaluation

Results not available