

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
133	Pollution Prevention and Mitigation	0%		3%	
205	Plant Management Systems	0%		2%	
501	New and Improved Food Processing Technologies	0%		6%	
502	New and Improved Food Products	0%		7%	
503	Quality Maintenance in Storing and Marketing Food Products	0%		10%	
608	Community Resource Planning and Development	0%		2%	
711	Ensure Food Products Free of Harmful Chemicals, Including Residues from Agricultural and Other Sources	10%		2%	
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins	90%		67%	
723	Hazards to Human Health and Safety	0%		1%	
	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	3.0	0.0	2.0	0.0
Actual Paid Professional	3.7	0.0	4.4	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
99644	0	84309	0
1862 Matching	1890 Matching	1862 Matching	1890 Matching
99644	0	338692	0
1862 All Other	1890 All Other	1862 All Other	1890 All Other
0	0	1257147	0

V(D). Planned Program (Activity)

1. Brief description of the Activity

MSU Extension, in partnership with the Mississippi Restaurant and Hospitality Association, the National Restaurant Association, and the Mississippi State Department of Health, provides the primary food safety management certification course used in Mississippi. The ServSafe program is an 8 to 16 hour face-to-face training with a national certification offered by the National Restaurant Association Educational Foundation. Certification lasts for a five-year period. MSU Extension offers both an 8-hour training module, for those individuals who are recertifying or have a background in food safety, and a 16-hour training module for those who are new to food safety management or need additional time for training and instruction. It is the 16-hour training that is unique to MSU Extension and this extended training format continues to benefit many individuals who request a more in-depth training.

Key Training Areas Include:

The Food Safety Challenge

- Providing Safe Food
- The Microworld
- Contamination and Food Allergies
- The Safe Food Handler

The Flow of Food Through the Operation

- Purchasing, Receiving, and Storage
- Preparation
- Service

Food Safety Management Systems, Facilities, and Pest Management

- Food Safety Management Systems
- Sanitary Facilities and Equipment
- Cleaning and Sanitizing
- Integrated Pest Management

Food Safety Regulations and Employee Training

- Food Safety Regulations and Standards
- Employee Food Safety Training

2. Brief description of the target audience

MSU Extension employees provide the course to managers, owners, and foodservice employees from a variety of foodservice settings, including commercial restaurants, hospitals, school foodservice, childcare centers, and other locations where food safety policies and procedures are required and necessary to protect public health.

3. How was eXtension used?

The resources provided through eXtension were used to supplement and enhance our public learning experiences provided by MSU Extension agents and specialists. eXtension was also used as a resource in state-based planning processes. Overall, 212 MSU employees are eXtension users, with 15 new registrations during this reporting period. Further, MSU Extension has 64 employees that serve on one or more of the 72 Communities of Practice (COPs); MSU Extension employees are member of 33 COPs. Twelve MSU Extension employees serve as a leader for a COP, leading 9 COPs. The Food Safety resources provided through eXtension were used to supplement and enhance our public learning experiences provided by MSU Extension agents and specialists.

V(E). Planned Program (Outputs)

1. Standard output measures

2012	Direct Contacts Adults	Indirect Contacts Adults	Direct Contacts Youth	Indirect Contacts Youth
Actual	9864	6651	0	0

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

Patent Applications Submitted

Year: 2012
 Actual: 1

Patents listed

Provisional Patent: A one tube Salmonella Detection Kit - 61/626,694

3. Publications (Standard General Output Measure)

Number of Peer Reviewed Publications

2012	Extension	Research	Total
Actual	2	29	0

V(F). State Defined Outputs

Output Target

Output #1

Output Measure

- Number of people attending certification courses.

Year	Actual
2012	2753

V(G). State Defined Outcomes

V. State Defined Outcomes Table of Content

O. No.	OUTCOME NAME
1	Number of foodservice professionals achieving required certification in food handling techniques.

Outcome #1

1. Outcome Measures

Number of foodservice professionals achieving required certification in food handling techniques.

2. Associated Institution Types

- 1862 Extension
- 1862 Research

3a. Outcome Type:

Change in Knowledge Outcome Measure

3b. Quantitative Outcome

Year	Actual
2012	2395

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

In a recent survey, provided by the CDC it was stated that 1 in 6 persons in the U. S. become sick through foodborne transmission each year. In an effort to prevent foodborne illnesses through licensed commercial, institutional, and catering facilities, the MS Food Code requires any licensed operation to provide documentation that key members of their operation have received approved food safety training.

What has been done

MSU Extension, in partnership with the MS Restaurant and Hospitality Association, the National Restaurant Association, and the MS Department of Health provide the primary food safety management certification course in MS. ServSafe provides face-to-face training, and upon successful completion of the course and examination, a national certification provided by the National Restaurant Association Educational Foundation. There are currently 11 instructors providing courses throughout the state in both 8-hour and 16-hour course formats.

Results

From 10/1/2011 through 9/30/2012, there were 29 classes were taught by 8 ServSafe certified instructors. These courses provided instruction to 470 individuals seeking certification. Of the 470 participants, 398 students passed with a score of 75% or higher, while 72 students failed to meet the required passing score of 75%. Passage rate for all attendees taking the certification exam was 84.6% which is a 6% increase over the previous year. MSU Extension instructors have been praised for their dedication and professionalism regarding the curriculum and training by many of the participants. The MSU Extension ServSafe office receives calls daily from individuals and businesses seeking not only information regarding upcoming classes, but also to receive information regarding food safety issues as well.

4. Associated Knowledge Areas

KA Code	Knowledge Area
503	Quality Maintenance in Storing and Marketing Food Products
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

- Public Policy changes
- Competing Programmatic Challenges

Brief Explanation

{No Data Entered}

V(I). Planned Program (Evaluation Studies)

Evaluation Results

MSU Extension agents and specialists, as well as MAFES faculty, used a variety of recommended methods to gather needed information. Specific strategies will be initiated and utilized for collecting evaluation information to determine program outputs and outcomes (see impact statements for examples).

In FY 2012, MSU Extension agents and specialists were required to submit four quarterly reports (January, April, July, and September). This quarterly report collects information about the number of contacts, types of contacts, and number of programs conducted in each Priority Planning Area. In addition, two narrative Accomplishment Reports are required from each MSU Extension employee each year. Finally, a specific request for impact statements is also made. The evaluation results are a combination of this quantitative and qualitative data.

Key Items of Evaluation