

**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
711	Ensure Food Products Free of Harmful Chemicals, Including Residues from Agricultural and Other Sources	10%			
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins	30%			
723	Hazards to Human Health and Safety	60%			
	<b>Total</b>	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	0.0	0.0
Actual Paid Professional	4.0	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
100701	0	0	0
1862 Matching	1890 Matching	1862 Matching	1890 Matching
100701	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**

ServSafe®, SAFE (Safety Awareness in the Food Environment)

Food safety and preservation education for consumers.

Good Agricultural Practices (GAP) Training

**2. Brief description of the target audience**

Food handlers at restaurants, schools, health facilities, etc. and the general public.

**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
<b>Actual</b>	1483	0	5932	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
<b>Actual</b>	0	0	0

**V(F). State Defined Outputs**

**Output Target**

**Output #1**

**Output Measure**

- Number of participants in food safety and preservation education for consumers

<b>Year</b>	<b>Actual</b>
2012	22

**Output #2**

**Output Measure**

- Number of farms attending USDA Good Agricultural Practices workshops  
Not reporting on this Output for this Annual Report

**Output #3**

**Output Measure**

- Number of people who participate in ServSafe workshops, SAFE (Safety Awareness in the Food Environment)

<b>Year</b>	<b>Actual</b>
2012	812

**Output #4**

**Output Measure**

- Number of adults participating in food safety programming through Nutrition Connections - educational courses to income eligible New Hampshire residents

<b>Year</b>	<b>Actual</b>
2012	364

**Output #5**

**Output Measure**

- Number of youth participating in food safety programming through Nutrition Connections - educational courses to income eligible New Hampshire residents

<b>Year</b>	<b>Actual</b>
2012	5932

**V(G). State Defined Outcomes**

**V. State Defined Outcomes Table of Content**

O. No.	OUTCOME NAME
1	Number of program participants who score 75% or greater on knowledge tests of high risk practices including: * Personal hygiene * Holding/time and temperature * Cooking temperatures * Prevention of contamination
2	Number of participants report keeping food at safe temperatures.
3	Number of farms receiving USDA Good Agricultural Practices certification as a result of Extension workshops.
4	Crosscutting Food Safety Impact Statement

**Outcome #1**

**1. Outcome Measures**

Number of program participants who score 75% or greater on knowledge tests of high risk practices including: \* Personal hygiene \* Holding/time and temperature \* Cooking temperatures \* Prevention of contamination

**2. Associated Institution Types**

- 1862 Extension

**3a. Outcome Type:**

Change in Knowledge Outcome Measure

**3b. Quantitative Outcome**

<b>Year</b>	<b>Actual</b>
2012	682

**3c. Qualitative Outcome or Impact Statement**

**Issue (Who cares and Why)**

See Crosscutting impact statement

**What has been done**

**Results**

**4. Associated Knowledge Areas**

<b>KA Code</b>	<b>Knowledge Area</b>
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**

Number of participants report keeping food at safe temperatures.

**2. Associated Institution Types**

- 1862 Extension

**3a. Outcome Type:**

Change in Action Outcome Measure

**3b. Quantitative Outcome**

<b>Year</b>	<b>Actual</b>
2012	560

**3c. Qualitative Outcome or Impact Statement**

**Issue (Who cares and Why)**

See Crosscutting impact statement

**What has been done**

**Results**

**4. Associated Knowledge Areas**

<b>KA Code</b>	<b>Knowledge Area</b>
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**

Number of farms receiving USDA Good Agricultural Practices certification as a result of Extension workshops.

Not Reporting on this Outcome Measure

**Outcome #4**

**1. Outcome Measures**

Crosscutting Food Safety Impact Statement

**2. Associated Institution Types**

- 1862 Extension

**3a. Outcome Type:**

Change in Action Outcome Measure

**3b. Quantitative Outcome**

<b>Year</b>	<b>Actual</b>
2012	0

**3c. Qualitative Outcome or Impact Statement**

**Issue (Who cares and Why)**

The U.S. Centers for Disease Control and Prevention estimates that each year approximately 1 out of 6 Americans or 48 million people get sick from a foodborne illness. Of those people who get sick, 128,000 are hospitalized and 3,000 die from their illness. Demographic and lifestyle changes have increasingly shifted the responsibility for the safety of food from the consumer to other sectors of the food system. The National Restaurant Association reports that consumers spend approximately 49% of their food dollar in restaurants. As a state dependent on the tourism industry, the food service industry in New Hampshire is an important sector of the economy. New Hampshire regulations do not require food managers or workers to have formal training in foods safety and/or sanitation.

**What has been done**

The Safety Awareness in the Food Environment program (SAFE) is a two-hour, one-session program targeting food workers. The program focuses on personal hygiene, cross contamination, and time and temperature principles. SAFE is evaluated with a post-workshop knowledge questionnaire. The program is implemented in all of New Hampshire's ten counties. Three UNH Cooperative Extension Food & Agriculture Field Specialists are certified ServSafe® instructors. ServSafe® is a national food safety and sanitation certification program. ServSafe® programs are offered to food managers/workers throughout the state.

**Results**

45 SAFE programs were conducted in FY 2012 reaching 812 food workers and food pantry volunteers in NH. 766 post-workshop questionnaires were received. 682 participants (89%) scored 75% or greater on the food safety knowledge questionnaire. SAFE program participants were asked to identify at least one change they planned to make in their food handling practices as a result of attending the program. The most frequently cited practices were: washing hands, wearing gloves, taking food temperatures, avoiding cross contamination, and cleaning surfaces. When asked to describe the strength of their intention to implement these practices, 69% answered that it was very likely and 18% answered that it was between somewhat and very likely. 283 food managers/workers were administered the ServSafe® examination and/or participated in a ServSafe® program. 257 participants (91%) passed the examination with a score of 75% or greater.

#### 4. Associated Knowledge Areas

<b>KA Code</b>	<b>Knowledge Area</b>
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
723	Hazards to Human Health and Safety

#### V(H). Planned Program (External Factors)

##### External factors which affected outcomes

- Public Policy changes
- Competing Programmatic Challenges

##### Brief Explanation

Given the reorganization over the past year, Good Agricultural Practices programming was temporarily discontinued in many portions of the state. However, this is a program that will be strengthened in the coming year.

#### V(I). Planned Program (Evaluation Studies)

##### Evaluation Results

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##### Key Items of Evaluation

Food Safety programs continue to be highly effective in NH and are critical to the tourism industry here.