

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
602	Business Management, Finance, and Taxation			7%	
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins			37%	
723	Hazards to Human Health and Safety			28%	
803	Sociological and Technological Change Affecting Individuals, Families, and Communities			28%	
	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	0.0	0.0	0.5	0.0
Actual Paid Professional	0.0	0.0	0.6	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
0	0	66649	0
1862 Matching	1890 Matching	1862 Matching	1890 Matching
0	0	46836	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

Provide agricultural producers in Nevada with information about the risks associated with food safety in terms of direct marketing, including legal, financial, and marketing risks. In-depth cattle handling workshop are being performed that targets the Spanish speaking workers to increased production and improved animal health through decreased stress. A child and adult/elderly caregivers training programs was created to reduce foodborne illnesses and improve food safety education in this industry.

2. Brief description of the target audience

This program is targeting Nevada's agricultural producers with emphasis on Spanish speakers and Nevada's caregiver work pool.

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	52	0	231	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
Actual	0	4	0

V(F). State Defined Outputs

Output Target

Output #1

Output Measure

- Peer reviewed journal articles, publications in commodity group publications, presentations at scientific meetings, presentations at stakeholder, Native American and agency meetings.
Not reporting on this Output for this Annual Report

Output #2

Output Measure

- Research Projects
Not reporting on this Output for this Annual Report

Output #3

Output Measure

- Number of Graduate Students or Post-Doctorates Trained

Year	Actual
2012	1

Output #4

Output Measure

- Number of Undergraduate Students Involved in Research

Year	Actual
2012	5

Output #5

Output Measure

- Leveraged Research Projects
Not reporting on this Output for this Annual Report

Output #6

Output Measure

- Web Sites Created or Updated

Year	Actual
2012	2

Output #7

Output Measure

- Presentations

Year	Actual
2012	1

Output #8

Output Measure

- Demonstrations and Workshops

Year	Actual
2012	3

V(G). State Defined Outcomes

V. State Defined Outcomes Table of Content

O. No.	OUTCOME NAME
1	Peer reviewed journal articles, publications in commodity group publications, presentations at scientific meetings, presentations at stakeholder, Native American and agency meetings.
2	Providing Caregivers Workshops for Safe Food Handling Practices

Outcome #1

1. Outcome Measures

Peer reviewed journal articles, publications in commodity group publications, presentations at scientific meetings, presentations at stakeholder, Native American and agency meetings.

Not Reporting on this Outcome Measure

Outcome #2

1. Outcome Measures

Providing Caregivers Workshops for Safe Food Handling Practices

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)

Nevada has been one of the fastest growing states in the US for the past two decades and such growth is associated with increases in population that faces relatively large food safety hazards (elderly and young children). In many situations, the caregiver for young and elderly are their first line of defense in preventing foodborne illnesses.

Based on two major surveys conducted in Nevada, there is a strong need for educators to be proactive in providing extensive food safety education to caregivers. We believe that University of Nevada, Reno can use its expertise to assist caregivers in achieving safe food handling practices and that will assist Nevada in reducing foodborne illnesses.

What has been done

This project developed an online food safety education program for caregivers. We have developed a number of food safety education modules, based on the needs of Nevada care facilities that are interactive and include short videos, live discussions, questions and answers, and self-assessments tools. These modules were then appended to an interactive and onsite workshop formats and to provide assistance in HACCP development. We have also translated our modules into Spanish in order to help promote ethnic participation. And, working with the

State of Nevada Division of Health, Washoe District Health Department, and the Nevada Food Safety Task Force, the UNR team has initiated a marketing campaign that promotes these educational foods safety programs.

Results

This project developed the means whereby caregiver facilities are more empowered to prevent or prevail over outbreaks of foodborne illnesses. Participants are able to access this fully narrated and animated curriculum whenever they choose, rather than at a specific time and location. The UNR team is also providing onsite food safety workshops for those caregiver facilities who desire such and for those caregivers who do not have easy access to the internet.

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

V(H). Planned Program (External Factors)

External factors which affected outcomes

- Economy
- Public Policy changes
- Government Regulations
- Populations changes (immigration, new cultural groupings, etc.)

Brief Explanation

Another year of State budget shortfalls continue to narrowed the breadth of NAES research programs. Fewer research projects will be supported and recruiting graduate students will be difficult.

The Experiment Station is still trying to recover from the 31 hard money positions lost after the 2010 circulation review. Until a number of critical areas are re-staffed the food safety program will be ran by only one faculty member.

The department of Nutrition has endured a number of significant changes. Mainly, the absorption of remaining faculty retained after circular review. This action has diluted the department's primary focus of nutrition and dietetics to include agricultural and veterinary sciences.

V(I). Planned Program (Evaluation Studies)

Evaluation Results

- Creation of 18 web based training modules designed to assist in HACCP

Key Items of Evaluation

An on-line course is now up and running, providing Nevada's caregiver and facilities

management assistance in food safety training.