

V(A). Planned Program (Summary)

Program # 5

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
308	Improved Animal Products (Before Harvest)	15%			
315	Animal Welfare/Well-Being and Protection	15%			
501	New and Improved Food Processing Technologies	10%			
504	Home and Commercial Food Service	10%			
711	Ensure Food Products Free of Harmful Chemicals, Including Residues from Agricultural and Other Sources	25%			
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins	25%			
	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	0.0	0.0
Actual Paid Professional	0.5	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
14305	0	0	0
1862 Matching	1890 Matching	1862 Matching	1890 Matching
14305	0	0	0
1862 All Other	1890 All Other	1862 All Other	1890 All Other
13063	0	0	0

V(D). Planned Program (Activity)

1. Brief description of the Activity

- Conduct workshops and meetings, deliver activities, develop new curricula, write newsletters and news releases and post Internet fact sheets focused on food safety, Good Agricultural Practices (GAPs), and Good Handling Practices (GHPs).
- Continue to build partnership with Nevada Department of Agriculture to develop a voluntary Food Safety Certification program for producers.
- Educate and support producers to develop farm/ranch food safety plans to voluntarily meet the requirements of the Food Safety and Modernization Act.
- Educate the managers and operators of community and school gardens about food safety planning, GAPs, and GHPs.
- Educate professionals in the cottage food industry, food processors, and custodial food providers about food safety.
- Educate 4-H and FFA youth on Quality Assurance to comply with state requirement for market livestock projects.
- Educate youth and professional educators about basic food safety practices to follow in school and community garden environments.

2. Brief description of the target audience

This program targets agricultural producers, small acreage operators, and managers/operators of school/community gardens. Target audiences also include livestock producers who participate in Quality Assurance and 4-H/FFA youth participating in statewide and local competitive events with market projects. Food safety programs also target professionals in the retail food industry and custodial food providers in child and senior care facilities.

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	295	0	290	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	0	0

V(F). State Defined Outputs

Output Target

Output #1

Output Measure

- {No Data Entered}

V(G). State Defined Outcomes

V. State Defined Outcomes Table of Content

O. No.	OUTCOME NAME
1	Number of individuals who gain knowledge about food-borne illness, farm/ranch food safety, and quality assurance.
2	Number of individuals who implement practices to prevent food-borne illness, which include farm/ranch food safety plans and quality assurance practices.

Outcome #1

1. Outcome Measures

Number of individuals who gain knowledge about food-borne illness, farm/ranch food safety, and quality assurance.

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Knowledge Outcome Measure

3b. Quantitative Outcome

Year	Actual
2012	100

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

Nevada is one of the few states in the nation lacking a comprehensive Extension program dedicated to on-site food safety issues involving production, harvesting, and post-harvesting levels. Agricultural producers and food consumers in Nevada require education about the importance of safe food production, handling and processing to help reduce the risk associated with food-borne illness. UNCE seeks to build food safety programs on a par with other land grant universities in the US. This means strengthening the capacity of producers, regardless of operation size, to control and prevent accidental biological, chemical or physical hazards that could contaminate food products during production, storage, and transportation.

What has been done

UNCE faculty partnered with Nevada Department of Agriculture and USDA inspectors to collaboratively develop a program to improve Good Agricultural Practices (GAPs), Good Handling Practices (GHPs), and Hazard Analysis and Critical Control Points (HACCP) through education, planning, and voluntary on-site audits. Ongoing quality assurance trainings for adult and youth (4-H/FFA) livestock producers are designed to increase knowledge pertaining to quality market meat products and ethical animal treatment. Trainings are offered annually. Additionally, UNCE faculty continued to provide Food Safety Education for Child and Adult Care Providers online educational food safety modules and onsite food safety workshops.

Results

UNCE faculty successfully forged new partnerships with the Nevada Department of Agriculture, to begin building a statewide educational program to help Nevada producers achieve farm/ranch site food safety planning and practices.

Quality Assurance trainings continued, but were fewer in number. As a result of Food Safety Education for Child and Adult Care Providers training, caregivers increased their confidence through increased knowledge and improved safe food handling to control for and reduce food

safety risks from purchase to consumption points in the food system.

4. Associated Knowledge Areas

KA Code	Knowledge Area
308	Improved Animal Products (Before Harvest)
315	Animal Welfare/Well-Being and Protection
501	New and Improved Food Processing Technologies
504	Home and Commercial Food Service
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

Outcome #2

1. Outcome Measures

Number of individuals who implement practices to prevent food-borne illness, which include farm/ranch food safety plans and quality assurance practices.

Not Reporting on this Outcome Measure

V(H). Planned Program (External Factors)

External factors which affected outcomes

- Economy
- Appropriations changes
- Public Policy changes
- Government Regulations
- Competing Public priorities
- Competing Programmatic Challenges
- Populations changes (immigration, new cultural groupings, etc.)
- Other (Grant funding available)

Brief Explanation

Each of these factors stifled progress in this program area.

V(I). Planned Program (Evaluation Studies)

Evaluation Results

Public demand is great for UNCE programs that emphasize farm/ranch food safety planning and implementation. In response, UNCE faculty are developing programs to address this NIFA priority area. Evaluation will likely include formative and summative approaches, participant self-evaluation, and direct observation.

Key Items of Evaluation

UNCE faculty worked with USDA inspectors and Nevada Department of Agriculture staff, to begin building a statewide educational program to help Nevada producers achieve farm/ranch site food safety planning and practices. This program is in the developmental stages and so evaluation data have not been collected to date.

Fewer quality assurance training sessions were provided to livestock producers in 2012 due to lack of faculty resources as a result of statewide budget cuts. Nevertheless, UNCE faculty and staff trained approximately 75 adults and youth on quality assurance and ethics.

As a result of Food Safety Education for Child and Adult Care Providers training, approximately 25 caregivers increased their confidence through increased knowledge and improved safe food handling to control for and reduce food safety risks from purchase to consumption points in the food system.