

**V(A). Planned Program (Summary)**

**Program # 1**

**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	50%		50%	
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins	50%		50%	
<b>Total</b>		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	1.8	0.0	0.0	0.0
Actual Paid Professional	1.7	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
107693	0	0	0
1862 Matching	1890 Matching	1862 Matching	1890 Matching
82981	0	3329	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**

- Continue to implement HACCP training for RI school food service operations
- Provide HACCP and sanitation education programs to a variety of food processors
- Host an annual Food Safety Conference for public and private stakeholders
- Maintain a Good Agricultural Practices (GAP) Program for commercial growers of fruit and vegetables
  - Maintain RI Food Safety Manager courses
  - Develop internet-based training on Food Safety issues
  - Develop Food Safety Curriculum materials for Special Needs students (ages 16-21)

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

Food industry and food service workers and managers, food processors, consumers, agricultural producers, home gardeners, school administrators, school-aged children and their caregivers, special needs students, teachers, community volunteers, Master Gardener volunteers.

**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>	1130	75550	248	550

**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>	3	1	4

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

**Output Target**

**Output #1**

**Output Measure**

- Peer Reviewed Publications

<b>Year</b>	<b>Actual</b>
2012	1

**Output #2**

**Output Measure**

- Abstracts

<b>Year</b>	<b>Actual</b>
2012	3

**Output #3**

**Output Measure**

- Professional Training Sessions (educators, farmers, food industry and food service personnel)

<b>Year</b>	<b>Actual</b>
2012	20

**Output #4**

**Output Measure**

- Volunteer Training

<b>Year</b>	<b>Actual</b>
2012	1

**Output #5**

**Output Measure**

- Conferences Hosted

<b>Year</b>	<b>Actual</b>
2012	2

**Output #6**

**Output Measure**

- School Based Training Sessions (teachers and children)

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

**Output #7**

**Output Measure**

- Website Development and Refinement

<b>Year</b>	<b>Actual</b>
2012	2

**Output #8**

**Output Measure**

- Student training

<b>Year</b>	<b>Actual</b>
2012	4

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

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

O. No.	OUTCOME NAME
1	Develop, implement and evaluate new health and food safety training and resource materials for targeted audiences such as consumers, educators, food industry personnel and health care providers (# of new programs).
2	Implement the internet based training for Good Manufacturing Practices (GMP) and personal hygiene for processors and warehouses. As a member of a regional team (# of training sessions)
3	Commercial growers of fruit and vegetables, food industry producers PROCESSORS and school personnel FOODSERVICE will participate in appropriately directed food safety (# people trained).
4	Formulate new approaches for food safety education for consumers, school educators and the food industry in residential institutions in Rhode Island. (# People)
5	Revise and adapt food safety education for consumers, school educators and the food industry in RI and within the US

## **Outcome #1**

### **1. Outcome Measures**

Develop, implement and evaluate new health and food safety training and resource materials for targeted audiences such as consumers, educators, food industry personnel and health care providers (# of new programs).

### **2. Associated Institution Types**

- 1862 Extension
- 1862 Research

### **3a. Outcome Type:**

Change in Knowledge Outcome Measure

### **3b. Quantitative Outcome**

<b>Year</b>	<b>Actual</b>
2012	4

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

#### **Issue (Who cares and Why)**

Health and food safety issues concerning a variety of foods keep evolving and information to target audiences require continuous revision and updating. Therefore new training and resource materials need development/revision, evaluation and implementation.

#### **What has been done**

URI Food Safety Program personnel, in cooperation with other food safety and health outreach experts throughout the US, have developed and implemented training and resource materials related to seafood safety, benefits/risks of seafood and food safety plan development at Residential Child Care Institutions. In addition, websites (<http://web.uri.edu/foodsafety/>, and [Foodsafetyhealthfacts.org](http://Foodsafetyhealthfacts.org)) have been developed and/or revised.

#### **Results**

Train the trainer programs for seafood HACCP trainers were completed using the extensively revised curriculum materials. Resources for health care providers regarding risk/benefit of seafood were close to completion. In addition, there was further dissemination of survey results regarding health provider knowledge of seafood safety and seafood benefits/risks. Collaboration with the Rhode Island Department of Elementary and Secondary Education (RIDE) continued to provide Residential Child Care Institutional facilities with HACCP-based training.

### **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

**Outcome #2**

**1. Outcome Measures**

Implement the internet based training for Good Manufacturing Practices (GMP) and personal hygiene for processors and warehouses. As a member of a regional team (# of training sessions)

Not Reporting on this Outcome Measure

**Outcome #3**

**1. Outcome Measures**

Commercial growers of fruit and vegetables, food industry producers PROCESSORS and school personnel FOODSERVICE will participate in appropriately directed food safety (# people trained).

**2. Associated Institution Types**

- 1862 Extension
- 1862 Research

**3a. Outcome Type:**

Change in Knowledge Outcome Measure

**3b. Quantitative Outcome**

<b>Year</b>	<b>Actual</b>
2012	225

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

**Issue (Who cares and Why)**

There is need for food safety information throughout the diverse RI community of educators, consumers, foodservice workers, food industry personnel and processors and commercial fruit and vegetable growers. Federal and state regulations mandate specific training that allows the RI food industry to be in compliance. In addition, participation in voluntary food safety programs is rapidly becoming an expectation for business and non-profits.

**What has been done**

The URI Food Safety Education Program has offered a variety of food safety training programs to numerous professional target audiences to address state and federal mandates and other food safety concerns. All trainings are revised to reflect current regulatory and research information

**Results**

The URI Food Safety Education Program has, in collaboration with regional academic partners and RI state agencies, successfully offered 12 professional training sessions that have been

highly evaluated.

#### 4. Associated Knowledge Areas

KA Code	Knowledge Area
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 #4

##### 1. Outcome Measures

Formulate new approaches for food safety education for consumers, school educators and the food industry in residential institutions in Rhode Island. (# People)

Not Reporting on this Outcome Measure

#### Outcome #5

##### 1. Outcome Measures

Revise and adapt food safety education for consumers, school educators and the food industry in RI and within the US

##### 2. Associated Institution Types

- 1862 Extension
- 1862 Research

##### 3a. Outcome Type:

Change in Knowledge Outcome Measure

##### 3b. Quantitative Outcome

Year	Actual
2012	24293

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

###### Issue (Who cares and Why)

The "local" food movement has fostered a revival of interest in home food preservation. Issues related to quality and safety related local production and preservation should be addressed. School educators and volunteer foodservice workers continue to require professional development and food safety training, respectively.

###### What has been done

Preservation presentations have been developed and offered to consumers interested in home preservation. Interviews have also been given to the leading state newspaper regarding food safety issues of concern related to home food preservation. In addition, general food safety presentations were developed. The annual conference, in coordination with the Food Safety Task Force, continues to be held. Educational displays about gardener and GAP food safety has been used with the help of the Master Gardener volunteers.

### **Results**

Workshops have been delivered and have been well received and attended. Static displays have been used at fairs/festivals. The specialists expanded the food preservation offerings to include "hand-on" classes which were well received. Based on attendee input and popularity of the class, the workshop will be revised for 2013 and offerings expanded.

### **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

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

#### **External factors which affected outcomes**

- Natural Disasters (drought, weather extremes, etc.)
- Economy
- Appropriations changes
- Public Policy changes
- Government Regulations
- Competing Public priorities
- Competing Programmatic Challenges
- Populations changes (immigration, new cultural groupings, etc.)
- Other (No funding)

#### **Brief Explanation**

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

#### **Evaluation Results**

All programs are evaluated on a 5-point Leikart scale with 1 as extremely disagree and 5 extremely agree. All URI Food Safety programs have been rated at a 4 or above for delivery and content. Further evaluation data for key programs have been published in peer-reviewed professional journals.

#### **Key Items of Evaluation**