

V(A). Planned Program (Summary)

Program # 11

1. Name of the Planned Program

Basic Food Safety Education - EFNEP and EFNEP Youth

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
703	Nutrition Education and Behavior	65%			
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins	25%			
724	Healthy Lifestyle	10%			
	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	2.8	0.0	0.0	0.0
Actual Paid Professional	2.8	0.0	0.0	0.0
Actual Volunteer	1.0	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
25000	0	0	0
1862 Matching	1890 Matching	1862 Matching	1890 Matching
25000	0	0	0
1862 All Other	1890 All Other	1862 All Other	1890 All Other
68004	0	0	0

V(D). Planned Program (Activity)

1. Brief description of the Activity

- Identified new locations to conduct classes.
- Recruited and trained staff and volunteers to deliver food safety information to EFNEP participants (adults and youth).
- Developed and obtained culturally sensitive food safety curriculum appropriate for EFNEP participants (adults and youth).
- Developed and maintained relationships with partners including government agencies, clinics, places of worship, public and private schools, senior citizen centers, and day care centers.
- Continued working on development of a web page that relays information on issues relating to the program.

2. Brief description of the target audience

The program targets all U.S. Virgin Islanders but especially low income individuals who are responsible for preparing the family's meal, school age children, and pregnant teens and adults.

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	150	5050	800	5800

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

- Number of 6-8 week class series conducted for EFNEP participants (adults and youth)

Year	Actual
2012	15

Output #2

Output Measure

- Number of volunteers recruited and trained to deliver food safety program

Year	Actual
2012	2

Output #3

Output Measure

- Number of fair-type settings in which food safety information will be presented

Year	Actual
2012	4

Output #4

Output Measure

- Number of web sites developed and maintained

Year	Actual
2012	0

Output #5

Output Measure

- Number of partnerships with agencies and organizations that will assist in improving the food safety practices of U.S. Virgin Islanders

Year	Actual
2012	10

V(G). State Defined Outcomes

V. State Defined Outcomes Table of Content

O. No.	OUTCOME NAME
1	Number of adults learning basic food safety information
2	Percentage of adults adopting and maintaining at least one food safety practice
3	Number of school age children learning basic food safety information
4	Percentage of children adopting and maintaining at least one food safety practice
5	Increase awareness among the EFNEP participants about food safety issues related to personal hygiene, food storage, food preparation, and food handling
6	Increase awareness among the EFNEP participants about food safety issues related to eating away from home (e.g., restaurants, mobile food vans, food booths) and purchasing food from street vendors (e.g., fish)

Outcome #1

1. Outcome Measures

Number of adults learning basic food safety information

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Knowledge Outcome Measure

3b. Quantitative Outcome

Year	Actual
2012	150

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

Because of the tropical climate, the Virgin Islands has many risk factors for food borne illnesses. This coupled with unpredictable power outages, purchasing and preparation practices and inappropriate in-home storage creates a ripe environment for food borne illnesses. Education to prevent this occurrence is direly needed to minimize the possibility of this becoming a major health problem.

What has been done

Basic food safety information continues to be disseminated through demonstrations, experiential activities, lectures and classes. Topics covered through these modalities included the importance of proper personal hygiene, food handling and storage, and food preparation to prevent food borne illnesses. The importance of thawing meats properly and using a thermometer to determine the internal temperature of meats is stressed especially during holiday seasons.

Results

Over 74 % of participants correctly indicated the proper method of thawing frozen meats.

4. Associated Knowledge Areas

KA Code	Knowledge Area
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins
724	Healthy Lifestyle

Outcome #2

1. Outcome Measures

Percentage of adults adopting and maintaining at least one food safety practice

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Action Outcome Measure

3b. Quantitative Outcome

Year	Actual
2012	55

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

Individuals enrolled in EFNEP and others attending food safety lectures and demonstrations needed to adopt and maintain at least one food safety practice, for example ? washing hands and surfaces often, avoiding cross-contamination, refrigerating food promptly and cooking food at the proper temperature to help prevent food borne illnesses.

What has been done

Basic food safety information was disseminated to adults through a series of lessons over a 6-8 week period. Basic food safety information was also dispensed at fair-type activities.

Results

Self-report data suggests some adoption of safety related practices learned after the conclusion of instruction.

4. Associated Knowledge Areas

KA Code	Knowledge Area
703	Nutrition Education and Behavior
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins
724	Healthy Lifestyle

Outcome #3

1. Outcome Measures

Number of school age children learning basic food safety information

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Knowledge Outcome Measure

3b. Quantitative Outcome

Year	Actual
2012	750

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

Because school aged youth are highly susceptible to food borne illness, special effort is needed to keep them safe by teaching basic food safety information, for example, importance of washing hands thoroughly, avoiding cross-contamination, refrigerating food promptly and cooking food at the proper temperature.

What has been done

Basic food safety information was disseminated to children through a series of lessons over a 6-8 week period. Sites included schools as a part of the school enrichment program; and the others were conducted during summer programs. Basic food safety information was also distributed at fair-type settings.

Results

A pre-post measure was administered to participants. More than sixty-five percent (65%) of the youth answered questions correctly before receiving requisite information. Afterwards, eighty-two percent (82%) answered questions correctly.

4. Associated Knowledge Areas

KA Code	Knowledge Area
703	Nutrition Education and Behavior
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins
724	Healthy Lifestyle

Outcome #4

1. Outcome Measures

Percentage of children adopting and maintaining at least one food safety practice

2. Associated Institution Types

- 1862 Extension

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)

Youth enrolled in EFNEP and those attending food safety lectures and demonstrations need to adopt and maintain at least one food safety practice such as washing hands and surfaces often, avoiding cross-contamination, refrigerating food promptly, and cooking food at proper temperatures.

What has been done

Basic food safety information was disseminated to youth through a series of 6-8 week lessons. In addition, basic food safety information was shared at fair-type settings.

Results

No data is available at this time.

4. Associated Knowledge Areas

KA Code	Knowledge Area
703	Nutrition Education and Behavior
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins
724	Healthy Lifestyle

Outcome #5

1. Outcome Measures

Increase awareness among the EFNEP participants about food safety issues related to personal hygiene, food storage, food preparation, and food handling

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Knowledge Outcome Measure

3b. Quantitative Outcome

Year	Actual
2012	325

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

Individuals enrolled in EFNEP and those attending food safety lectures and demonstrations need to be aware of the importance of washing hands and surfaces often, avoiding cross-contamination, refrigerating food promptly, and cooking food at proper temperatures.

What has been done

Basic food safety information was disseminated through a series of weekly lessons and at fairs.

Results

EFNEP participants indicated an increased awareness of the importance of concern and care regarding food safety issues, i.e. food storage and preparation, food handling and personal hygiene. Both youth and adults attended the 6- 8 week series of lessons.

4. Associated Knowledge Areas

KA Code	Knowledge Area
703	Nutrition Education and Behavior
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins
724	Healthy Lifestyle

Outcome #6

1. Outcome Measures

Increase awareness among the EFNEP participants about food safety issues related to eating away from home (e.g., restaurants, mobile food vans, food booths) and purchasing food from street vendors (e.g., fish)

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Knowledge Outcome Measure

3b. Quantitative Outcome

Year	Actual
2012	105

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

The Virgin Islands has many risk factors for food borne illness outbreaks including the tropical climate, unpredictable power outages, and street vendors.

What has been done

Basic food safety information was disseminated through a series of weekly lessons.

Results

There is no data available at this time.

4. Associated Knowledge Areas

KA Code	Knowledge Area
703	Nutrition Education and Behavior
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins
724	Healthy Lifestyle

V(H). Planned Program (External Factors)

External factors which affected outcomes

- Natural Disasters (drought, weather extremes, etc.)
- Other (Cultural Environment)

Brief Explanation

Natural disasters continue to affect program outcomes due to the unpredictability of floods, hurricanes, etc.

V(I). Planned Program (Evaluation Studies)

Evaluation Results

No data available at this time.

Key Items of Evaluation

No data available at this time.