

V(A). Planned Program (Summary)

Program # 17

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
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins	100%			
	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	1.0	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
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
35000	0	0	0

V(D). Planned Program (Activity)

1. Brief description of the Activity

- Identified new locations to conduct classes.
- 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 to work on development on a webpage 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 meals, school age children and youth meals.

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	262	510	1192	600

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 2 week class series conducted for Food Safety participants (adults and youth)

Year	Actual
2012	2

Output #2

Output Measure

- Number of volunteers recruited and trained to deliver food safety education as related to prevention of foodborne illnesses
Not reporting on this Output for this Annual Report

Output #3

Output Measure

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

Year	Actual
2012	2

Output #4

Output Measure

- Number of web sites developed and maintained

Year	Actual
2012	1

Output #5

Output Measure

- Number of partnerships with agencies and organizations that will assist in improving the food safety practices of U.S. Virgin Island children, youth and adults

Year	Actual
2012	2

V(G). State Defined Outcomes

V. State Defined Outcomes Table of Content

O. No.	OUTCOME NAME
1	Number of adults learning information about the prevention of food borne illnesses
2	Percentage of adults helping children and youth to practice healthy food safety practices
3	Number of school age children learning basic food safety practices
4	Percentage of children adopting and maintaining at least one good food safety practice
5	Increase awareness among community participants about food safety education and information and the prevention of food borne illnesses.
6	Increase awareness among the adult and youth participants about prevention of poor food safety practices related to eating away from home (e.g., restaurants, mobile food vans, food booths, fast food establishments, vending machines)

Outcome #1

1. Outcome Measures

Number of adults learning information about the prevention of food borne illnesses

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Knowledge Outcome Measure

3b. Quantitative Outcome

Year	Actual
2012	200

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

Food borne illnesses are more probable in the Virgin Islands due to the tropical climate, unpredictable power outages, inappropriate home storage and purchasing and preparation practices. To prevent a major health problem, this issue is of concern to the entire community.

What has been done

Basic food safety information was disseminated through workshops, demonstrations, experiential activities and lectures. The public received information about the importance of proper personal hygiene, food storage and preparation, and food handling to prevent foodborne illnesses. During holidays, emphasis was placed on the importance of thawing meats properly and using a meat thermometer to make sure meats are properly cooked.

Results

The public indicated heightened awareness of the risk factors for food borne illnesses.

4. Associated Knowledge Areas

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

Outcome #2

1. Outcome Measures

Percentage of adults helping children and youth to practice healthy food safety practices

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Action Outcome Measure

3b. Quantitative Outcome

Year	Actual
2012	60

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

The general community and Health Department want to help prevent food borne illnesses.

What has been done

Educational sessions focused on food safety lectures, demonstrations and requirements that participants maintain at least one food safety practice, i.e. washing hands and surfaces often, avoiding cross-contamination, refrigerating food promptly and cooking food at the proper temperature.

Results

Participants gained knowledge about basic food safety information.

4. Associated Knowledge Areas

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

Outcome #3

1. Outcome Measures

Number of school age children learning basic food safety practices

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Knowledge Outcome Measure

3b. Quantitative Outcome

Year	Actual
2012	475

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

The susceptibility to food borne illnesses is high for youth, increased effort is needed to keep children safe by teaching basic food safety information, including washing of hands, avoiding cross-contamination, refrigerating food promptly and cooking food to proper temperature.

What has been done

Over a 6-8 week period, children were given basic food safety information. The series were conducted at schools, summer programs and information was also distributed at fair-type settings.

Results

Children were administered a pre-post test which demonstrated knowledge gain.

4. Associated Knowledge Areas

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

Outcome #4

1. Outcome Measures

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

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Action Outcome Measure

3b. Quantitative Outcome

Year	Actual
2012	65

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

Because of the high possibility of foodborne illnesses in the territory, extra care needs to be taken to teach young people the importance of adopting and maintaining at least one food safety practice, i.e. washing hands and surfaces often, avoiding cross-contamination, refrigerating food promptly and properly.

What has been done

Basic food safety information was disseminated through a series of lessons over a 6-8 week period. Educational sessions were held in schools, summer programs and at fairs.

Results

A pre-post measure was administered to the youth which demonstrated an increase in knowledge.

4. Associated Knowledge Areas

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

Outcome #5

1. Outcome Measures

Increase awareness among community participants about food safety education and information and the prevention of food borne illnesses.

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Knowledge Outcome Measure

3b. Quantitative Outcome

Year	Actual
2012	225

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

Participants who attended the food safety sessions, need to be more aware of the importance of frequent hand washing and surface cleaning, avoiding cross-contamination, refrigerating food promptly and cooking food at proper temperatures.

What has been done

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

Results

Participants exhibited an increase in knowledge as demonstrated through a pre-post test measure.

4. Associated Knowledge Areas

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

Outcome #6

1. Outcome Measures

Increase awareness among the adult and youth participants about prevention of poor food safety practices related to eating away from home (e.g., restaurants, mobile food vans, food booths, fast food establishments, vending machines)

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Knowledge Outcome Measure

3b. Quantitative Outcome

Year	Actual
2012	678

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

Because of the multiplicity of risk factors for food borne illnesses in the VI; including the tropical climate, unpredictable power outages, and street vendors with no formal food safety training, it is extremely critical that food safety education is implemented.

What has been done

Basic food safety information was presented through workshops, classes and demonstrations.

Results

Pre-post evaluations were utilized.

4. Associated Knowledge Areas

KA Code	Knowledge Area
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.)
- Other (Cultural Environment)

Brief Explanation

The territory is in a hurricane prone zone and when one occurs it can disrupt all aspects of life in the VI. The economy is a factor in the territory due to the high unemployment rate and closing of a major corporation during this period. Disposable income is quite limited. Additionally, the deeply ingrained practice of eating foods high in fat and carbohydrates coupled with large portion sizes is a difficult practice to overcome. It is a long standing cultural practice. In the past, residents were more physically active but now lead more sedentary lifestyles.

V(I). Planned Program (Evaluation Studies)

Evaluation Results

Data is incomplete at this time.

Key Items of Evaluation

Data is incomplete at this time.