

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

**Program # 6**

**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%		100%	
	<b>Total</b>	100%		100%	

**V(C). Planned Program (Inputs)**

1. Actual amount of FTE/SYs expended this Program

Year: 2013	Extension		Research	
	1862	1890	1862	1890
Plan	4.0	0.0	1.0	0.0
Actual Paid Professional	11.6	0.0	1.4	0.0
Actual Volunteer	924.0	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
71634	0	56346	0
1862 Matching	1890 Matching	1862 Matching	1890 Matching
71634	0	40274	0
1862 All Other	1890 All Other	1862 All Other	1890 All Other
243158	0	0	0

**V(D). Planned Program (Activity)**

1. Brief description of the Activity

Food Handler Certification will include:

- 1) Pretest
- 2) Post Test
- 3) National Examination
- 4) DC Code Examination
- 5) Ability of agencies to pass DC inspections
- 6) Measure of knowledge acquired from food handler certification messages include in the national examination
- 7) Data Collection
- 8) Data Analysis
- 9) Reporting

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

- Non-commercial agency staff members
  - Ongoing participating food handlers
  - Non-profits
- Individuas

**3. How was eXtension used?**

Extension was used in the delivery of the program.

**V(E). Planned Program (Outputs)**

**1. Standard output measures**

2013	Direct Contacts Adults	Indirect Contacts Adults	Direct Contacts Youth	Indirect Contacts Youth
<b>Actual</b>	429	1073	0	0

**2. Number of Patent Applications Submitted (Standard Research Output)**

**Patent Applications Submitted**

Year: 2013  
 Actual: 0

**Patents listed**

**3. Publications (Standard General Output Measure)**

**Number of Peer Reviewed Publications**

<b>2013</b>	<b>Extension</b>	<b>Research</b>	<b>Total</b>
<b>Actual</b>	0	0	0

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

**Output Target**

**Output #1**

**Output Measure**

- Classroom instruction/workshops on Food Handler Certification Regulations to include DC Code Examination or Serve Safe National Examination, and Practice Examinations

<b>Year</b>	<b>Actual</b>
2013	8

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

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

O. No.	OUTCOME NAME
1	Percentage decrease in the risk of factors of foodborne illness.
2	Number of participants gaining awareness, knowledge and skills in Food Handling techniques.
3	Number of participants scoring a required minimum of 70% on post test and national examination.

### **Outcome #1**

#### **1. Outcome Measures**

Percentage decrease in the risk of factors of foodborne illness.

Not Reporting on this Outcome Measure

### **Outcome #2**

#### **1. Outcome Measures**

Number of participants gaining awareness, knowledge and skills in Food Handling techniques.

Not Reporting on this Outcome Measure

### **Outcome #3**

#### **1. Outcome Measures**

Number of participants scoring a required minimum of 70% on post test and national examination.

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

- 1862 Extension

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

Change in Knowledge Outcome Measure

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

<b>Year</b>	<b>Actual</b>
2013	143

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

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

Foodborne illness is responsible for approximately 76 million and 5,000 deaths per year in the United States. Approximately 325,000 Americans will require hospitalization yearly because of something they ate. While it is difficult to determine the total costs of foodborne illness due to many conditions such as reduced productivity, lost wages, human suffering, and medical costs that go unreported, most experts agree that the annual costs in the United States is between 10 and 83 billion dollars. The individuals most at risk of contracting a foodborne illness include the elderly, young children and pregnant women.

### **What has been done**

A total of 143 different individuals enrolled in the food handler certification training classes conducted in eight (8) different sessions for a total of 20 clock hours for each session. Prior to the start of the session a pretest was administered and immediately following the session a posttest was administered. Additionally, the DC Code Examination and the National Certification exam were administered. The pretest posttest and DC Code Exam are scored by the Program Assistant using a scored key sheet and the National Certification Examination is scored by the National Program Office. Of the 143 enrolled in the course, 131 or 92% completed the course and 100% of the participants passed the national examination.

### **Results**

The Food Handler Certification Program results revealed a 100 pass rate on the national examination. The mean score of 50.9% on the pretest; mean score of 73.8% on the posttest; mean score of 74.7% on the DC Code exam; and a mean score of 92.5% on the national exam; 100% of the participants scored the minimum of 70% on the posttest and the national exam.; 100% of the participants are now employed in the food service industry. Many of the participants were reentering residents of the District of Columbia. The total number of participants is reduced during this reporting period due to budget cuts.

## **4. Associated Knowledge Areas**

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

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

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

- Other (None)

#### **Brief Explanation**

Goals met.

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

#### **Evaluation Results**

1. 92% of the participants enrolled in the classes completed the classes.
2. 100% of the participants taking the national exam passed.

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

1. DC Code Exam
2. National Exam
3. National exam mean score

4. percentage passing exm