

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
711	Ensure Food Products Free of Harmful Chemicals, Including Residues from Agricultural and Other Sources	10%			
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins	45%			
723	Hazards to Human Health and Safety	45%			
	Total	100%			

V(C). Planned Program (Inputs)

1. Actual amount of FTE/SYs expended this Program

Year: 2013	Extension		Research	
	1862	1890	1862	1890
Plan	2.0	0.0	0.0	0.0
Actual Paid Professional	4.0	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
76358	0	0	0
1862 Matching	1890 Matching	1862 Matching	1890 Matching
76358	0	0	0
1862 All Other	1890 All Other	1862 All Other	1890 All Other
614766	0	0	0

V(D). Planned Program (Activity)

1. Brief description of the Activity

ServSafe®, SAFE (Safety Awareness in the Food Environment)

2. Brief description of the target audience

Food handlers at restaurants, schools, health facilities, etc. and the general public.

3. How was eXtension used?

Occasional reference to eXtension resources

V(E). Planned Program (Outputs)

1. Standard output measures

2013	Direct Contacts Adults	Indirect Contacts Adults	Direct Contacts Youth	Indirect Contacts Youth
Actual	1474	0	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

2013	Extension	Research	Total
Actual	0	0	0

V(F). State Defined Outputs

Output Target

Output #1

Output Measure

- Number of farms attending USDA Good Agricultural Practices workshops
Not reporting on this Output for this Annual Report

Output #2

Output Measure

- Number of people who participate in ServSafe workshops, SAFE (Safety Awareness in the Food Environment)

Year	Actual
2013	1255

Output #3

Output Measure

- Number of adults participating in food safety programming through Nutrition Connections - educational courses to income eligible New Hampshire residents

Year	Actual
2013	534

Output #4

Output Measure

- Number of youth participating in food safety programming through Nutrition Connections - educational courses to income eligible New Hampshire residents

Year	Actual
2013	5100

V(G). State Defined Outcomes

V. State Defined Outcomes Table of Content

O. No.	OUTCOME NAME
1	Number of program participants who score 75% or greater on knowledge tests of high risk practices including: * Personal hygiene * Holding/time and temperature * Cooking temperatures * Prevention of contamination
2	Number of participants report keeping food at safe temperatures.
3	Number of farms receiving USDA Good Agricultural Practices certification as a result of Extension workshops.

Outcome #1

1. Outcome Measures

Number of program participants who score 75% or greater on knowledge tests of high risk practices including: * Personal hygiene * Holding/time and temperature * Cooking temperatures * Prevention of contamination

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Knowledge Outcome Measure

3b. Quantitative Outcome

Year	Actual
2013	1207

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

The U.S. Centers for Disease Control and Prevention estimates that each year approximately 1 out of 6 Americans or 48 million people get sick from a foodborne illness. Of those people who get sick, 128,000 are hospitalized and 3,000 die from their illness. Demographic and lifestyle changes have increasingly shifted the responsibility for the safety of food from the consumer to other sectors of the food system.

What has been done

- The Safety Awareness in the Food Environment program (SAFE) is a two-hour, one-session program targeting food service workers. The program is implemented in all 10 New Hampshire counties.
- ServSafe® is a national food safety and sanitation certification program. ServSafe® programs are offered to food service managers/workers throughout the state.
- Serving It Safe is a 10-hour, USDA food safety program for school food service workers.
- Preserving Your Harvest - The Basics of Preserving Food Safely is a two-hour program for consumers.
- Meat & Poultry HACCP Workshop is a 2.5 day training required by USDA for meat and poultry processors.

Results

--57 SAFE programs reached 1,020 food service workers in NH. Results from 899 post-workshop questionnaires indicated that 821 (91%) food service workers scored 75% or greater on the food safety knowledge questions. Of the 899 post-workshop questionnaires received, 701 (78%) food service workers indicated their intent to adopt a recommended food safety practice. The top three response categories were: 268 food workers (38%) intended to improve personal hygiene

practices, 177 (25%) intended to make changes to prevent cross contamination, and 121 food workers (17%) intended to make changes in sanitation practices. 678 food workers (78%) indicated that it was very likely they would make these practice changes to improve food safety.

--235 food service managers/workers participated in a ServSafe® class. 215 food workers (92%) passed the certification examination with a score of 75% or greater.

--20 school food service workers participated in a Serving It Safe Program. Of 20 post-workshop knowledge questionnaires received, 18 workers (90%) scored 75% or greater. 17 school food service workers (85%) indicated they intended to make a food safety practice change as a result of the program and 11 (65%) indicated it was very likely they would make that change.

--15 Preserving Your Harvest programs reached 188 consumers in all 10 NH counties. 163 post-workshop questionnaires were returned. Results of the knowledge questions indicated that 142 participants (87%) scored 75% or greater. 131 consumers (80%) also answered a question asking how they intended to use the food preservation information from the program. The top three response categories were: 27 consumers (21%) intended to use only tested food preservation recipes, 15 (12%) intended to select the proper canning method, and 12 (9%) intended to use the information when canning.

--11 meat and poultry processors attended a 2.5 day HACCP workshop. All 11 processors scored 75% or greater on a post-workshop knowledge test.

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
723	Hazards to Human Health and Safety

Outcome #2

1. Outcome Measures

Number of participants report keeping food at safe temperatures.

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Action Outcome Measure

3b. Quantitative Outcome

Year	Actual
2013	843

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

What has been done

Results

4. Associated Knowledge Areas

KA Code	Knowledge Area
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins
723	Hazards to Human Health and Safety

Outcome #3

1. Outcome Measures

Number of farms receiving USDA Good Agricultural Practices certification as a result of Extension workshops.

Not Reporting on this Outcome Measure

V(H). Planned Program (External Factors)

External factors which affected outcomes

- Public Policy changes
- Competing Programmatic Challenges

Brief Explanation

V(I). Planned Program (Evaluation Studies)

Evaluation Results

{No Data Entered}

Key Items of Evaluation

{No Data Entered}