V(A). Planned Program (Summary)

Program # 4

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
501	New and Improved Food Processing Technologies	50%		50%	
502	New and Improved Food Products	17%		17%	
503	Quality Maintenance in Storing and Marketing Food Products	8%		8%	
711	Ensure Food Products Free of Harmful Chemicals, Including Residues from Agricultural and Other Sources	8%		8%	
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins	17%		17%	
	Total	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	1.5	0.0	0.5	0.0
Actual Paid Professional	1.7	0.0	0.8	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**
0	0	0	0
1862 Matching	**1890 Matching**	**1862 Matching**	**1890 Matching**
136000	0	78055	0
1862 All Other	**1890 All Other**	**1862 All Other**	**1890 All Other**
136000	0	78055	0

V(D). Planned Program (Activity)

1. Brief description of the Activity

The Southwest Border Food Safety and Defense Center, housed at New Mexico State University is designated as the organization in New Mexico to coordinate the establishment the state food task force. At the first state-wide meeting of 100 representatives it was decided this organization would be called the New Mexico Food Safety Alliance. The Alliance is open to any agency in the state that is interested in food safety or security, with representatives primarily from the state's department of health and environmental improvement division, as well as food producers and food processors. The Center took the directive one step further and established County Food Protection Alliances to better strengthen partnerships and communications between local and state agencies. New Mexico was the first state to create this additional step. County Extension offices provide educational materials, workshops, and training designed to promote County Food Protection Alliance groups, as well as promote safe food handling practices at home, work, and play. At the state level participation has increased to 160 individuals who are directly involved in the Food Protection Alliance. The majority of these individuals (110) represent state and local government agencies. Nineteen represent federal agencies including the U.S. Department of Agriculture, the Food and Drug Administration, Indian Health Services, the Federal Bureau of investigation, and U.S. Attorney's Office. An additional 50 participants are from private industry ranging from producers, retail and consultants including the Sandia National Labs and Navajo Agricultural Products Industry.

During annual conferences networking between agency representatives establishes contacts to be used during emergency situations. Conferences also provide awareness training of issues facing the food industry regarding providing a safe food chain from producer to consumer. County Extension home economists who have received specialized training in 18 of the state's 33 counties provide leadership for their county alliance food safety/protection programs. Programs or events include presentations at the Indian Livestock Days, health fairs, school programs, fall festivals, farm safety days, farmers' markets, child and elderly daycare facilities, 4-H youth and leader trainings, and assorted other community events. In 2012 a total of 19,660 people were involved in some kind of information gathering session.

The Alliance annually distributes approximately 20,000 backpacks annually following presentations containing food safety publications, food/appliance thermometers and emergency preparedness guides. The message communicated through the backpack project includes proper hand washing, cooking with meat thermometers, use of refrigerator thermometers, prevention of food cross contamination, and proper handling of food products.

In collaboration with Texas A&M University, NMSU Dairy Extension has facilitated a series of projects looking at how certain management practices influence the prevalence and outbreak patterns of

Salmonella in dairy cattle. Salmonella is an opportunistic bacterium and seems to strike when stress levels are high in individual animals or a group of animals.

An agent partnered with the State Specialist to help provide a food business workshop for local residents interested in starting their own food related businesses. The workshop was designed to give residents the needed information for applying for and obtaining permits as well as maintaining healthy conditions and a safe product. Agent continues to work with county residents helping to smooth over relations with government regulatory officials.

2. Brief description of the target audience

Target audience is food processors in Arizona, Colorado New Mexico, Texas, and Utah.

3. How was eXtension used?

eXtension was not used in this program

V(E). Planned Program (Outputs)

1. Standard output measures

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

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

Patent Applications Submitted

Year: 2013

Actual: {No Data Entered}

Patents listed

{No Data Entered}

3. Publications (Standard General Output Measure)

Number of Peer Reviewed Publications

2013	Extension	Research	Total
Actual	1	1	0

V(F). State Defined Outputs

Output Target

Output #1

Output Measure

- The specific output measures will vary according to the specific project being monitored. The development of research procedures and technology, training of students, publishing research papers, and disseminating research results via educational workshops, conferences, and Extension media are important outputs for the various projects falling under this planned program.

Year	Actual
2013	0

V(G). State Defined Outcomes

V. State Defined Outcomes Table of Content

O. No.	OUTCOME NAME
1	# of trained professionals
2	# of research publications
3	# of Extension publications
4	% of food processors using NMSU for their food product development

Outcome #1

1. Outcome Measures

# of trained professionals

Not Reporting on this Outcome Measure

Outcome #2

1. Outcome Measures

# of research publications

2. Associated Institution Types

- 1862 Research

3a. Outcome Type:

Change in Knowledge Outcome Measure

3b. Quantitative Outcome

Year	Actual
2013	0

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

What has been done

Results

4. Associated Knowledge Areas

KA Code	Knowledge Area
501	New and Improved Food Processing Technologies
502	New and Improved Food Products
503	Quality Maintenance in Storing and Marketing Food Products
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins

Outcome #3

1. Outcome Measures

# of Extension publications

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Knowledge Outcome Measure

3b. Quantitative Outcome

Year	Actual
2013	1

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

What has been done

Results

4. Associated Knowledge Areas

KA Code	Knowledge Area
501	New and Improved Food Processing Technologies
502	New and Improved Food Products
503	Quality Maintenance in Storing and Marketing Food Products
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins

Outcome #4

1. Outcome Measures

% of food processors using NMSU for their food product development

Not Reporting on this Outcome Measure

V(H). Planned Program (External Factors)

External factors which affected outcomes

- Economy
- Public Policy changes
- Government Regulations

Brief Explanation

{No Data Entered}

V(I). Planned Program (Evaluation Studies)

Evaluation Results

The majority of adult program evaluations carried out by New Mexico Extension agents and specialists are pre-post and post-program knowledge gain instruments. The majority of youth (primarily 4-H club) program evaluations are demonstrations of knowledge gained and applied in teaching others, competitive events, and climbing 'youth career ladders'. Rarely, if at any time, does an agent or specialist report that participant knowledge attained/gained was less than satisfactory. One can only assume that knowledge gain survey questions are fairly worded, and that audience participation was not mandatory. The only exception to this is with Master Gardener and Integrated Pest Management qualification exams. But again, participation is initially by application and the desire to learn and apply what is learned.

Key Items of Evaluation

What is interesting to note is that most Extension faculty now use goal setting, program objectives, and evaluation instruments in their program plans (as opposed to 10 years ago, when there was a great degree of resistance). The next step in program evaluation is to assist Extension agents and specialists to develop precision evaluation instruments. On-going training, such as the Western Extension Cohort (Evaluation) Training (WECT), needs to be organizationally supported and participation needs to be encouraged by all Extension faculty.

Also, the American Evaluation Association has an Extension group section and should become a legitimate and heavily encouraged professional Extension association. The Association does more than any other organization to encourage evaluation 'best practices.'