

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

**Program # 9**

**1. Name of the Planned Program**

Food Safety

Reporting on this Program

Reason for not reporting

We changed our set of Planned Programs starting with 2013 reporting. The work in this area will be captured in the Food, Nutrition and Health Planned Program.

**V(B). Program Knowledge Area(s)**

1. Program Knowledge Areas and Percentage

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

**1. Actual amount of FTE/SYs expended this Program**

Year: 2013	Extension		Research	
	1862	1890	1862	1890
Plan	13.9	0.8	15.4	1.0
Actual Paid Professional	{NO DATA ENTERED}	{NO DATA ENTERED}	{NO DATA ENTERED}	{NO DATA ENTERED}
Actual Volunteer	{NO DATA ENTERED}	{NO DATA ENTERED}	{NO DATA ENTERED}	{NO DATA ENTERED}

**2. Actual dollars expended in this Program (includes Carryover Funds from previous years)**

Extension		Research	
Smith-Lever 3b & 3c	1890 Extension	Hatch	Evans-Allen
{NO DATA ENTERED}	{NO DATA ENTERED}	{NO DATA ENTERED}	{NO DATA ENTERED}
1862 Matching	1890 Matching	1862 Matching	1890 Matching
{NO DATA ENTERED}	{NO DATA ENTERED}	{NO DATA ENTERED}	{NO DATA ENTERED}
1862 All Other	1890 All Other	1862 All Other	1890 All Other
{NO DATA ENTERED}	{NO DATA ENTERED}	{NO DATA ENTERED}	{NO DATA ENTERED}

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

**1. Brief description of the Activity**

Conduct educational classes, workshops, meetings, and trainings, develop products, curriculum, resources, facilitate coalitions and/or task forces, conduct assessments and community surveys, partner with community agencies and institutions to facilitate programs and community development, create/revise

social systems and public policies, conduct research studies, disseminate program and research results through papers, reports, and media, develop and implement marketing strategies using various outlets to promote program participation, disseminate research-based information to consumers using a variety of media and technology resources, cooperate with media and other community agencies to seek effective means of reaching new and non-traditional audiences, and respond to consumer inquiries.

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

Retail and food service employees, retail and food service management, temporary food vendors, child care providers, young adults (ages 25-59), older adults (ages 60 and older), Extension educators, **other researchers, policy makers** and commercial food processors.

**3. How was eXtension used?**

{No Data Entered}

**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>	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
<b>Actual</b>	3	5	0

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

**Output Target**

**Output #1**

**Output Measure**

- The number of food handlers (managers, supervisors, and food handling personnel from restaurants, public school and hospital cafeterias, daycare centers, nursing homes, farmers markets, university foodservice, correctional centers, civic/community groups and volunteers) completing food safety training offered by extension educators in Virginia

<b>Year</b>	<b>Actual</b>
2013	0

**Output #2**

**Output Measure**

- Number of home-based food business workshops conducted for food product formulation, facility planning, food processing and safety, product evaluation, food packaging and labeling, and record keeping.

<b>Year</b>	<b>Actual</b>
2013	0

**Output #3**

**Output Measure**

- Number of short-courses provided on food safety practices including HACCP training, Good Agricultural Practices and recall workshops to industry personnel, consumer organizations, Extension Agents and to local, state, and federal health inspectors

<b>Year</b>	<b>Actual</b>
2013	0

**Output #4**

**Output Measure**

- Number of research projects completed or in progress in the area of food safety.

<b>Year</b>	<b>Actual</b>
2013	0

**Output #5**

**Output Measure**

- Food Safety - Number of home based business entrepreneurs that have products evaluated for their safety by the 'Food Processor Technical Assistance Program' to prevent foodborne illness across the commonwealth.

<b>Year</b>	<b>Actual</b>
2013	0

**Output #6**

**Output Measure**

- Number of consumers completing home food preservation training offered by extension educators in Virginia

<b>Year</b>	<b>Actual</b>
2013	0

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

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

O. No.	OUTCOME NAME
1	Increase in the number of food handlers (managers, supervisors, and food handling personnel from restaurants, public school and hospital cafeterias, daycare centers, nursing homes, university food service, correctional centers, civic/community groups and volunteers) who increase knowledge and skills in safe food handling practices.
2	Increase in number of home-based business entrepreneurs that increase awareness and knowledge in producing safe high acid and acidified food products.
3	Increase in number of discoveries from completed food related research projects which focus on enhancing the safety of the Nation's food supply and the development of value added foods.
4	Increase in the number of consumers that increase their knowledge on how to safely preserve foods at home.
5	Increase in number of Virginia food producers and processors to implement pre and post harvest safety and quality assurance programs resulting in increased food safety and processing efficiency.

## **Outcome #1**

### **1. Outcome Measures**

Increase in the number of food handlers (managers, supervisors, and food handling personnel from restaurants, public school and hospital cafeterias, daycare centers, nursing homes, university food service, correctional centers, civic/community groups and volunteers) who increase knowledge and skills in safe food handling practices.

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

- 1862 Extension
- 1862 Research

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

Change in Knowledge Outcome Measure

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

<b>Year</b>	<b>Actual</b>
2013	0

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

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

{No Data Entered}

#### **What has been done**

{No Data Entered}

#### **Results**

{No Data Entered}

### **4. Associated Knowledge Areas**

<b>KA Code</b>	<b>Knowledge Area</b>
{No Data}	null

## **Outcome #2**

### **1. Outcome Measures**

Increase in number of home-based business entrepreneurs that increase awareness and knowledge in producing safe high acid and acidified food products.

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

- 1862 Extension
- 1890 Extension

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

Change in Knowledge Outcome Measure

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

<b>Year</b>	<b>Actual</b>
2013	0

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

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

{No Data Entered}

#### **What has been done**

{No Data Entered}

#### **Results**

{No Data Entered}

### **4. Associated Knowledge Areas**

#### **KA Code    Knowledge Area**

{No Data}    null

## **Outcome #3**

### **1. Outcome Measures**

Increase in number of discoveries from completed food related research projects which focus on enhancing the safety of the Nation's food supply and the development of value added foods.

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

- 1862 Research
- 1890 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)**

{No Data Entered}

**What has been done**

{No Data Entered}

**Results**

{No Data Entered}

**4. Associated Knowledge Areas**

KA Code	Knowledge Area
{No Data}	null

**Outcome #4**

**1. Outcome Measures**

Increase in the number of consumers that increase their knowledge on how to safely preserve foods at home.

**2. Associated Institution Types**

- 1862 Extension

**3a. Outcome Type:**

Change in Knowledge Outcome Measure

**3b. Quantitative Outcome**

<b>Year</b>	<b>Actual</b>
2013	0

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

**Issue (Who cares and Why)**

{No Data Entered}

**What has been done**

{No Data Entered}

**Results**

{No Data Entered}

**4. Associated Knowledge Areas**

<b>KA Code</b>	<b>Knowledge Area</b>
{No Data}	null

**Outcome #5**

**1. Outcome Measures**

Increase in number of Virginia food producers and processors to implement pre and post harvest safety and quality assurance programs resulting in increased food safety and processing efficiency.

**2. Associated Institution Types**

- 1862 Extension
- 1890 Extension

**3a. Outcome Type:**

Change in Knowledge Outcome Measure

**3b. Quantitative Outcome**

<b>Year</b>	<b>Actual</b>
2013	0

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

**Issue (Who cares and Why)**

{No Data Entered}

**What has been done**

{No Data Entered}

**Results**

{No Data Entered}

**4. Associated Knowledge Areas**

<b>KA Code</b>	<b>Knowledge Area</b>
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{No Data}	null
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**V(H). Planned Program (External Factors)**

**External factors which affected outcomes**

- Natural Disasters (drought, weather extremes, etc.)
- Economy
- Public Policy changes
- Government Regulations
- Competing Public priorities
- Competing Programmatic Challenges
- Populations changes (immigration, new cultural groupings, etc.)

**Brief Explanation**

{No Data Entered}

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

**Evaluation Results**

{No Data Entered}

**Key Items of Evaluation**

{No Data Entered}