

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

**Program # 11**

**1. Name of the Planned Program**

Basic Food Safety Education - EFNEP and EFNEP Youth

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
703	Nutrition Education and Behavior	65%			
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins	25%			
724	Healthy Lifestyle	10%			
	<b>Total</b>	100%			

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

1. Actual amount of FTE/SYs expended this Program

Year: 2013	Extension		Research	
	1862	1890	1862	1890
Plan	2.8	0.0	0.0	0.0
Actual Paid Professional	2.8	0.0	0.0	0.0
Actual Volunteer	2.0	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
30000	0	0	0
1862 Matching	1890 Matching	1862 Matching	1890 Matching
30000	0	0	0
1862 All Other	1890 All Other	1862 All Other	1890 All Other
65000	0	0	0

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

**1. Brief description of the Activity**

- Identify new locations to conduct classes.
- Recruit and train staff and volunteers to deliver food safety information to EFNEP participants (adults and youth).
- Develop and/or obtain culturally sensitive food safety curriculum appropriate for EFNEP participants (adults and youth).
- Develop and maintain relationships with partners including government agencies, clinics, places of worship, public and private schools, senior citizen centers, and day care centers.
- Develop a web page 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 meal, school age children, and pregnant teens and adults.

**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
<b>Actual</b>	322	656	1571	112

**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
<b>Actual</b>	0	0	0

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

**Output Target**

**Output #1**

**Output Measure**

- Number of 6-8 week class series conducted for EFNEP participants (adults and youth)

<b>Year</b>	<b>Actual</b>
2013	45

**Output #2**

**Output Measure**

- Number of volunteers recruited and trained to deliver food safety program

<b>Year</b>	<b>Actual</b>
2013	20

**Output #3**

**Output Measure**

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

<b>Year</b>	<b>Actual</b>
2013	2

**Output #4**

**Output Measure**

- Number of web sites developed and maintained

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

**Output #5**

**Output Measure**

- Number of partnerships with agencies and organizations that will assist in improving the food safety practices of U.S. Virgin Islanders

<b>Year</b>	<b>Actual</b>
2013	6

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

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

O. No.	OUTCOME NAME
1	Number of adults learning basic food safety information
2	Percentage of adults adopting and maintaining at least one food safety practice
3	Number of school age children learning basic food safety information
4	Percentage of children adopting and maintaining at least one food safety practice
5	Increase awareness among the EFNEP participants about food safety issues related to personal hygiene, food storage, food preparation, and food handling
6	Increase awareness among the EFNEP participants about food safety issues related to eating away from home (e.g., restaurants, mobile food vans, food booths) and purchasing food from street vendors (e.g., fish)

## **Outcome #1**

### **1. Outcome Measures**

Number of adults learning basic food safety information

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

- 1862 Extension

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

Change in Knowledge Outcome Measure

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

<b>Year</b>	<b>Actual</b>
2013	322

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

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

There is a high probability of food borne illnesses here in the territory due to the year-round warm climate. The unanticipated power shortages and the concomitant challenges with food preparation and storage create a ripe environment for food borne illnesses. Residents need as much information as possible to diminish the possibility of this becoming more of a health problem.

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

The basics of food safety information was disseminated. Lectures, classes, experiential activities were conducted to cover topics centered around personal hygiene, food handling and storage, and food preparation in the prevention of foodborne illnesses. During the holiday season, it is critical to ensure the internal temperature of meats is stressed due to holiday preferences.

#### **Results**

Over 75% of participants correctly indicated the proper method of thawing frozen meats.

### **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
724	Healthy Lifestyle

## **Outcome #2**

### **1. Outcome Measures**

Percentage of adults adopting and maintaining at least one food safety practice

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

- 1862 Extension

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

Change in Action Outcome Measure

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

<b>Year</b>	<b>Actual</b>
2013	60

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

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

Participants were required to adopt at a minimum of one food safety practice as a result of the lectures and demonstrations given on food safety to offset the possibility of food borne illnesses.

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

Basic food safety information was disseminated to adults through a series of lessons over a 6-8 week period. This information was also disseminated at fair-type activities.

#### **Results**

Anecdotal information indicates some adoption of safety related practices as a result of the food safety instruction.

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

<b>KA Code</b>	<b>Knowledge Area</b>
703	Nutrition Education and Behavior
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins
724	Healthy Lifestyle

### **Outcome #3**

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

Number of school age children learning basic food safety information

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

- 1862 Extension

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

Change in Knowledge Outcome Measure

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

<b>Year</b>	<b>Actual</b>
2013	1571

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

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

School age youth being highly susceptible to food borne illness, need special efforts targeting prevention efforts relative to food borne illnesses. Focus was placed on proper refrigeration, cooking food at the proper temperature, and the importance of washing hands properly.

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

Basic food safety information was disseminated to children over a 6-8 week period through lessons focused on all aspects of food safety. Sites included school enrichment sites and the summer program and fair-type events.

##### **Results**

Based on the pre-post measure utilized with the participants; more than seventy-five percent (75%) of the youth answered questions correctly on the pretest. On the posttest, ninety percent (90%) answered questions correctly.

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

<b>KA Code</b>	<b>Knowledge Area</b>
703	Nutrition Education and Behavior
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins
724	Healthy Lifestyle

## **Outcome #4**

### **1. Outcome Measures**

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

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

- 1862 Extension

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

Change in Action Outcome Measure

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

<b>Year</b>	<b>Actual</b>
2013	951

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

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

All youth enrolled in EFNEP and those attending food safety lectures and demonstrations need to adopt and maintain at a minimum one food safety practice as outlined in the information given.

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

Basic food safety information was disseminated through 6-8 weeks of instruction along with dissemination of this information at fair-type events.

#### **Results**

No formal data is available at this time.

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

<b>KA Code</b>	<b>Knowledge Area</b>
703	Nutrition Education and Behavior
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins
724	Healthy Lifestyle

## **Outcome #5**

### **1. Outcome Measures**

Increase awareness among the EFNEP participants about food safety issues related to personal hygiene, food storage, food preparation, and food handling

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

- 1862 Extension

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

Change in Knowledge Outcome Measure

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

<b>Year</b>	<b>Actual</b>
2013	435

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

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

EFNEP participants and the general community need to care about individuals receiving food safety information regarding the importance of proper hand washing, avoidance of cross-contamination, cooking at proper temperatures and refrigerating promptly.

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

Basic food safety information was disseminated through fairs and weekly instruction.

#### **Results**

Participants indicated an increase in awareness in the importance of being cognitive of food safety issues; for example, food handling and personal hygiene, and food storage and preparation. Both youth and adults attended the series of workshop sessions over a 6-8 week period.

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

<b>KA Code</b>	<b>Knowledge Area</b>
703	Nutrition Education and Behavior
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins
724	Healthy Lifestyle

## **Outcome #6**

### **1. Outcome Measures**

Increase awareness among the EFNEP participants about food safety issues related to eating away from home (e.g., restaurants, mobile food vans, food booths) and purchasing food from street vendors (e.g., fish)

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

- 1862 Extension

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

Change in Knowledge Outcome Measure

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

<b>Year</b>	<b>Actual</b>
2013	130

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

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

There are a large number of risk factors associated with outbreaks of food borne illnesses in the territory due to the tropical climate, numerous street vendors and unpredictable power outages.

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

Basic food safety information was disseminated through weekly lessons.

#### **Results**

There is no data available at this time.

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

<b>KA Code</b>	<b>Knowledge Area</b>
703	Nutrition Education and Behavior
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins
724	Healthy Lifestyle

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

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

- Natural Disasters (drought, weather extremes, etc.)
- Other (Cultural Environment)

#### **Brief Explanation**

Natural disasters continue to plague program outcomes due to the unpredictability of hurricanes, floods, etc.

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

#### **Evaluation Results**

No data is available at this time.

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

No data is available at this time.