

V(A). Planned Program (Summary)

Program # 17

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%			
	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	1.0	0.0	0.0	0.0
Actual Paid Professional	1.0	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
25000	0	0	0
1862 Matching	1890 Matching	1862 Matching	1890 Matching
25000	0	0	0
1862 All Other	1890 All Other	1862 All Other	1890 All Other
0	0	0	0

V(D). Planned Program (Activity)

1. Brief description of the Activity

- Identified new locations to conduct sessions
- Recruited and trained staff and volunteers to deliver food safety information to public
- Developed and maintained relationships with partners including government agencies, clinics, places of worship, public and private schools, senior centers and day care centers
- Continued to work on development of a web page that relays information related 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 meals, school age children and youth meals.

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	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
Actual	0	0	0

V(F). State Defined Outputs

Output Target

Output #1

Output Measure

- Number of 2 week class series conducted for Food Safety participants (adults and youth)

Year	Actual
2013	2

Output #2

Output Measure

- Number of volunteers recruited and trained to deliver food safety education as related to prevention of foodborne illnesses

Year	Actual
2013	8

Output #3

Output Measure

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

Year	Actual
2013	2

Output #4

Output Measure

- Number of web sites developed and maintained

Year	Actual
2013	1

Output #5

Output Measure

- Number of partnerships with agencies and organizations that will assist in improving the food safety practices of U.S. Virgin Island children, youth and adults

Year	Actual
2013	4

V(G). State Defined Outcomes

V. State Defined Outcomes Table of Content

O. No.	OUTCOME NAME
1	Number of adults learning information about the prevention of food borne illnesses
2	Percentage of adults helping children and youth to practice healthy food safety practices
3	Number of school age children learning basic food safety practices
4	Percentage of children adopting and maintaining at least one good food safety practice
5	Increase awareness among community participants about food safety education and information and the prevention of food borne illnesses.
6	Increase awareness among the adult and youth participants about prevention of poor food safety practices related to eating away from home (e.g., restaurants, mobile food vans, food booths, fast food establishments, vending machines)

Outcome #1

1. Outcome Measures

Number of adults learning information about the prevention of food borne illnesses

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Knowledge Outcome Measure

3b. Quantitative Outcome

Year	Actual
2013	322

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

Food borne illnesses are a lurking menace in the community due to the tropical climate, power outages, inappropriate home storage, and purchasing and preparation practices. The entire community is concerned.

What has been done

Basic food safety information was disseminated through workshops, experiential activities, demonstrations, and lectures. The public received messages regarding the importance of proper personal hygiene, food storage and preparation, and food handling to prevent foodborne illnesses. During holidays, emphasis was placed on the importance of thawing meats properly and using a meat thermometer to make sure that meals are properly cooked.

Results

The public indicated more awareness of the risk factors for food borne illnesses.

4. Associated Knowledge Areas

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

Outcome #2

1. Outcome Measures

Percentage of adults helping children and youth to practice healthy food safety practices

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Action Outcome Measure

3b. Quantitative Outcome

Year	Actual
2013	150

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

The entire community and the local Health Department want to prevent food borne illnesses.

What has been done

Demonstrations and lectures represent the different modalities employed to educate participants about the importance of food safety. They were required to maintain at least one practice; i.e. proper hand washing, avoidance of cross-contamination, and proper cooking and storing of food.

Results

Participants expressed a greater awareness of food safety information and importance.

4. Associated Knowledge Areas

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

Outcome #3

1. Outcome Measures

Number of school age children learning basic food safety practices

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Knowledge Outcome Measure

3b. Quantitative Outcome

Year	Actual
2013	500

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

There is a higher probability that youth will fall victim to food borne illnesses, therefore increased effort is necessary to impart basic food safety information; i.e, avoidance of cross-contamination, Importance of proper hand washing, proper cooking, and refrigeration procedures.

What has been done

Six to eight week sessions were held to disseminate proper basic food safety. This information was disseminated in schools, summer programs and at fair-type settings.

Results

Children were administered pre and posttest which yielded knowledge gain.

4. Associated Knowledge Areas

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

Outcome #4

1. Outcome Measures

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

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Action Outcome Measure

3b. Quantitative Outcome

Year	Actual
2013	375

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

Extra care needs to be taken in the territory to educate young people since the probability is high for foodborne illnesses.

What has been done

Basic food safety information was disseminated through a series of lessons over a 6-8 week period. These lessons occurred in schools, summer programs and at fairs.

Results

A pre-post measure was administered to the youth which demonstrated an increase in knowledge.

4. Associated Knowledge Areas

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

Outcome #5

1. Outcome Measures

Increase awareness among community participants about food safety education and information and the prevention of food borne illnesses.

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Knowledge Outcome Measure

3b. Quantitative Outcome

Year	Actual
2013	375

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

Because of the tropical climate and other risk factors for food borne illnesses, participants needed to attend food safety sessions focusing on hand washing safety, importance of avoiding cross-contamination, proper food refrigeration and proper cooking of food.

What has been done

Basic food safety information was disseminated through weekly sessions, at fairs and summer programs.

Results

An increase in knowledge was displayed by participants as indicated by use of a pre-post measure.

4. Associated Knowledge Areas

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

Outcome #6

1. Outcome Measures

Increase awareness among the adult and youth participants about prevention of poor food safety practices related to eating away from home (e.g., restaurants, mobile food vans, food booths, fast food establishments, vending machines)

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Knowledge Outcome Measure

3b. Quantitative Outcome

Year	Actual
2013	750

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

The unpredictable power shortages, tropical climate and large number of street vendors exponentially increases the likelihood of foodborne illnesses which require formal food safety training. It is critical that food safety education be implemented.

What has been done

Through workshops, classes and demonstrations, basic food safety information was disseminated.

Results

Pre-/post-evaluations were utilized.

4. Associated Knowledge Areas

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

V(H). Planned Program (External Factors)

External factors which affected outcomes

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

Brief Explanation

The territory is in a hurricane prone zone and when one occurs it can disrupt all aspects of life in the VI. The fragile economy is a factor due in part to a high unemployment rate and the closing of the largest private sector employer in the territory. Culturally reinforced eating habits including large portion sizes and diets high in fats and carbohydrates exacerbate attempts to change healthy eating habits. Sedentary lifestyles proliferate.

V(I). Planned Program (Evaluation Studies)

Evaluation Results

Incomplete data at this time.

Key Items of Evaluation

Incomplete data at this time.