

V(A). Planned Program (Summary)

Program # 3

1. Name of the Planned Program

Nutrition and Food Safety

Reporting on this Program

Reason for not reporting

Planning & Reporting Units restructures - see data in Nutrition, Food Safety & Health

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: 2014	Extension		Research	
	1862	1890	1862	1890
Plan	45.0	0.0	2.0	0.0
Actual Paid	{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 basic and applied research on nutrition and wellness.

HEALTH PROMOTION & DISEASE PREVENTION (NH) programs include:

- Strong Women, Strong Bones
- Heart Disease Awareness & Prevention
- Diabetes Awareness, Prevention and Management
- Nutrition Education for Low-income Audiences
- Nutrition and Wellness
- Multi-lesson series: Dining with Diabetes, Small Changes Make a Big Difference, Strong Women-Strong Bones, Moving Toward a Healthier You, Healthy Heart, Smart-START for a Healthy Heart
- Self-paced program - Self-Care for a Healthy Heart
- Single lessons - Workable Wellness (work site wellness).
- Youth programs: Food Friends-Making New Foods Fun for Kids, Eating Right Is Basic, Chef Combo's Fantastic Adventures in Tasting and Nutrition, Professor Popcorn

FOOD SAFETY (FSAFE) Education

- Food Safety training for consumers, high risk audiences and their caregivers.(Eat Well for Less, La Cocina Saludable, Work site Wellness, Safe Home Food Preparation and Preservation, Promotion at Farmers Markets.)
- Food Safety Training for Food Service Managers and Workers (Food Safety Works, ServSafe, Food Safety for Food Bank Workers).Some of these programs are fee-based.

Promoting Food Security

- Multi-lesson series programs-Eat Well for Less, La Cocina Saludable]
- Single event programs targeting limited resource families
- Newsletters-Senior Nutrition News Research
- Development of new technologies for improving food safety
- Determine important relationships between diet, food composition, and health

2. Brief description of the target audience

HEALTH PROMOTION & DISEASE PREVENTION (NH): Adults and children in Colorado

FOOD SAFETY (FSAFE): Consumers, High Risk Audiences (pregnant, immune-compromised, elderly);Food handlers and their managers at retail food establishments;

Research: Producers and processors of plant and animal agricultural products.

3. How was eXtension used?

{No Data Entered}

V(E). Planned Program (Outputs)

1. Standard output measures

2014	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: 2014

Actual: {No Data Entered}

Patents listed

{No Data Entered}

3. Publications (Standard General Output Measure)

Number of Peer Reviewed Publications

2014	Extension	Research	Total
Actual	20	10	0

V(F). State Defined Outputs

Output Target

Output #1

Output Measure

- FSAFE 2) Number of Trainings/Classes/Workshops, Field Days, Activity Days - Could include: Food Preservation Workshops; Proper Hand washing Demonstration; Pressure Canner Gauge Inspection; Healthy Baby Healthy Me; Food Safety during Pregnancy; Food Safety Works; ServSafe Manager Certification; Safe GAPS; Food Safety for Seniors; Farmers' Market Vendor Training; Other Educational Classes.

Not reporting on this Output for this Annual Report

Output #2

Output Measure

- FSAFE 3) Number of Trainings for Volunteers.

Not reporting on this Output for this Annual Report

Output #3

Output Measure

- FSAFE 4) Number of Trainings for Extension Staff.

Not reporting on this Output for this Annual Report

Output #4

Output Measure

- FSAFE 5) Number of Community Meetings Convened [examples: Advisory Groups, Councils, Coalition Meetings, Boards].
Not reporting on this Output for this Annual Report

Output #5

Output Measure

- FSAFE 7) Number of Community Coalitions, Collaborations, Alliances Formed to Address a Specific Issue [list specific groups/issue].
Not reporting on this Output for this Annual Report

Output #6

Output Measure

- FSAFE 8) Number of Direct Communications/Education by telephone and/or e-mail.
Not reporting on this Output for this Annual Report

Output #7

Output Measure

- FSAFE 9) Number of Newsletters (This is number of newsletters created, not number mailed or number of Coloradans who received them.) SafeFood News; electronic County or other newsletters.
Not reporting on this Output for this Annual Report

Output #8

Output Measure

- FSAFE 10) Websites (number of Websites) Farm to Table Website County or Other websites.
Not reporting on this Output for this Annual Report

Output #9

Output Measure

- FSAFE 11) Number of Website hits (this is number of hits, not number of websites).
Not reporting on this Output for this Annual Report

Output #10

Output Measure

- FSAFE 12) Number of Press/News Releases or Columns (number submitted, not number read by Coloradans).

Year	Actual
2014	0

Output #11

Output Measure

- FSAFE 13) Number of Volunteers (total) in Planned Program including Master Food Safety Advisers Program and/or other food safety education.
Not reporting on this Output for this Annual Report

Output #12

Output Measure

- FSAFE 14) Number of Certified Master Volunteers (of those reported in FSAFE #13).
Not reporting on this Output for this Annual Report

Output #13

Output Measure

- FSAFE 15) Number of New Technologies Expected to be Adopted by Producers.
Not reporting on this Output for this Annual Report

Output #14

Output Measure

- FSAFE 17) User Fees generated.
Not reporting on this Output for this Annual Report

Output #15

Output Measure

- NH 1) Peer Reviewed Publications, including Fact Sheets & Curricula.
Not reporting on this Output for this Annual Report

Output #16

Output Measure

- NH 2) Trainings/Classes/Workshops, Field Days, Activity Days.
Not reporting on this Output for this Annual Report

Output #17

Output Measure

- NH 4) Trainings for Extension Staff.
Not reporting on this Output for this Annual Report

Output #18

Output Measure

- NH 5) Community Meetings Convened [examples: Advisory Groups, Councils, Coalition Meetings, Boards].
Not reporting on this Output for this Annual Report

Output #19

Output Measure

- NH 6) Community Meetings Facilitated [examples: Focus Group, Citizen Forum, Round Table Dialogue, Strategic Planning Process].
Not reporting on this Output for this Annual Report

Output #20

Output Measure

- NH 7) Community Coalitions, Collaborations, Alliances Formed to Address a Specific Issue [list specific groups/issue].
Not reporting on this Output for this Annual Report

Output #21

Output Measure

- NH 8) Direct Communication/Education by telephone and/or e-mail.
Not reporting on this Output for this Annual Report

Output #22

Output Measure

- NH 9) Newsletters - This is number of newsletters, not number mailed or number of Coloradans who received them, such as Family Matters & others.
Not reporting on this Output for this Annual Report

Output #23

Output Measure

- NH 10) Websites (number of Websites).
Not reporting on this Output for this Annual Report

Output #24

Output Measure

- NH 12) Press/News Releases or Columns (number submitted).
Not reporting on this Output for this Annual Report

Output #25

Output Measure

- NH 15) EFNEP 1) Adult: Paraprofessional educators provide classes to adults in the neighborhoods in which they reside. Educators teach small group classes and one-on-one. Educators use Eating Smart Being Active (ESBA) a nutrition education curriculum developed by EFNEP staff in Colorado and California. In ESBA, participants learn basic nutrition, food safety and food resource management through Adult Learning Theory principles.
Not reporting on this Output for this Annual Report

Output #26

Output Measure

- NH 16) EFNEP 2) Youth: Educators teach a series of nutritionally related lessons to groups of youth at schools and after school programs such as Boys and Girls club.
Not reporting on this Output for this Annual Report

Output #27

Output Measure

- NH 17) SNAP-Ed 1) Adult: Paraprofessional educators provide classes to adults in the neighborhoods in which they reside. Educators teach small group classes and one-on-one. Educators use Eating Smart Being Active (ESBA) a nutrition education curriculum developed by EFNEP staff in Colorado and California. In ESBA, participants learn basic nutrition, food safety and food resource management through Adult Learning Theory principles.
Not reporting on this Output for this Annual Report

Output #28

Output Measure

- Classes, trainings, workshops, demonstrations, field days, technical assistance, etc. conducted

Year	Actual
2014	0

Output #29

Output Measure

- One-on-one direct client contacts by site visit, office drop-in, e-mail, telephone, Ask an eXpert, etc.

Year	Actual
2014	0

Output #30

Output Measure

- Meetings convened and /or facilitated

Year	Actual
2014	0

Output #31

Output Measure

- Kits or similar resources loaned or provided

Year	Actual
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2014 0

Output #32

Output Measure

- Extension-related research and assessment projects

Year	Actual
2014	0

Output #33

Output Measure

- Web hits

Year	Actual
2014	0

Output #34

Output Measure

- Indirect contacts through Media releases/appearances, newsletters, blog posts, or other non-peer reviewed publications

Year	Actual
2014	0

V(G). State Defined Outcomes

V. State Defined Outcomes Table of Content

O. No.	OUTCOME NAME
1	Number of new technologies in pre-harvest livestock management adopted to reduce and/or avoid contamination of meat and/or plant products with human pathogens.
2	Number of new technologies in handling and/or post-harvest detection and management systems adopted to prevent contamination of meat and plant products with human pathogens.
3	FSAFE 1.1. Decrease in reportable foodborne illness as determined through statistics gathered by public health agencies such as Colorado Department of Public Health & Environment (CDPHE), FoodNet, Center for Disease Control and Prevention (CDC), Food and Drug Administration (FDA) and Food Safety Inspection Service (FSIS).
4	FSAFE 1.2: Reduction in foodborne illness-related economic losses(including reduced worker productivity, increased medical expenses, and food industry losses) as determined through public health agencies such as Colorado Department of Public Health & Environment (CDPHE), FoodNet, Center for Disease Control and Prevention (CDC), Food and Drug Administration (FDA) and Food Safety Inspection Service (FSIS).
5	FSAFE 1.1. Participants will adopt recommended food safety practices (including food production, processing, transport, preparation, preservation, consumption and storage practices) to minimize risk of foodborne illness.
6	FSAFE 1.2: Participants will adopt skills necessary to teach others about food safety practices that reduce risk of foodborne illness.
7	FSAFE 2.3. Number of Participants who will adopt safe home food preservation practices (including use of tested recipes, following research-based procedures and canning equipment that is routinely inspected and tested for safety).
8	FSAFE 3.1. Number of Participants who will plan to implement processes that will minimize microbial and/or chemical threats to the food supply.
9	FSAFE 3.2. Number of Participants who will plan to adopt food safety processes developed through NIFA-funded projects.
10	FSAFE 2.1. Food safety stakeholders will engage in community events, classes, meetings, discussions, etc. to build awareness and understanding of local food systems and their impact along the food chain that effect availability, affordability, quality, and sustainability of a safe food supply. (Action)
11	FSAFE 1.3: Participants will acquire basic competencies associated with food safety training required or recommended for retail food establishments, cottage foods producers, local growers, food processors, food safety professionals, trained volunteers or consumers.
12	NH 1.1 Consuming more healthy foods such as: vegetables, fruits, whole grains, fat-free or low-fat milk and milk products, seafood, lean meats and poultry, eggs, beans and peas, and nuts and seeds.
13	NH 1.2 Consuming less foods/food components that are commonly eaten in excess such as: sodium, solid fats, added sugars, and refined grains.
14	NH 1.3. Following healthy eating patterns such as: eating breakfast, eating as a family, making healthy snack choices.

15	NH 2.1 Healthy physical activity levels are defined by national physical activity guidelines: A) Children - 60 minutes or more of PA daily B) Adults - 150 minutes of PA per week
16	NH 3: Coloradans will decrease chronic disease risk.
17	NH 4.1. EFNEP reports against national goals and objectives (
18	NH 5.1. SNAP-Ed reports against goals and objectives laid out in SNAP-Ed proposal made to state and regional SNAP offices

Outcome #1

1. Outcome Measures

Number of new technologies in pre-harvest livestock management adopted to reduce and/or avoid contamination of meat and/or plant products with human pathogens.

2. Associated Institution Types

- 1862 Research

3a. Outcome Type:

Change in Action Outcome Measure

3b. Quantitative Outcome

Year	Actual
2014	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 #2

1. Outcome Measures

Number of new technologies in handling and/or post-harvest detection and management systems adopted to prevent contamination of meat and plant products with human pathogens.

2. Associated Institution Types

- 1862 Research

3a. Outcome Type:

Change in Knowledge Outcome Measure

3b. Quantitative Outcome

Year	Actual
2014	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

FSAFE 1.1. Decrease in reportable foodborne illness as determined through statistics gathered by public health agencies such as Colorado Department of Public Health & Environment (CDPHE), FoodNet, Center for Disease Control and Prevention (CDC), Food and Drug Administration (FDA) and Food Safety Inspection Service (FSIS).

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Condition Outcome Measure

3b. Quantitative Outcome

Year	Actual
2014	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

FSAFE 1.2: Reduction in foodborne illness-related economic losses(including reduced worker productivity, increased medical expenses, and food industry losses) as determined through public health agencies such as Colorado Department of Public Health & Environment (CDPHE), FoodNet, Center for Disease Control and Prevention (CDC), Food and Drug Administration (FDA) and Food Safety Inspection Service (FSIS).

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Condition Outcome Measure

3b. Quantitative Outcome

Year	Actual
2014	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 #5

1. Outcome Measures

FSAFE 1.1. Participants will adopt recommended food safety practices (including food production, processing, transport, preparation, preservation, consumption and storage practices) to minimize risk of foodborne illness.

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Action Outcome Measure

3b. Quantitative Outcome

Year	Actual
2014	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 #6

1. Outcome Measures

FSAFE 1.2: Participants will adopt skills necessary to teach others about food safety practices that reduce risk of foodborne illness.

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Action Outcome Measure

3b. Quantitative Outcome

Year	Actual
2014	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 #7

1. Outcome Measures

FSAFE 2.3. Number of Participants who will adopt safe home food preservation practices (including use of tested recipes, following research-based procedures and canning equipment that is routinely inspected and tested for safety).

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Action Outcome Measure

3b. Quantitative Outcome

Year	Actual
2014	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 #8

1. Outcome Measures

FSAFE 3.1. Number of Participants who will plan to implement processes that will minimize microbial and/or chemical threats to the food supply.

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Action Outcome Measure

3b. Quantitative Outcome

Year	Actual
2014	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 #9

1. Outcome Measures

FSAFE 3.2. Number of Participants who will plan to adopt food safety processes developed through NIFA-funded projects.

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Action Outcome Measure

3b. Quantitative Outcome

Year	Actual
2014	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 #10

1. Outcome Measures

FSAFE 2.1. Food safety stakeholders will engage in community events, classes, meetings, discussions, etc. to build awareness and understanding of local food systems and their impact along the food chain that effect availability, affordability, quality, and sustainability of a safe food supply. (Action)

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Action Outcome Measure

3b. Quantitative Outcome

Year	Actual
2014	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 #11

1. Outcome Measures

FSAFE 1.3: Participants will acquire basic competencies associated with food safety training required or recommended for retail food establishments, cottage foods producers, local growers, food processors, food safety professionals, trained volunteers or consumers.

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Action Outcome Measure

3b. Quantitative Outcome

Year	Actual
2014	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 #12

1. Outcome Measures

NH 1.1 Consuming more healthy foods such as: vegetables, fruits, whole grains, fat-free or low-fat milk and milk products, seafood, lean meats and poultry, eggs, beans and peas, and nuts and seeds.

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Action Outcome Measure

3b. Quantitative Outcome

Year	Actual
2014	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 #13

1. Outcome Measures

NH 1.2 Consuming less foods/food components that are commonly eaten in excess such as: sodium, solid fats, added sugars, and refined grains.

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Action Outcome Measure

3b. Quantitative Outcome

Year	Actual
2014	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 #14

1. Outcome Measures

NH 1.3. Following healthy eating patterns such as: eating breakfast, eating as a family, making healthy snack choices.

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Action Outcome Measure

3b. Quantitative Outcome

Year	Actual
2014	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 #15

1. Outcome Measures

NH 2.1 Healthy physical activity levels are defined by national physical activity guidelines: A) Children - 60 minutes or more of PA daily B) Adults - 150 minutes of PA per week

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Action Outcome Measure

3b. Quantitative Outcome

Year	Actual
2014	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 #16

1. Outcome Measures

NH 3: Coloradans will decrease chronic disease risk.

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Action Outcome Measure

3b. Quantitative Outcome

Year	Actual
2014	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
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{No Data}	null
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Outcome #17

1. Outcome Measures

NH 4.1. EFNEP reports against national goals and objectives (

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Action Outcome Measure

3b. Quantitative Outcome

Year	Actual
2014	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 #18

1. Outcome Measures

NH 5.1. SNAP-Ed reports against goals and objectives laid out in SNAP-Ed proposal made to state and regional SNAP offices

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Action Outcome Measure

3b. Quantitative Outcome

Year	Actual
2014	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

V(H). Planned Program (External Factors)

External factors which affected outcomes

- Natural Disasters (drought, weather extremes, etc.)
- Economy
- Appropriations changes
- 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}