

V(A). Planned Program (Summary)

Program # 5

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
502	New and Improved Food Products		5%		10%
702	Requirements and Function of Nutrients and Other Food Components		5%		10%
703	Nutrition Education and Behavior		30%		20%
711	Ensure Food Products Free of Harmful Chemicals, Including Residues from Agricultural and Other Sources		10%		10%
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins		20%		20%
724	Healthy Lifestyle		30%		30%
	Total		100%		100%

V(C). Planned Program (Inputs)

1. Actual amount of FTE/SYs expended this Program

Year: 2014	Extension		Research	
	1862	1890	1862	1890
Plan	0.0	6.0	0.0	6.0
Actual Paid	0.0	4.3	0.0	6.1
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	242102	0	284681
1862 Matching	1890 Matching	1862 Matching	1890 Matching
0	221019	0	389847
1862 All Other	1890 All Other	1862 All Other	1890 All Other
0	0	0	4560

V(D). Planned Program (Activity)

1. Brief description of the Activity

The SU Ag Center research and extension program plans to implement the following activities/intervention methods during the period:

1. Collaborate and conduct research on food safety other prevalent foodborne diseases.
2. Promote focus groups; advisory committees; mentor program; use of food safety, safe school food nutrition curriculums; health tips to ensure food safety during school activities
3. Use focus groups, advisory committees, mentor program, etc. to provide awareness to citizens about the impacts of tobacco and tobacco products.
4. Disseminate publications such as fact sheets, newsletters, technical bulletins, research reports, etc. dealing with proper food safety practices.
5. Communicate research results, findings and other useful information with customers through extension personnel in the form of publications, conferences, workshops, home/office visits, demonstrations and other educational resources.
6. Collaborate, cooperate and partner with local, state and federal agencies, institutions, groups, private organizations/associations in seeking and delivering services to citizens.
7. When funds are available, hire additional experienced personnel and build capacity to respond to clientele needs.
8. Conduct training and workshops in the following areas: Food Preservation/Canning; Standard Operating Procedures (S.O.P); Hazard Analysis and Critical Control Point (HACCP) (7 principles); ServSafe Food safety (Farmers, Staff, school and Community Gardens, etc.)
9. Research and disseminate research-based information on Pre and Post Harvesting (Animal and Plant) best practice techniques.

2. Brief description of the target audience

There is a large number of low income and limited resource families in Louisiana that are found in target areas which SUAREC serves. Most of these families live below the poverty level. They lack knowledge, information, and skills to utilize existing resources to improve their diet and ensure food safety. Children and adolescents who are placed at risk and those that are potentially at risk will also be beneficiaries. Additionally, citizens with sedentary jobs who need information on the benefits of regular physical activity and healthy lifestyles will also be targeted. The SU Ag Center will continue to utilize data to identify and target other audiences.

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	17984	59852	0	0

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

Patent Applications Submitted

Year: 2014

Actual: 0

Patents listed

3. Publications (Standard General Output Measure)

Number of Peer Reviewed Publications

2014	Extension	Research	Total
Actual	0	3	0

V(F). State Defined Outputs

Output Target

Output #1

Output Measure

- 1. Number of educational program activities

Year	Actual
2014	450

Output #2

Output Measure

- 2. Number of educational contacts

Year	Actual
2014	78089

Output #3

Output Measure

- 3. Number of published materials distributed

Year	Actual
2014	15660

Output #4

Output Measure

- 4. Number of research & extension outreach publications developed (in-house)

Year	Actual
2014	51

V(G). State Defined Outcomes

V. State Defined Outcomes Table of Content

O. No.	OUTCOME NAME
1	National Outcome #1: Increase number of viable technologies to improve food safety
2	National Outcome #3: Increase adoption of recommended safe food handling practices at the individual, family, community, production, and supply system levels.

Outcome #1

1. Outcome Measures

National Outcome #1: Increase number of viable technologies to improve food safety

2. Associated Institution Types

- 1890 Extension
- 1890 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)

Food-related diseases affect tens of millions of people and kill thousands. Increasingly, fresh fruit and vegetable products have been implicated as the source for foodborne pathogens causing foodborne illnesses. Outbreaks due to Salmonella and E-Coli contamination were reported during the year. This has led to the development of recommendations for some commodity producers, that precautions be taken in the fields and during post-harvest processing and handling to prevent pathogen contamination. Some Louisiana environmental conditions provide great opportunities for food borne illnesses particularly the hot humid climate. As a way of life, Louisiana citizens participate in many outdoor events where foods are pre-cooked, kept for a longer period and served outside.

What has been done

The Curriculum used was "Let's Eat for the Health of It (Adult and Youth)" which taught the following: Nutrition / Healthy Eating / MyPlate.

Specific topics/lessons covered were:

- MyPlate the Healthful Way
- Make Half Your Plate Fruits and Vegetables
- Switch to Skim or 1 percent Milk
- Make at Least Half Your Grains Whole
- Vary Your Protein Food Choices
- Physical Activity

Research and extension staff provided nutritional instruction, food safety and food resource

management workshops to the clientele throughout the state. In collaboration with FF-NEWS staff, nutrition educators reached over 5,516 individuals through schools, head start sites, libraries, churches and other community centers/events.

Results

The 5,516 participants who used the "Let's Eat for the Health of It" curriculum gained new knowledge and skills about food selection, preservation and preparation. Information on fresh food products implicated as the source for foodborne pathogens or causing foodborne illnesses and recent news about Salmonella and E-Coli contamination was disseminated. Participants at workshops and food demonstrations gained knowledge about food safety in the areas of fresh product harvest, post-harvest storage, food preparation, storage, right storage temperature, etc. Ninety-five percent of them learned how to make their own healthy snacks and how to ensure that food safety guidelines are adhered to while doing so.

4. Associated Knowledge Areas

KA Code	Knowledge Area
502	New and Improved Food Products
711	Ensure Food Products Free of Harmful Chemicals, Including Residues from Agricultural and Other Sources
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins

Outcome #2

1. Outcome Measures

National Outcome #3: Increase adoption of recommended safe food handling practices at the individual, family, community, production, and supply system levels.

2. Associated Institution Types

- 1890 Extension
- 1890 Research

3a. Outcome Type:

Change in Action Outcome Measure

3b. Quantitative Outcome

Year	Actual
2014	80

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

The CDC estimates that each year roughly 1 out of 6 Americans (or 48 million people) gets sick, 128,000 are hospitalized, and 3,000 die from foodborne diseases. Increasingly, fresh fruit and vegetable products have been implicated as the source for foodborne pathogens causing foodborne illnesses. This may be the result of increased consumption of fresh produce coupled with better understanding of pathogens and their capabilities to cause illness. Outbreaks due to Salmonella and E-Coli contamination are more frequent. These foodborne outbreaks have induced the FDA to look more closely at fresh produce processing; and to the development of recommendations for some commodity producers, that precautions be taken in the fields and during post-harvest processing and handling to prevent pathogen contamination. Louisiana environmental conditions provide great opportunities for some food borne illnesses particularly the hot humid climate. As a way of life, Louisiana citizens participate in many outdoor events where foods are pre-cooked, kept for a longer period and served outside. Sometimes, there are not enough facilities to keep such foods hot or cold (as the case may be) until all is consumed.

What has been done

Southern University Agricultural Research and Extension Center is committed to providing education, training and certification programs through ServSafe in food safety. SU Ag Center research scientist, one of the few ServSafe trainers in Baton Rouge, conducted workshop sessions and ServSafe trainings that were accessible to extension agents in Louisiana and nationally. Also participating at the sessions were restaurants managers and staff, cafeteria staff, school staff, church and hospital cooking staff, families and farmers. Each workshop lasted for 1-2 days, whereby participants would take a test and ServSafe would issue the certification.

Another food safety session dealt with Better Processing School, meat and poultry Hazard Analysis Critical Control Point (HACCP) and Retail HACCP for food processors in collaboration with LSU food safety extension program.

Results

One hundred percent of the 80 participants learned how to handle food safely to avoid contamination and how to ensure that food safety guidelines are adhered to while doing so. The successful rate for receiving certificate has been 90-95%. Other organizations who participated in the ServeSafe and HACCP sessions were: Extension agents and research faculty and staff, university cafeteria staff, chocolate factory staff, restaurants (fast food and traditional), bakeries and grocery stores staff, hotels, hospitals, churches, etc. These sessions were provided free of charge to attendees.

4. Associated Knowledge Areas

KA Code	Knowledge Area
711	Ensure Food Products Free of Harmful Chemicals, Including Residues from Agricultural and Other Sources
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.)
- Economy
- Appropriations changes
- Public Policy changes
- Government Regulations
- Competing Public priorities
- Competing Programmatic Challenges
- Populations changes (immigration, new cultural groupings, etc.)

Brief Explanation

Ongoing economic struggle caused serious setback on the availability of funds. In FY 2013/14, State Appropriations were increased for the first time in almost six years. However, budget cuts were being proposed at year's end. Delays in Federal budget approvals continued to be of concern because the actual budget data were not readily available for effective planning. Government priority changes caused the relocation of some program participants resulting in decline in number of residents impacted. Additionally, Louisiana rural population continued to lag behind other 1890 states which resulted in the SU Ag Center receiving less federal formula funds. Furthermore, the continuing recovery by those who were relocated due to previous hurricanes (2005 and 2008) and the 2010 oil spill caused problems in the state and impacted outcomes.

V(I). Planned Program (Evaluation Studies)

Evaluation Results

{No Data Entered}

Key Items of Evaluation

{No Data Entered}