

V(A). Planned Program (Summary)

Program # 14

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: 2014	Extension		Research	
	1862	1890	1862	1890
Plan	6.0	0.0	0.0	0.0
Actual Paid	6.0	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
212716	0	0	0
1862 Matching	1890 Matching	1862 Matching	1890 Matching
230256	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

2014 141

Output #2

Output Measure

- Number of in-service opportunities.

Year	Actual
2014	1

Output #3

Output Measure

- Number of website visits.

Year	Actual
2014	89029

Output #4

Output Measure

- Number of guide sheets.

Year	Actual
2014	686

V(G). State Defined Outcomes

V. State Defined Outcomes Table of Content

O. No.	OUTCOME NAME
1	Percent reporting an increased knowledge of proper hand washing.
2	Percent reporting an increased knowledge of cooking foods adequately.
3	Percent reporting an increased knowledge of avoiding cross-contamination.
4	Percent reporting an increased knowledge of keeping food at a safe temperature.
5	Percent reporting an increased knowledge of storing foods properly.
6	Percent reporting an intent to adopt one or more safe food handling practices.

Outcome #1

1. Outcome Measures

Percent reporting an increased knowledge of proper hand washing.

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Knowledge Outcome Measure

3b. Quantitative Outcome

Year	Actual
2014	43

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

The need is to protect food from contamination by pathogenic microorganisms, parasites and naturally occurring toxins. A large portion of the population is improperly and unsafely handling food in the home, leading to potentially lethal illnesses. 76 million cases of food borne illnesses occur annually, resulting in 325,000 hospitalizations and 5,000 deaths. Clients include limited resource families, school children, minority families, youth, adults, day care providers, etc.

What has been done

Food safety education through the University of Missouri Extension involves answering consumer questions and teaching safe food handling concepts, both through regional specialists as well as within the Family Nutrition Education Program. Clients include, but are not limited to, limited resource families, school children, minority families, youth, adults, day care providers, etc.

Results

43% of program participants demonstrate an increased knowledge of proper hand washing techniques.

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

Percent reporting an increased knowledge of cooking foods adequately.

Not Reporting on this Outcome Measure

Outcome #3

1. Outcome Measures

Percent reporting an increased knowledge of avoiding cross-contamination.

Not Reporting on this Outcome Measure

Outcome #4

1. Outcome Measures

Percent reporting an increased knowledge of keeping food at a safe temperature.

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Knowledge Outcome Measure

3b. Quantitative Outcome

Year	Actual
2014	61

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

The need is to protect food from contamination by pathogenic microorganisms, parasites and naturally occurring toxins. A large portion of the population is improperly and unsafely handling food in the home, leading to potentially lethal illnesses. 76 million cases of food borne illnesses occur annually, resulting in 325,000 hospitalizations and 5,000 deaths. Clients include limited resource families, school children, minority families, youth, adults, day care providers, etc.

What has been done

Food safety education through the University of Missouri Extension involves answering consumer questions and teaching safe food handling concepts, both through regional specialists as well as within the Family Nutrition Education Program. Clients include, but are not limited to, limited resource families, school children, minority families, youth, adults, day care providers, etc.

Results

61% of program participants demonstrated an increased knowledge of keeping foods at a safe temperature.

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

Percent reporting an increased knowledge of storing foods properly.

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Knowledge Outcome Measure

3b. Quantitative Outcome

Year	Actual
2014	75

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

The need is to protect food from contamination by pathogenic microorganisms, parasites and naturally occurring toxins. A large portion of the population is improperly and unsafely handling food in the home, leading to potentially lethal illnesses. 76 million cases of food borne illnesses occur annually, resulting in 325,000 hospitalizations and 5,000 deaths. Clients include limited resource families, school children, minority families, youth, adults, day care providers, etc.

What has been done

Food safety education through the University of Missouri Extension involves answering consumer questions and teaching safe food handling concepts, both through regional specialists as well as within the Family Nutrition Education Program. Clients include, but are not limited to, limited resource families, school children, minority families, youth, adults, day care providers, etc.

Results

75% of program participants demonstrated an increase in knowledge of proper food storage techniques.

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

Percent reporting an intent to adopt one or more safe food handling practices.

Not Reporting on this Outcome Measure

V(H). Planned Program (External Factors)

External factors which affected outcomes

- Natural Disasters (drought, weather extremes, etc.)
- Economy
- Populations changes (immigration, new cultural groupings, etc.)

Brief Explanation

None

V(I). Planned Program (Evaluation Studies)

Evaluation Results

None

Key Items of Evaluation

None