

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
711	Ensure Food Products Free of Harmful Chemicals, Including Residues from Agricultural and Other Sources	10%			
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins	40%			
723	Hazards to Human Health and Safety	50%			
	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	3.0	0.0	0.0	0.0
Actual Paid	3.5	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
87761	0	0	0
1862 Matching	1890 Matching	1862 Matching	1890 Matching
87761	0	0	0
1862 All Other	1890 All Other	1862 All Other	1890 All Other
419739	0	0	0

V(D). Planned Program (Activity)

1. Brief description of the Activity

Programs implemented on a regional basis:

- SAFE program
- ServSafe®
- Serving It Safe

2. Brief description of the target audience

Food handlers at restaurants, schools, health facilities, etc. and the general public.

3. How was eXtension used?

eXtension was not used in this program

V(E). Planned Program (Outputs)

1. Standard output measures

2014	Direct Contacts Adults	Indirect Contacts Adults	Direct Contacts Youth	Indirect Contacts Youth
Actual	2448	0	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	0	0

V(F). State Defined Outputs

Output Target

Output #1

Output Measure

- Number of people who participate in ServSafe workshops

Year	Actual
2014	231

Output #2

Output Measure

- Number of adults participating in food safety programming through Nutrition Connections - educational courses to income eligible New Hampshire residents

Year	Actual
2014	1130

Output #3

Output Measure

- Number of people who participate in SAFE (Safety Awareness in the Food Environment) programs

Year	Actual
2014	1087

V(G). State Defined Outcomes

V. State Defined Outcomes Table of Content

O. No.	OUTCOME NAME
1	Number of program participants who score 75% or greater on knowledge tests of high risk practices including: * Personal hygiene * Holding/time and temperature * Cooking temperatures * Prevention of contamination
2	Number of food handlers who self-report an intent to adopt recommended hand washing practices, take steps to reduce cross-contamination and/or use proper time and temperature controls after attending a SAFE program.

Outcome #1

1. Outcome Measures

Number of program participants who score 75% or greater on knowledge tests of high risk practices including: * Personal hygiene * Holding/time and temperature * Cooking temperatures * Prevention of contamination

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Knowledge Outcome Measure

3b. Quantitative Outcome

Year	Actual
2014	793

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

What has been done

Results

4. Associated Knowledge Areas

KA Code	Knowledge Area
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins
723	Hazards to Human Health and Safety

Outcome #2

1. Outcome Measures

Number of food handlers who self-report an intent to adopt recommended hand washing practices, take steps to reduce cross-contamination and/or use proper time and temperature controls after attending a SAFE program.

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Knowledge Outcome Measure

3b. Quantitative Outcome

Year	Actual
2014	736

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

The U.S. Centers for Disease Control and Prevention estimates that each year approximately 1 in 6 Americans or 48 million people get sick from a foodborne illness. Of those people who get sick, 128,000 are hospitalized and 3,000 die from their illness. Demographic and lifestyle changes have increasingly shifted the responsibility for the safety of food from the consumer to other sectors of the food system.

What has been done

?The Safety Awareness in the Food Environment program (SAFE) is a two-hour, one-session program targeting food service workers. The program is implemented in all 10 New Hampshire counties.

?ServSafe® is a national food safety and sanitation certification program. ServSafe® programs are offered to food service managers/workers throughout the state.

?Serving It Safe is a 10-hour, USDA food safety program for school food service workers.

?Preserving Your Harvest ? The Basics of Preserving Food Safely is a two-hour program for consumers.

?Food safety programs for food processors including dairy goat and poultry processors are designed to meet the needs of these audiences.

Results

?64 SAFE programs reached 1087 food service workers in NH. Results from 841 post-workshop questionnaires indicated that 773 (92%) food service workers scored 75% or greater on the food safety knowledge questions. Of the 841 post-workshop questionnaires received, 716 (85%) food service workers indicated their intent to adopt a recommended food safety practice. The top three response categories were: 254 food workers (35%) intended to improve personal hygiene practices, 152 (21%) intended to make changes to prevent cross contamination, and 135 food workers (19%) intended to make time and temperature changes in their food handling practices. 623 food workers (87%) indicated that it was somewhat to very likely they would make these practice changes to improve food safety.

?231 food service managers/workers participated in a ServSafe® class. 184 food workers (80%) passed the certification examination with a score of 75% or greater.

?21 school food service workers participated in a Serving It Safe Program. Of 21 post-workshop knowledge questionnaires received, 20 food workers (95%) scored 75% or greater. 20 school

food service workers (95%) indicated they intended to make a food safety practice change as a result of the program and 19 (95%) indicated it was somewhat to very likely they would make that change.

?13 Preserving Your Harvest programs reached 136 consumers in all 10 NH counties. 47 post-workshop questionnaires were returned. Results of the knowledge questions indicated that 7 participants (15%) scored 75% or greater.

?58 dairy goat producers attended a two-hour workshop on food safety practices in the barn and in the kitchen (processing milk).

?11 poultry processors attended a four-hour workshop on food safety practices during each step in small scale poultry production and processing.

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
723	Hazards to Human Health and Safety

V(H). Planned Program (External Factors)

External factors which affected outcomes

- Public Policy changes
- Competing Programmatic Challenges

Brief Explanation

V(I). Planned Program (Evaluation Studies)

Evaluation Results

Monitoring of test scores
Post-ptogram surveys

Key Items of Evaluation