

V(A). Planned Program (Summary)

Program # 10

1. Name of the Planned Program

Food Safety

Reporting on this Program

Reason for not reporting

Adapted our reporting to align with the College's new strategic plan.

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	18.7	0.0	17.8	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

High priority will be placed on conducting research to identify causal pathogens. Rapid detection of pathogens combined with an information network to trace the problem to the source is critical for timely

intervention. Ensuring the health of Pennsylvania food animals will be an important activity.

Research efforts will be directed toward identification of the bioactive roles for nutrients in normal and abnormal human metabolism and the impact of production and processing methods on nutrient composition of foods. Novel processes for food safety and for production and bioprocessing of bio-based value-added products will be studied, as well as methods to improve the shelf life of processed foods. Dissemination of these research findings as new or continued extension programming will provide a means for individuals, industry, and communities to learn and change.

Workshops will address food safety for producers and processors. The Dairy Hazard Analysis and Critical Control Point (HACCP) Workshop includes the development of the required prerequisite programs, such as Good Manufacturing Processes (GMPs) and Sanitation Standard Operating Procedures (SSOPs), conducting a hazard analysis, identifying critical control points, monitoring procedures, establishing critical limits and corrective actions, and verifying and record keeping procedures. The Food Defense Workshop covers the fundamentals of assessing and managing the risk associated with intentional contamination in food manufacturing facilities. The Food Microbiology Short Course provides insight into the most recent developments of food-borne pathogens, toxins, and contaminants that may occur in a food plant environment. The Better Process Control School (BPCS) certifies supervisors of thermal processing systems, acidification, and container closure evaluation programs for low-acid and acidified canned foods.

Extension programs will be focused on providing the food industry with practical and timely training and recommendations on how to manage the risks with emphasis on prevention and preparedness. The Penn State Food Safety website will serve as a portal for educational information on workshops, seminars, and newsletters that are directed toward specific target audiences for the purposes of education, information sharing, and networking. Maintaining an open dialogue with food professionals in the private food industry will help to focus and emphasize which diet, food, nutrition, and food safety issues should be current priorities.

From the industry perspective, the main protector of our food supply is not regulatory authorities, but the food industry itself. Opportunities provided by extension, which include topics such as Good Agricultural Practices (GAPs) for local producers, HACCP training for food and animal products processors and food services, ServSafe® for retail food, and extensive consumer education, will be conducted. Non-English-speaking worker training will be an important focus of GAPs programs.

2. Brief description of the target audience

Target audiences include human service providers, managers and volunteers of nonprofit organizations, community groups, general public, animal producers, state and local government employees and agencies, youth, produce growers, and owners, operators, managers, and employees of retail and food service or production operations.

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	{No Data Entered}	{No Data Entered}	0

V(F). State Defined Outputs

Output Target

Output #1

Output Measure

- Number of college-initiated technology disclosures.

Year	Actual
2014	0

Output #2

Output Measure

- Number of participants in extension education classes and workshops.

Year	Actual
2014	0

V(G). State Defined Outcomes

V. State Defined Outcomes Table of Content

O. No.	OUTCOME NAME
1	Percentage of extension class/workshop participants who expect to implement/adopt practices. (This is a short-term outcome measure.)
2	Percentage of extension class/workshop participants who respond to a follow-up survey with a self-report that they have implemented/adopted practices. (This is a medium-term outcome measure.)

Outcome #1

1. Outcome Measures

Percentage of extension class/workshop participants who expect to implement/adopt practices. (This is a short-term outcome measure.)

2. Associated Institution Types

- 1862 Extension

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 #2

1. Outcome Measures

Percentage of extension class/workshop participants who respond to a follow-up survey with a self-report that they have implemented/adopted practices. (This is a medium-term outcome measure.)

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

- Economy
- Appropriations changes
- Public Policy changes
- Government Regulations
- Competing Public priorities
- Other (Extramural Funding)

Brief Explanation

{No Data Entered}

V(I). Planned Program (Evaluation Studies)

Evaluation Results

{No Data Entered}

Key Items of Evaluation

{No Data Entered}