

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
311	Animal Diseases	0%		10%	
501	New and Improved Food Processing Technologies	0%		10%	
502	New and Improved Food Products	32%		10%	
701	Nutrient Composition of Food	0%		10%	
702	Requirements and Function of Nutrients and Other Food Components	0%		10%	
704	Nutrition and Hunger in the Population	0%		40%	
711	Ensure Food Products Free of Harmful Chemicals, Including Residues from Agricultural and Other Sources	0%		10%	
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins	68%		0%	
	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	2.0	0.0	12.6	0.0
Actual Paid	2.6	0.0	2.9	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
66789	0	199445	0
1862 Matching	1890 Matching	1862 Matching	1890 Matching
66789	0	2002156	0
1862 All Other	1890 All Other	1862 All Other	1890 All Other
0	0	612124	0

V(D). Planned Program (Activity)

1. Brief description of the Activity

1. Conduct experiments and develop theories that can be used to develop a safer food supply from production, through processing, and to the final consumer.
2. Conduct experiments and develop theories that can be used to develop new food products or improve existing food products.
3. Publish studies and make presentations related to these two areas of concern.
4. Extend research to Utah residents, family consumer scientist agents, small and medium sized food processors, restaurant food safety managers to provide educational training and in-depth information on: safe food handling practices, safe food preservation and storage practices, certification to food safety managers, safe food handling practices for processors, and 4-H nutrition and health safety curricula and programs.

2. Brief description of the target audience

The target audience will include food processors, agricultural producers, general consumers (both within and without Utah), family consumer science agents, at risk groups and their families, and other scientists.

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	460	61476	1562	147275

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	22	22

V(F). State Defined Outputs

Output Target

Output #1

Output Measure

- Number of Patent Applications Submitted
Not reporting on this Output for this Annual Report

Output #2

Output Measure

- Number of Peer Reviewed Publications
Not reporting on this Output for this Annual Report

V(G). State Defined Outcomes

V. State Defined Outcomes Table of Content

O. No.	OUTCOME NAME
1	Number of clientele who gain knowledge about home and commercial food service.
2	Number of clientele who implement home and commercial food service practices.

Outcome #1

1. Outcome Measures

Number of clientele who gain knowledge about home and commercial food service.

2. Associated Institution Types

- 1862 Extension
- 1862 Research

3a. Outcome Type:

Change in Knowledge Outcome Measure

3b. Quantitative Outcome

Year	Actual
2014	10463

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

Utah law requires that each business that prepares and serves food have a certified food safety manager. In rural areas access to education and exams is limited.

What has been done

The USU Extension offices served as a liaison for the Food Safety Manager Certification program. The offices answered questioned for customers, connected them with the Food Safety web site, and proctored exams for food service managers.

Results

Extension's Food Safety Manager Certification made it possible for 625 managers to receive training and complete a certification exam close to their home.

4. Associated Knowledge Areas

KA Code	Knowledge Area
311	Animal Diseases
501	New and Improved Food Processing Technologies
502	New and Improved Food Products
701	Nutrient Composition of Food

702	Requirements and Function of Nutrients and Other Food Components
704	Nutrition and Hunger in the Population
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

Number of clientele who implement home and commercial food service practices.

2. Associated Institution Types

- 1862 Extension
- 1862 Research

3a. Outcome Type:

Change in Action Outcome Measure

3b. Quantitative Outcome

Year	Actual
2014	6384

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

Bacteria and other air particles can grow on food if not preserved accurately. These particles can grow into food-borne illnesses that can spoil food, inflict illness in individuals who eat the food, or even cause death in severe cases.

What has been done

Canning and food storage classes attracted 1,836 participants last year. Over 550 pressure canner gauges were checked for safety and 63 volunteers were trained as Master Food Preservers.

Results

This service possibly prevented botulism for these consumers and their families.

4. Associated Knowledge Areas

KA Code	Knowledge Area
311	Animal Diseases
501	New and Improved Food Processing Technologies
502	New and Improved Food Products
701	Nutrient Composition of Food
702	Requirements and Function of Nutrients and Other Food Components
704	Nutrition and Hunger in the Population
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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

Every one of the above checked factors has had a negative impact on this program area. The economy has shown some improvement over the last year or two but is not yet back to work was..

V(I). Planned Program (Evaluation Studies)

Evaluation Results

In the Baby Steps program, all directors agreed the major barrier to quality was money for salaries and for center improvements. Most directors agreed that a second major barrier was hard work, both physically and mentally. A third barrier was lack of consumer awareness about child care quality. The research on compressed natural gas (CNG) found that the proportion of the passenger vehicle fleet likely to adopt CNG vehicles is small even if technology improvements allow for very low conversion costs or manufacturer vehicle price differentials. However, we also find that even at current prices, a non-negligible proportion of the vehicle fleet is predicted to adopt CNG. CNG vehicles make sense for consumers who drive many miles and are willing to live with the inconveniences associated with CNG vehicles. Our research suggests that CNG is most likely to be cost effective for high mileage, low MPG vehicles like service truck, buses, and deliver vehicles. Moreover, these vehicles are also less likely to be negatively affected by the inconvenience of more frequent refueling.

In attempting to determine whether or not private or local brand designations influence shopping habits, results from the sensory analysis and stated preference survey results suggest that local food designations have real value in terms of willingness to pay by consumers for ice cream if products are of high quality. Not all locally branded products will have this characteristic.

Key Items of Evaluation

Nothing specifically to note.