

V(A). Planned Program (Summary)

Program # 4

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	45%			
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins	50%			
806	Youth Development	5%			
	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	5.6	0.0	0.0	0.0
Actual Volunteer	145.0	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
252970	0	0	0
1862 Matching	1890 Matching	1862 Matching	1890 Matching
252970	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

University of Wisconsin research and extension collaboration among campus and county faculty and staff, state, regional, tribal and national colleagues, emergency food service agencies, educational partners and trained volunteers is providing timely research-based food safety education and support to improve sustainable production, distribution, preservation and storage of safe, quality foods from farm and garden to the table. For improving the safety of the food supply, the UW-Extension and Wisconsin Community Action Program Safe and Healthy Food Pantries Project engaged 6 food pantries in assessing their food procurement, inventory and distribution practices, then developing action plans to improve the nutritional quality and safety of the foods they distribute.

Preserving food safely: Consumers need ready access to accurate information to ensure products they prepare are wholesome and safe. Resurgence of interest in home food preservation -- and growing concern about food safety -- is drawing increased numbers to UW-Extension's Family Living food safety and preservation classes and resources. In 2013 and 2014, 53 family living educators reached more than 11,000 individuals with education on how to preserve food safely.

2. Brief description of the target audience

The audience includes interdisciplinary colleagues and partners nationwide, trained Master Food Preserver volunteers, individuals preserving food at home, family decision-makers, 4-H youth and trained volunteer leaders, school-age children and preschoolers, low-income women with infants and young children, fresh market vegetable and fruit growers, sellers and entrepreneurs, crop, dairy and livestock producers, producer associations, artisan cheesemakers, meat processors and Master Meat Crafters, large and small-scale processors of acidified foods, farmers' markets, food pantries and other emergency food services, community service agencies, local and tribal governments, state and federal regulatory agencies, and others preserving food safely and assuring safe, wholesome local foods.

Preserving food safely: In 2013 and 2014, 53 family living educators provided pressure canner testing and reached more than 11,000 individuals with education on how to preserve food safely. Around 7,500 of these (68%) received one-on-one assistance, with the rest receiving education through more than 450 group workshops, demonstrations or lunch-and-learn events. Extension educators also reach Wisconsin residents around-the-clock through web-based resources and print publications. The UW-Extension Learning Store reports that the two top-selling publications are a guide to safe tomato canning and another on canning salsa safely.

Training the next generation: In 2013, 150 trained extension volunteer leaders provided direct instruction for 1,710 youth ages 8 to 19 in food preservation projects, requiring extension food science safety specialist Barbara Ingham's Safe Food Preservation series publications for county and state fair exhibition. Extension livestock specialists, county educators and trained 4-H volunteer leaders train both certified 4-H youth and new volunteer leaders in Meat Animal Quality Assurance (MAQA) required for participation in state and most county fair beef, swine, sheep and goat projects and auctions. Around 4,500 4-H youth are MAQA-certified each year with the goal of producing a quality meat animal. Extension campus and county faculty and trained volunteer advisers address animal care and carcass quality issues through species-specific programs. Twenty county extension educators and state specialists are Beef Quality Assurance trainers, Swine Team members are certified Transport Quality Assurance trainers and Pork Quality Assurance (PQA) Plus Advisers who also help train certified 4-H youth and volunteer leaders in MAQA. MAQA training meets all PQA requirements.

3. How was eXtension used?

University of Wisconsin-Extension campus and county faculty and staff participate in various communities of practice, engaging with colleagues around the country to improve the educational content of research-based programs and assistance delivered to residents across the state and region. Extension colleagues are connected by email ListServ, blogs and online newsletters, and shared resources such as teleconferences and webinars, eXtension Communities of Practice, and the national Extension Disaster Education Network (EDEN) to quickly address critical and emerging issues such as responding to extreme weather. Interdisciplinary colleagues and other professionals in this network include University of Wisconsin researchers on the Madison, Platteville, River Falls and Stevens Point campuses, working with 3 tribes, and at 11 agricultural research stations.

V(E). Planned Program (Outputs)

1. Standard output measures

2014	Direct Contacts Adults	Indirect Contacts Adults	Direct Contacts Youth	Indirect Contacts Youth
Actual	12283	0	13478	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	3	18	21

V(F). State Defined Outputs

Output Target

Output #1

Output Measure

- {No Data Entered}

V(G). State Defined Outcomes

V. State Defined Outcomes Table of Content

O. No.	OUTCOME NAME
1	Improve the safety of the food supply.
2	Develop and implement behavioral interventions that improve consumer food safety practices.

Outcome #1

1. Outcome Measures

Improve the safety of the food supply.

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)

One in nine Wisconsin households is food insecure. Food insecurity is related to a number of negative health outcomes, including but not limited to: nutrient deficiencies, low birth weight and premature birth, chronic stress, chronic disease such as diabetes and in some studies has been linked to overweight and obesity. To exacerbate the risk for poor health, a recent study reports that factors increasing the risk for foodborne illness include stress, pregnancy, age <5 and between 60-65 years, nutritional deficiency, and the ingestion of fatty foods. Despite public health efforts, three in five low-income Wisconsinites are overweight or obese. Food pantries are a key component of the food environment of low-income individuals and may make a significant contribution to the overall quality of foods they consume. Reliance on food pantries has increased dramatically in recent years as a result of the economic recession, however has not returned to pre-recession levels.

What has been done

UW-Extension alongside the Wisconsin Community Action Program (WISCAP) received a \$50,000 pilot grant from the UW-Madison School of Medicine and Public Health to address the need of supporting safe and healthy food environments in food pantries throughout the state of Wisconsin. A toolkit and training regimen was developed and piloted with six food pantries. The focus of these materials is to engage food pantries in a self-assessment of current food procurement, inventory and distribution practices and subsequently develop action plans to improve the nutritional quality and safety of the foods distributed. The range in number of individuals served monthly across these six pantries varied greatly from 178-5400.

Results

Six food pantries completed a self-assessment of current food procurement, inventory and distribution practices. All participating pantries identified specific action items to improve the nutritional quality and safety of foods distributed at the pantry as a result of the self-assessments and subsequently utilized assessments to develop action plans unique to the individual food pantry. Implementation of action plans began in the final quarter of 2014 and will continue into 2015. Initial review of action plan implementation suggests that 100% of participating food pantries intend to develop a nutrition and food safety policy; 33% of pantries have posted food safety guidelines for staff/volunteers and clients; 33% of pantries completed a reorganization of the food pantry layout in order to highlight healthier food pantry items and make the healthy choice the easy choice for food pantry patrons; 33% of pantries prioritized healthy food items (such as: fruits, vegetables, low-sodium canned goods, canned goods with no added sugar, whole wheat products, low fat or no-fat dairy) in food drive donation requests by changing donor education materials; 33% of pantries established a food purchasing policy that prioritizes healthier food items; 17% of pantries surveyed clientele to better understand dietary restrictions due to allergies and/or disease; 17% of pantries implemented a point of selection prompt to highlight healthier food items in the pantry inventory.

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

Outcome #2

1. Outcome Measures

Develop and implement behavioral interventions that improve consumer food safety practices.

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)

Many Wisconsin residents turn to food preservation as a way to save money and ensure healthy, wholesome food for their families. For some, food preservation is a new activity, while others are returning to the practice after years away. A national survey conducted by the National Center for Home Preservation at the University of Georgia identified a critical need for education and increased awareness of safety-related concerns in the area of home food preservation. Consumers too often used out-of-date recipes or methods that could fail to control harmful bacteria, causing illness or even death. Consumers need ready access to accurate information to ensure the products they prepare are wholesome and safe. The resurgence of interest in home food preservation and the growing awareness and concern about food safety is drawing increased numbers of Wisconsin residents to University of Wisconsin-Extension's Family Living food safety and preservation classes and resources.

What has been done

Family Living Programs reach Wisconsin residents with current, research-based information on safe food preservation. Educators train and educate consumers through one-on-one assistance, pressure canner testing, and workshops. In 2013 and 2014, 53 Family Living educators reached more than 11,000 individuals across the state with educational programs on how to preserve food safely. Approximately 7,500 of these (68%) represented one-on-one consumer contacts, with the balance (32%) receiving education through more than 450 group learning events, such as hands-on workshops or demonstrations, or lunch-and-learn events. UW-Extension educators also reached Wisconsin residents round-the-clock through web-based materials and print publications. The Extension Learning Store reports that the two top selling publications are a guide to safe tomato canning and another on canning salsa safely.

Results

In the past 2 years, Extension educators in 22 Wisconsin counties evaluated learner outcomes in conjunction with 118 workshops focusing on best practices for food safety and home food preservation. Of the 657 participants in these workshops, approximately 35% reported they had little or no experience preserving food at home; 40% had been preserving food at home for 2-9 years; and 25% had been preserving food for over a decade. Evaluation results indicated a positive change in confidence, understanding and behavioral intent with respect to home food preservation impact indicators. After a workshop:

- o 91% of learners reported confidence in their ability to safely preserve food at home as compared to 46% of learners before the workshop.

- o 93% reported understanding the importance of following up-to-date, research-tested recipes as compared to 52% before.

- o 89% stated they would contact the Extension office with questions about safely preserving food at home as compared to 49% before.

- o 84% reported confidence in their ability to share safe food preservation recommendations with friends and family as compared to 40% before.

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
- Populations changes (immigration, new cultural groupings, etc.)
- Other (Database development)

Brief Explanation

Database development: University of Wisconsin-Extension is in the process of replacing the legacy planning and reporting database, which was closed in 2012. For this report, the 2014 direct contacts for adults reported are the 4-year average of past performance of relevant statewide teams in 2008-2011. Program participation is in alignment with previous years.

The 2014 trained volunteers participating and direct contacts for youth reported are from the 2013-14 ES-237 form.

V(I). Planned Program (Evaluation Studies)

Evaluation Results

Six food pantries completed a self-assessment of current food procurement, inventory and distribution practices. All participating pantries identified specific action items to improve the nutritional quality and safety of foods distributed at the pantry as a result of the self-assessments and subsequently utilized assessments to develop action plans unique to the individual food pantry. Implementation of action plans began in the final quarter of 2014 and will continue into 2015. Initial review of action plan implementation suggests that 100% of participating food pantries intend to develop a nutrition and food safety policy; 33% of pantries have posted food safety guidelines for staff/volunteers and clients.

Key Items of Evaluation