

V(A). Planned Program (Summary)**Program # 9****1. Name of the Planned Program**

Food Safety

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	90%			
	Total	100%			

V(C). Planned Program (Inputs)**1. Actual amount of professional FTE/SYs expended this Program**

Year: 2009	Extension		Research	
	1862	1890	1862	1890
Actual	4.0	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
79854	0	0	0
1862 Matching	1890 Matching	1862 Matching	1890 Matching
79854	0	0	0
1862 All Other	1890 All Other	1862 All Other	1890 All Other
820201	0	0	0

V(D). Planned Program (Activity)**1. Brief description of the Activity**

Each year, foodborne diseases cause an estimated 76 million illnesses, 325,000 hospitalizations, and 5000 deaths in the U.S. UNH Cooperative Extension programs target each sector of the food system - from farm to table. Good Agricultural Practices (GAP) programs target farmers and growers while food entrepreneurs are provided Hazard Analysis and Critical Control Point (HACCP) information and resources. UNH Cooperative Extension Family and Consumer Resources Educators implement two food safety programs targeting foodservice workers; SAFE (Safety Awareness in the Food Environment) and the ServSafe® program of the National Restaurant Association Educational Foundation. The SAFE program is a two hour, interactive workshop designed to update food workers in three critical food safety areas; the importance of personal hygiene, recommended storage and cooking temperatures, and how to prevent cross contamination. This workshop is implemented in all 10 New Hampshire's counties. Seven Family and Consumer Resources Educators are certified by the National Restaurant Association's Educational Foundation as ServSafe® instructors. These Educators implement ServSafe® programs throughout the state. Extension Educators, Nutrition Connection staff, and the UNH Cooperative Extension Education Center provide one-on-one and group programs to consumers, including income eligible consumers, on general food safety and food preservation topics.

2. Brief description of the target audience

Farmers, growers, food entrepreneurs, foodservice workers, consumers, income eligible consumers

V(E). Planned Program (Outputs)**1. Standard output measures**

2009	Direct Contacts Adults	Indirect Contacts Adults	Direct Contacts Youth	Indirect Contacts Youth
Plan	{NO DATA ENTERED}	{NO DATA ENTERED}	{NO DATA ENTERED}	{NO DATA ENTERED}
Actual	2500	0	1250	0

2. Number of Patent Applications Submitted (Standard Research Output)**Patent Applications Submitted**

Year: 2009

Plan:

Actual: 0

Patents listed**3. Publications (Standard General Output Measure)****Number of Peer Reviewed Publications**

2009	Extension	Research	Total
Plan			
Actual	0	0	0

V(F). State Defined Outputs**Output Target****Output #1****Output Measure**

- Number of farms attending USDA Good Agricultural Practices workshops.

Year	Target	Actual
2009	{No Data Entered}	22

Output #2**Output Measure**

- Number of people who participate in ServSafe; workshops, SAFE (Safety Awareness in the Food Environment)

Year	Target	Actual
2009	{No Data Entered}	1320

Output #3**Output Measure**

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

Year	Target	Actual
2009	{No Data Entered}	400

Output #4**Output Measure**

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

Year	Target	Actual
2009	{No Data Entered}	1250

Output #5**Output Measure**

- Number of participants in food safety and preservation education for consumers

Year	Target	Actual
2009	{No Data Entered}	1139

V(G). State Defined Outcomes**V. State Defined Outcomes Table of Content**

O. No.	OUTCOME NAME
1	Number of farms receiving USDA Good Agricultural Practices certification as a result of Extension workshops.
2	Number of participants who report keeping food at safe temperatures
3	Number of participants who score 75% or greater on knowledge tests of high risk practices including: Personal hygiene, holding/time and temperature, cooking temperatures, and prevention of contamination.

Outcome #1**1. Outcome Measures**

Number of farms receiving USDA Good Agricultural Practices certification as a result of Extension workshops.

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Action Outcome Measure

3b. Quantitative Outcome

Year	Quantitative Target	Actual
2009	{No Data Entered}	4

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

What has been done

Results

4. Associated Knowledge Areas

KA Code	Knowledge Area
711	Ensure Food Products Free of Harmful Chemicals, Including Residues from Agricultural and Other Sources

Outcome #2**1. Outcome Measures**

Number of participants who report keeping food at safe temperatures

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Action Outcome Measure

3b. Quantitative Outcome

Year	Quantitative Target	Actual
2009	{No Data Entered}	161

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

What has been done

Results

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 #3

1. Outcome Measures

Number of participants who score 75% or greater on knowledge tests of high risk practices including: Personal hygiene, holding/time and temperature, cooking temperatures, and prevention of contamination.

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Knowledge Outcome Measure

3b. Quantitative Outcome

Year	Quantitative Target	Actual
2009	{No Data Entered}	1133

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

Demographic and lifestyle changes have increasingly shifted the responsibility for the safety of food from the consumer to other sectors of the food system. The National Restaurant Association reports that consumers spend 48% of their food dollar in restaurants. As a state dependent on the tourism industry, the food service sector in New Hampshire is an important component. In 2007, there were an estimated 2,824 eating and drinking establishments in NH employing 44,300 workers. Restaurant jobs constitute 9.7% of total employment in the state. The New Hampshire food service industry has sales of \$2.2 billion dollars per year. New Hampshire regulations do not require food managers or workers to have formal training in food safety and sanitation.

What has been done

UNH Cooperative Extension Family and Consumer Resources Educators implement two food safety programs targeting food workers; SAFE (Safety Awareness in the Food Environment) and the ServSafe(R) program of the National Restaurant Association Educational Foundation. The SAFE program is a two hour, interactive workshop designed to update food workers in three critical food safety areas; the importance of personal hygiene, recommended storage and cooking temperatures, and how to prevent cross contamination. This workshop is implemented in all of New Hampshire's 10 counties. Seven Family and Consumer Resources Educators are certified by the National Restaurant Association's Educational Foundation as ServSafe(R) instructors. UNH Cooperative Extension coordinates with the NH Lodging and Restaurant Association to offer ServSafe(R) programs throughout New Hampshire. Programs are offered in both one day and two day formats.

Results

SAFE: 53 SAFE programs were conducted reaching 1051 food workers in NH. 979 post workshop questionnaires were received. 912 participants (93%) scored 75% or greater on the knowledge questionnaire.

More than 50% of 482 SAFE participants completing a post workshop practices questionnaire indicated they implemented eight food safety practices routinely.

ServSafe(R): 269 food managers/workers were administered the ServSafe(R) examination and/or participated in

ServSafe(R) programs. 221 participants (82%) passed the examination with a score of 75% or greater.

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

- Economy
- Government Regulations
- Competing Programmatic Challenges

Brief Explanation

V(I). Planned Program (Evaluation Studies and Data Collection)

1. Evaluation Studies Planned

- After Only (post program)
- Before-After (before and after program)

Evaluation Results

Key Items of Evaluation