



IMPACT 2017

Through Extension programs across the nation, Family and Consumer Sciences Extension Educators provide a multitude of Educational opportunities to meet the needs of diverse audiences.

Food Safety

Roughly, one in six people incur foodborne illness each year. Between \$55.5-\$93.2 billion dollars is spent on health-related costs due to foodborne illnesses; costs that are often preventable. Family and Consumer Sciences (FCS) educators remain a valuable resource to educate consumers and retailers, regarding safe food handling behaviors as part of the farm-to-fork continuum, within their local community.

Farm-to-Fork: Consumer-Food Preservation

For over a century, FCS educators have taught safe food preservation in their community. Extension continues to be the leading community resource, providing in-person and web-based advice, on how to preserve food safely. Preventing botulism from improperly canned foods saves at least \$230,000.00 per person in hospitalization, medication, surgery, treatment and recovery costs.

Maryland offered 26 workshops, where pre and post-surveys indicated participants were 24.9% more confident to operate a water bath canner and 30.7% less likely to use old family recipes. **Ohio's** 1,350 participants saw a 62% improvement in intent to follow current USDA canning recommendations.

Arkansas saw an increase in attendance with 654 people participating in one of 53 available workshops.

"This was a great class. The instruction was very thorough. I had lots of questions about canning and they were all answered. Thank goodness I learned all of this at the beginning of gardening season." ~ Arkansas participant

Michigan reported that 99% of its 1,400 participants intend to use correct processing methods and times when canning at home. **Oklahoma** and **Michigan** offered youth food preservation workshops to 1,065 eager participants. **Illinois** expanded their food preservation program to offer hands-on workshops for 280 participants.

Mississippi educators showed residents how to have safe food for future weather-related disasters. Food preservation tips were shared.

Missouri offered 50, 6-session food preservation workshops, attracting 729 residents. **Pennsylvania** trained 15 new Master Food Preservers to help meet food preservation education demands. **Utah's** Food Safety classes reached over 1,500 adults.



"Great information! I had no idea that my neighbor's salsa recipe could bring potential risk to my family." "I thought food was safe to eat as long as it was sealed."
~ **Utah** food safety class participant

In **Oregon**, the popularity of food preservation gave 398 Master Food Preservers plenty of opportunities to help preserve food safely. MFPs contributed 21,250 hours towards workshops and demonstrations, training 5,324



people, while exhibits and information booths drew the foot traffic of 22,707 attendees. The Facebook page has 2 to 3 posts, weekly, with 1,925 followers.

Farm-to-Fork: Consumer-Food Safety Classes

The home consumer represents the last line of defense against potential foodborne risks. Knowing how to clean, separate, cook, and chill remain important consumer messages.

Oklahoma held 27 *Basic Food Safety* workshops, for 446 youths about to "age out" of foster care. After the workshops, there was a 30% increase in youths' desire to use safe food handling practices at home.

Raising kids, Eating right, Spending smart



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Kentucky's Nutrition Education Program reported 887,377 participants. Adults improved 81% in at least one food safety practice.

North Dakota has offered a 5-class series, *Teens Serving Food Safely*, since 2003, training 10,075 students. A follow-up survey with 6,375 students showed 80% washed their hands more often and 68% cleaned and sanitized more often.



Farm-to-Fork: Organization Volunteers

Delaware's Environmental Health Department requires that a "person in charge" at fire halls and churches complete ServSafe and Dinesafe. Extension trained and certified 451 participants. In a survey, 90% will wash hands more frequently, 79% will wash, rinse and sanitize surfaces, 74% will calibrate thermometers regularly and 70% will appropriately hold hot foods.

Maine and **Michigan** identified a need for volunteer organizations to understand food safety risks when serving the public. *Cooking for Crowds* addresses the need, educating and training 195 and 124 volunteers, respectively. In Maine, 178,000 Mainers are served 5 million, safer meals, annually. Similarly, **Pennsylvania** saw its 1,027 volunteers reporting (89%) intent to check food temperatures with a calibrated thermometer.

Farm-to-Fork: Cottage Act

"From the time I started gardening and canning, I have relied on the Extension for information from safe canning recipes to having my soil tested. I think the success of this program comes from the help and assistance it provides people." ~ Kentucky Microprocessor Workshop participant

Kentucky's Homebased Microprocessor program hosted 77 classes, which trained 706 participants. Of those, 134 producers have successfully been certified to sell 785 value-added products.



Minnesota's *Keep it Safe! Keep it Legal* program was offered to 615 entrepreneurs. As a result, past participants have made over \$9 million dollars in positive economic impact.

Similarly, **Michigan** provides two *Cottage Food Law* classes—Basic and Basic with Business. Extension led 53 classes, combined, with a total attendance of 500 adults.

Farm-to-Fork: Retail-Food Manager Certification

Keeping food managers current is important for them to properly train their employees and model safe food handling behaviors in the food industry.

ServeSafe is a nationally recognized food safety certification. Licensed, commercial operations must have one person certified. **Ohio** had 1,600 managers participate in their ServSafe training. After taking ServSafe Level 2, 98% of participants reported being comfortable talking with coworkers about increasing the safety of food in their establishment, compared to just 62% before the class. **Pennsylvania** focused on small food establishments. In 2016, 119 classes were offered, with 1,999 attending. After the class, 98% planned to use proper hand washing techniques in their operation.

"I have a reading disability. The instructor provided extra assistance to prepare for the test by loaning the videos and answering questions over the phone. I passed the test and received my certification which I need to operate my business." ~ Pennsylvania ServSafe participant

Georgia and Must Ministries, Inc. collaborated to provide ServSafe Food Handler training (100% success) and shoes to get 79 clients "job ready" for foodservice. At one training location, two participants reported obtaining a food service job. In **Nebraska**, 120 food service workers attended ServSafe classes. Four months later, workers still use safe practices.

ServSafe in-person and food safety online classes were offered in **Michigan**, 1,026 managers and 622 food workers were trained. Overall, 80% of participants were certified. In **Utah**, the *Food Manager's Certification* program reached 588 food managers.

Arizona provided training for 264 food managers. This program works to decrease food safety violations at licensed restaurants. Restaurant managers from one county have shown a 27% increase in knowledge of food safety practices, and 203 establishments received the Golden Plate Award for no critical violations in 2016.

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