



IMPACT 2018

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

Food Safety

About one in six people in the U.S. incur foodborne illness each year. An estimated \$55.5 to \$93.2 billion is spent on health-related costs due to foodborne illnesses. These illnesses and incurred costs often are preventable. Family & 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 communities.

Food Safety Education

Hawaii identified a need for consumers to know how to prevent the potential debilitating Rat Lungworm Disease. Educators worked with 50 partners to host 45 programs, reaching 1,950 consumers on good hygienic practices when handling produce. **Michigan's** new food safety curriculum targets childcare providers. After the course, 82% of providers indicated they will follow safe cooking and cooling practices. **North Dakota** has offered a 5-class series to teenage food handlers since 2003, hosting 10,636 students. A follow-up survey noted 80% washed hands more often, and 48% shared their food safety knowledge.

*"I now only use current scientifically proven methods, and learned that changing the recipe can compromise the safety of the food." - Participant in the **North Central Region** Food Safety Project*

Consumer Food Preservation

Missouri, Georgia, and Kentucky combined to offer 118 workshops, which educated 1,059 home-canners. **Wyoming participants** intend to preserve more produce (67%), and in **Oklahoma**, 68 workshops were held, and 716 participants were reached, with 80% using canning as a way to reduce food waste.

Idaho, Colorado, and Oregon developed an online canning course that reached 300 rural residents. This platform

empowers residents to be self-sufficient (95%) and control what is in their food (86%).



Kansas hosted 210 participants in 21 workshops. Participants in the post-survey were more confident (96%) to share research-based information with friends and family. A pre/post-survey in **Illinois** drew 102 participants, with a 40% increase in participant understanding of safe food handling when preserving at home. Similar trends were seen in **Maryland**, where statistically significant behavior and knowledge increases occurred with the 111 participants. **Ohio** offered 50 workshops, reaching 1,300 residents, with 77% planning to use research-based canning recipes. **Utah's** 43 workshops had a similar reach, with 1,928 home canners, with 84% planning to implement safe canning practices. Since 2017, **Oregon's** top Facebook post reached 24,400 people. **Pennsylvania's** weekly newspaper has 60,000 subscribers, and **Oregon** created a food preservation app, reaching 3,000 canners.

Enlisting Help from Volunteers

The popularity of food preservation in **New York** called upon *Master Food Preserver (MFP)* volunteers. Volunteers

reached participants from Canada, 4 other states, and 40% of the counties. **New Mexico** trained 21 MFPs, who contributed more than 257 hours of service. **Oregon** MFPs provided 19,183 hours, valued at \$463,007.

Pennsylvania identified a need for volunteer organizations to understand food safety risks when serving the public. *Cooking for Crowds* addresses this need, with 570 classes offered statewide, educating 1,014 volunteers. Participants (92%) reported they would use proper cooling techniques.

"If we are not following safe handling procedures then we are failing at our job to serve customers and our community." - Ohio participant

Cottage Foods

Kentucky's Home-based Microprocessor Program has seen a 5% increase since 2015. In total, the program assisted 901 home-based processors and 172 producers who are fully certified. **Minnesota's** program reached 1,647 entrepreneurs, with 86% improving food allergen practices. **Delaware's** Food Safety for Entrepreneurs helped meet the needs of the Department of Agriculture's certification requirements for On-Farm Food Processors who sell non-hazardous food products on their farm, roadside stand, or farmer's market. As a result, all 20 entrepreneurs would make at least 1 food handling improvement, and 94% said they will thoroughly wash and sanitize work surfaces as a result of the training. **Kansas** offered 4 workshops that drew 295 farmers' market vendors who learned something new about food safety (90%), and were making changes in their business (52%).

Retail-Food Manager Certification

ServSafe is a nationally recognized food safety certification, and in some states, licensed commercial operations must have 1 person certified. **Delaware** offered *ServSafe* and *Dinesafe*, totaling 18 classes, with combined participation of 306 attendees. About 86% of participants will wash hands more frequently, 82% will wash, rinse and sanitize surfaces, 75% will calibrate thermometers regularly and 79% will appropriately hold hot foods. **Ohio** educators reached 1,700 participants in an online *ServSafe* Level 2 course. About 98% of participants reported being comfortable talking with coworkers about increasing the safety of food in their establishment, compared to just 58% before the class. **Kansas** had 632 participants attend

in-person *ServSafe* classes, where 89% indicated they planned on using what they learned at work and/or at home. Pennsylvania offered 141 workshops, reaching 1,900 participants. The follow-up survey showed participants shared food safety information with an additional 2,200 people.

Serve It Up Safely is a food manager certification renewal course that was offered online in **Minnesota**. The series course drew 359 participants. About 90% of the participants noted positive changes in food handling practices after taking the course. A county in **Arizona** held a certified food managers program for 236 participants. Knowledge increased from 35 to 67% regarding types of inspections, illness prevention, and pest prevention.

"I am now offering product samples following food safety regulations and best practices to ensure safe food. I now keep my food for sale off the ground and clean my produce more carefully." -Kansas participant

Farm-to-Fork: Trending

Many **West Virginians** hunt deer each year, prompting a need to provide 20 workshops on safe field dressing through processing for 656 hunters.

This report was compiled by Shauna Henley, Ph.D., University of Maryland Extension, Public Affairs Education Subcommittee member, and Julie Garden-Robinson, Ph.D., R.D., North Dakota State University Extension Services, Vice President – Public Affairs. For more information, email Julie.garden-robinson@ndsu.edu

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