



# IMPACT 2022

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

About 17% of Americans will incur a foodborne illness and 3,000 die each year. The U.S. Department of Agriculture estimates foodborne illnesses cost more than \$15.6 billion per year. Family and Consumer Sciences (FCS) educators remain a valuable resource to educate consumers and retailers regarding safe food handling and preserving behaviors.

### Cottage Food Producers

**Minnesota** Extension offered *Cottage Food Producer Food Safety Training: Keep it Safe! Keep it Legal!* to 463 participants. In a survey, 100% of respondents felt they had the knowledge, resources, and determination to prevent incidents of foodborne illnesses when preparing cottage foods to sell.

Cottage Food Law Business course was taught to 957 participants by **Michigan** Extension. As a result of the course, 98% reported they better understood what is necessary to run a successful cottage food business.

*"This session covered all my questions! I wasn't sure about cottage law and this webinar really helped clarify the whole process!" Michigan Cottage Food Law Business course participant.*



### Child Care Providers

*Tummy Safe: Food Safety Training for Child Care Providers* was designed to address challenges of 1,600+ childcare centers serving over 7,300 children in **Mississippi**. The certification passing average for 407 participants was 80%. Another 183 participants opted for contact hours only.

In **Michigan** Extension's *Safe Kids = Healthy Kids*, 669 childcare providers were trained in safe food handling to reduce foodborne illness. Participating providers care for 13,050 children each week. As a result of the class, 81% will follow safe cooking and cooling practices.

*"Great new ideas for hand washing and so much more." "Will be using a thermometer every day and checking the temperature in the refrigerator." - Michigan child care provider training participants*

### Home Food Safety and Preservation

In **Maine**, virtual *Preserving the Harvest* webinars were offered to 704 participants. Evaluation data shows 95% of participants understand how to preserve foods better because of the webinars.

*"Thoroughness and accuracy are hallmarks in all your webinars. Not only do you present a well-rounded program each time, but you also provide archives and email responses." Maine Preserving the Harvest class participant*

*Preserving MI Harvest: Home Food Preservation* training was provided to 3,136 participants by **Michigan** Extension. Of the group, 76% were new or novice home food preservers. After attending, 95% were confident following safe preservation practices and 97% confident finding research-based recipes.

**Pennsylvania** Extension tested 394 pressure canner dial

gauges for accuracy. Of those 61% (240) required adjustment or replacement for safe canning. Without testing, there is increased risk of improperly processed low acid foods that could result in botulism, a deadly foodborne illness.

In **Oregon**, 250 Master Food Preserver volunteers and 22 Extension professionals provided educational resources to 28,587 contacts. In surveys of 965 reported conversations with clients, 42% learned how to prevent the risk of botulism in pickling, vacuum sealing, canning and food handling, saving \$1.4 million to \$1.8 million in botulism-related costs per case.

**Virginia** Extension developed a self-paced course *Virtual Home Food Preservation*. Of the 235 participants, 100% indicated knowledge improvement or reinforcement or changed practices that they were using to become safer.

In **Oklahoma**, Extension taught 45 home food preservation classes to adults and youth. As a result, there was an increase of 33% adults and 26% youth who plan to use safe food preservation practices.

*"I had no idea how botulism is so dangerous! So scary." "I plan to preserve food from my garden with safe, tested recipes!"*

## Consumer Classes

Test score averages for 11,903 teenage students participating in **North Dakota** Extension's *Teens Serving Food Safely* program reached since 2005 have increased from 54% to 86% correct. **Idaho** Extension provided water bottle cleaning and intake tips to 61 students in an infographic. As a result, 71% of survey respondents said they would share what they learned with family and friends.

Cooking, nutrition and food safety were taught in virtual and in-person workshops, *Capture the Flavor: Herbs and Spices* to 326 consumers by **Maryland** Extension. **Texas A&M AgriLife** Extension provided food handler's training to 7,830 consumers and food service employees. **Kansas** Extension offered virtual and in-person food safety trainings to 156 participants.

*"I will stop just pulling silverware out of the sink and just wiping it off on my t-shirt." Kansas class participant*

**National Extension Association of Family and Consumer Sciences (NEAFCS)** provides professional development for Extension professionals who improve the quality of life for individuals, families, and communities and provide education in the areas of: Childhood Obesity Prevention; Community Health and Wellness; Diabetes Prevention and Management; Financial Management; Food and Nutrition; Food Safety; Healthy Homes and the Environment; Improving Children's Lives; and Protecting our Resources – Family Life. NEAFCS is an equal opportunity/affirmative action association. NEAFCS values and seeks a diverse membership. There shall be no barriers to full participation in this organization on the basis of race, color, gender, age, religion, national origin, disability, veteran status, or sexual orientation. Membership is not by invitation. (Strategic Plan 1993-97)

## Retail Food Handler and Manager Certification

There were 1,850 participants in *Serve It Up Safely, Certified Food Protection Manager* continuing education online course in Minnesota. In a survey, 100% of participants said they will apply the content and 94% use course materials to train others.

*"I always take my renewal courses through Extension. They are current, on point and practical. I learn so much that I can use at my food service job to keep food safe."*  
**Minnesota** *Serve It Up Safely* participant

**Mississippi** Extension professionals provided *ServSafe* training to 454 food service workers. In a follow up survey, 99% of participants said they would recommend this course to others. **Ohio** trained 250 managers in *ServSafe*. In a survey, 99% reported being comfortable talking with co-workers about increasing the safety of food in their establishment, compared to just 63% before the class.

**Pennsylvania** Extension provided *ServSafe* training to 3,200 participants. Economic estimates for preventing one case of foodborne illness at 511 participating establishments would result in economic savings from \$2.7 million and \$1.1 billion annually. **Arizona** Extension trained 60 foodservice managers using National Environmental Health Association *Food Safety Training* with certification average scores of 92%.



Purdue Extension in **Indiana** provided *ServSafe* training to 405 food service workers to ensure safer food handling. As a result, 84% increased knowledge. In Cascade County **Montana**, Extension provided *ServSafe* training to 111 individuals from 32 food production businesses.

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Raising kids, Eating right, Spending smart

