



National Extension Association
of Family and Consumer Sciences

IMPACT 2010

Focus on Food Safety

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

Food borne diseases cause approximately 76 million illnesses, 325,000 hospitalizations and 5,200 deaths in the United States each year. Most cases of food borne illness can be prevented through education on proper cooking or processing of foods to destroy bacteria. Extension educators have developed and teach food safety programs throughout the country each year impacting millions of consumers. NEAFCS is proud to provide a snapshot of some of these outstanding programs.

Food Handler Education Programs

ServSafe is a nationally recognized food safety training and certification program. Extension educators in **Kansas** have covered the 105 counties with over 5,000 food service establishments receiving the training. **Nebraska** certified over 1,000 food service professionals. ServSafe is also taught in **Ohio, Oklahoma, Montana, Indiana, South Dakota, Mississippi, Arkansas, Colorado, New Hampshire**, and other states.

Minnesota is providing food safety training targeted to Spanish speaking food service workers. In **Texas**, 358 retail food managers were trained, with a 95% pass rate on the certification exam. Greatest knowledge gained by the participants was in the area of proper temperatures for cooking, holding and storing food items. **Georgia** certified over 700 food service managers through their extension ServSafe programs and **Wyoming** trained 1570 food handlers.

In **Illinois**, three-fourths of the 348 participants in statewide extension food safety refresher courses, who serve an estimated 6 million meals a year to the public, indicated that they adopted one or more of the 18 safe food handling practices taught.

Consumer Food Safety

Across the nation Extension provides research-based information regarding food safety and storage through response to consumer inquiries. In **Idaho** over 7500 such phone calls are received annually. In **Utah** over 600 calls and emails were handled on food preservation and storage and over 32,500 individuals viewed information on their extension food safety website.

In **Pennsylvania** and **Maine**, *Cooking for Crowds* is an educational food safety workshop for volunteer groups that prepare and serve food to the public. Over 3,800 individuals in **Pennsylvania** were trained with over 514,000 consumers benefitting from the program.

Making Food Safe for Seniors, addresses the safety of food served to at risk elders in **California**, through training provided to in-home caregivers. Results of the training showed that all trainees (740) reported learning something new they could use.

North Dakota Extension has trained over 5,600 teens in a high school based program that helps teens serve food safely. Knowledge scores of the participants increased from 53% on the pre-test to 84% on the post-test.

Oklahoma, is teaching a Wild Game Food Safety program, which reaches an average of 16,200 youths and adults per year. In **Idaho** a new curriculum entitled *Seafood at it Best*, assists consumers to select, prepare and store seafood safely.

Raising kids
Eating right
Spending smart



NEAFCS National Office
(972) 371-2570

14070 Proton Rd, Suite 100, LB9
FAX (972) 490-4219

Dallas, Texas 75244
www.neafcs.org

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Is it Done Yet? classes in **Indiana** and **South Dakota** stress the importance of food thermometer use and calibration to insure that food has reached a safe internal temperature.

A focus on food allergies is another food safety issue that is being addressed in **New Jersey**, by training of teachers and school food service staff to recognize that food allergic individuals are at risk for severe to life-threatening symptoms from food allergy reactions.

Through the **New York** EFNEP program, participants increased their food safety knowledge and skills by 63%.

Food Preservation at Home

Due to the economic downturn, extension offices are experiencing a surge in requests for information about home food preservation as a means to preserve food products and economize food dollars.

In **Kentucky**, *Food Preservation Boot Camp* trained educators, paraprofessionals and consumers to use USDA research based recipes and methodologies during food preservation. **South Dakota** trained 1058 individuals with food preservation workshops and programs. *Hoosier Harvest: Preserve it Safely* education materials are being used in **Indiana** to assist home food preservers.

Over 7900 adults participated in food safety programs in **Iowa**. **Montana** distributed food preservation publications to over 15,463 consumers statewide to meet consumer needs.

Food Safety and Hygiene for Children

Children under the age of 10 account for 33% of the total costs attributed to foodborne illness. The risk of foodborne illness in children is higher due to lower body weight and underdeveloped immune systems. To help prevent the spread of H1N1, as well as foodborne illness, handwashing education is being taught by extension educators in 32 states. In **Georgia**, extension personnel reported over 10,700 contact hours in handwashing education. Over 78% of **Missouri** students who participated in extension classes demonstrated improved hand-washing behaviors.

Idaho was the host of the World Special Olympics Winter Games in 2009, extension educators participated in the Healthy Athletes program by presenting "Germ City" an interactive hand-washing educational program to over 3,000 athletes, coaches, chaperones and volunteers from 85 countries.

NEAFCS is the 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. We provide education in:

- Food preparation, food safety and nutrition
- Financial Management
- Healthy Lifestyles
- Home and work environment and safety
- Relationships and parenting skills

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