



# IMPACT 2016

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

Roughly one in six people incur foodborne illness each year. Around \$55.5 billion is spent on health-related costs due to foodborne illnesses—costs that are often preventable. Those most susceptible to foodborne illness are: young children, pregnant women, those who are seriously ill, and older adults. 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.

### Farm-to-Fork: Home Food Preservation

*Extension educators have provided information and workshops on safe preserving methods for over 100 years. They continue to be a community resource, providing in-person and web-based advice, classes and publications.*



**Ohio** experienced a botulism outbreak in April. FCS promptly addressed the effected county with information and food preservation workshops. At least 44% of attendees planned on incorporating the preservation recommendations.

**Kentucky** coordinated a three-day statewide workshop that saw over 2,000 jars being safely processed, while dispelling old family traditions for research-based preservation methods. **Maine** and **Illinois** saw more interest for food preservation workshops (9 and 16) respectively.

*“My family has been using unsafe canning practices and I will teach them the correct way.”*

*~ Oklahoma food preservation workshop participant*

**Virginia's** FCS presence was felt in 72% of the state's counties, providing 47 workshops for 395 participants and individual support for 578 residents.

Preserving food in **Oregon** is very popular. Master Food Preserver volunteers assisted faculty by providing up-to-date information and training throughout the state. Volunteers contributed 26,494 hours of in-person and on-line expertise.



Faculty and volunteers assisted 41,468 residents.

**Missouri** offered 147 workshops, engaging 4,003 residents. **Georgia** hosted 95 hands-on workshops, which reached 2,303 Georgians. In total, educators provided 10,470 instructional hours!

**Utah** inmates learn how to grow and sell produce while in jail. FCS educators taught them how to safely pressure can produce when they return home, too.

### Farm-to-Fork: Consumer-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.*

**Pennsylvania** identified a need for volunteer organizations to understand food safety risks when serving the public. *Cooking for Crowds* addresses this need, and has been presented 87 times, educating 1,853 community volunteers on the importance of food safety and safe food handling practices.

**Oklahoma** held 6 food safety workshops, which drew 279 participants. After the workshop 54% of participants increased their desire to use safe food handling practices at home.

Raising kids, Eating right, Spending smart



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Teaching safe food handling to the next generation cannot be underestimated. **North Dakota** worked with 1,000 teens, and found in the follow-up survey that 80% washed their hands more often.

### **Vulnerable Population: Child Birth - 5 Years Old**

**Mississippi's** "TummySafe©" is a food manager's certification course for childcare providers. In 2015, 747 childcare providers, completed the 6-module curriculum, with 48% taking the certification exam.

In **Illinois**, more townships are requiring *Food Service Sanitation Manager's certification* for licensed family care providers. 20 classes were offered, with 287 childcare providers in attendance.

### **Farm-to-Fork: Cottage Act and Farmer's Markets**

*The Cottage Act allows people to create and operate a home-based food processing company for profit that meets specific state regulations.*

Colorado State University Extension was named in the Colorado Cottage Food bill as a recognized entity to provide safe food handling training for food entrepreneurs.  
~ **Colorado** Department of Public Health & the Environment

**Colorado** and **Texas** took a similar approach to educate their residents about the Cottage Act. Both states developed an on-line class and face-to-face curriculum, which address state-specific regulations. Currently, 776 people were certified in Colorado, while 511 Texans were certified.

Those in **Minnesota** looking to provide food tastings at public events, such as farmers markets, participated in one of 7 workshops. These classes enhanced the knowledge of 156 food operators for safe tasting demonstrations.

With over 130 farmers markets, **Kansas** Extension faculty worked with authorities to plan and deliver regional farmers market vendor workshops in 4 counties. The 175 participant evaluations showed 85% planned to adopt new food safety practices; and 94% planned to adopt new marketing practices.

### **Farm-to-Fork: Retail Food Manager Certification**

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

*ServSafe* is a nationally recognized food safety certification, and licensed commercial operations must have one person certified.

**Pennsylvania** and **Nebraska** FCS educators continue to provide *ServSafe* courses. Pennsylvania held 110 courses with 1,917 in attendance. Nebraska identified positive behavioral changes among the 2,300 participants.

**Virginia** held *Safe Food Handler Training* in 67% of its counties. The 1,904 trainees represented a diverse audience, from restaurant staff to church and civic group members.

**Arizona** provided *Certified Professional Food Managers Training* for 256 food service managers in one county. Training helped 176 food establishments receive the Golden Plate Award, a reward for establishments with no critical violations during annual inspection.

**Texas** created the state-recognized *Food Protection Manager Program*. This allowed 809 food service employees to participate in one of 97 workshops, offered in 54 counties. Upon successful completion, participants received a five-year certification.

**Michigan** collaborated with Kent County Health Department and Michigan Department of Agriculture and Rural Development to create an on-line training course reaching over 1000 non-managerial food establishment employees.

### **Farm-to-Fork: Emerging Topics**

Aquaponic farming is a rapidly expanding industry in



**Minnesota**. To address good agricultural practices, three different symposiums were held, drawing 88 hobbyists and commercial producers.

**Arizona** creatively paired food safety education with its existing nutrition programs. Extension educators created *The Garden Kitchen*, for YouTube. The video shows consumers how to properly clean and sanitize their kitchen before preparing food. The video can be shown before each community nutrition class.

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**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.