



# IMPACT 2019

## FOOD SAFETY

Limited resources of time, money and energy for families create struggles. Training and support through Extension Family and Consumer Science educators produce and deliver programs to help clients address safe food handling.

### Consumer Classes

Consumers learned to defend against foodborne illness risks by knowing how to clean, separate, cook and chill.

Students learned how to handle food safely through handwashing, clean-up protocol and meal preparation.

### Consumer Food Preservation

Consumers learned how to preserve foods with confidence. Home-canning classes reinforced safe practices to prevent botulism.

Consumers learned how to safely can a variety of foods, from jams to fermented items. Through agency partnerships, workshops focused on game processing were offered.

### Volunteers

Emergency food program training reinforced safe cooking for a crowd and reduced the risks of illness through a focus on controlling time and temperature.

### Cottage Foods

Workshops for food entrepreneurs helped those starting food businesses improve their food safety practices.

### Retail Food Manager Certification

Many educators offered ServSafe, a food safety national certification course required of food handlers and establishments to be operational in some states.

In some locations, food managers participated in video conferencing to get the training for updated operational procedures to keep food safe.



Raising kids  
Eating right  
Spending smart

