



IMPACT 2021

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

Consumer Classes

Michigan's Safe Food=Healthy Kids educated 930 childcare providers on food safety best practices, who served children 25,820 meals. As a result, 69% of providers stated they plan to check food temperature with a calibrated thermometer and 69% will cool foods quickly. The pandemic created confusion related to food and personal safety. Research-based resources in four languages were developed by the **North Carolina Safe Plates Team** to reach consumers, sharing them with other states, too.

Over 16% of **Oklahoma's** population is age 65 and above. *Food Safety for Seniors* classes were viewed by 1728 seniors. As a result, 95% of program participants improved their safe food handling and storage skills. In **North Dakota**, the *Teens Serving Food Safely* program celebrated training 11,739 youth in high schools since 2003. As a result, 78% of this year's teens washed their hands more often, 75% were more careful sanitizing. Food safety basics were highlighted in a *Holiday Food Safety* class taught in **Montana** to 15 families.

Consumer Food Preservation

Michigan's virtual *Preserving Food Safely at Home during a Pandemic* trained 8649 consumers statewide and beyond. As a result, 96% were confident in their ability to safely preserve food at home and 97% understood importance of using research-based recipes when preserving. 1175 food preservers participated in

"The lessons were very thorough and made what we learned easy to remember." **North Dakota Teens Serving Food Safely** participant.

"One action I intend to take as a result of the webinar: Never again try to make sun dried tomatoes and then pack in oil and store in fridge for months!" **Illinois** participant



Maine's *Preserve the Maine Harvest* sessions; 95% reported greater understanding of and confidence in food preservation skills. **Pennsylvania** transitioned to *Home Food Preservation* webinars. This pivot greatly expanded outreach to 1414 participants. Evaluations indicated estimated annual grocery bill savings of \$160,440 and increased confidence to safely preserve food for families.

Due to increased food safety/preservation awareness in **Oregon** through *social media posts with tips, initiating marketing materials* in national brand store aisles and *media campaigns* reaching over four million consumers, access to safe publications increased by 26%, and calls to *OSU Extension Hotline* staffed by *Master Food Preserver* volunteers increased by 80%. The resulting 1612 reported contacts (over 1200 by phone) showed 45% were provided services to reduce risk of botulism.

Raising kids. Eating right. Spending smart



County offices separately reported testing 725 pressure canner gauges for accuracy with COVID-19 safety protocols.

In **Oklahoma**, 202 participants attended *Home Food Preservation* classes. Evaluation data show 84% of adults and 83% of youth plan to use safe and effective food preservation practices. In **Minnesota** 52% of the 541 participants who viewed *Home Food Preservation* webinars were new to preserving, of those attending a session, 66% discontinued outdated practices and followed science-based methods to prevent risk of botulism.

In **Maryland**, 384 participants attended *food preservation* webinars. In **Utah**, *Preserve the Harvest* classes had 671 participants; *Basics of Home Food Preservation* workshops included in-person, online, and webinars for 8370 trainees and Introduction to Freeze Drying had 217 participants.

Illinois' *Fill your Pantry* and *31 Days of Food Preservation* webinar series, social media posts, podcasts, radio interviews and news articles reached 1.6 million people.



"These webinars are the greatest since forever! Was really easy to follow and down to earth. I will be signing up for more webinars in the future for sure. Great job by everyone involved, this went very smoothly and professionally." **Pennsylvania** participant.

Food Pantries

In **Pennsylvania**, 176 partners at food distribution sites received food safety information to receive donated food and safety points for 350 volunteers, staff, and consumers, 72% learned something new. In **Michigan**, 259 volunteers and staff at food pantries attended *Virtual Pantry Food Safety: It's Your Job!*. Afterwards, 85% felt their confidence had increased in preventing foodborne illness at a food pantry.

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)

Commercial Food Handlers

Minnesota Extension managed 12 self-paced online courses of *Serve it up Safely for Food Managers* with 1744 participants, 92% reported they apply the content and 90% use the materials to train others. In **Delaware**, 221 participated in required *food safety courses*. After participating 85% will calibrate thermometers regularly, 91% will thoroughly wash and sanitize surfaces, 94% will wash hands properly. In **New Hampshire**, 376 food service workers participated in *S.A.F.E.* programs, of those participants, 97% improved knowledge in at least one food safety area, and 86% indicated a desire to change food safety behaviors.

To reach home and commercial food handlers during COVID-19 with food safety messages, **Kansas** agents developed Facebook videos, social media infographics and held community food safety webinars for 75 consumers. Facebook infographics regularly reached over 25,000. Commercial and consumer food safety classes in **Texas** were provided for 302,905 participants.

"I learned useful things that I put into place both at work and in my home." **Alaska** CFPM participant

After taking **Minnesota's** *food safety course*, 100% of the respondents felt they had the knowledge and resources to safely prepare and sell cottage foods. **Alaska** provided *Certified Food Protection Manager* training through video conference allowing individuals in rural communities to participate (82% pass rate). *ServSafe* training was provided to 493 trainees in **Indiana** where 85% of participants increased knowledge. In a rural **Florida** area, 21 food managers participated in local *ServSafe* training; 86% passed.

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