



IMPACT 2012

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

Food borne diseases cause approximately 48 million illnesses, 128,000 hospitalizations and 3,000 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.

Food Handler Education Programs

ServSafe is a nationally recognized food safety training and certification program. **Iowa** State University enrolled 912 people in a total of 70 ServSafe classes. 770 participants received certification for a pass rate of 84.4%. In **Delaware** ServSafe and Dine Safe are taught on a regular basis with a high exam pass rate. **Florida** reached 321 participants with an average passing score of 84.26% in ServSafe. Extension educators in **Wyoming** trained 1034 food handlers. Ninety seven percent made at least one change related to cleanliness and 80% made at least one change related to cooling food.

California trained food handlers who provide meals to seniors in 10 counties to prevent foodborne illness in community/home settings. Seniors at risk for food insecurity were trained on safe food handling. In **Idaho** participants were trained to be certified champion for food volunteers. The volunteers spent 512 hours teaching to clients which resulted in reaching 2,108 youth and 1,297 adults. By offering food safety training, Extension helped some 1500 food establishment meet licensure requirements. These establishments employ over 12,000 individuals and serve over 1 million customers per week. In one county in **Alabama** 25 of 28 school cooks, 18 of 21 service managers and 53 of 58 managers achieved national food safety managers certification.

Consumer Food Safety

Across the nation Extension provides research-based information regarding food safety and storage through response to consumer inquiries. In **Iowa**, the ISU Extension and Outreach Food Safety website has interactive web based lesson, streaming videos and podcast. These resources meet the needs of consumers, food service operators, and educators. The EFNEP/FNP participants at **Iowa** State University showed 71% improvement in their food safety related behaviors and 89% of participants indicated that they exhibit safe food handling practices in their home.

Ohio presented 357 food safety program reaching 1964 participants. *Cooking for crowds* offered through **Michigan** State University Extension has resulted in 97% of the participants incorporating what they learned into their organization's next food event. Representatives from over 130 organizations participated in food safety training. A representative sample of 23 groups determined that 47,450 customer attending some 1760 events could positively benefit due to the organizations attendance at training.

Food Preservation at Home

Due to the economic downturn, Extension is experiencing a surge in requests for information about home food preservation as a means to preserve food products and economize food dollars. Master Food Preserver volunteers reached 1276 in providing support for food preservation workshops and outreach. In **Florida**, a food preservation class was offered to a local church organization on how to preserve food using proper food safety methods and recipes proven safe through research. **Wisconsin** trained 92 residents to serve as volunteer food preservation educators. **Georgia** taught 21 food preservation workshops representing 575 contact hours with clientele. Based at the University of Georgia, the National Home Food Preservation website, with over 1100 files, received 1.1 million unique visitors in 2011.

Raising kids, Eating right, Spending smart



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Food Safety

Preserving Alaska's Bounty DVD was produced by **Alaska's** Family and Consumer Sciences faculty for the Alaska public and nation-wide distribution. **Alaska** also designed interactive food preservation Flash web modules to reach users who may not have access to food preservation classes and 887 pressure canner gauges were tested. Approximately 130 pressure canner gauges were recommended to be replaced and 580 required adjustment, resulting in safely canned foods.

Demand for programs for addressing safe food preservation continues to grow in **Maine**. Programs were offered in 13 or Maine's 16 counties focusing on both water bath and pressure canning. In **California** 757 people received food safety/food preservation workshops in collaboration with certified farmers.

Food Safety for Entrepreneurs

Entrepreneurship is a way for many to own their own businesses. **Michigan** presented *Cottage Food Law* workshops in 22 counties, including an on-line version which trains entrepreneurs starting small food related business in safe handling practices. In **Wisconsin**, 133 small food processors completed the **Wisconsin** Acidified Canned Foods Training. The program was designed to support entrepreneurs as they seek a license to process and sell acidified foods. *Help your Customer Preserve Your Produce* reached 461 food entrepreneurs in 71 **Minnesota** counties.

Food Safety and Hygiene for Children

Children under the age of 10 accounts for 33% of the total costs attributed to food borne illness. The risk of food borne illness in children is higher due to lower body weight and underdeveloped immune systems. To help prevent the spread of H1N1, as well as food borne illness, hand washing education is being taught by Extension educators. In **Wisconsin** 737 parents completed surveys stating that 73% of their children were more willing to wash their hands when asked and 63% said that their children were washing his or her hands without being reminded.

eXtension.org continues to be a well utilized resource for all Extension educators on Nutrition, Health, and Fitness. Extension educators have contributed fact sheets, programs, and resources to this site covering child care; drinking water and human health; families, food and fitness; family care giving; food safety; parenting, and personal finance. New research-based resources are added continually for consumers and professionals.

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 and 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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