1. **Program Outputs**: In regards to this work team’s efforts, how many of the following outputs did your local effort result in:

- **291** Number of trainings / workshops / field or activity days / camps or classes conducted.
- **4112** Number of adult participants in these trainings / workshops / classes / field or activity days / camps.
- **340** Number of K-12 participants in these trainings / workshops / classes / field or activity days / camps.
- **119** Number of pre-K participants in these trainings / workshops / classes / field or activity days / camps.
- **221,979** Number of individuals receiving indirect education - online access to newsletters, educational materials
  - Actual #: **327**  
  - Potential #: **221,652**  
- **$10,845** Amount of Grant Dollars generated to support this program.
  - Agents **$10,845**  
  - Specialists **$601,920** (estimated from multi-institutional/departmental grants)
- **102** Number of Newsletters distributed in support of this plan of work.
- **18** Number technical (fact sheets) and refereed journal articles published
- **69** Number of volunteers
- **16** Number of volunteer trainings conducted
- **15** Number of trainings conducted for Extension Staff

If you worked cooperatively with another agent or specialist – please determine who will report what outputs so that efforts are not double counted.

2. **Program Outcomes**: describe the outcomes/impacts that occurred as a result of these programming/educational efforts:

- **Immediate (learning) changes**:

  **Number of program participants reporting Knowledge Gained** in relation to:

<table>
<thead>
<tr>
<th>Total # in Program</th>
<th># reporting gain</th>
<th>Knowledge gained in</th>
</tr>
</thead>
<tbody>
<tr>
<td>1600</td>
<td>1042</td>
<td>avoiding unsafe foods</td>
</tr>
<tr>
<td>1101</td>
<td>1171</td>
<td>familiarity with listeriosis</td>
</tr>
<tr>
<td>687</td>
<td>605</td>
<td>food safety issues concerning children</td>
</tr>
<tr>
<td>750</td>
<td>736</td>
<td>food safety issues concerning pregnant women</td>
</tr>
<tr>
<td>781</td>
<td>708</td>
<td>food safety issues concerning seniors</td>
</tr>
<tr>
<td>1328</td>
<td>860</td>
<td>proper handwashing methods</td>
</tr>
<tr>
<td>2555</td>
<td>1865</td>
<td>safe food handling methods</td>
</tr>
<tr>
<td>1040</td>
<td>345</td>
<td>safe food preservation methods</td>
</tr>
</tbody>
</table>

  **Number of program participants changing an attitude** as a result of the program

<table>
<thead>
<tr>
<th>Total # in Program</th>
<th># reporting change</th>
<th>Attitude changed</th>
</tr>
</thead>
<tbody>
<tr>
<td>871</td>
<td>436</td>
<td>intent to avoid unsafe foods</td>
</tr>
<tr>
<td>303</td>
<td>277</td>
<td>intent to minimize Listeria exposure</td>
</tr>
<tr>
<td>118</td>
<td>118</td>
<td>intent to serve children safe food</td>
</tr>
<tr>
<td>15</td>
<td>15</td>
<td>intent to follow safe food recommendations for pregnancy</td>
</tr>
<tr>
<td>990</td>
<td>917</td>
<td>intent to cook foods properly</td>
</tr>
<tr>
<td>822</td>
<td>753</td>
<td>intent to wash hands properly</td>
</tr>
<tr>
<td>1214</td>
<td>1118</td>
<td>intent to follow safe food handling methods</td>
</tr>
<tr>
<td>767</td>
<td>338</td>
<td>intent to follow safe food preservation techniques</td>
</tr>
</tbody>
</table>

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Contribution Report  
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Number of participants **intending to change a behavior** as a result of training:

<table>
<thead>
<tr>
<th>Total # in Program</th>
<th># reporting intent</th>
<th>Behavior intending to change</th>
</tr>
</thead>
<tbody>
<tr>
<td>1203</td>
<td>1046</td>
<td>intent to use food thermometer</td>
</tr>
<tr>
<td>373</td>
<td>339</td>
<td>intent to check labels on ready to eat foods</td>
</tr>
<tr>
<td>933</td>
<td>505</td>
<td>intent to select safe food choices</td>
</tr>
<tr>
<td>112</td>
<td>112</td>
<td>intent to select safe food choices</td>
</tr>
<tr>
<td>695</td>
<td>685</td>
<td>intent to use cooks food thoroughly</td>
</tr>
<tr>
<td>962</td>
<td>882</td>
<td>intent to wash hands properly</td>
</tr>
<tr>
<td>1800</td>
<td>1656</td>
<td>intent to follow safe food handling methods</td>
</tr>
<tr>
<td>767</td>
<td>340</td>
<td>intent to follow safe food preservation techniques</td>
</tr>
</tbody>
</table>

20% of participants who complete at least one FSNE food safety lesson will intend to improve at least one food safety practice.

- **Short/medium term (action) changes:**

Number of program participants reporting **behavior changes / use of skills** in relation to:

<table>
<thead>
<tr>
<th>Total # in Program</th>
<th># reporting change</th>
<th>Behavior or skill</th>
</tr>
</thead>
<tbody>
<tr>
<td>128</td>
<td>128</td>
<td>proper use of food thermometer</td>
</tr>
<tr>
<td>342</td>
<td>296</td>
<td>correctly interpret date labels on ready to eat foods</td>
</tr>
<tr>
<td>79</td>
<td>35</td>
<td>identify safe food choices</td>
</tr>
<tr>
<td>401</td>
<td>401</td>
<td>identify safe food handling practices</td>
</tr>
<tr>
<td>117</td>
<td>117</td>
<td>proper use of food thermometer</td>
</tr>
<tr>
<td>311</td>
<td>311</td>
<td>demonstrate proper handwashing technique</td>
</tr>
<tr>
<td>386</td>
<td>364</td>
<td>demonstrate safe food handling techniques</td>
</tr>
<tr>
<td>190</td>
<td>111</td>
<td>demonstrate safe food preservation techniques</td>
</tr>
</tbody>
</table>

20% of participants who complete at least one FSNE class series including food safety concepts will improve at least one food safety practice.

- **Long-term (conditions):** - social, economic, civic, environmental.

<table>
<thead>
<tr>
<th>Reported Evidence</th>
<th>Change in health status of community</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Decreased incidence of illness resulting from unsafe household practices</td>
</tr>
<tr>
<td></td>
<td>Decreased number of foodborne illness outbreaks in the community</td>
</tr>
<tr>
<td></td>
<td>Positive health impact from safe and healthful food choices</td>
</tr>
</tbody>
</table>

3. **Additional Inputs:** Describe additional local inputs (your county or assigned area) that were engaged or invested in this program effort:

   # 88 of different agencies you partnered with in this program effort. Please list these agencies:

   Northeast Colorado Health Department  
   Area Agency on Aging  
   Wray Elementary  
   Wray Community Child Care Center  
   Summit County Environmental Health  
   NE Co. Health Department  
   Colorado Plains Medical Center  
   4-H Leaders Advisory  
   Delta County Health Department  
   Food Bank of the Rockies (2)  
   Denver – Healthy People 2010  
   VOA

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THRIVE Communities - Metro Denver Business Development
Kentucky Senior Center
DPS – Florence Crittenton
Warren Village
Arapahoe County Risk Management Office
South Suburban Parks and Recreation Dept.
Littleton Seniors
Denver Urban Gardens
Arapahoe County Dept. of Public Works and Development
Southeast Land and Environment
JumpStart
Las Animas Schools
Routt County Environmental Health Department
Western Slope Food Bank of the Rockies
Culinary Translations
Larimer County Department of Health and Environment
Larimer County Workforce Center
Fremont Co. Environ. Health
District Environ Health
Headstart
Seniors inc.
Area Agency on Aging, Chaffee County Department of Human Services
Montrose County Health and Human Services
NW Colorado Aging Well Program
NW Colorado Equality in Health grant initiative: Comunidad Integrada/ Boys & Girls Club/VNA Head Start
Sunset Meadows Senior Housing
Moffat County Department Heads/Employees
Moffat County Schools
Moffat County Social Services
Moffat County Fair
Eagle County Adult Services
Eagle County School District Head Start/Colorado Preschool Program
Girl Scout Troop
Eagle County Environmental Health
Boulder County Aging Services
Meals on Wheels
Boulder, Longmont, Louisville, Lafayette Senior Centers
Countywide Leadership Council
Nutrition Quadrants
Basic Needs Quadrant
B.C. Head Starts
B. C. Farmers Markets (3)
Oatmeal Festival
Peach Festival
Lafayette Days
SeLebration
Pioneer Elementary School
StVrain School District
Longmont Times Call
B. C. Going Local
Radio Reading Service of the Rockies
BC Community Food Share
Sister Carmen’s
Family and Consumer Sciences Teachers
Local farmer vendors at the markets
Early Childhood Education and Care Council of Boulder County

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Foothills United Way
211 – One Call
Trabajando Unidos
Grandparents Raising Grandchildren
Day of Caring (caregivers and agencies)
Food Editor with Associated Press for 3 articles Longmont Times Call
Senior Meal Sites and Centers in county(6)
Center for People with Disabilities
Emergency Family Assistance Programs
Eldercare, Boulder County Environmental Health Department
Community Action
YWCA of Boulder County
Boulder County Aging Services.
WIC TALKS
County health departments in 48 states and 2 territories
National Dietary Managers Association
Colorado Restaurant Association
Colorado Dietetics Association
Columbine Care Center
Ft Collins Senior Center
11 assisted living centers
Colorado Area on Aging Program
15 Area on Aging County Agencies
Larimer County Health Department
Fort Collins WIC program
Volunteers of America
Meals on Wheels program

# _58 of volunteers engaged in this program effort
$13161 User fees generated through this program effort
Describe other inputs used if any:

Resources generated by the team will be included by the team leader when individual reports are consolidated into a team report.

4. Describe successful efforts to reach new and/or underserved audiences locally in this POW area, if any:

<table>
<thead>
<tr>
<th>2007 Food Safety Programs Summary</th>
</tr>
</thead>
<tbody>
<tr>
<td>Audience</td>
</tr>
<tr>
<td>----------</td>
</tr>
<tr>
<td>Retail</td>
</tr>
<tr>
<td>Consumers</td>
</tr>
<tr>
<td>High risk</td>
</tr>
<tr>
<td>Volunteers</td>
</tr>
</tbody>
</table>

Joy Akey:
Listeria trainings provided additional opportunities to reach health professionals and the senior age group in the county. I was involved in coordinating a ServSafe handlers training to Spanish speaking employees and team teaching a ServSafe training specifically for food service employees in the RE1 Valley School District.

Laura Au-Yeung:
Conducted Manager Certification Training for six Chinese managers of a Sushi Restaurant.
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Partnered with Environmental Health Department to hand out food safety thermometers and Food Safety information in local grocery stores.

Sheila Barry:  
A few new audiences were reached as a result of having a food safety display at the 2007 Pikes Peak Interagency Resource Fair aimed primarily at people with disabilities and also through displays at local daycares and our County Fair. In addition, the volunteers do reach a diverse group of people through their work at the local farmer’s markets.

Luann Boyer:  
Presented listeria training to WIC educators so they could in turn present information to pregnant women and mothers of young children. Many of their clientele are Spanish speaking.

Rhonda Follman:  
In collaboration with the Delta County Health Department two Food Safety Works Classes were conducted in Spanish in Delta. A total of 19 people participated in the classes. A health inspector from Mexico was the instructor. She used the FSW curriculum with a few modifications.

Sheila Gains:  
I worked at the Delany Farms, part of the Denver Urban Gardens, to teach proper food preservation techniques (freezing and drying) to participants in the BANTU Project. This group is recent immigrants from Somalia who are learning organic farming practices and have formed a community project to raise funds from the produce they grow and sell to purchase land for the members to further farm. I taught food preservation techniques to the community elders (mostly men) through a translator. The use of demonstrations was very effective in communicating information. Some of the written materials were translated as well.

Jean Justice:  
I taught a food safety segment to the Dining With Diabetes participants.

Karen Massey:  
This year I was able to team up with the Western Slope Food Bank of the Rockies to provide a series of Food Safety Works for Food Bank Workers trainings. The people who attended these workshops are dedicated volunteers who work with families who are food insecure in Northwestern Colorado. For most attendees, this workshop was their first experience with food safety, yet they are preparing meals for their agencies. Contact: Food Bank of the Rockies, Andrew Coonan, 1-877-953-3937.

Karin Niedfeldt  
One of my Master Food Safety Advisor volunteers continues to present the Fight BAC materials to local preschools. I had one additional individual complete the MFSA training in El Paso County in 2007 and retained two others from 2006. In April 2007, I started writing a weekly column in the local paper, which focuses on nutrition, wellness, and food safety. The weekly audience is 3,600 subscribers.

Jeanne Rice  
In Montrose County, CSU Extension collaborates with Montrose County Health and Human Services to hold Food Safety Works classes for local food handlers.

Elisa Shackelton  
Worked with Spanish interpreters/translators through a grant I am a part of. It was great being able to communicate more effectively with our Hispanic/Latino population!

Began working with our Aging Well Wellness Wednesday program, and have been able to reach more seniors in the community who regularly attend these programs.

Used my weekly column for the Craig Daily Press, which has a daily readership of appx. 5,000, to share food safety information related to using coolers properly when transporting foods, holiday food preparation safety, safe home food preservation, etc.

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Delivered listeria/senior food safety issues presentation with Pat Kendall. The Senior Housing staff that attended liked the training VERY much and appreciated being able to ask Pat questions.

Anne Zander

Seniors (underserved audience) and WIC staff (new audience) were reached with the Listeria training. This training was so successful with the BC WIC staff that it was highlighted on the National WIC Talks listserve by the BC Wic Director. As a result, received requests from 10 state WIC offices for information. Boulder County Going Local group and then the weekend event they sponsored. Taught So Easy To Preserve class to 35 people (new audience).

Food is More Than Just Eating and Childhood Obesity classes taught to 44 child care providers. Family Style Meals Desktop Training for Extension Agents – food safety section and handwashing. Longmont Times Call new bi-weekly column, started in September and has turned into a weekly column. Oatmeal Festival and (new audience) Healthy Heart Challenge involving 91 adults who signed up to lower their cholesterol.

Through Radio Reading Service of the Rockies I record the ½ hour weekly “Consumer Tips” program in English and Spanish. It is aired 3 times/week in both languages throughout Colorado. People can listen via cable TV, ipod, internet, phone, etc.

Associated Press Food editor interviewed for article on Making Jams and Jellies and a second on Washing Produce Before Eating…generated several emails from outside of Colorado.

5. Provide a description of program accomplishments (bullets), a success story, or provide highlights of anecdotal or qualitative data that demonstrates the value or effectiveness of this program effort locally. Include a brief statement of the issue addressed locally; how the program addressed the issue; and the names of 1 or two contacts who could be contacted, through you, at a later date, for interview.

Joy Akey

ServSafe trainings were provided for employees of food establishments and other businesses and organizations to help increase knowledge and create more appropriate food handling practices to reduce the risks of foodborne illnesses. The ServSafe Managers’ Certification was completed by 21 individuals. Participants serve an average of 3120 meals daily. Pre-Post quiz on 20 food safety principles showed an increase in knowledge from 81.9% pre-test to 98.9% post-test. 81% reported they will implement procedures for using correct temperatures and for checking temperatures during storage, preparation, serving and cooling. They will train 330 other individuals with 67% indicating they will focus on using correct temperature procedures.

97 owners, managers and employees of food service establishments participated in a total of 5 ServSafe Food Handler trainings. Approximately 17,128 meals are served on a daily basis among this group. Pre-Post test results showed an increase in knowledge about 20 key food safety principles. 76.7% reported a new food safety principle learned and 66% reported they would implement a procedure that reduces a food safety risk. Approximately 43% reported that they would train others (totaling 161 people to be trained).

A program to increase awareness about Listeria monocytogenes and other pathogens of concern to individuals at increased risk of foodborne illness was provided to 15 WIC Educators of Northeast Colorado Health Department. A 28.9% knowledge gain occurred among the group regarding common food sources associated with listeria, symptoms of listeria infection, methods to make food safe if contaminated with listeria, and issues pregnant women face related to toxoplasma gondii.

Awareness programs about Listeria were also provided to senior citizens at 3 different Meet-and-Eat sites in Yuma County – Wray, Yuma and Joes. 157 people attended the programs. However, only 24 people completed both the pre and post questionnaires. Of those 24, approximately 32% indicated an increased understanding of pathogens of concern for the aging population, and approximately 18% noted they would change a behavior(s) based on the program.

A presentation on increasing awareness about germs and the importance of hand washing was provided for 18 1st grade students. The teacher was seeing a real issue regarding her classroom’s health and children’s hand washing and other habits that can increase the spread of germs and illness. A story about germs and hand washing was incorporated into the presentation as well as visuals, such as germ jello and glow germ, and proper hand washing

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techniques were demonstrated and practiced by the group. Immediate verbal feedback showed that children understood the importance of hand washing related to their and other’s health and were aware of how to properly wash their hands.

A staff training was provided for 15 Wray Community Child Care Center employees related to children’s health and the influence daycare providers have on healthy habits. Some of the information provided focused on safe food handling practices and handwashing. A formal evaluation was not conducted with this group.

**Sheila Barry:**
Personally, I think the greatest program accomplishment was when I had to take over 2 months off for medical leave and the MFSA volunteers continued handling all of the consumer phone calls and taught 3 food safety classes without my help or support. These classes were well organized, well attended and of value to those that participated. With the state of our budget here in El Paso County—we are relying more and more on our volunteers and are fortunate to have a dedicated, well-informed group that can continue to reach people with food safety and food preservation information.

**Luann Boyer:**
ServSafe Training Pre/Post Knowledge Test and Evaluation
Pre Test average for all English ServSafe workshops was 75% with post-test at 96%
Spanish results were 55% pre-test and 81% post-test
78% of those in English classes reported they would implement using food thermometers in their establishments to check temperatures.

4-H Adult Training: Quiz on 20 key food safety principles for use with concession stand, results 97.65%
The change or adoption of behavior by 4-H adults was observed during the fair as they practiced the principles learned in the training.

**Rhonda Follman:**
Due to the work we have been doing within the Area, the local health departments are moving toward an Area-wide regulation to make it mandatory for all food service workers to have a food handler’s card on file with the health department. Delta County is the leader on this move as they have already gained approval from their Board of Health and are hoping to gain support from the County Commissioners. Food service workers would attend our class in order to obtain their food handler’s card.

**Jane Frobose**
Food Bank of the Rockies – Kids Café staff training of feeding sites for children; Orientation for new staff
Jeanne Downes- Lee Boudin
Food Bank of the Rockies – food Safety class for secondary food distribution sites; modification of Food Safety Works – Kelly Hamuit; technical assistance and support

**Sheila Gains**
The cook for the Littleton Seniors Luncheons attended the Listeria training and has stopped using cold deli meats to prepare box lunches for the seniors, as a precaution. Linda Aluise, Senior Program Director for South Suburban Parks and Recreation District 303-730-4609

After using the Worksite Food Safety training with multiple Arapahoe County Departments, I facilitated multiple safety meetings at which employees identified departmental specific food safety hazards, potential solutions and developed suggested policy changes that would reduce the risk of food borne illness in their worksite. Carol Kuhn, Arapahoe County Public Works and Development 720-874-6658 or Connie Edelen 720-874-6831

After the Food Preservation classes with the Bantu, the elders agreed to take community funds and purchase equipment and supplies for members to use/borrow as they freeze and dry a portion of the summers harvest for the health benefit of the members. Heather Delong, Farm Manager, Denver Urban Gardens 303-292-9900 or cell 720-404-0615

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Lois Illick:
Anita Munoz has already been highlighted in Monday Memo for her increased knowledge and performance in food preservation at Pueblo County Fair (Contact Meg Wilson for further info).

Kay Kasza:
Sixty-five percent of Food Safety Works participants increased their scores from the pre-test to post-test. The remaining 35% maintained high scores from pre- to post-test. Average score increased from 82% to 89% correct.

Karen Massey:
Hosted Edie McSherry from Larimer County Extension for a two-day Master Food Safety Adviser Training. This workshop provided an intensive training for several new Extension Agents and created a new Master Food Safety Advisor program for Routt and Jackson Counties.

New Master Food Safety Advisors

Edie McSherry
Food Safety Works marketing flier mailed to approximately 1,300 licensed food establishments with license renewal application by Larimer County Health Department.
Food Safety Works highlighted on Larimer County Cooperative Extension website and linked with Larimer County Health Department website.
Larimer County Health Department inspection team distribute Food Safety Works flier when visiting establishments for inspection.
Press release announcing Food Safety Works trainings sent to all Larimer County newspapers.
Press release announcing food preservation series sent to all Larimer County newspapers, event listing and articles appeared in five papers.
Food safety resource flier distributed at Larimer County Farmers Market and Fair.
Food Safety Works pre/post surveys showed the following results:
92% - Plan to make positive changes in safe food handling
93% - Increased self-confidence to work in food service related jobs.
95% - Increased knowledge and awareness in one or more categories of safe food handling practices.
77% - Increased knowledge and awareness in three or more categories of safe food handling practices.

Karin Niedfeldt:
The Master Food Safety Advisors were an integral part of the inaugural Salida Farmer’s Market during the summer. They maintained a booth for 12 Saturdays during the Market distributing Extension materials and answering questions. As a result there was a lot more interest in canning and preserving classes. The MFSA’s had contact with 324 Chaffee County residents and volunteered 114 hours of their time. The newspaper column has been very successful and I have received many positive comments about it, including the impact on knowledge gained. Because of my increased visibility in the community, I have been asked by the county commissioners to be part of a group starting the process of coordinating the various providers of organic produce and sustainable agriculture in the county. My role will be to connect to CSU, provide expertise in the area of food security/insecurity, nutrition education and healthy living. Contacts: Dave Bowers, Joann Richardson

Jeanne Rice:
In Montrose County, CSU Extension collaborates with Montrose County Health and Human Services to hold Food Safety Works classes for local food handlers. Attendance by food handlers is voluntary. Local Retail Food Inspector Vera Stauffer reports that the amount of time she has to spend during inspection visits for education has decreased and inspection scores have increased for many local food establishments.

Elisa Shackelton
Delivered Handwashing and Worksite Food Safety program for the Moffat County Department heads, which has had lasting impact on the way food is handled in people’s offices, in break rooms, and at group gatherings. The
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custodial staff permanently hung hand washing signs in all courthouse restrooms following the handwashing presentation. Other changes that have been made include foods being put away or thrown out within 2 hours when being served at meetings; food servers washing their hands prior to handling food; and more people keeping and using hand wipes at their desk.

Glenda Wentworth:
ServSafe trainings questionnaire: Some comments from the question “What new knowledge did you gain through the ServSafe® training?”
- Updated temperatures.
- A lot about bacteria disease
- A deeper understanding of safe/unsafe food service.
- Correct temperatures.
- How individuals who work in a restaurant know the rules, but sometimes forget to practice them and that everyone should, customers, food handlers should be aware of food safety protocol.
- Importance of time and temperature ranges; importance of training and maintaining staff, storage.
- Particulars regarding types of bacteria, viruses, etc. and what causes them.
- Additional storage practices.
- Dishwasher temperatures and chemicals.
- New information on temperature and bare hand contact.
- Bacteria, virus and temperatures.
- Machine temperatures; additional time/temperature abuse/expiration dates/food jeopardy!
- Time/temperature; various virus & bacteria
- Current safe food handling guidelines and ideas for training staff in the future.
- It really made me think about how well we are documenting our food handling.
- New temperature changes.
- More about the micro organisms. Types of illnesses that come with each bacterium.
- How to handle food and all the correct procedures. The chemical procedures.
- New food safety rules.
- Time/ Temperatures, Storage procedures.
- Proper procedure for safe food handling – start to finish.
- Good ideas about employee need to know and how to disseminate that information.
- Specific food-borne illnesses.
- Time-temperature, inspection, personal hygiene program, FATTOM, & food surface and eating surface management.

Anne Zander:
- BC WIC Director and staff were very impressed with the Listeria Training and shared that to other state WIC offices through WIC Talks list serve…resulted in a National desktop trainings done by Pat and Mary for WIC.
- BC Going Local hosted a weekend event in Lyons, CO that focused on local foods and eating within a 100 mile radius. I taught a class on “So Easy To Preserve” and had great attendance of 35 people. This also resulted in a new audience learning about Extension
- Oatmeal Festival and the Healthy Heart Challenge with 91 participants that worked on lowering their cholesterol.
- Boulder County Farmers Market on Wednesdays and Master Food Safety Advisor volunteering hours at that market….new audience was reached at the Wednesday market. Because of this new site, I received more consumer phone calls from the city of Boulder and from Students at CU who went to the Wednesday market.
- Wrote articles for the Boulder County Farmers Market website, which provided great access to new audience of over 2600 people. Weekly updates are made to this website. I was able to submit and get published 7 articles in 2007
- Boulder County Fair Open Pantry Department did not experience a single entry to be disqualified in 2007 due to improper food preservation techniques. Worked with Volunteer to contact everyone that completed an entry form for this Department and sent them copies of CSU fact sheets and directed them to the website. Received several phone calls and emails asking for more information.

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- Backyard Food Production series of classes that went from October to December, ending with the class So Easy To Preserve taught to 55 people (including 5 4-H youth in the audience)
- New contact - Longmont Times Call newspaper articles on Health and Wellness went from a bi-weekly article on the front page of the Food section to weekly. Wrote 2 articles on food safety and food preservation

**FSNE:** 653 in program, 67 reporting behavior change

6. **As a result of program evaluation, implementation or community input; are there changes or suggestions you have for this work team, its plan of work or the contribution report?**

A more standardized form for evaluation would be nice that we can tweak and use to gather the data for contribution reports and also use as impact for our county commissioner reports.

A few more commonly collected indicators for the contribution report and on the program evaluations.

Marketing materials for Worksite Food Safety Program

I think this team really needs to take time to develop some teaching curriculum/activities around key topics so that Agents can quickly and effectively do presentations for various groups within communities…examples might include:

- A professionally-developed food preservation display for county fairs, with information on how to market for and provide canner lid testing for the public at fairs.
- A nice brochure/handout on proper handwashing and basic kitchen food safety practices
- Continue supporting and improving the Worksite Food Safety presentation….come up with more hands-on activities…
- Develop programs that utilize current CSU food safety fact sheets, such as the new salad greens one….we could teach about proper cleaning and storage of veggies, as well as how to utilize them creatively in the diet, etc.
- Would be awesome to have a monthly food safety topic that could be delivered in about 10-15 minutes at various meetings that are taking place throughout a community…need attractive handout, magnet ?, ideas for props, activity, etc.

Thank you for the opportunity to share the research on the Listeria Senior Training and the Listeria Health Professional Training to targeted audiences. These trainings were a highlight of my year. It was a great experience taking the current “research” to the people of Colorado.

a) A look at how to offer the Master Food Safety Advisor Training to more people in more counties that can not take off from work during the day and can not drive to either of the 4 current locations due to distance.
b) A look at how to offer food safety training to the farmers market vendors …the new/seasonal employees.