

Contribution Report  
 Food Safety Education Work Team – NHFS CCA  
 Program Year 2008

Agent/Specialist submitting report: Marisa Bunning, Mary Schroeder, Anne Zander

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

**Trainings**

209 Number of trainings/workshops or classes conducted. (6 # of these extending beyond county; 2 state)

9182 Number of adult participants in these trainings.

1397 Number of K-12 participants in these trainings.

80 Number of pre-K participants in these trainings.

15 Number of trainings conducted for Extension Staff (workshops, Desktop Trainings, Webinars).

**Program/Material Development**

22 Number of technical (fact sheets) and refereed journal articles published.

85 Number of news articles (newsletter, newspaper or magazine) developed on food safety topics.

61 Number of presentations developed (PowerPoint slides, video clips, posters, consumer handouts)

12 Number of food safety curriculums developed/ reviewed/updated (programs, handbooks, websites)

6 Number of new programs developed/piloted

**Indirect Education**

64 Number of media (newspaper, radio) articles/interviews given

224,623 Number of individuals (subscribers, listeners, website visitors) receiving indirect education

**Volunteers**

146 Number of volunteers

29 Number of volunteer trainings conducted

129 Number of hours spent training volunteers

**Funding**

\$11,417 User fees generated (Total; by program on page 2)

\$683,795 Amount of grant dollars generated to support Food Safety Education.

**Individual Outreach**

1872 Hours spent providing technical/Extension support (phone consultations, email questions, booths)

**Education Received**

320 Number of continuing education hours (conferences, workshops, online training)

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:

Total # in Program	# reporting gain	Knowledge gained in
630	559	consumer safe food handling practices
682	659	retail safe food handling practices
1844	1650	when and how to wash hands
291	233	safe food preservation methods
High Risk Audiences		
20	20	food safety issues concerning children
162	145	food safety issues concerning pregnant women
107	102	food safety issues concerning seniors
FSNE		
14	13	at least one food safety practice

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

Number of program participants reporting **Attitude change/Behavior intend to change** in relation to:

Total # in Program	# reporting intent	Attitude change/Behavior intend to change
513	450	consumer safe food handling practices
647	606	retail safe food handling practices
1586	1451	when and how to wash hands
181	171	safe food preservation methods
High Risk Audiences		
20	18	food safety issues concerning children
162	101	food safety issues concerning pregnant women
66	66	food safety issues concerning seniors
FSNE		
14	14	at least one food safety practice

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

Total # in Program	# reporting change	Behavior or skill
227	203	consumer safe food handling practices
346	346	retail safe food handling practices
384	262	when and how to wash hands
139	137	safe food preservation methods
High Risk Audiences		
		serving children safe food
56	30	following safe food recommendations for pregnancy
37	37	following safe food recommendations for seniors
FSNE		
354	48	at least one food safety practice

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

Positive health impact from safe and healthful food choices  
 Decreased incidence of illness resulting from unsafe food practices  
 Reduced foodborne illness-associated health care costs

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

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

Las Animas County/ Huerfano County District Health Department  
 Northeast Colorado Health Department  
 Morgan Community College Adult Basic Education  
 Delta Hardware  
 Colorado Trust  
 Montrose County Health and Human Services  
 San Miguel County Environmental Health Department  
 Delta County Environmental Health Department  
 Hinsdale County Public Health  
 Ouray County Public Health  
 Gunnison County Public Health  
 Mesa County Environmental Health Department  
 Montrose RE1J School District  
 West End Public Schools  
 Food Bank of the Rockies

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Routt County Environmental Health Department  
Steamboat Springs Restaurant Association  
Culinary Translations  
Deep Roots – Local Food Trust  
Rocky Mountain Youth Corps  
Options High School, Littleton Public Schools  
Arapahoe County Early Childhood Council  
Delany Farms  
Denver Urban Gardens  
Pueblo Farmer’s Market  
Christ the King Church  
Pueblo Community College  
Children First Childcare resource and referral  
Montrose County Health and Human Services  
Kasza – 2 agencies  
Eagle County Environmental Health  
Red Canyon High School  
Boulder County Food Safety Advisory  
Boulder County Summit/Transition Team  
LiveWell Longmont  
Boulder County Nutrition Team  
Boulder County Community Food Share  
Sister Carmen Food Bank  
Edible Front Range Magazine  
Times Call Newspaper  
Boulder County Farmers Markets (2)  
Lafayette Farmers Market.  
CSU Community Supported Agriculture Program  
Gardens on Spring Creek  
Northern Colorado Food Incubator  
Colorado Proud  
Colorado Farmers Market Association  
Public Health Nutrition Listserv  
WIC-Larimer Co  
Larimer Co Dept Public Health  
CSU Dining Services  
CSU Campus Housing  
Fort Collins Senior Center  
CO Area Agencies on Aging  
Columbine Health Care  
Trinidad Community Farmers’ Market  
Longmont Farmers’ Market  
Cañon City Farmers’ Market  
Larimer County Farmers’ Market  
Fort Collins Farmers’ Market  
Drake Road Farmers’ Market  
Greeley Farmers’ Market  
Woodland Farmers’ Market  
Denver County EFNEP  
El Paso County EFNEP  
Lincoln County EFNEP

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Montezuma County EFNEP  
Pueblo County EFNEP  
Weld County EFNEP

**Master Food Safety Advisor Volunteer Program:**

# 41 of volunteers engaged in this program effort  
# 1296 of MFSA volunteer hours  
\$ 24,141 Estimated value of service  
\$ 1002 User fees generated through this program effort

**Food Safety Works**

# 2 of volunteers engaged in this program effort  
\$ 8925 User fees generated through this program effort

**Preserve@Home**

# 17 of volunteers engaged in this program effort  
\$375 User fees generated through this program effort

**Other programs:** 4-H, Farm Safety for Kids, Cooking Classes, Farmers' Markets, Urban Gardens,

# 93 of volunteers engaged in this program effort  
\$1074 User fees generated through this program effort

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

County	# Served	Target Audience	Type of Program	New (N) Underserved (U) – specify –
Arapahoe	10	Delany Garden CSA Members	Food Preservation	N
Arapahoe	12	High School Youth	Food Safety	N
Denver		Health Day Participants	Health and Food Safety	N
Denver	500	Botanical Garden Visitors	Produce Safety	N
Pueblo	30	Preteen and teen Babysitters	Food Safety and nutrition	Underserved
Pueblo	56	Low-income Pregnant Women	Nutrition and Food Safety	N and U
Routt County	40	Crew Leaders for Rocky Mt. Youth Corps	Food Safety in the Back Country	N
Teller	20	Farmers Market, Urban Gardens	Informal Conversation and education	N
La Plata	60	<185% FPL	Cooking classes	N and U
Front Range	30,000	adults	Article in magazine	N
Boulder > State	80,000 families	Visually impaired	½ hour presentation in	U

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			English and Spanish	
State	2000+	Farmers Market Patrons – English and Spanish speaking	Safe Produce Handling	N and U
CSU	16	Grad students	Food Safety Class	N
<b>Total</b>	<b>112,944+</b>			

- 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.**

Morgan County Extension provides food safety training to all 4-H parents and adults who will be working in the 4-H concession stand during the county fair. The 4-H Advisory Committee oversees the concession stand and requires all adults to complete a hands-on training before their first year of working in the stand. In subsequent years, individuals are required to complete an open book review quiz on 20 key food safety principles. These principles are based on the kinds of foods served in the concession stand and important food safety practices. Many of the participants comment they were practicing unsafe food handling in their homes prior to the practice and have made changes.  
 Contacts: Deanna Christensen and Cindy Chapin

Partnering with the local hardware store to hold a pressure gauge clinic has proved to be a great way to not only test gauges, but also, distribute materials on safe food preservation techniques. The hardware store supplies coupons to folks who have their gauges tested and most use their coupons on the spot to purchase canning supplies and equipment. It is a win-win!!

Our contract with the Colorado Trust and the Region 10 Consumer Protection District to teach Food Safety Works classes within the six-county region has been extended for another two years. The goal at the end of 2010 is that each county will make it mandatory for retail food service workers to have food safety training. Ken Nordstrom with the Delta County Environmental Health Department would be a person to contact for an interview.

Grow Your Vitamins and Salad Bowl Gardening materials were presented at the following locations:  
 Denver Parks and Rec – Spring into Health – health fair (250)  
 Denver Employees Health fair (100)  
 Dept of Human Services Health fair (100)  
 Denver Neighborhood Conference (250)

In addition, I have shared the materials with Arapahoe county as a possibility of a display at their county fair. Also, some of the master gardeners in DC appear to be interested in using the materials.

This year I was asked to provide food preservation information and demonstration to members of a local Community Supported Agriculture COOP. They were eager to learn how to preserve their abundance of fresh fruits and vegetables for a later date. A few members had experience with freezing, but none of them had experience in drying or canning. Contact: Heather Delong 720-404-0615

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Options H.S. has started a class in culinary arts and had me come and teach a class on food safety. Students had many questions and wanted to know how they could apply the information at home and on the job they hoped to get in food service.

No documented statements but many “thank you’s” and “I’m glad I called” comments over the phone.

One lady called concerning canning jalapenos in 3 qts of V-8 juice and 3 c of vinegar. She didn’t like my answer so called the volunteer who said the same thing. The client said she would freeze the peppers instead.

Other topics included the safety of 50# of dried beans with bugs in them, freezing eggs, canning green chili (Stew), freezing fava beans, freezing figs, blue pickled garlic, steam canners, pickling prickly pear fruits like sweet pickles, and canning pumpkin.

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.

Created a pilot partnership between Operation Front Line and CSUE to provide a nutrition and cooking series program to service residents at or below the 185% poverty level in San Juan County, Archuleta County, La Plata County and Montezuma County. A great deal of time is being expended at this point to create the partnerships necessary for client referral especially since the program will be 4 county depth. The first graduating class of participants was so pleased with the camaraderie, they requested an extra class.

A network lunch was organized to bring together as many agencies as possible that provide nutrition services to this population. Partial funding was obtained via Health Lifestyle Coalition.

Local franchise owner is requiring all employees to attend the training, and said “This is just what we need”.

Each year the Rocky Mountain Youth Corps organizes over 300 youth to build back country trails, improve community infrastructure and learn about the environment. Most of these groups spend the summer months shopping and preparing their own food at a remote campsite. This year I prepared a two day seminar to teach the crew leaders about food safety, nutrition and grocery shopping skills. Each crew leader was given a quick read thermometer and temperature guide. Contact Mark Wertheimer, Rocky Mountain Youth Corps, Program Director, (970) 879-2135.

Although one of my MFSA’s choose not to recertify she was asked to present the Fight BAC program in a second grade classroom. I am hoping to get more MFSA’s on board when the next training occurs. Overall, one of the most frequently asked questions has to do with high altitude adjustments for cooking and for canning. Chaffee County has a large number of second home and transplanted residents from lower elevations. There was also an increase in the canning and preserving questions this summer and fall – in part I believe due to the worsening economy and people wanting to preserve the fresh produce from the gardens and farmer’s markets for the winter months.

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Here are some examples of what participants from the ServSafe training are saying:

As a result of ServSafe training, what action do you plan to take regarding food safety in your establishment?

- Get my assistant and supervisor more aware and involved.
- Corrective, control, keeping logs, personal hygiene.
- Temperature logs.
- Redefine and redevelop training procedures and policies.
- Develop a training plan for my staff.
- Implement proper training for staff.
- Training my staff to be more careful and aware.
- Be more involved and aware.
- Wash my hands more, watch and train others. Check buffet temperatures.
- Teach new employees about procedures.
- Make sure all employees have full knowledge of ServSafe.
- Make sure employees are following guidelines.
- Plan my foodservice around these guidelines.
- We are going to have a good strong first inspection.
- Better training and more training for staff.
- Temperature charts.
- Better training.
- Staff training with kitchen staff and FOH staff. One-on-one with staff. Tomorrow—handwashing review.
- Classes with staff.
- Training my employees to proper food safety procedures.
- Taking food temperatures in reach.
- Keeping all food in safe environment for guests.
- A little refresher for my staff.
- Make corrective changes.
- Re-evaluate HACCP standards.
- Establish a training program of the volunteer seniors.
- Review the set up in each kitchen used by the program.
- Training on temperatures of food and other importance.
- Better employee training.
- We will be training the volunteer staff.

CSU Extension refrigerator thermometer cards were distributed to consumers at worksite programs and to other Extension Agents in the state to use in their programming efforts.

Preserve @ Home online training, a collaboration with University of Idaho Extension, was offered to consumers in the Front Range as a trial educational method of extending preservation and food safety information out to people that could not travel to the Boulder office due to work, cost of gas, time, etc. Two Extension Agents from two other states took part in the online training.

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Lafayette Farmers Market was a new market in the county and I worked with the team to get food preservation and food safety information out to the consumers. Next year will be working to provide information to potential vendors from local CCA's and community gardeners, and local gardeners that want to sell their extra produce.

Also worked with 2 local CCA's to get information to members related to food safety and preservation. Volunteer trainees from Preserve @ Home and I worked with their local CCA to can vegetables and fruits that they had an over supply of this season.....for members of CCA to have, not for sale.

Worked getting information out to CCA's on raw milk and food safety issues and concerns as this was a major concern in the county this season.

Provided technical support by responding to over 150 consumer and agent food safety-related phone calls and 42 Answer Link queries. Continued to promote and provide program support for the Food Safety Work Team including Food Safety Works, ServSafe®, Master Food Safety Advisor program, high risk audiences (pregnant women, seniors, and those who prepare food for frail elderly), general consumer food safety and assisting with the SafeFood Newsletter and updates to Extension's SafeFood website.

An Extension Diversity Grant funded the printing and distribution of 5000 farmers' market brochures in English and Spanish which included safe produce handling recommendations. These were distributed to farmers markets, EFNEP, and Extension offices across Colorado.

With assistance from Ruth Willson, a Food Safety Education Work Team group webpage was established on CSU's Ram Point website. Programming materials for Food Safety Works, the Master Food Safety Advisor program, numerous PowerPoint presentations, report forms, county fair information and minutes from team conference calls are posted and all team members have access. This allows everyone to share programming materials and information can be updated easily.

In response to Food Safety Education Work Team presentation to Extension Leadership, the team was recognized for these strengths:

- Depth of experience both on campus and in the field. 25-26 members on team. Strong agent and specialist interaction. Strong community partnerships supporting delivery.
- Strong applied research component. Agents involved in research in their communities; able to report finding locally.
- Diversity of programs offered: food preservation, food preparation, high altitude information, handling, storage, processing.
- Network alerts. Able to tie into information from FDA and USDA.
- Use of technology to provide training to agents; use of I-clickers in program evaluation. Interest in moving some courses online, such as food preservation.
- Quality programs and materials developed and implemented: Food Safety Advisors, Safe Food News, Food Safety Works, ServSafe classes, Food Preservation Workshops, training for Farmers Markets.
- Well defined sub teams –audience specific – allow team members to focus efforts.
- Interdepartmental interaction – breakfasts once a semester inclusive of all 6 departments engaged in research and opportunities. Generating success through multi-departmental

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projects and grants. Teaming with horticulture, livestock and production agriculture agents to deliver integrated programming locally.

- Jan Carroll indicated the team followed the instructions for the diversity initiative to a “t.”
- Meg Wilson noted the team does an excellent job of branding their materials; connecting to CSU and Extension.

**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?**

- I have had requests for food preservation classes that are less intense than the Master Food Preserver Program. I would like to see the curriculum split up into stand alone classes with appropriate evaluations and marketing materials for consumers.
- I would like a place on the contribution report to acknowledge the food safety/food preservation consumer calls, walk-ins and web inquires I answered in 2008. # 723
- Please continue the desktop trainings and the monthly conference calls to Extension Agents in the state.