



IMPACT 2020

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

School age children from low-income families tend to miss more school days due to gastrointestinal and respiratory illnesses. **California** EFNEP provided handwashing lessons to 2689 school-age children: 56% gained knowledge and/or improved safe food handling practices. **Massachusetts** provided handwashing lessons to 2609 EFNEP youth resulting in 54% improved their food safety behaviors.

In **Maryland**, *Kitchen Kaizen* classes were held for 331 adults, who learned: not wash raw poultry and check the refrigerator temperature. **Massachusetts** EFNEP held 297 sessions for 1483 adults and 78% reported improvements in food safety practices.



The Germ Stops Here! program in **West Virginia** taught proper handwashing techniques to 600 students and practiced handwashing skills. *Knife Sharpening Skills* training was held for 13 people in underserved populations in rural **Montana**. Participants increased their knowledge and safe access to tools.

In **North Dakota**, the *Teens Serving Food Safely* program celebrated training 11,616 youth in high schools since 2003. According to a follow-up survey, 80% of teens washed their hands more often, 48% shared their knowledge and 40% had applied what they learned.

In **Michigan**, the *Cooking for Crowds* class educated 206 volunteers on safe food handling at food fundraisers and events. Of these volunteers, 85% learned about controlling time/ temperature and 73% about cleaning/sanitizing. Participants served over 33,000 people in the three months prior to class.

"I learned about the dos and don'ts for the Cottage Food Law related to what I can sell as well as the proper way to label my food items for sale."
Cottage Food Law online class participant

Consumer Food Preservation

In **Maine**, 5645 participants participated in *Preserving the Harvest*. Of those, 100% now understand how to preserve foods better; 96% feel more confident about their food preservation skills. In **Ohio**, 85% of the 550 participants, reported they will always use current USDA and Ohio State University Extension canning and freezing recommendations, up from 13% before the class.

Of the 658 participants in **Oklahoma**, 94% increase in adults and a 77% increase in youth planning to use safe and effective food preservation practices. Of the 385 participants in **Oregon** community canning classes, 95% plan to use up-to-date, research-based home-canning instructions and 98% plan to follow steps for the safe use of a pressure canner.

"My knowledge and confidence grows with each workshop that I take." "I plan to purchase new editions of canning books." **Oregon participants.**

Raising kids, Eating right, Spending smart



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Of 105 participants in Kansas, 88% reported they were confident or very confident in their ability to follow safe home food preservation practices. Through the *Grow It, Eat It, Preserve It* program in **Maryland**, 64 trainees increased their confidence to operate a pressure canner and safely preserve food for themselves and others.

In **Pennsylvania**, 385 adults attended educational events bringing 249 pressure canner dial gauges to test. Of those, 70% required adjustment during processing or replacement to reduce botulism risk.

"I never knew my canner gauge needed testing. Thank you for doing this so I can be sure the foods I can are safe for my family." **Pennsylvania** participant

In **New York**, 1045 participants and in **Utah** 269 participants attended hands-on food preservation to improve their food preservation skills and use safe methods. Canning classes were held in **West Virginia** for 68 participants. At the 9-day state fair, computer games on canning, refrigerator safety and food safety was a popular activity. Over 2000 canning and preserving publications were handed out.

Food preservation classes were taught to 669 people, in **Michigan**. Over 80% of participants were confident in their ability to safely preserve food at home and use science-based recipes.



Volunteers

In **Oregon**, 325 new and returning Master Food Preserver volunteers helped promote safety and reduce risk of foodborne illness in 44,448 contacts. Of those volunteers, 88% feel confident in answering consumer questions and 97% are confident assisting with public workshops.

"MFP classes are the best and are VERY helpful to a LOT of people." "I learn new things all the time." "I am very proud to be included in this group of well-prepared people." **Oregon** Master Food Preservers

Retail Food Manager Certification

Ohio trained 1250 participants in ServSafe. After taking management track, 99% of participants reported being comfortable talking with coworkers about increasing the safety of food in their establishment, compared to just 56% before the class. **Delaware** provided *ServSafe*, *DineSafe* and *Entrepreneur* training. In surveys of 210 participants, 72% will thoroughly wash and sanitize all food surfaces and 80% will wash hands properly. *ServSafe* training was provided to 1800 participants in **Pennsylvania** and 721 trainees in **Indiana**. **Kansas** reported 510 managers and 731 food handlers were trained in *ServSafe*. Two legally-blind participants in **Mississippi** *ServSafe* course set a goal to complete and pass the course. They passed with the highest average in the class.

"I learned that our disabilities should not keep us from accomplishing our goals, these students are a prime example. The Extension Service goes above and beyond." **Mississippi** community partner

There were 1625 participants in *Serve It Up Safely, Certified Food Protection Manager* continuing education online course in **Minnesota**. In a survey, 93% of participants said the course met expectations. As a result of the course, 45% indicate they can use the information at their jobs and 51% indicate they will train others. **Illinois** provided *Certified Food Protection Manager* training to 1812 trainees throughout the state.

"I have learned how to do everything possible to have a healthy safe environment." – **Ohio** participant

ServSafe Manager Certification classes allow 1216 foodservice staff to meet **Michigan** Food Code requirements. *Safe Food = Healthy Kids*, impacted a total of 2,332 **Michigan** children. Providers learned more about behaviors that place children at risk of a foodborne illness, e.g. time and temperature control (84%), cross-contamination (67%) and pathogens (82%).

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