

Program: Food Safety Logic Model

Situation: Food service managers and employees, caterers, and individuals/families are exposed to foodborne illness due to improper food handling. These audiences require educational efforts to reduce the time lost as individuals/families and on the job to foodborne illness including curricula such as Serve Safe, Dine Safe, Occasional Quantity Cooks, Wait Safe, EFNEP, FSNE, Super Safe Mark and more.

Inputs	Outputs		Outcomes -- Impact		
	Activities	Participation	Learning	Action-Behavior Change	Condition Change
<ul style="list-style-type: none"> • EFNEP and SNAP-ED programming • National and statewide recognized certification programs for food service industry (ie; Serv Safe, Dine Safe, Wait Safe) • Occasional Quantity Cooks, Temporary Food Stand • Grocery store programming- ie; (Super Safe) • Food bank distribution programs • National Food Safety Education Partnerships • School Food Service programs (HACCP) • Food Preservation programs. 	<ul style="list-style-type: none"> • Educational programs, publications, media, social networking efforts • Food protection and contamination courses • Certifications, websites, face-to-face programs, individual clientele support, distance-based education 	<ul style="list-style-type: none"> • Consumers • Volunteer Organizations • Food Service Personnel • Direct Marketers • Under-represented individuals • Child Care Providers 	<p>Increased knowledge of :</p> <ul style="list-style-type: none"> • Importance of proper hand washing • Adequate cooking of foods • Avoidance of cross-contamination • Maintenance of foods at safe temperatures • Cleaning and sanitizing fruits and vegetables before consumption 	<p>Participants report making changes in behavior including:</p> <ul style="list-style-type: none"> • Practicing good hygiene • Adequately cooking foods • Avoiding cross-contamination • Maintaining foods at safe temperatures <p>Number of participants passing food certifications and recertification</p>	<p>More businesses train all employees regarding safe practices to reduce foodborne illness</p> <p>Decreased incidences of foodborne illness associated with unsafe food handling practices</p> <p>Decreased mortality due to unsafe food handling practices</p> <p>Decreased number of work days missed due to foodborne illness</p> <p>Reduced damage/expense to an industry due to recalls related to food borne outbreaks</p> <p>Increased employee moral due to proper training Increased public confidence in food supply</p> <p>Increase financial stability in families that spend less on food or have enough money to buy food for the whole month.</p> <p>More economically sustainable, viable communities.</p>

Assumptions

Using safe food handling practices reduces food borne illnesses.

- Evidence of increased moral, reduced industry expense, decreased work days missed, decreased mortality can be found in published research and/or government resources.

External Factors

Pathogens that cannot be controlled by basic safe-food practices.

Evaluation and Impact Indicators

Learning Indicators:

Number of participants reporting Increased knowledge of :

- Importance of proper hand washing
- Adequate cooking of foods
- Avoidance of cross-contamination
- Maintenance of foods at safe temperatures
- Cleaning and sanitizing fruits and vegetables before consumption

Behavior Change Indicators:

Participants report in surveys that they made changes in safe food handling practices including:

- Practicing good hygiene
- Adequately cooking foods
- Avoiding cross-contamination
- Maintaining foods at safe temperatures

Number of participants passing food certifications and recertification

Condition Change Indicators:

- More businesses train all employees regarding safe practices to reduce foodborne illness
- Decreased incidences of foodborne illness associated with unsafe food handling practices
- Decreased mortality due to unsafe food handling practices
- Decreased number of work days missed due to foodborne illness
- Reduced damage/expense to an industry due to recalls related to food borne outbreaks
- Increased employee moral due to proper training.