

MAKING A DIFFERENCE

2015-2016



Grand Challenges

K-State Research and Extension: providing education you can trust to help people, businesses, and communities solve problems, develop skills, and build a better future.

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ServSafe® Food Safety Education Program

A partnership with the Kansas Restaurant and Hospitality Association (KRHA)



Situation: Food safety is an important public health priority. Foodborne illness is a common, costly—yet preventable—public health problem. The U.S. Centers for Disease Control and Prevention estimate that roughly one in six people in the U.S. (about 48 million) get sick, 128,000 are hospitalized and 3,000 die of foodborne illness each year. Most cases of foodborne illness can be prevented through proper hygiene practices, including hand washing and following proper food handling and preparation recommendations.

What We Did: K-State Research and Extension (KSRE) Family and Consumer Sciences (FCS) professionals in partnership with the Kansas Restaurant and Hospitality Association (KRHA) provided food safety training to foodservice outlets and community organizations in Kansas.

The ServSafe® Food Safety Education program is a nationally recognized certification and training program. This program targets foodservice managers, entry-level food handlers, and community organizations who provide food to the public.

In 2016, our efforts resulted in over 260 contact hours of food safety education. FCS extension agents and KRHA educators help deliver a wide variety of consumer, food handler and food service manager food safety education programs. Whether instructing a restaurant owner, line cook or church dinner volunteer, educators provide training and tools focusing on risk factors known to be the most important when it comes to preventing foodborne illness.

Outcomes: In 2016, ServSafe® Food Safety Manager Classes reached 579 foodservice workers statewide. These 24 classes resulted in 420 foodservice employees receiving ServSafe Food Protection Manager Certification. In 2016, 630 participants completed the ServSafe Food Handler class. Participants in 35 classes responding to a post session survey indicated that they had increased knowledge and skills of best food safety practices.

Over 91.5% of the participants in the ServSafe Food Handlers classes indicated they plan to use what they learned at work and/or at home. Participants reported they intend to wash their hands, check food temperatures and use food thermometers more often, and to be more cautious of cross contamination and food left out at room temperature.



Public Value: The value of food safety education and training programs is that Kansans are provided a safer dining environment, as well as the potential for fewer hospitalizations, reduced medical costs, and fewer days of work missed due to illness.