

1 **ServSafe® Food Safety Education Program**

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



The 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 estimates 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.

The 2013 K-State Research and Extension Prioritization Survey ranked: "Handle, store, and preserve food safety has a high priority."

In Kansas during 2013, the number of salmonellosis cases confirmed by the Kansas Department of Health and Environment totaled 401 as of Dec. 7, 2013, and Shiga toxin-producing E. coli cases totaled 87. Either can make people ill and in the worst cases, can be fatal.



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 program. This training program targets foodservice managers, entry-level food handlers, and community organizations who provide food to the public.

Reducing foodborne illness by 10% would keep 5 million Americans from getting sick each year.

In 2013, our efforts resulted in over 300 contact hours of food safety education. Twenty-eight percent of the participants in the ServSafe® Food Handler classes self-reported being Hispanic, Black/African American, or other minority group.

FCS extension 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.

Kansas State University Agricultural Experiment Station and Cooperative Extension Service

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Outcomes

In 2013, ServSafe® Food Safety Manager Classes reached over 355 foodservice workers statewide. These classes resulted in 305 foodservice employees receiving ServSafe® Food Protection Manager Certification.

In 2013, 738 participants completed the ServSafe® Food Handler class. Participants indicated that they had increased knowledge and skills of best food safety practices. Over 90.5% 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 public 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, fewer days of work missed due to illness.

Additional information is available at:

<http://www.ksre.ksu.edu/FoodSafety/p.aspx?tabid=16>

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2Centers for Disease Control and Prevention. Food Safety, www.cdc.gov/foodsafety/



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