## Georgians Will Reduce Their Risk of Foodborne Illness (Foodservice)

**Situation:** More than 250 foodborne diseases present a significant public health challenge. In the U.S., per year, foodborne disease results in an estimated 48 million persons with gastrointestinal foodborne illnesses, 128,000 hospitalizations, and 3,000 deaths (2010). A recent study estimates that in Georgia, there are 2.5 million cases per year at a cost of $4.7 billion (2010). In Georgia, there are more than 16,000 food service establishments (2010) having sales above $15 billion and employing more than 374,000 people (2012). The industry has a need for a workforce trained in safe food handling practices; and, in Georgia, there is a high turnover rate in foodservice and child care employment. More than 470,000 of Georgia’s children under the age of six are in the care of someone other than their parents for as much as 10 hours a day (2012). The staff in these facilities could benefit from food safety training. Georgia DCH regulates 1,972 personal care homes, 626 Community Living Arrangements, and 2 assisted living facilities (2012); the staff in these homes need annual training hours that can include food safety education. Beginning in Dec. 2006, the state of Georgia requires food service establishments to have food safety-certified managers. UGA Extension has been offering one of the acceptable options since 1995 and is prepared to assist. School systems are now being required to implement a HACCP-based system of food safety in the school nutrition program.

<table>
<thead>
<tr>
<th>INPUTS</th>
<th>OUTPUTS</th>
<th>OUTCOMES - IMPACT</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>What tools the agent needs . . .</strong></td>
<td><strong>Activities</strong></td>
<td><strong>Audiences</strong></td>
</tr>
<tr>
<td><strong>Curricula and teaching materials.</strong></td>
<td>All Programs</td>
<td><strong>Foodservice employees</strong> (managers, employees), such as: - Child care providers. - Personal care home providers. - School foodservice. - Office on Aging meal sites. - Occasional quantity cooks, such as church and civic group volunteers.</td>
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<td><strong>ServSafe® Programs</strong></td>
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<td>All the above plus: - Full-service restaurants. - Casual dining. - Quick-service restaurants. - Limited specialty restaurants. - Food sales managers (grocery store, convenience stores, suppliers, etc.). - Child care providers. - Nursing homes. - Other institutions and outreach agencies.</td>
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<td><strong>ServSafe® manager certification curriculum (Manager 6th edition).</strong></td>
<td><strong>ServSafe® employee curriculum (Starters).</strong></td>
<td><strong>Other foodservice employees desiring training.</strong></td>
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<td><strong>In-home child care providers.</strong></td>
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**INPUTS**
- Curricula and teaching materials.
- ServSafe® Programs
  - ServSafe® manager certification curriculum (Manager 6th edition).
  - ServSafe® employee curriculum (Starters).
- Child Care
  - Food for Children – Healthy and Safe
  - Foodservice for Children, Multiple Settings
    - Managing Food Allergies: Keeping Children Safe
  - Occasional Quantity Cooks
    - Cooking for Groups, USDA-FSIS.
- Teaching supplies for demonstrations and handouts.
  - Thermometers, cutting boards, knives, sanitizing supplies, ice paddles, etc.
- Local partnerships and/or networking with collaborators and relevant industries.
  - Schools.
  - Health Departments.
  - Restaurants.
  - Foodservice equipment and food suppliers.

**OUTPUTS**
- All Programs
  - Publicity; Recruit participants.
  - Collect registration fees.
  - Pre/post assessments and organizational reporting.
- ServSafe Programs
  - Conduct 2-day (12-15 hour) certification programs for managers, including administration of certification exam.
  - Submit exams for grading by the NRA Educational Foundation, and issuing of certificates.
  - Conduct 1-day (6-8 hour) employee programs.
    - Grade tests and prepare certificates.
    - Follow-up with each participant about certification results.
    - Keep up-to-date on program changes and certification requirements.
  - All the above plus: - Full-service restaurants. - Casual dining. - Quick-service restaurants. - Limited specialty restaurants. - Food sales managers (grocery store, convenience stores, suppliers, etc.). - Child care providers. - Nursing homes. - Other institutions and outreach agencies.
  - Other foodservice employees desiring training.

**OUTCOMES - IMPACT**
- Increased awareness of food safety in the community.
- Increased knowledge of safe food handling practices in child care settings.
- Increased knowledge of child nutrition meal patterns.
- Increased knowledge of ServSafe® and GA Food Code food handling guidelines, and understanding of HACCP system of food safety.
- Greater than 75% passing rate on ServSafe exam.
- Increased visibility of Cooperative Extension as a source for food safety education.

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