



Not in Our Kitchen: Protecting Delaware from Foodborne Illness

RELEVANCE



Common - Costly - Preventable

- ✓ The State of Delaware requires a food service establishment to have someone on staff that has passed the ServSafe Food Protection Manager Certification Exam.
- ✓ Individuals who want to produce certain foods from home must have an educational course that culminates in a certification exam or pass the ServSafe Food Protection Manager Certification Exam.

Centers for Disease Control & Prevention

1 in 6

48 Million

Get Sick

128,000 Hospitalized

3,000 Die

Each Year

RESPONSE

University of Delaware Cooperative Extension Family and Health and Well-Being

Offers Servsafe®, Dinesafe, Food Safety for Entrepreneurs classes and Canning Classes



Which class is pertinent to which participant depends on the certification needed by that individual.

Those who produce certain foods from home must have an educational course that culminates in a certification exam.



Number of Classes offered statewide

- 17 Servsafe®
- 1 Dinesafe
- 1 Food Safety for Entrepreneurs

RESULTS

▶ Servsafe® 3 Classes were taught by a Certified Spanish-speaking ServSafe Instructor.

182 In attendance at the Servsafe® Food Manager Certification classes, taking the certification exam.

105 passed the exam, becoming certified and meeting the State of Delaware requirements for the person in charge.

▶ Dinesafe

16 In attendance from a local church attended a Dinesafe training program.

▶ Food Safety for Entrepreneurs Class

2 In attendance both passing the certification exam.



Post-Program Survey

Of Participants who attended Servsafe® and Dinesafe

- 93% Will improve hand washing
- 81% Will improve personal hygiene practices

Further Response

- 80% will calibrate thermometers regularly.
- 86% will thoroughly wash and sanitize all food surfaces before preparing a different food item.
- 78% will use chemical sanitizers correctly, including checking concentration.
- 82% will hold hot foods at or above 135° F.
- 82% will hold cold foods at or below 41° F.

2 101 Canning Classes Offered

- New Castle County
- Sussex County
- 43 in attendance total
- 10 pressure canning gauges tested for accuracy this year.



RELEVANCE

Foodborne illnesses are a common, costly, yet preventable public health issue. According to the Centers for Disease Control and Prevention, approximately one in six Americans (nearly 48 million people) get sick, 128,000 are hospitalized, and 3,000 die of foodborne illnesses each year (CDC, 2017). The actual incidences of hospitalization and death are probably higher, but many foodborne illnesses go undiagnosed. The State of Delaware requires a person in charge on each shift at a licensed food service establishment to be certified in food safety through an approved food safety course. In addition, individuals who want to produce certain foods from home must have an educational course that culminates in a certification exam or pass the ServSafe Food Protection Manager Certification Exam. Although not required, churches and other organizations that prepare food for the public realize the importance of educating their volunteers on the essentials of food safety.

RESPONSE

Servsafe®, Dinesafe, and Food Safety for Entrepreneurs, and Canning classes are offered by the University of Delaware Cooperative Extension Family and Health and Well-Being staff. Which class is pertinent to which participant depends on the certification needed by that individual. Seventeen Servsafe® classes and one Dinesafe class were offered statewide. One Food Safety for Entrepreneurs training was offered as well.

RESULTS

One-hundred-eighty-two attended the Servsafe® Food Manager Certification classes, taking the certification exam. One-hundred-five of those individuals passed the exam, becoming certified and meeting the State of Delaware requirements for the person in charge. Two individuals attended the Entrepreneur class, both passing the certification exam. In addition, 16 individuals from a local church attended a Dinesafe training program.

Post-program surveys from participants who attended Servsafe® and Dinesafe classes showed that 93% of those individuals will improve hand washing and 81% will improve personal hygiene practices in their establishments. In addition, three of the ServSafe classes were taught by a Certified Spanish-speaking ServSafe Instructor/Proctor. Twenty-eight of those Spanish-speaking participants included in the reach above attended one of these three classes.

Two 101 Canning classes were offered, one in New Castle County and one in Sussex County. A total of 43 community members attended. Ten pressure canning gauges were also tested for accuracy this year.

In addition, as a result of participating in a Servsafe® or Dinesafe class, individuals responded in the following manner:

- 80% will calibrate thermometers regularly.
 - 86% will thoroughly wash and sanitize all food surfaces before preparing a different food item.
 - 78% will use chemical sanitizers correctly, including checking concentration.
 - 82% will hold hot foods at or above 135° F.
 - 82% will hold cold foods at or below 41° F.
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PUBLIC VALUE STATEMENT

UD Cooperative Extension provides educational programs to help growers, processors, supermarkets, food service operations and consumers handle food in a manner to reduce the risk of foodborne illness.