



Research Presentations

Improving Raw Chicken Washing Communication Using Mixed Methods Research

Presenters: Deanna Amarosa, Kelsey Schwarz, Aaron Lavallee

Explore how CDC and USDA-FSIS employed mixed-methods research to investigate raw chicken washing behaviors in the U.S. and determine which theory-based communication messaging about raw poultry washing was preferred by priority audiences. Health equity and harm reduction perspectives are also incorporated.

Consumer Food Handling Behavior: Data from the 2019 FDA Food Safety and Nutrition Survey (FSANS)

Presenters: Fanfan Wu

For this presentation, the speaker will report on consumer food-handling behaviors (based on national goals from Healthy People 2023), using self-reported data from a nationally representative survey. The speaker will also discuss significant factors that affect these food-handling behaviors. These findings have important implications for food safety education.

Evaluating the Impact of Documentary Poisoned as an Educational Tool

Presenters: Fanny Gozzi, Yaohua Feng

Documentaries constitute an accessible and affordable tool for communicating food safety information. This study uses *Poisoned* as a case study to examine its impact on young adults' food safety awareness, their trust in food supply chain stakeholders, and any potential change in their behavior after watching the documentary.

Moving Closer to Zero Exposure to Heavy Metals in Foods

Presenters: Felisha Wu, Ewa Carlton

Learn about the methodology and findings from formative research conducted to inform FDA's upcoming "Closer to Zero" Education and Outreach Initiative, which aims to reduce exposure to heavy metals (arsenic, lead, cadmium, and mercury) to as low as possible in foods commonly eaten by babies and young children.

Preliminary Results to Validate a Seafood Recipe for Home Canning

Presenters: Kathy Savoie, Shauna Henley

As food safety educators we teach the public about the importance of relying on research-based recipes for home food preservation. This session will provide a background on the research conducted to validate a novel seafood stock recipe for home canners.

Food Safety Advice from Chatbots: How Accurate and Reliable Is It?

Presenters Lorena Correia, Yaohua Feng

Based on 20 food safety questions from consumers extracted from the Risky or Not podcast, hosted by the food safety experts Dr. Ben Chapman and Dr. Don Schaffner, the validity and reliability of four popular chatbots were tested.

It's Not That Serious – Or Is It? Analyzing Consumer Risk Perceptions

Presenters: Meredith Carothers

How consumers perceive risk directly impacts the communications materials presented to them. USDA's Food Safety and Inspection Service will present research on consumers' perceived severity, likelihood, and level of concern related to contracting foodborne illness, as well as preferences for receiving information, potential recall fatigue and more.

Learning to Love Labels (and the Food Safety Instructions on Them!)

Presenters: Meredith Carothers

Developing a label that consumers find interesting enough to follow food safety instructions has proven to be challenging. Come learn about USDA Food Safety and Inspection Service's new research about adding food safety instructions to an updated label, and what consumers thought about it.

Examining Consumer Knowledge, Attitudes, and Practices of Food Irradiation

Presenter: Michael Ablan

This session explores consumer knowledge, attitudes, and practices of food irradiation to inform future communications, outreach, and education. This session will present and discuss the implications of three surveys fielded from August-October 2022.

Presentations on Food Safety Programs or Campaigns in Action

Developing a food safety training for campus food shelves

Presenters: Amy Johnston

This session will provide an overview of the approach used to develop a food safety training program specifically for campus food shelves, demonstration of the final product, and review of current behavior change outcomes and evaluation results.

Freeze Drying 101: Preparing Food Safety Professionals to Educate Clientele

Presenters: Amy Robertson, Margine Bawden, Cindy Pearson

Explore the increasing popularity of home freeze drying. This session will equip educators to expertly guide clientele through the freeze drying process, enhancing food preservation skills for optimal results.

Enhancing Food Safety for Families: Implementing Safe Plates PIEC Program

Presenters: Candice Christian

The Safe Plates Pregnancy, Infancy and Early Childhood (PIEC) program at NC State University was designed to address the unique food safety needs of pregnant individuals, infants and young children. Attendees will learn about the evidence-based approaches used to promote behavior change and improve food safety practices.

Cooking Capable: Accessible, Adaptable and Inclusive Food Education Programs

Presenters: Chase McIntosh Baillie

Using Cooking Capable as a case study, participants will be able to identify benefits, challenges, solutions and strategies for planning, promoting, implementing and evaluating programs that are accessible and inclusive for people with disabilities and different functional needs.

Using the Show, Do, Apply Model in Hybrid Sanitation Programming

Presenters: Christina Allingham

We used the show, do, and apply model to provide the audience with a framework of in-person sanitation training methods. Results imply that hands-on sanitation training programs developed in the show, do, and apply model can be a tool for small practitioners to develop preparedness in sanitation skills.

Making Sense of Cottage Food Legislation

Presenters: Cindy Brison

Cottage food laws may be confusing for the producer, especially when they change frequently. Extension can play a role by collaborating with the state Department of Ag and the producer to make the transition to the new law easier to understand.

In Charge: Creating Curricula for Food Service

Presenters: Emily Marrison, Kate Shumaker

Discover how Ohio State University Extension educators responded to a programmatic gap when the Ohio Department of Health changed requirements for Person-in-Charge food service training requirements. This program will empower educators with best practices to create effective campaigns and curricula for food service and public health in their communities.

The Food Safety Menu

Presenters: Jamiea Ratcliff

Serving news to promote food safety education. The menu includes food safety topics that impact the food industry, but in a way that's easy to understand and share.

Food Safety & Improved Nutrition- Capture the Flavor- Healthy Cooking with Culinary Herbs and Spices

Presenters: Jennifer Dixon Cravens, Shauna Henley

The session addresses the topic of food safety and the relevance of culinary herbs and spices in cooking. This session demonstrates how culinary herbs and spices can be effective tools in promoting food safety and improving the nutritional profile of our meals. It will also promote practical strategies and knowledge on how to teach communities about integrating these practices into their daily lives, emphasizing safe food handling, hand hygiene, improved health, and nutrition.

The Food Safety Survey for Older Adults: A Research Tool to Better Understand the Needs of Your Community

Presenters: Jennifer. Quinlan

This session will make participants aware of the availability of a validated, peer-reviewed Food Safety Survey for Older Adults and how to use the survey for their own research.

NCFSEN Multistate Food Safety Network in Action for 9 Years

Presenters: Julie Garden-Robinson, Cindy Brison, Karen Blakeslee

Learn the process of creating a multi-state food safety network. An overview of the steps, including getting started, organizing and communicating, will be provided. Along with impacts, the presentation will showcase the “why” and “how” of forming a regional group, which includes growing membership, establishing ongoing leadership, and sustaining participation.

From Texas Kitchens to Market: Navigating Texas Regulations for Homemade Products

Presenters: Julie Ommert Prouse, Rebecca Dittmar

Cottage food production operations (CFPO) laws passed by states differ significantly with respect to allowable foods, revenue, permits, and safe food handling requirements. This session will guide attendees through the complexities of cottage food safety guidelines and present valuable insights from pre- and post-survey data collected.

Safer Together: The Importance of Diverse Outreach Strategies in a Multicultural World

Presenters: Meredith Carothers

Understanding that culturally competent communications materials are key to reaching diverse audiences. In this session, learn how USDA’s Food Safety and Inspection Service (FSIS) cultivated food safety messaging towards Hispanic, Tribal, and religious minority audiences with the help of accessible materials and key partners.

Keeping the Drama Out of the Kitchen: A National Creative Campaign

Presenters: Meredith Carothers

Dual caregivers have the responsibility of caring for generations above and below them. With limited time and high stress scenarios, resonating with food safety messages can be challenging. USDA FSIS developed a national creative campaign called Kitchen Drama, and seeing it will leave you wanting to know what happened next.

Development of a Live Online Food Safety Manager Prep Course

Presenters: Nicole McGeehan, Andy Hirneisen

Attendees will learn about the development process of a new curriculum: “Food Safety Manager Prep Course.” This presentation will include a demonstration of the software used to deliver the program, a sample of the educational materials provided to participants, and a snapshot of how the class is presented.

Don't Cross Me! Engaging 7th Graders in Food Safety

Presenters: Shauna Henley, Beverly Jackey

Food Safety plays a role in our food supply from farm-to-fork. Maryland Extension hosts a 2-day Agriculture Awareness event, where all 7th graders in the public school system visit to learn about agriculture. Here, Extension Agents can excite the next generation of the importance of food safety.

Finding Play with Youth and Adults: An Unintended Audiences for a Farmworker Training Campaign

Presenters: Shauna Henley, Pamela Martinez

Small-very small farms covered under the FSMA Produce Safety Rule must include worker training around health and hygiene and any specific duties unique to the job. A farm-focused campaign on worker training called the Produce TRAINER found an unintentional audience for outreach and education among middle schooler and school-garden teachers.

Designing a Virtual Food Safety Series

Presenters: Surine Greenway, Amy Robertson

A multidisciplinary team of educators collaborates to offer free virtual workshops for home food consumers. Using diverse strategies and technology platforms, they plan, market, and execute workshops. This presentation will detail the journey and successful lessons learned.

Successful Volunteer Food Preservation Training on a Shoestring Budget

Presenters: Susan Mosbacher

The University of California Master Food Preserver Program created a hybrid online/in-person new volunteer training program delivered statewide that can be replicated at little to no cost. This session demonstrates the tools used to organize and deliver the training, discusses the challenges and successes, and possibilities for collaboration.

Summer School for Consumer Food Safety Education: Evaluation of a Train-the-trainer Food Safety Educational Program

Presenters: Suyapa F. Rojas-Oropel, Elma Kontor-Manu

The Summer School for Consumer Food Safety Education is an annual program designed for educators and extension volunteers by offering expert-led virtual sessions on key food safety topics. The program addresses current consumer food safety practices and provides participants with research information and tools that can equip them to better educate these consumers.

Get the Dish!: Extending Extension's Educational Reach

Presenters: Surine Greenway, Amy Robertson, Joey Peutz

Get the Dish! increases Extension's ability to reach and educate new and returning clientele with home food preparation topics encompassing health, nutrition, and food safety using valid, research-based content.

Public health personnel, Food safety researchers, and pork consumers

Presenters: Heather Fowler

Four decades of Pork Quality Assurance® Plus showcases a commitment to food safety, public health, and sustainability. With over 71,000 certified members, it integrates ethical principles and evidence-based practices, supporting responsible pork production and providing valuable resources for educators to advance food safety and hygiene standards.

Interactive Presentations, Demos and Experiences

What does "Inclusive Design" Mean to Food Safety Education?

Presenters: Barbara Chamberlin, Matheus Cezarotto, Pamela Martinez

Inclusive design includes considerations around accessibility by users with diverse audio, visual, motor and cognitive needs, as well as representation in character and graphic design, media choice and cultural background. Join this interactive workshop by using a framework to design learning experiences which are more inclusive and representative.

Manipulating FATTOM: Strategy framework impacting food safety, security, waste prevention

Presenters: Chase McIntosh Baillie

Interactive demonstrations of safe food handling, preservation and waste prevention strategies and concepts utilizing FATTOM as a framework for delivery that will help increase confidence and likelihood of implementation with their respective stakeholder base. Participants will receive a variety of resources that can be modified based on audience and resources.

Food Safety Style Guide & Checklist for Acidic Home Canned Recipes

Presenters: Kathy Savoie

Learn how to use the Content Creator's Food Safety Style Guide for Acidic Home Canned Recipes to revise current recipes to provide best practice guidelines to promote consistency and improved readability amongst recipes created for home canners.

Reshaping Food Safety Education: Engaging GMP Training Tools for Small Operations

Presenters: Matheus Cezarotto

This session demos iTIPS Food Safety, an online educational experience tailored for small processors training on Good Manufacturing Practices (GMP). Presenters will discuss the research-based development and evaluation of iTIPS and guide participants in actively engaging with the tool. Participants will gain understanding of its content and innovative delivery method.

Combatting Concern and Confusion: Understanding and Deciphering Recall Information

Presenters: Meredith Carothers

A food recall can cause confusion and concern among consumers, especially when they aren't familiar with how to decipher a recall press release. In this session, USDA's Food and Inspection Service will help you understand recalls, and show you how to communicate about recalls in plain language.

Influencing: What Do You Mean There's Not an Unlimited Budget??

Presenters: Meredith Carothers

Social media continues to dominate the minds of consumers – trends, educational content, niche topics and more. Food safety education has a place, so let's get content out there! Come learn how to produce and publish successful social media content in a world where budgets and resources are limited.

Little Chefs: Teaching Safe Food Handling to Young Children

Presenters: Anirudh Naig

This session will describe a hands-on activity that was developed and conducted with children under 10 yrs of age for the 4-H Clover Kids Extension program. Children used GloGerm™ lotion to learn about the importance of proper handwashing and how germs spread through contaminated hands. Participants will learn how simple food preparation hands-on activities can be used to teach young children about the importance of handwashing and safe food handling.

Game-based learning in food safety: new research-based games for a variety of audiences

Presenters: Matheus Cezarotto, Barbara Chamberlin, Kristen Gibson

Games provide affordances for learners, which help them explore content and practice food safety. This session shares two new games in food safety, and shares the process behind the design of the learning experiences, one focusing on farmers' market vendors and another for youth who are learning how to cook. Both game experiences use interactivity to teach best practices in food safety, considering the audience's learning needs. Presenters will guide participants in the instructional design process and research used for the games development.

Posters Presentations

Interpretations of Ready-to-Eat Foods: Qualitative Comparison, Consumers versus Produce Growers

Presenters: Elma Kontor-Manu, Suyapa Fabiola Rojas-Oropel, Yaohua Feng

Consumers' handling practices of ready-to-eat (RTE) foods may be influenced by how they perceive them. To explore and document their perspectives, interviews and focus groups were used to collect information from consumers and produce growers respectively on their interpretations of RTE foods.

Leadership role in food safety

Presenters: Srinivasaraoh Bandla

Discusses leadership role to evaluate current food safety programs with an objective to elevate strong food safety culture.

Improving Food Safety: Carvacrol Nanoemulsion for Salmonella Biofilm Control

Presenters: Trushenkumar Shah

This study explores the use of carvacrol nanoemulsion (CRNE) as a natural sanitizer against Salmonella Enteritidis (SE) biofilms on plastic surfaces. CRNE significantly reduced SE biofilms, with up to 4.5 log CFU/ml reduction observed. CRNE also downregulated SE genes responsible for biofilm development, indicating potential for improving food safety practices.

Leftover Food Handling Practices Among Minority Populations

Presenters: Mahta Moussavi

This study examines leftover food handling practices among PVAMU students. Most students bring home and store leftovers, but some have unsafe habits like leaving food out at room temperature. Understanding these practices can help improve food safety education and reduce the risk of foodborne illnesses in underserved communities.

Minimizing the Impact of Home Food Waste

Presenters: Bridget Morrisroe, Catherine Milner

A Materials Management Environmental Analyst and Extension Educators will present on the environmental, social, and economic impacts of food waste and provide education on how to reduce home food waste. Information and tools will be distributed on how consumers can safely manage food waste in the most sustainable ways possible.

Communicating Food Safety to Consumers on Social Media: Instagram Lessons

Presenters: Han Chen, Anastasia Elizabeth Crane

Social media is a powerful and cost-effective tool for disseminating food safety information to broad audiences. This study uses Instagram as a case study to explore how different post types and formats can engage consumers with food safety content.

Teens Serving Food Safely Program Makes a Difference

Presenters: Julie Garden-Robinson

“Teens Serving Food Safely” is a statewide classroom education effort of high school teachers and Extension. Knowledge scores have significantly increased and behavior has improved among 11,972 participants. Teens are washing their hands more often (83%), sharing their knowledge (50%), and handling food more safely for the public (41%).