

Implementation Of Food Safety & Quality Principles To Address Critical Issues In The Development Of Food Safety Practices

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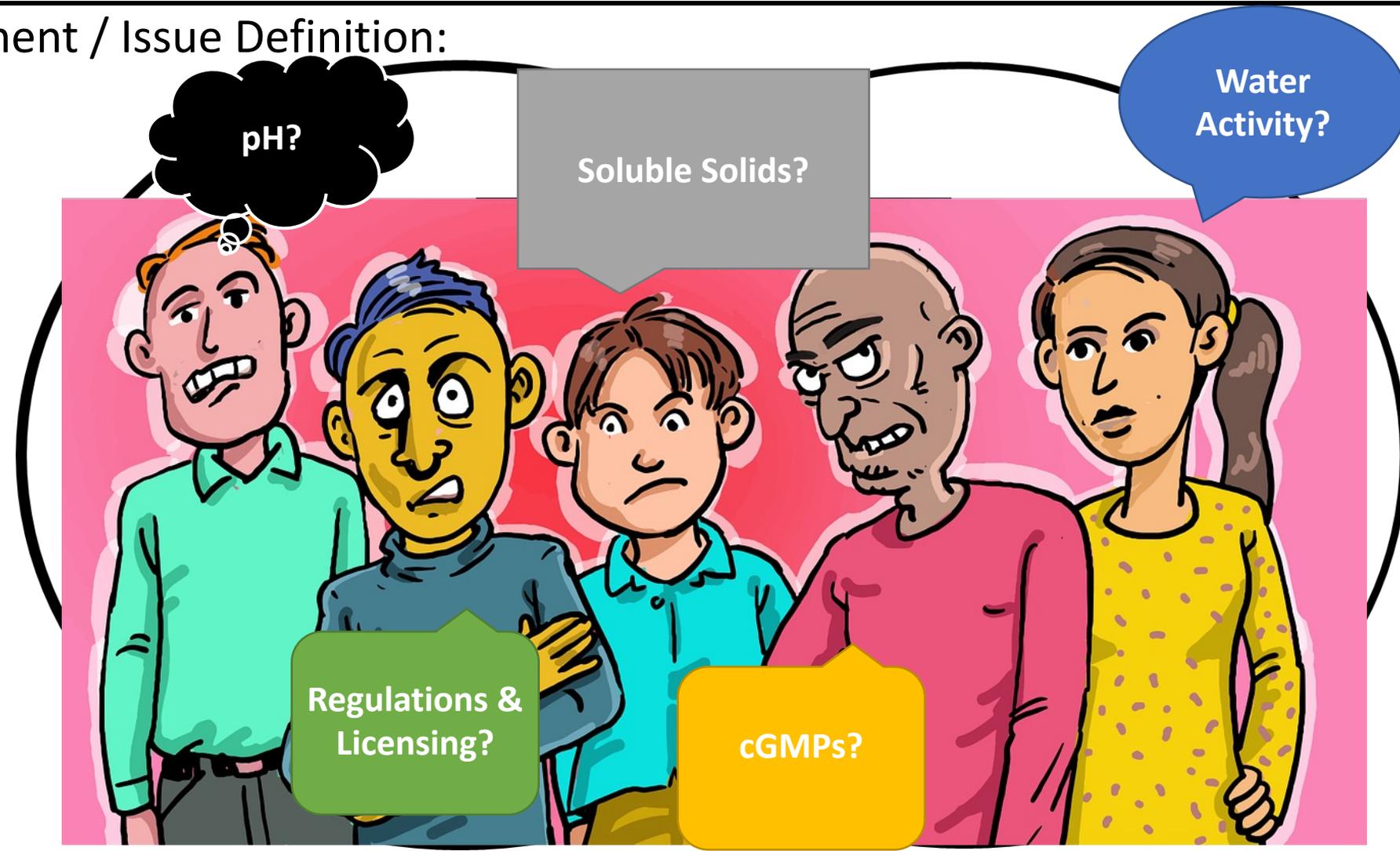
USDA NIFA FSOP: 2019-70020-30334



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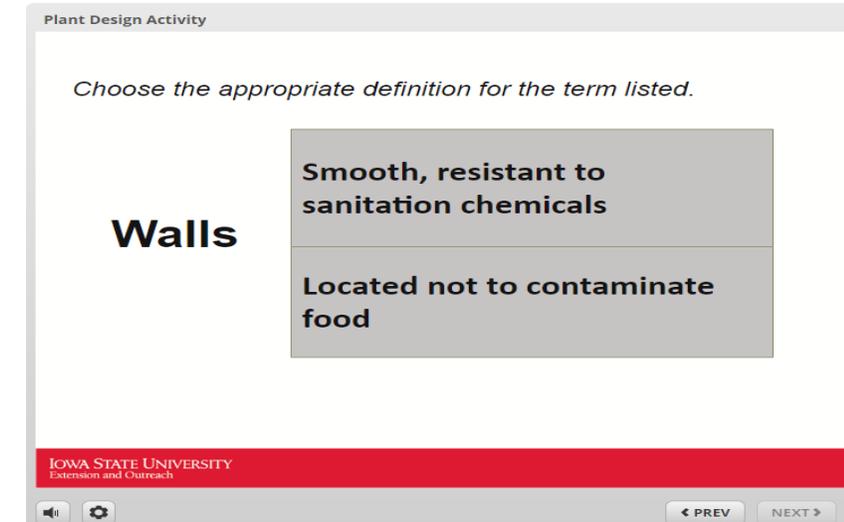
Problem Statement / Issue Definition:



Approach / Methods: **Food Safety Sanitation & Preparation Series: cGMPs & Functionality of Ingredients**



1. Recorded Lecture



2. Interactive Activity

Question 1
Not yet answered
Points out of 2.00
Flag question
Edit question

An employee comes to work with an open lesion on their face from shaving. What should this employee do before entering the processing floor?

Select one:

- a. Cover lesion with a bandage and secure bandage.
- b. Do nothing and begin work
- c. Go home for the day until the lesion is healed
- d. Place a cover lesion with a bandage (only)

3. Knowledge Assessment

Results / Outcomes: **Food Safety Sanitation & Preparation Series: cGMPs & Functionality of Ingredients**

Pre & Post – Test

Four constructs towards food safety practices from the Theory of Planned Behavior

1. Attitudes,
2. Perceptions,
3. Intentions, and
4. Behavior

Program Area	Pretest Mdn	Posttest Mdn
Perception of Sufficient Food Safety Implementation ^a	3.00	4.00
Perception of Control over Scheduling How Often the Facility's Waste System was Monitored ^b	3.00	4.00
Perception of Knowledge about Appropriate Food Storage Temperature ^b	3.00	4.00

^az=-3.606; p<0.001; r=0.64

^bz=-3.419; p=0.001; r=0.60

Note. Wilcoxon signed rank test was used.

Approach / Methods: **Food Safety Sanitation & Preparation Series: Shelf-life & Stability**

Aerobic Plate Count

- Or APC indicate the level of microorganism in a product
- Developed by the Association of Official Analytical Chemist (AOAC) and the American Public Health Association (APHA)
- APC is conventional plate count method for examining frozen, chilled, precooked, or prepared foods.

Food and Drug Administration. (2001) BAM Chapter 3: Aerobic Plate Count. Retrieved August 29, 2022 from <https://www.fda.gov/food/laboratory-methods-food/bam-chapter-3-aerobic-plate-count>

IOWA STATE UNIVERSITY
Extension and Outreach

1. Recorded Lecture

Laboratory Safety and Hygiene

Please complete these steps before starting each experiment.



Wash your hands for 20 seconds with soap, water, and a paper towel.



Put on appropriate personal protective equipment (PPE), including laboratory coats, correctly sized gloves, and goggles.

2. Interactive Activity

Results / Outcomes: **Food Safety Sanitation & Preparation Series: Shelf-life & stability**

Pre & Post – Survey

1. Knowledge of shelf-life facts,
2. Awareness of shelf-life impacts, and
3. Intention to implement good shelf-life practices

Program Area	Pretest M (SD)	Posttest M (SD)	Change
Knowledge of shelf-life facts	2.80 (.48)	3.60 (.52)	.80 ^a
Awareness of shelf-life impacts	2.68 (.42)	3.57 (.49)	.88 ^b
Intention to implement good shelf-life practices	5.30 (.48)	5.70 (.48)	.40

^ap = 0.007

^bp = 0.005

Note. Wilcoxon signed rank test was used.

Thank you

Undergraduate Assistants

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Funding

- USDA, NIFA 2019-70020-30334
- Center for Industrial Research and Service (CIRAS) for funding



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