

Food Safety Projects

Hotel, Restaurant, and Institution Management Program Research

Motivators of Retail Foodservice Employees to Follow Safe Food Handling Practices

This project will determine factors that *motivate* foodservice employees to implement safe food handling practices in retail foodservice. Educational modules for foodservice supervisors on how to motivate employees to implement safe food handling practices will be developed and tested in Iowa and Kansas retail foodservices. Validated modules will be posted on the Iowa State University food safety website (<http://www.extension.iastate.edu/foodsafety>). See also [Motivators of Retail Foodservice Employees to Follow Safe Food Handling Practices](#).

Susan W. Arendt and Catherine Strohbehn
2007-2010 USDA CSREES \$509,252



IOWA STATE UNIVERSITY
Food Safety Project

Impact of Employee Training on Mitigating Contamination in Retail Foodservice Operations

An in-depth examination of cross-contamination and the impact of employee training in reducing cross-contamination. See also [Research Project: Impact of Employee Training on Mitigating Contamination in Retail Foodservice Operations](#).

Jeannie Sneed (former HRIM faculty), Catherine Strohbehn, and Sam Beattie,
2005-2008 USDA CSREES \$532,224



Reaching Consumers and the Food Industry with Effective Food Safety Messages via the World Wide Web

This project is designed to communicate food safety information based on Food Safety Consortium research to consumers via the World Wide Web. This grant currently supports the Food Safety Project web site at <http://www.extension.iastate.edu/foodsafety/>.

Jim Huss (retired) and Dan Henroid (former HRIM staff)
2000-2005 Food Safety Consortium (USDA) \$60,000
Jason Ellis (former HRIM staff) and Catherine Strohbehn
2005-2006 ISU Food Safety Project from Food Safety Consortium (USDA) \$25,000
Catherine Strohbehn
2007-2008 ISU Food Safety Project from Food Safety Consortium (USDA) \$25,000
Catherine Strohbehn
2008-2009 ISU Food Safety Project from Food Safety Consortium (USDA) \$17,500



Emergency Preparedness Needs Assessment of Centralized School Foodservice and Warehousing Operations

Jeannie Sneed (former HRIM faculty) and Cyndie Story
2007 National Food Service Management Institute, The University of Mississippi Cooperative Agreement with USDA FSIS \$26,587



Safe Food Handling Practices on the Farm: Meeting the Needs of Foodservice Operations

Develop and conduct pilot workshops to help producers control against contamination of food while on the farm and address procurement concerns of retail foodservices. See www.iastatelocalfoods.org
Catherine Strohbehn, Sam Beattie, and Neric Smith
2007 Leopold Center for Sustainable Agriculture **\$14,981**



Motivators For College-Age Foodservice Employees To Follow Safe Food Handling Practices

Susan W. Arendt, Jason Ellis (former HRIM staff) and Jeannie Sneed (former HRIM faculty) See also [Motivators for College-Age Foodservice Employees to Follow Safe Food Handling Practices](#).

2006 ISU Food Safety Project **\$100**



Consumer Perceptions of Food Safety in Restaurants

This internet survey explored consumers' attitudes about food safety when eating out and their willingness to pay for safer foods.
Amit Sharma (former HRIM faculty), Jeannie Sneed (former HRIM faculty), and Sam Beattie

2004-2005 ISU Institute for Food Safety and Security **\$5,000**



Evaluating On-Farm Food Handling Practices and Microbiological Quality of Locally Grown Produce and Eggs (On-Farm Food Safety Project)

Identified objectives for this project were to increase food producers' awareness and understanding of harvest, post-harvest, and delivery practices consistent with good agricultural practices (GAPs) and food safety best practices when supplying restaurant and institutional foodservice establishments. Site visits and structured interviews were conducted with ten selected fruit and vegetable and fresh shell egg production farms to assess current practices with a follow-up workshop that focused on issues identified in farm visits. Extension publications about GAPS, cleaning and sanitizing of food product and contact surfaces, and employee handling practices were developed. Information about the project is available at <http://www.extension.iastate.edu/hrim/localfoods/>

Catherine Strohbehn, Jason Ellis, and Dan Henroid (formerly HRIM staff members)

2003-2004 The Leopold Center for Sustainable Agriculture **\$27,885**



Food Safety Practices and HACCP Implementation in Assisted Living for the Elderly

The project goal was to assess current food handling practices and HACCP implementation in assisted living for the elderly and provide training programs to improve food safety. We worked with 40 assisted living facilities, and their foodservice employees and residents. See also [Research Project: Implementation of HACCP in Assisted Living](#).

Shirley Gilmore, Jeannie Sneed (former HRIM faculty) and Catherine Strohbehn

2002-2005 USDA CSREES **\$530,113**



Mentoring Model for Implementing HACCP in School Foodservice

The project goal was to develop and implement a mentoring model for HACCP implementation in school foodservice to increase the number of school districts that have comprehensive HACCP programs. We worked with 40 school districts on this research and extension program. See also [Research Project: Implementation of HACCP in Schools](#).

Jeannie Sneed (former HRIM faculty) and Dan Henroid (former HRIM staff)
2001-2004 USDA CSREES **\$469,911**



Developing a Virtual Reference Desk for Consumers and Foodservice Operators

A virtual reference desk for food safety to link consumers and foodservice operators with expert food safety advice was developed to answer commonly asked food safety questions.

This project is available to the public at <http://www.foodsafetyanswers.org>.

Jim Huss (retired), Dan Henroid and Jason Ellis (former HRIM staff members)

2001-2006 USDA CSREES \$474,815

