

# Food Safety Projects

## Hotel, Restaurant, and Institution Management Program Research

### **Customization of Food Safety Messages**

For the first time in history, there are four generations of employees in the retail foodservice workforce; each generation with different motivations and barriers to practice safe food handling. The goal of this project is to identify the key motivators and barriers for each generational group, and develop and assess effectiveness of customized food safety training modules. Modules will be disseminated on the Iowa State University food safety web site ([www.iowafoodsafety.org](http://www.iowafoodsafety.org))

Susan W. Arendt, Catherine Strohhahn, Ana-Paula Correia, and Mack Shelley,  
2009 – 2012, USDA CSREES **\$598,607**



IOWA STATE UNIVERSITY  
Food Safety Project

### **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>).

Susan W. Arendt, Jeannie Sneed (former HRIM faculty),  
and Catherine Strohhahn, 2007-2010  
USDA CSREES **\$509,252**



IOWA STATE UNIVERSITY  
Food Safety Project

### **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.

Catherine Strohhahn, Sam Beattie, Neric Smith, 2007  
Leopold Center for Sustainable Agriculture, **\$14,981**



IOWA STATE UNIVERSITY  
University Extension



### **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.

Jeannie Sneed (former HRIM faculty), Catherine Strohhahn,  
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 Strohhahn, 2005 – 2006  
**\$25,000**  
Catherine Strohhahn, 2007-2008, **\$25,000**  
Catherine Strohhahn, 2008 – 2009; 2009 – 2010, **\$17,500**



### Using Contracts to Expand Produce Market Opportunities

An on-line calculator to assist producers in costing decisions was developed and is available at [www.iastatelocalfoods.org](http://www.iastatelocalfoods.org)

Jason Ellis (former HRIM staff) and  
Mary Gregoire (former AESHM Chair), 2005-2006  
Leopold Center for Sustainable Agriculture  
**\$33,634**



### Economic Viability of Local Food Marketing for Restaurant Operations and Growers/Producers in Iowa

This project involved qualitative and quantitative methodology in an effort to quantify time spent on local food purchasing by restaurant operators and producers. Choice experiments were used to determine consumer choices with stated menu items.

Amit Sharma (former HRIM faculty), 2005-2006  
Leopold Center for Sustainable Agriculture **\$39,752**



### 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**



### 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.

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

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



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

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. Information about the project is available at <http://www.extension.iastate.edu/hrim/localfoods/>

Catherine Strohhahn, Jason Ellis, and Dan Henroid  
(formerly HRIM) 2003-2004  
The Leopold Center for Sustainable Agriculture **\$27,885**

