Food Safety in Your Home: Computer-Based Lessons for High Risk Audiences

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Background

- Integrating programs in food safety, EFNEP, and health
- Educating consumers in NY, LA, and WI
- Visiting learners one-on-one in their homes
Goals

• Improve the ability of consumers to make informed, responsible decisions related to food safety
• Integrate programs in food safety, nutrition and health
• Evaluate the effectiveness of the tool and its delivery
Methodology

Food Safety Educational Tool

- 380 low-income households reached in NY, LA and WI
- Interactive computer tool with audio in English or Spanish
- 20 self-assessment statements related to 5 food safety areas: Clean, Chill, Cook, Separate, Store
- Post-test administered 6 weeks after lessons
Hear Our Stories

• What are participants and educators saying about this project?
Conclusions

• 66% of clients improved in using a thermometer to cook meat, chicken, turkey and fish thoroughly
• 52% of clients improved handling of hot leftover food
• 43% of clients adopted positive behaviors in washing fresh fruits and vegetables
• 34% of clients learned to properly handle fresh meat, chicken or fish
• 32% of clients learned to properly use a microwave oven to cook and reheat foods

***Computer-based learning can be fun for the entire family.
Visit [www.foodsafetyinyourhome.org](http://www.foodsafetyinyourhome.org) for more information.