



FACT SHEET

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2005 USDA NATIONAL INTEGRATED FOOD SAFETY INITIATIVE GRANTS

In 2005, USDA's National Integrated Food Safety Initiative (NIFSI) awarded over \$12 million in 21 integrated food safety grants focusing on solving complex food safety problems by promoting applied research, classroom education and outreach to consumers and industry. The NIFSI grant program is administered through the USDA's Cooperative State Research, Education, and Extension Service (CSREES).

1. University of Arizona, \$600,000

“Biofilm Production and the Colonization of Broiler Chickens with *Campylobacter jejuni*.” Researchers at the University of Arizona will evaluate the presence of microorganisms on equipment used in poultry plants.

2. University of California, Davis, \$44,295

“Enhancing the Microbial Safety of Fresh and Fresh-Cut Melon.” Researchers at the University of California will evaluate the effectiveness of using sanitizers and disinfectants to kill harmful bacteria in melons and other produce.

3. Colorado State University, \$354,303

“Compliance and Training for Specified Risk Material Removal in Beef Meat Products.” The research team will evaluate how well unwanted material is removed from beef meat products in processing plants.

4. Colorado State University, \$2 million

“Understanding and Controlling *Listeria monocytogenes* Transmission Through Ready-To-Eat Meat Products from Processing Plant to Consumer.” Scientists from several universities will work with those at Colorado State University to reduce the risk of listeriosis (a foodborne illness) from processing plants, restaurants and other foodservice establishments.

5. University of Georgia, \$595,262

“National Center for Home Food Processing and Preservation.” Scientists from the University of Georgia will develop a website for educators and consumers that lists recommendations for home food preservation (canning, freezing, and drying).

6. Iowa State University, \$532,224

“Impact of Employee Training on Mitigating Contamination in Retail Food Service Operations.” The project team will develop training programs that help employees reduce the risk of foodborne illness at day care centers, schools, assisted-living facilities, and restaurants.

7. Iowa State University, \$599,999

“Incidence and Ecology of Macrolide-Resistant *Campylobacter* in Chickens and Turkeys.” Researchers will evaluate whether the use of macrolide (an antibiotic) contributes to the growth of macrolide-resistant microorganisms on poultry farms.

8. Michigan State University, \$599,999

“A Risk-Based Approach to Determine ‘Best Consumed by’ Dates to Control Exposure to *Listeria monocytogenes* in Delicatessen Meats.” Scientists will determine how long consumers can store luncheon meats before eating them in order to prevent listeriosis (a foodborne illness).

9. University of Minnesota, \$2 million

“National Center for Food Protection and Defense – Association of Food and Drug Officials (NCFPD-AFDO) Project to Support and Promote Inter-Governmental Collaboration on Food Protection and Defense.” Researchers from several universities will work with those at the University of Minnesota to develop a program that coordinates local, state and federal food safety agencies when there is a threat to the safety of the U.S. food supply.

10. Alcorn State University, \$100,000

“Identifying Risk Factors and Developing Educational Strategies to Ameliorate Foodborne Diseases in Rural Mississippi.” The project is designed to identify knowledge gaps and other factors limiting the adoption of Good Agricultural Practices (GAPs) among poor farmers in rural Mississippi.

11. Rutgers University, \$2 million

“Food Biosecurity: Modeling the Health, Economic, Social, and Psychological Consequences of Intentional and Unintentional Food Contamination.” Scientists from several universities and academic disciplines will improve food biosecurity by enhancing risk assessment, risk management, risk communication, and public education.

12. Cornell University, \$444,655

“An Internet Training Program on Sanitation, Good Manufacturing, and Hygienic Practices for Food Processors, Wholesalers and Warehouses.” Researchers will develop a national Internet-based education training program on sanitation, good manufacturing practices, and good hygienic practices for employees who work in food processing, wholesale and warehouse firms.

13. North Dakota State University, \$567,339

“Food Safety Education in the 21st Century: Understanding and Improving Food Handling Knowledge and Behavior Among Hard-To-Reach Audiences.” Researchers will collect and assess data in refugee and other minority communities where information on food handling and food safety is limited.

14. Ohio State University, \$599,984

“Incidence, Significance, and Control of *Listeria monocytogenes* in the Home Environment.” Researchers will evaluate *Listeria monocytogenes* (LM) contamination in households and its impact on family members.

15. Ohio State University, \$436,188

“Safety of Foods Processed by Four Alternative Processing Technologies.” Scientists will study four alternative processing technologies (pulsed electric field, high pressure, ohmic heating, and microwave heating) to improve the safety and quality of processed foods.

16. University of Rhode Island, \$590,439

“Food Safety Education for High School and Transition Special Needs Students.” A team of researchers and educators will develop food safety education materials for teachers of special education high school and transition students.

17. University of Tennessee, Knoxville, \$583,750

“Implementing a Dynamic Interdisciplinary Food Safety Curriculum Targeted at Middle School Students.” This project will deliver food safety education to young consumers using a food safety-centered curriculum that can be used in middle school classrooms across the U.S.

18. Texas A&M University, \$164,013

“Improving Safety of Complex Food Items Using Electron Beam Technology.” Researchers at Texas A&M University will study irradiated food and develop guidelines for their general use.

19. Utah State University, \$47,913

“Collaborating Across Boundaries in Retail-Foodservice: Food Safety.” Researchers will sponsor a national conference which will incorporate food safety research results into retail and foodservice industry practices.

20. Virginia Polytechnic Institute & State University, \$599,895

“Efficacy of Post-Processing Interventions for the Reduction of *Listeria monocytogenes* on Frankfurters.” This research will help meat processors and food regulatory agencies educate consumers about ways to reduce bacteria in luncheon meat and frankfurters.

21. Virginia Polytechnic Institute & State University, \$600,000

“Norwalk Virus Inactivation by High Hydrostatic Pressure Processing: A Comprehensive and Integrated Program for Research and Outreach.” This research will determine whether Hydrostatic Pressure Processing (HPP) is effective in eliminating norovirus (which can cause foodborne illness) from oysters.

More detailed descriptions of grant projects can be found online at:

http://www.csrees.usda.gov/nea/food/sri/safety_sri_cp05.html.

CSREES advances knowledge for agriculture, the environment, human health and well-being, and communities by supporting research, education, and extension programs in the Land-Grant University System and other partner organizations. For more information visit

<http://www.csrees.usda.gov>.