

Arkansas

Title: Identification, Assessment, and Delivery of Food Safety Education and Training for Food Service Institutions in the Mississippi Delta

Principal Investigator: Usman Adamu
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Agriculture
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Start Date: 9/1/2008
Duration: 24 months
Award: \$ 100,000

Description: Researchers at the University of Arkansas, Pine Bluff, will conduct a literature review on training needs for safe food handling; determine the best messages, methods, curricula, and other food safety teaching and training materials for hard-to-reach audiences; conduct workshops to assess adopted teaching materials; and recruit and expand stakeholders/collaborators for future proposal development and submission.

Arkansas

Title: An Integrated Systems Approach to Reduce Salmonella in Organic and All Natural Poultry

Principal Investigator: Steven Ricke
Institution: University of Arkansas
Food Science
Fayetteville, AR 72701
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Start Date: 9/1/2008
Duration: 36 months
Award: \$ 599,521

Description: Researchers at the University of Arkansas will fill knowledge gaps about the prevalence of Salmonella, and determine its most likely sources in organic and natural poultry produced in large and small operations. This project will help identify critical gaps in determining where Salmonella contamination is occurring, while helping producers develop cost effective measures to minimize contamination of natural and organic poultry.

Colorado

Title: Integrating Teaching, Research, and Outreach Efforts to Facilitate Industry Application of Molecular Subtyping for Foodborne Pathogens

Principal Investigator: Kendra Nightingale
Institution: Colorado State University
Animal Science
Fort Collins, CO 80523-1171
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Fax: 970-491-5326
E-Mail: kendra.nightingale@colostate.edu

Start Date: 9/1/2008
Duration: 36 months
Award: \$ 579,612

Description: Researchers at Colorado State University will expand research, teaching, and outreach efforts to promote the wide-spread use of molecular subtyping to track and control foodborne pathogens.

Delaware

Title: Control of Hepatitis A Virus and Escherichia coli O157:H7 in Green Onions and Spinach

Principal Investigator: Haiqiang Chen
Institution: University of Delaware
Animal and Food Sciences
Newark, DE 19716
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Fax: 302-831-2822
E-Mail: haiqiang@udel.edu

Start Date: 9/1/2008
Duration: 36 months
Award: \$ 596,847

Description: Researchers at the University of Delaware will determine whether Hepatitis A Virus (HAV) and E. coli O157:H7 can be internalized in spinach and green onions during growth through contact with contaminated irrigation water. At the post-harvest level, they will investigate the potential of using non-thermal processing technologies, high pressure and UV treatments to destroy HAV and E. coli O157:H7 in green onions and spinach.

Florida

Title: Public and Private Roles in Food Import Safety: Implementing a Risk-Based System

Principal Investigator: John Glenn Morris
Institution: University of Florida
Emerging Pathogens Institute
Gainesville, FL 32610
Telephone: 352-273-7526
Fax: 352-273-6890
E-Mail: jgmorris@ufl.edu

Start Date: 9/1/2008
Duration: 12 months
Award: \$ 50,000

Description: This two-day symposium, coordinated by the Food Safety Research Consortium, will bring together experts and stakeholders from the public, private, academic, and advocacy communities to discuss the opportunities and challenges of a risk-based food import safety system that enhances public-private partnerships. The Consortium will make concrete, actionable recommendations for implementing such a system.

Georgia

Title: Reducing Fresh Produce Microbiological Safety Risk through Innovative Home Washing Technologies

Principal Investigator: Yen-Con Hung
Institution: University of Georgia
Food Science and Technology
Griffin, GA 30223-1797
Telephone: 7704124739
Fax: 7704124748
E-Mail: yhung@uga.edu

Start Date: 9/1/2008
Duration: 36 months
Award: \$ 599,414

Description: Researchers at the University of Georgia will evaluate the efficacy of various washing solutions (EO and ozonated water, FIT, bleach, and tap water) under various home use conditions for their efficacy in killing foodborne pathogens on lettuce, spinach, tomatoes, cantaloupes, broccoli, and green onions. Educational materials for consumers and training materials for extension and 4-H agents will be developed.

Hawaii

Title: Mainstream Ethnic Foods of Concern in the US Marketplace and Their Impact on Food Safety

Principal Investigator: Aurora A. Saulo
Institution: University of Hawaii
Tropical Plant and Soil Science
Honolulu, HI 96822
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Fax: 808-956-3894
E-Mail: aurora@hawaii.edu

Start Date: 9/1/2008
Duration: 36 months
Award: \$ 487,619

Description: Researchers at the University of Hawaii will conduct an online survey of federal, state, local, and tribal food inspectors to identify publicly-accessible information on ethnic foods of concern in the US Marketplace.

Illinois

Title: Investigation of Norovirus Cross-contamination During Food Service Procedures Used in the Preparation of Fresh Produce

Principal Investigator: C. B. Lee
Institution: Illinois Institute of Technology
Summit-Argo, IL 60501-01957
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Fax: (708)563-1873
E-Mail: alee@iit.edu

Start Date: 9/1/2008
Duration: 36 months
Award: \$ 590,942

Description: Researchers will examine cross-contamination of norovirus (NoV) during common procedures used in preparation of fresh produce. In addition, they will evaluate whether workers' exposure to educational materials will reduce risk of cross contamination. Results will be communicated to food safety professionals and foodservice operators.

Illinois

Title: Creation and Evaluation of Language-appropriate, Evidence-based Educational Materials for Food Safety Training of Restaurant Food Handlers

Principal Investigator: Mark S. Dworkin
Institution: University of Illinois, Chicago
School of Public Health
Chicago, IL 60612-7259
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Fax: 312-996-0064
E-Mail: mdworkin@uic.edu

Start Date: 9/1/2008
Duration: 36 months
Award: \$ 599,042

Description: The goals of this project are to better understand and improve restaurant food handler knowledge among English- and Spanish-speaking food handlers in Chicago to help reduce the risk of foodborne illness.

Maryland

Title: Preventing Foodborne Illnesses Among Vulnerable Older Adults through the Home Delivered Meal Program: A Multifunctional Approach

Principal Investigator: Nadine R. Sahyoun
Institution: University of Maryland, College Park
Nutrition and Food Science
College Park, MD 20742
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Fax: 301-314-2471
E-Mail: nsahyoun@umd.edu

Start Date: 9/1/2008
Duration: 35 months
Award: \$ 599,264

Description: Researchers at the University of Maryland hope to increase the ability of older adults to live independently by reducing risk factors that lead to morbidity and early mortality. They will develop, pilot-test, and evaluate an integrated, multifunctional food safety training program that targets the entire food chain continuum from food preparation, to packaging, to delivery of meals, and to proper storage of food within the home. This program will be disseminated throughout the U.S. via distance education using web conferencing technology.

Michigan

Title: Understanding and Reducing the Risks of Disease Associated with Raw Milk and Raw Milk Cheese

Principal Investigator: Ewen C.D. Todd
Institution: Michigan State University
Advertising, PR & Retailing
East Lansing, MI 48824-1046
Telephone: 517-355-8371
Fax: 517-432-2589
E-Mail: totde@msu.edu

Start Date: 9/1/2008
Duration: 24 months
Award: \$ 50,000

Description: The project team will conduct a conference to share science-based information about the safety of raw milk and the products produced from raw milk. The team will identify research gaps, broadcast the conference results, and widely disseminate the results to consumers of raw milk and raw milk products.

Michigan

Title: Improving Hygienic and Food Preparation Practices in Child Care Centers

Principal Investigator: Ewen C.D. Todd
Institution: Michigan State University
Advertising, PR & Retailing
East Lansing, MI 48824-1046
Telephone: 517-355-8371
Fax: 517-432-2589
E-Mail: totde@msu.edu

Start Date: 9/1/2008
Duration: 36 months
Award: \$ 600,000

Description: Researchers at Michigan State University will determine child care workers' knowledge, attitudes, perceptions, and behaviors toward food preparation, hygiene practices, and handwashing procedures through observational and self-reporting methods in selected centers in Michigan. They will conduct microbiological analysis of swab samples from the centers to determine the degree of fecal contamination and to develop a risk assessment that identifies the most risky areas of pathogen transmission for norovirus and Shigella infections. The researchers will also develop, implement, and evaluate an educational strategy to improve the safety of food preparation and other health and hygiene practices among child care workers.

Michigan

Title: Chlorine Dioxide

Principal Investigator: Maria Rubino
Institution: Michigan State University
Contract & Grant Administration
East Lansing, MI 48824-1223
Telephone: 517-355-0172
E-Mail: mariar@msu.edu

Start Date: 9/1/2008
Duration: 36 months
Award: \$ 558,764

Description: Researchers will study the efficacy of chlorine dioxide (ClO₂) gas as an antimicrobial treatment for leafy greens (lettuce and spinach) and cherry tomatoes for use in current production lines and packaging systems.

Nebraska

Title: Food Safety for Families with Young Children

Principal Investigator: Julie Albrecht
Institution: University of Nebraska, Lincoln
Nutrition & Health Sciences
Lincoln, NE 68583-0806
Telephone: 402-472-8884
Fax: 402-472-1587
E-Mail: jalbrecht1@unl.edu

Start Date: 9/1/2008
Duration: 36 months
Award: \$ 599,503

Description: Focus groups and a nationwide mail survey will be conducted by researchers at the University of Nebraska, Lincoln, to learn more about the current food safety practices and beliefs of primary food handlers from families with young children. A multifaceted educational program will be developed and delivered using a social marketing approach called SMART. Resultant behavioral impacts of program participants will be evaluated.

Nebraska

Title: The Third Governor's Conference on Ensuring Meat Safety: E. coli 0157:H7 Progress and Challenges

Principal Investigator: Andrew Benson
Institution: University of Nebraska, Lincoln
Food Science and Technology
Lincoln, NE 68583-0919
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Fax: 402-472-1693
E-Mail: abenson1@unl.edu

Start Date: 9/1/2008
Duration: 12 months
Award: \$ 50,000

Description: The Third Governor's Conference on E. coli 0157:H7 will provide a forum for international experts involved in basic and applied research, as well as extension education, to present seminars on E. coli O157:H7. This conference will be held in Lincoln, Nebraska over a two-day period in the Fall of 2008.

Nebraska

Title: Improving the Safety of Prepared, but Not Ready-to-Eat, Microwaveable Foods through Heat Transfer and Pathogen Destruction Modeling

Principal Investigator: Jeyamkondan Subbiah
Institution: University of Nebraska, Lincoln
Biological Systems Engineering
Lincoln, NE 68583-0726
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Fax: 402-472-6338
E-Mail: jsubbiah2@unl.edu

Start Date: 9/1/2008
Duration: 36 months
Award: \$ 599,985

Description: Researchers at the University of Nebraska, Lincoln, will improve the safety of microwaveable foods through heat transfer, pathogen destruction, and risk assessment modeling. Modeling results will be used to develop educational and outreach materials for processors, producers, consumers, and students.

New York

Title: Minimizing Microbial Food Safety Hazards of Fresh and Fresh-cut Fruits and Vegetables through a Farm-to-Table Approach

Principal Investigator: Randy Worobo
Institution: Cornell University
Geneva, NY 14456
Telephone: 315-787-2211
Fax: 315-787-2276
E-Mail: rww8@cornell.edu

Start Date: 9/1/2008
Duration: 48 months
Award: \$ 1,636,366

Description: This Special Research Grant represents a multidisciplinary, collaborative effort among scientists from several institutions and states. The research includes applied research, outreach and education components aimed at reducing the risk of contamination of fresh and fresh-cut fruits and vegetables with foodborne pathogens by intervening at the growing, harvesting, packinghouse, transportation, retail and consumer levels.

North Carolina

Title: Enteric Pathogens in Molluscan Shellfish in Puerto Rico: An Integrated Approach

Principal Investigator: Jay Levine
Institution: North Carolina State University
Population Health & Pathobiology
Raleigh, NC 27606
Telephone: 919-513-6397
Fax: 919-516-6464
E-Mail: jay_levine@ncsu.edu

Start Date: 9/1/2008
Duration: 24 months
Award: \$ 600,000

Description: Researchers at North Carolina State University will estimate the potential risk of exposure to enteric pathogens when consuming molluscan shellfish in Puerto Rico, assess consumer and vendor understanding of the risks of raw shellfish consumption, develop refined consumer and vendor education materials focused on shellfish consumption, and conduct a workshop to introduce workers to the techniques available for enhancing shellfish sanitation.

North Carolina

Title: Developing a Culturally-appropriate, Spanish-language Training Curriculum on Good Manufacturing Practices for the Meat and Poultry Industry

Principal Investigator: Fletcher Arritt
Institution: North Carolina State University
Raleigh, NC 27695-7624
Telephone: 919-513-0176
E-Mail: fletcher_arritt@ncsu.edu

Start Date: 9/1/2008
Duration: 36 months
Award: \$ 364,626

Description: Researchers at North Carolina State University will develop a bi-lingual curriculum that improves food safety because (1) concepts and principles will be developed and conveyed in a language and a manner that it is clearly understood by the training participants; (2) barriers to adoption and ways to overcome barriers will be identified in focus group sessions and integrated into the training curriculum; and (3) the material will be delivered in Spanish by an individual of similar ethnic background.

North Carolina

Title: An Integrated Approach To Determine Salmonella Dynamics in the Niche-Market, Antimicrobial-Free Swine Production System

Principal Investigator: Siddhartha Thakur
Institution: North Carolina State University
Population Health & Pathobiology
Raleigh, NC 27606
Telephone: 919-513-0729
Fax: 919-515-3044
E-Mail: sid_thakur@ncsu.edu

Start Date: 9/1/2008
Duration: 35 months
Award: \$ 592,226

Description: Researchers at North Carolina State University will determine the epidemiology and risk factors that aid in the dissemination and persistence of antimicrobial-resistant Salmonella among swine reared in both intensive (indoor) and extensive (outdoor) antibiotic-free production systems. Integral to this project is the preparation and evaluation of extension and education materials for swine-industry stakeholders that will provide them with pertinent information on best practices for maximizing pre-harvest food safety.

Ohio

Title: Conference on Food Safety and Public Health: Minimizing Antibiotic Resistance Transmission through the Food Chain

Principal Investigator: Hua Helen Wang
Institution: Ohio State University
Food Science and Technology
Columbus, OH 43210
Telephone: 614-292-0579
Fax: 614-292-0218
E-Mail: wang.707@osu.edu

Start Date: 9/1/2008
Duration: 23 months
Award: \$ 50,000

Description: The objectives of this international conference are to update scientific information, set up a platform for multidisciplinary collaboration, and direct future research for strategic breakthroughs to control antibiotic resistance transmission throughout the food chain. The conference will be held in 2009.

Oregon

Title: Ensuring the Safety of Specialty Foods Production in the U.S. Northwest Region

Principal Investigator: Yanyun Zhao
Institution: Oregon State University
Office of Sponsored Programs
Corvallis, OR 97331
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Fax: 5417371877
E-Mail: yanyun.zhao@oregonstate.edu

Start Date: 9/1/2008
Duration: 36 months
Award: \$ 407,072

Description: Researchers at Oregon State University will enhance food safety of Specialty foods production in the Northwest region through developing and implementing food safety training and a third party audit certification program.

Pennsylvania

Title: Cost-Benefit Assessment of HACCP Implementation in Commercial Retail Foodservice Operations

Principal Investigator: Amit Sharma
Institution: Pennsylvania State University
School of Hospitality Mgmt.
University Park, PA 16802
Telephone: 814-865-0126
Fax: 814-863-4257
E-Mail: aus22@psu.edu

Start Date: 9/1/2008
Duration: 36 months
Award: \$ 555,819

Description: The goal of this project is to address a critical gap in management decision-making for justifying food safety expenditures. An assessment framework, based on essential financial management principles for food safety expenditures, will be developed and implemented.

South Carolina

Title: Improving Food Handling, Hygiene, and Sanitation in the Child Care Environment in North Carolina and South Carolina

Principal Investigator: Angela M. Fraser
Institution: Clemson University
Food Science & Human Nutrition
Clemson, SC 29634-0316
Telephone: 864-656-3652
E-Mail: afraser@clemson.edu

Start Date: 9/1/2008
Duration: 36 months
Award: \$ 577,061

Description: Researchers at Clemson University will collect data from child care facilities in North Carolina and South Carolina to identify food safety risk factors in the child care environment. This information will form the basis of training interventions targeted to educators who provide food safety training to child care workers.

Tennessee

Title: Food Safety in the Classroom: Building a Model for Expansion and Long-term Sustainability

Principal Investigator: Jennifer Kathryn Richards
Institution: University of Tennessee, Knoxville
Food Science and Technology
Knoxville, TN 37996
Telephone: 865-946-1089
Fax: 865-974-2750
E-Mail: jennifer.richards@utk.edu

Start Date: 9/1/2008
Duration: 36 months
Award: \$ 597,399

Description: Researchers at North Carolina State University will compile data demonstrating the efficacy of the "Food Safety in the Classroom" curriculum in diverse classroom settings. Data will focus on behavior changes that go beyond those that are self-reported. A sustainability plan will be designed to provide a support infrastructure that includes web resources, partnership support, and non-federal external funding. "Food Safety in the Classroom" will allow teachers to prepare students for standardized testing, while giving them the knowledge necessary to prevent foodborne illnesses.

Texas

Title: Food Safety Compliance and Development of Online Training for Hot/Cold Self-serve Bars

Principal Investigator: Christine Alvarado
Institution: Texas Tech University
Animal and Food Sciences
Lubbock, TX 79409-2141
Telephone: 806-742-2805 ext 234
E-Mail: christine.alvarado@ttu.edu

Start Date: 8/15/2008
Duration: 24 months
Award: \$ 599,840

Description: Researchers at Texas Tech University will assess the current state of food safety compliance in self-serve hot/cold bars in several grocery stores across the U.S. Following the assessment, they will develop online training modules for grocery store employees and managers. The online training modules will be made available to all interested owners and operators of grocery stores that have hot/cold self-serve bars.

Virginia

Title: Enhancing Retail Grocery Store Food Safety

Principal Investigator: Joseph Daniel Eifert
Institution: Virginia Polytechnic Institute and State University
Food Science & Technology
Blacksburg, VA 24061
Telephone: 540-231-3658
Fax: 540-231-9293
E-Mail: jeifert@vt.edu

Start Date: 9/1/2008
Duration: 36 months
Award: \$ 584,224

Description: Researchers at Virginia Tech will develop, evaluate, and deliver educational materials and training programs that enhance retail grocery store food safety.
