Safe Food = Healthy Kids
What led to this population-specific curriculum?

- Children who attend childcare centers are twice as likely to experience gastrointestinal illnesses as those who do not.
- CDC data tell us that children under 4 years of age are 4.5 times more likely to get bacterial infections from food than adults aged 20–49 years.
Reach
Class Objectives

• Participants will learn the sources of foodborne illness and why children are at high risk
• Participants will understand the basic principles for safe food handling
• Participants will be able to identify incorrect food handling practices
• Participants will demonstrate proper sanitizing procedures throughout their facility
• Participants will be able to recognize reputable food safety resources
Program content

• The Facts and Costs of Foodborne Illness
• Bugs and the Problems they Cause
• Preventing Foodborne Illness
• Personal Hygiene and Health
• How Food Moves Through Your Kitchen
• Food for Thought
• A Clean, Safe Childcare Environment
• Deadly Look Alikes
Story Time
Activities

• Biological/Chemical/Physical activity
• White powder activity
• Thermometer calibration
• Allergy - Straw simulation
Visual Aides
Sign-up for Text Messages

Text “SafeFood” to “797979”

Get helpful messages and links to great resources.
Resources

• Fight Bac resources
  – Crib sheets
  – Childcare training materials

• USDA/Food Safety Inspection Service

• American Cleaning Institute

• CDC

• ServSafe

• Cooking for Crowds/Penn State University
Partnerships

• Great Start to Quality
• Preschool/Head Start
• High School vocational training
• College: early childhood education majors
• Childcare and Preschool Centers
• Collaboration with other MSU Extension staff that work with preschool/childcare providers
Impact

The pilot year of this program reached 221 class participants:

- Providers came from 21 of 83 counties
- 49% were an urban childcare setting and 51% were from a rural setting
- The average number of children served by each facility weekly was 50
- A total of 8,563 children were reached by the childcare providers
Outcomes

Knowledge Gained On Five Food Safety Topics

- Foodborne Pathogens: 83%
- Cleaning & Sanitizing: 56%
- Cross Contamination: 65%
- Controlling Time & Temperature: 82%
- Personal Hygiene: 43%
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