

# ★ FY25 Extension Food Safety Reporting

**Project:** Extension Food Safety

University of Massachusetts

NIFA REVIEW as of 03/02/2026

## Project Director

Amanda Kinchla

## Primary Critical Issue

Food Safety and Functionality

## Fiscal Year

2025

## Project Start & End Date

10/01/2020

## Organization

University of Massachusetts

## Organization Project Number

## Accession Number

7002179

## Funding Source

Extension Capacity Fund (Smith-Lever 3(b) and 3(c))

### **In 2-3 sentences, briefly describe the issue or problem that your project addresses.**

The project addresses the growing challenge of providing effective technical support and educational programming for food processors at a time when industry interest in in-person training has significantly decreased since COVID-19. As hybrid work and shifting industry demands reduce participation in traditional outreach formats, it has become increasingly difficult to reach this hard-to-engage audience and ensure they receive the knowledge needed to maintain food safety and regulatory compliance. New and adaptive outreach strategies are therefore essential to meet stakeholders where they are and continue improving food safety practices that help reduce foodborne illness.

### **Briefly describe in non-technical terms how your major activities helped you achieve, or make significant progress toward, the goals and objectives described in your non-technical summary.**

The UMass Food Safety Extension program integrates academic research with practical education

by developing programs, resources, tools, and technologies that address the needs of citizens, communities, businesses, government agencies, and policy-makers. Through this work, the program translates scientific findings into accessible guidance that supports safe food production and strengthens the broader food system.

### **Briefly describe how your target audience benefited from your project's activities.**

Programming activities include a wide range of delivery methods—such as online resources, fact sheets, one-on-one consultations, virtual and in-person instruction, video demonstrations, and peer-reviewed publications—to maximize outreach and ensure food processors can access technical support in formats that meet their needs. Publicly posted educational resources, including videos, guided technical support materials, and training modules, were made available through the Food Safety Resource Clearinghouse to support food safety communicators and processors across the region.

### **Briefly describe how the broader public benefited from your project's activities.**

Participants in our programs increase their knowledge and improve their food safety practices, contributing to a safer food supply and helping reduce public health risks associated with foodborne illness. Program evaluations, feedback surveys, and other stakeholder input methods are routinely used to assess learning outcomes, understand participant needs, and measure the real-world impact of our educational efforts. These evaluation tools ensure that the program remains responsive, effective, and aligned with the evolving challenges faced by the food industry.

### **Comments (optional)**

#### *Publications:*

- Allingham, C., Cotter, S., Yamamoto, J., Stevenson, C., Machado, R., Johnston, L., Nicholas, K., Durmaz, G., Kinchla, A.J. (2025). Sanitation Controls Practitioner Program (SCPP) PART 3: Guided Technical Support (PR#1643). Food Safety Clearinghouse. <https://foodsafetyclearinghouse.org/resources/sanitation-controls-practitioner-program-scpp-part-3-guidedtechnical-support>. A real-time virtual webinar series designed to provide technical support to sanitation practitioners after completion of Parts I & II of the SCPP program. The webinar is delivered as a three-part series, three contact hours, and includes six (6) technical session materials to facilitate the session (peer-reviewed)
- Allingham, C. Cotter, S., Yamamoto, J., Stevenson, C., Machado, R., Johnston, L., Nicholas, K., Durmaz, G., Kinchla, A.J. (2025). Food Safety Clearinghouse. <https://foodsafetyclearinghouse.org/resources/sanitation-controls-practitionerprogram-scpp-part-3-guided-technical-support>. Sanitation Controls Practitioner Program (SCPP) PART 2: Guided Technical Support – A real-time, in-person, hands-on learning workshop series designed to provide technical support to sanitation practitioners after completion of Parts I & II of the SCPP program. The webinar is delivered as a three-part series, six contact hours, and includes six (6) technical session materials to facilitate the session.(peer-reviewed)

- Cotter, S., Yamamoto, J., Allingham, Durmaz, G., C., Stevenson, C., Machado, R., Johnston, L., Nicholas, K., Kinchla, A.J. (2024). Sanitation Controls Practitioners Program (SCPP) PART I. Food Safety Clearinghouse. [https://foodsafetyclearinghouse.org/resources/sanitation-controls-practitioner-program-scpp-part-3-guided-technical support](https://foodsafetyclearinghouse.org/resources/sanitation-controls-practitioner-program-scpp-part-3-guided-technical-support). Online (PR#1334)– An online self-paced course designed to equip aspiring sanitation practitioners with the foundational knowledge necessary to build on to complete the Program and excel in their role. The online course takes approximately 4 hours to complete and includes six (6) interactive modules. (peer-reviewed)

### *Programs Delivered:*

- Preventive Control for Human Food – 9/2024
- SCPP: Sanitation Controls Practitioner Program, Part 1,2&3: July 2025. Kingston, RI. Led a three-part training program for educators and food processors in Kingston, RI (July 2025). The program incorporated fluorescent biomimetic tools to enhance hands-on learning for cleaning activities, supported by the USDA CARE grant.
- Allingham, C., Fitzgerald, A., Stevenson, C., Durmaz, G., Kinchla, A.J. Crafting a Learning Pathway: Leveraging Collaborative Insights Using the Sanitation Control Practitioner Program. Workshop for food safety educators, regulators, and industry partners to TTT the SCPP program at the NECAFS Annual Meeting, Pittsburgh, PA. January 2025.
- Piloted and launched iTIPS (Interactive Tools to Improve the Practice of Food Safety), a new GMP training resource that included developing knowledge assessment tools and learning objectives for four modules, managing IRB compliance, reviewing content, and launching two in-person workshops, three office hour sessions, and three webinars. Outreach efforts included online promotion, social media, and email campaigns. Attendance outcomes were 21 participants in in-person programming, and 179 participants registered for self-paced training.

### *Extension Tools/Website*

- Cezarotto, M. Coleman, S., Kinchla, A.J. Chamberlin, B., Flores, N. 2025. iTips: Interactive Tools to Improve the Practice of Food Safety – GMP Educational Training For Small-Scale Processors (On-Demand). <https://itipsfoodsafety.com/index.html> NMSU Innovative Media Research and Extension. Get more in-depth training in our official online food safety course from New Mexico State University. Completing this course will set you on a path to implementing best practices in your own food processing facility, ensuring a high-quality and safe product for your customers.
- Stoll, A., Lo, M., Kinchla, A.J. Dicaprio, E., Richard, N., Feng, Y.H. 2024. Food Safety for Produce Drying. Food Safety Human Factors Lab. Purdue University Department of Food Science. <https://extension.purdue.edu/food-safety-for-produce-drying/index.html>.

This website serves as a comprehensive resource for individuals interested in the safe drying of produce.

### *Industry Engagement:*

- Consulted with numerous food businesses (>25 over the year) on food safety, sanitation and product development.
- Co-PD, Northeast Center to Advance Food Safety (2016-present)
- Advisory Board, Preventive Controls NECAFS Working Group for NECAFS (2019-present)
- Steering Committee Member, Massachusetts Food Collaborative (2019-present. Chair since

2025)

- Appointed Council Member, Massachusetts Food Policy Council (2012-present)
- Member, Food Establishment Advisory Committee, Massachusetts Department of Public Health (2016 - present)
- Technical advisor, Franklin County Community Development Centers, Food Processing Center (2013 - present)
- Technical advisor, Commonwealth Kitchen Processing Center (2015 - present)
- Participant, Food Safety Inspection Service HACCP Coordinator (2013 - present)
- Member, Produce Safety Alliance (2012 - present)
- Member, Preventive Controls Alliance (2015 - present)
- Member, Extension, Education & Outreach Division, IFT (2019-present)

### *STEM Outreach*

- January 2025: Nutrition Expedition led a hands-on learning activity in a 10th-grade Biology course at the Springfield Renaissance School in collaboration with Ms. Faith Williams (the lead classroom teacher). Resulted in approximately 75 youth learning about food science through a product development lab.
- June 2025- Present: Food Science, 4H Summer of Science. Lead hands-on STEM-focused experimental sessions to children aged 9-14 years old. To date, the program has exposed over 200 children to the world of Food Science