

Publications resulting from project
Reducing Risk with Food Thermometers: Strategies for Behavior Change

Project overview:

McCurdy SM, Edwards Z, Takeuchi MT, Hillers VN. Integration of extension, research and teaching to promote consumer use of food thermometers. Invited article for Brit Food J. Submitted.

Stages of Change:

Takeuchi MT, Edlefsen M, McCurdy SM, Hillers VN. 2006. Development and validation of Stages of Change questions to assess consumers' readiness to use a food thermometer when cooking small cuts of meat. J Amer Dietetics Assoc. 106:262-266.

Use of behavior change theory:

Edwards ZM, Takeuchi MT, Hillers VN, McCurdy SM, Edlefsen, M. 2006. Application of behavioral change theories in development of food safety education materials to promote food thermometer use. Food Protection Trends. 26:82-88.

Teaching kit evaluation:

Edwards Z, Edlefsen M, Hillers V, McCurdy SM. 2005. Evaluation of a teaching kit for Family and Consumer Science classrooms: Motivating students to use a food thermometer with small cuts of meat. J Food Sci. Educ, 1:47-52. Available online at www.ift.org.

Focus group on consumer attitudes:

McCurdy SM, Hillers V, Cann SE. 2005. Consumer reaction and interest in using food thermometers when cooking small or thin meat items. Food Protect Trends, 25:826-831.

Consumer materials description:

Takeuchi MT, Hillers VN, Edwards ZM, McCurdy SM, Edlefsen M. 2005. Food thermometer educational materials: Now You're Cooking...Using a Food Thermometer! J Nutr Educ Behav. 37:271-272.

Consumer evaluation of materials:

Takeuchi MT, Edlefsen M, McCurdy SM, Hillers VN. 2005. Educational intervention enhances consumers' readiness to adopt food thermometer use when cooking small cuts of meat: An application of the Transtheoretical Model. J Food Protect. 68:1874-1883.

Cleaning of thermometers:

Lee SY, Hillers V, McCurdy SM, Kang DH. 2004. Comparison of cleaning methods for reduction of attached microorganisms from consumer-style thermometers. J Rapid Methods and Automation in Microbiol. 12:225-233.

Thermometer availability and accuracy:

McCurdy SM, Mayes E, Hillers V, Kang DH, Edlefsen M. 2004. Availability, accuracy and response time of instant-read food thermometers for consumer use. Food Protection Trends 24(12):961-968.

Cooking methods comparison:

Rhee MS, Lee SY, Hillers VN, McCurdy SM, Kang DH. Evaluation of consumer-style cooking methods for reduction of *Escherichia coli* O157:H7 in ground beef. 2003. J Food Protect 66:1030-1034.

Website access for educational materials developed for *Reducing Risk with Food Thermometers: Strategies for Behavior Change*

- Brochure (MISC0513) can be viewed/downloaded/printed/ordered at <http://cru84.cahe.wsu.edu/cgi-bin/pubs/MISC0513.html>
- Recipe Cards (MISC0512)) can be viewed/downloaded/printed/ordered at <http://cru84.cahe.wsu.edu/cgi-bin/pubs/MISC0512.html>
- Video (VT0118) can be ordered at <http://cru84.cahe.wsu.edu/cgi-bin/pubs/VT0118.html> or can be viewed via video-streaming at <http://caheinfo.wsu.edu/ram/NowYoureCooking.ram> (Real Player) or <http://caheinfo.wsu.edu/ram/NowYoureCooking.asx> (Windows Media Player).
- Teaching Kit (MISC0524) can be ordered at <http://cru84.cahe.wsu.edu/cgi-bin/pubs/MISC0524.html>

Sandra M. McCurdy, Ph.D.
Extension Food Safety Specialist
School of Family and Consumer Sciences
University of Idaho
P.O. Box 443183
(103C Niccolls Building)
Moscow, ID 83844-3183
208-885-6972 Fax: 208-885-5751

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