

Supporting Statement Part B

Supporting Statement (Part B: Statistical Methods) for
EHS-Net Food Service Establishment Cooling Practices Study

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Environmental Health Specialists Network (EHS-Net) Program

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2B. Statistical Methods

The results of this EHS-Net data collection will not be used to generalize to the population. Thus, we will use this section of the supporting statement to describe, generally, how the data will be collected.

B.1. Respondent Universe and Sampling Methods

As CDC will not be using study results to generalize to the population, the respondent universe and statistical methods for determining sample size are not a factor. However, CDC will strive to obtain samples representative of the population, and will do so through random sampling. Specifically, CDC will provide each EHS-Net state with a sample of food service establishments that was randomly selected from a list of all the food service establishments within that state's catchment area. The sample size will be inflated to account for establishments which are not reachable and for establishments that refuse to participate. Each state will be required to collect data in 50 establishments. Enrollment will be attempted for all selected establishments until 50 establishments have been enrolled. Establishments will be excluded if: they do not cool potentially hazardous food; they do not meet the EHS-Net definition of a restaurant; another restaurant of the same chain has already been enrolled in that state; or no kitchen manager is employed who speaks English well enough to complete the interview.

B.2. Procedures for the Collection of Information (Study Design)

This study will use a cross-sectional design to collect information about cooling practices in food service establishments. Data will be collected in establishments located in the catchment areas of the nine states participating in EHS-Net (California, Connecticut, Georgia, Iowa, New York, Minnesota, Oregon, Rhode Island, and Tennessee). Data will be collected by environmental health specialists funded by EHS-Net and employed by environmental public health regulatory programs. These specialists are experienced and knowledgeable in environmental health and food safety.

The EHS-Net specialists will contact establishments by telephone to determine their interest in participating in the study. The EHS-Net specialist will read the manager a short introduction describing the purpose of the study and how the data will be used. If the manager is willing to participate, the EHS-Net specialist will ensure the establishment cools food and arrange a mutually convenient time to conduct the survey. For the interview portion of the study, the EHS-Net specialist will conduct a face-to-face semi-structured interview with a manager with authority over the kitchen. This interview will include questions on establishment characteristics (number of employees, food safety training provided) and cooling policies and practices. For the observation portion of the survey, the EHS-Net specialist will observe the activity in the establishment kitchen and observe cooling processes (types of foods cooled, methods used to cool foods, temperatures of cooling food). The manager interview will take approximately 15 minutes to complete. The observations will take between 1 and 1.5 hours to complete. The data collection instrument can be found in Attachment 1.

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Quality Control Procedures

All data collectors will be trained for the data collection. The data collection instrument was pre-tested and revisions were made based on the pre-test. Data entry will be double-checked by the EHS-Net administrator in each state.

B.3. Methods to Maximize Response Rates and Deal with Nonresponse

We will engage in several activities designed to maximize response rates. First, all respondent recruiters will be trained in recruiting. Second, multiple attempts will be made to contact potential respondents. Third, recruiting scripts will emphasize two issues that have been shown to increase response rates—the anonymous nature of the data collection and the importance of the respondents’ participation in the study. The most recent EHS-Net data collection, conducted in food service establishments, used these techniques and yielded a substantial response rate.

We will attempt to determine if respondents to this study differ from nonrespondents. To do this, we will collect data from both respondents and nonrespondents (those who refuse to participate) on three pertinent demographic variables, and compare the data. This comparison will allow us to determine if those who participate in EHS-Net data collections differ on those three pertinent demographic variables from those who refuse to participate. Attachment 2 contains the three questions used to obtain the demographic information and the script that will be used to obtain this information from nonrespondents (respondents will answer the three questions in the interview).

B.4. Test of Procedures or Methods to be Undertaken

All data collection materials were reviewed and evaluated by EHS-Net specialists familiar with collecting data in food service establishments. Additionally, all data collection materials were evaluated in pretests. The pretests were used to improve the data collection materials.

B.5. Individuals Consulted on Statistical Aspects and Individuals Collecting and/or Analyzing Data

The following persons were primarily responsible for designing this data collection and will be primarily responsible for analyzing data. Those designated as data collectors will be responsible for collecting the data.

Data Collection Designers and Analysts

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