**Attachment 7- EHS-Net KMC Study Analysis Variables**

**Manager training and certification measures**

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| --- |
| MI8. # of managers trained |
| MI9. Is interviewee certified |
| MI9a. Is certification valid |
| MI9b. Who provided certification |
| MI9c. Was training provided before the exam |
| Mi9d. Type of training |
| MI10. # of managers certified |
| MI10b. Who provided certification |
| MI11. Does establishment require management certification |

**Foodborne illness risk factor measures**

|  |  |  |  |
| --- | --- | --- | --- |
| **Personal hygiene/Illness** | **Cooking** | **Holding time and temperature** | **Contaminated equipment/**  **Cross contamination** |
| * 1. # of complete hand washes observed (OB) | 7b. Thermometer used to check final cook temps  9a. Final cook temps of cooked raw animal foods | 7c. Thermometer used to check holding temps  10. Cold held food temps  11. Hot held food temps | 4. Were dirty gloves changed  5. Bare hand contact with RTE  6. Bare hand contact with non-RTE  12. Potential for cross cont.  13. Wiping cloths |

OB=Observation

**Environmental antecedent measures for each foodborne illness risk factor**

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
|  | **Personal hygiene/Illness** | **Cooking** | **Holding time and temperature** | **Contaminated equipment/**  **Cross contamination** | **Overall** |
| Manager knowledge (MS) | 5. Proper hand washing procedure  11. When to wash hands  1. Symptoms of FBI | 2. Cooking temp of ground beef  10. Cooking temp of poultry, stuffing | 4. Danger zone temps  6. Temp for cold held foods  8. Temp for hot held foods | 3. Preparing sanitizing solution  7. When to change gloves  9. How to clean and sanitize |  |
| Worker training/  certification (MI and WI) | MI13b1. FW training on hand washing  WI6a. Training on hand washing | MI13b6. FW training on how to use thermometer  MI13b7. Final cook temps  WI6f. Training on how to use a thermometer  WI6g. Training on final cook temps | MI13b3. FW training on time/temp control of PHFs  WI6c. Training on time/temp control of PHFs | MI13b2. FW training on glove use  13b4. FW training on clean and sanitize  13b5. FW training on prevent cross cont.  WI6b. Training on glove use  WI6d. Training on clean and sanitize  WI6e. Training on prevent cross cont. | MI13. # FW trained  MI13c. Type of training  MI14. #FW certified  MI14b. Who provided certification  WI4. Received any training  WI4a. Who conducted training  WI5. Type of training  WI7. Training was useful  WI11. Are you certified  WI11a. Who provided certification |
| Worker knowledge (WI) | 12a. How to dry hands  12d. How to wash hands | 12c. Final cooking temps | 12g. Temp for hot held foods  12h. Temp for cold held foods | 12e. Wash hands after glove change  12f. Wiping cloths and sanitizer solution |  |
| Manager beliefs (MI) | 26d, 27d, 28d. How impt. to you, coworkers, boss think it is to wash hands effectively | 26e, 27e, 28e. How impt. you, coworkers, boss think it is to properly cook PHFs | 26g, 27g, 28g. How impt. you, coworkers, boss think it is to hot and cold hold food properly | 26a, 27a, 28a. How impt. you, coworkers, boss think it is to properly sanitize equip. | 29. Knowledge to manage food safety  30. Mgmt. skills to manage food safety  31. Authority to manage food safety |
| Worker beliefs (WI) |  |  |  |  | 8. Impt. to handle food safely  9. Coworkers think it is impt. to handle food safely  10. Boss thinks its impt. to handle food safely |

OB=Observation, MI=Manager Interview, MS=Manager Survey, WI=Worker Interview

**Environmental antecedent measures for each foodborne illness risk factor (Continued)**

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
|  | **Personal hygiene/Illness** | **Cooking** | **Holding time and temperature** | **Contaminated equipment/**  **Cross contamination** | **Overall** |
| Restaurant policies (MI) | 15. Hand wash policy  25. Employee health policy | 18. Final cook temp policy  19. Food workers use thermometers to check temps  19a. Food workers trained to use thermometers | 20a. Hot holding temp policy  21. Cold holding temp policy  22. Use thermometers to check holding temps | 16. Minimize bare hand contact policy  23. Storing wet wiping cloths policy  24. 3 bay sink set up policy |  |
| Equipment (OB) | * 1. # of hand sinks   2. Hand sink conveniently located   3. Glove supply available | 7. Thermometers available  8. Temp logs present | 7. Thermometers available  8. Temp logs present | 7d. Thermometers sanitized before use  13b.Sanitizer test strips available |  |

OB=Observation, MI=Manager Interview, MS=Manager Survey, WI=Worker Interview