**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 temps11. Hot held food temps | 4. Were dirty gloves changed5. Bare hand contact with RTE6. Bare hand contact with non-RTE12. 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 procedure11. When to wash hands1. Symptoms of FBI | 2. Cooking temp of ground beef10. Cooking temp of poultry, stuffing | 4. Danger zone temps6. Temp for cold held foods8. Temp for hot held foods | 3. Preparing sanitizing solution7. When to change gloves 9. How to clean and sanitize |  |
| Worker training/certification (MI and WI) | MI13b1. FW training on hand washingWI6a. Training on hand washing | MI13b6. FW training on how to use thermometerMI13b7. Final cook tempsWI6f. Training on how to use a thermometerWI6g. Training on final cook temps | MI13b3. FW training on time/temp control of PHFsWI6c. Training on time/temp control of PHFs | MI13b2. FW training on glove use13b4. FW training on clean and sanitize13b5. FW training on prevent cross cont.WI6b. Training on glove useWI6d. Training on clean and sanitizeWI6e. Training on prevent cross cont. | MI13. # FW trainedMI13c. Type of trainingMI14. #FW certifiedMI14b. Who provided certificationWI4. Received any trainingWI4a. Who conducted trainingWI5. Type of trainingWI7. Training was usefulWI11. Are you certifiedWI11a. Who provided certification |
| Worker knowledge (WI) | 12a. How to dry hands12d. How to wash hands | 12c. Final cooking temps | 12g. Temp for hot held foods12h. Temp for cold held foods | 12e. Wash hands after glove change12f. 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 safety30. Mgmt. skills to manage food safety31. Authority to manage food safety |
| Worker beliefs (WI) |  |  |  |  | 8. Impt. to handle food safely9. Coworkers think it is impt. to handle food safely10. 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 policy25. Employee health policy | 18. Final cook temp policy19. Food workers use thermometers to check temps 19a. Food workers trained to use thermometers | 20a. Hot holding temp policy21. Cold holding temp policy22. Use thermometers to check holding temps | 16. Minimize bare hand contact policy23. 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 available8. Temp logs present | 7. Thermometers available8. Temp logs present | 7d. Thermometers sanitized before use 13b.Sanitizer test strips available |  |

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