

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 |

Foodborne illness risk factor measures

| Personal hygiene/Illness | | Cooking | Holding time and temperature | Contaminated equipment/ Cross contamination |
|---|-----------------------------------|---|--|---|
| MI10. # of managers certified (OB) | MI10b. Who provided certification | 7b. Thermometer used to check final cook temps 9a. Final cook temps of cooked raw animal meats | 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- |
| MI11. Does establishment require management certification | | | | |

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) | 2. # of hand sinks 3. Hand sink conveniently located 4. 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