

Attachment 4- EHS-Net KMC Study Data Collection Instrument: Manager Survey

Please choose the best answer and circle your answer choice.

- 1. What symptom(s) are most likely to indicate an employee has a disease that may be passed through food?**
 - A. Pink eye
 - B. Runny nose and sneezing
 - C. Vomiting and diarrhea
 - D. All of the above

- 2. Hamburger patties should be cooked for at least fifteen seconds at an internal temperature of**
 - A. At least 140°F (60°C).
 - B. At least 155°F (63°C).
 - C. At least 160°F (68°C).
 - D. At least 165°F (74°C).

- 3. What should you do to ensure that the sanitizing solution you are using on a food preparation surface will work properly?**
 - A. When mixing the solution, use a test kit to check its concentration.
 - B. When using the solution, rinse it from the surface and then let it air dry.
 - C. After using the solution, test the surface to confirm that no more microorganisms are present.
 - D. None of the above.

- 4. Foodborne pathogens grow well at temperatures**
 - A. Below 32°F (0°C)
 - B. Between 1°F and 40°F (-17°C to 4°C)
 - C. Between 45°F and 140°F (7°C and 60°C)
 - D. Above 212°F (100°C)

- 5. What is the proper procedure for washing your hands?**
 - A. Wet hands with warm water. Apply soap. Vigorously scrub hands and arms for 10-20 seconds. Rinse hands. Dry hands.
 - B. Wet hands with warm water. Apply soap. Vigorously scrub hands and arms for 2-5 seconds. Apply a hand antiseptic. Dry hands.
 - C. Wet hands with warm water. Apply soap. Rinse hands. Dry hands.
 - D. None of the above.

Public reporting burden for this collection of information is estimated to average 10 minutes per response, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information. An agency may not conduct or sponsor, and a person is not required to respond to, a collection of information unless it displays a currently valid OMB control number. Send comments regarding this burden estimate or any other aspect of this collection of information, including suggestions for reducing this burden, to: CDC/ATSDR Information Collection Review Office, MS D-74; 1600 Clifton Road NE, Atlanta, Ga. 30333; ATTN: PRA (0920-0792)

Note: For #6, there will be 3 different versions of the question, based on state regulations.

6. At what maximum internal temperature should cold potentially hazardous foods (PHF) be held?

- A. 0°F (-17°C)
- B. 32°F (0°C)
- C. 45°F (7°C)
- D. 60°F (16°C)

7. Food handlers should change their gloves:

- A. When they become soiled or torn
- B. After taking out the trash
- C. After handling raw meat and before handling ready-to-eat foods
- D. All of the above

Note: For #8, there will be 2 different versions of the question, based on state regulations.

8. At what minimum internal temperature should hot potentially hazardous foods (PHF) be held?

- A. 115°F (46°C)
- B. 125°F (52°C)
- C. 140°F (60°C)
- D. 155°F (63°C)

9. What is the correct way to clean and sanitize a prep table?

- A. Rinse, wash, sanitize
- B. Wash, rinse, sanitize
- C. Sanitize, wash, rinse
- D. Rinse, sanitize, wash

10. Poultry, stuffed meat, and all stuffing should be cooked to a minimum internal temperature of:

- A. 165° F (74°C)
- B. 175° F (79°C)
- C. 185° F (85°C)
- D. 195° F (90°C)

11. Food handlers must wash their hands before they start work and after:

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- A. Using the restroom.
- B. Sneezing, coughing, or using a tissue.
- C. Handling raw meat, poultry, or seafood.
- D. All of the above.