

Attachment 3: Example of Retail Food Service Workers Data Collection

Tomato Handling Study

A. MANAGER INTERVIEW

Date evaluation conducted: ____/____/____

Time evaluation conducted: ____:____ am pm

DEMOGRAPHICS/ CLASSIFICATIONS

1. **Approximately how long have you been employed as a manager in this establishment?**

- Less than 1 month
- 1 month – less than 6 months
- 6 months – less than 12 months
- 1 year – less than 2 years
- 2 years – less than 3 years
- 3 or more years
- Unsure
- Refused

2. **How many kitchen managers, including you, are currently employed in this establishment? By kitchen manager I mean persons who have overall responsibility for all or a large portion of an establishment and specifically control over the kitchen area.**

- (If 1 or more), No. of kitchen mangers: _____
- None
- Unsure
- Refused

3. **How many food workers are currently employed in this establishment? By food workers I mean employees who work in the kitchen, not wait-staff that have no food handling responsibilities or who have very limited food contact such as adding garnish or condiments to the plate before it is served.**

- (If 1 or more), No. of food workers: _____
- None
- Unsure
- Refused

4. **How many food workers prepare fresh produce?** _____ Unsure Refused

5. **Approximately how many meals are served here daily?**

- None
- 1 – 50 meals per day
- 51 – 100 meals per day
- 101 – 200 meals per day
- 201 – 300 meals per day
- 301 – 500 meals per day
- More than 500 meals per day
- Unsure
- Refused

6. **Is this an independent establishment or a chain establishment?**

- Independent
- Chain
- Unsure
- Refused

FOOD SAFETY TRAINING & CERTIFICATION

7. **Are any kitchen managers food safety certified? By food safety certification I mean food safety training where a certificate is awarded upon completion of the training course.**

- Yes
- No (Skip to #9)
- Unsure
- Refused

8. **How many kitchen managers are food safety certified?** _____ Unsure Refused

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9. Did the kitchen manager(s) receive food safety certification from...
- a. ...this corporation or company?
 - Yes
 - No
 - Unsure
 - Refused
 - b. ...a private organization or consultant (e.g. local technical college, culinary arts classes)?
 - Yes
 - No
 - Unsure
 - Refused
 - c. ...a state or local regulatory agency (e.g. local health department)?
 - Yes
 - No
 - Unsure
 - Refused
 - d. ...another organization?
 - Yes
 - No
 - Unsure
 - Refused

10. Are you food safety certified?
- Yes
 - No
 - Unsure
 - Refused

11. Have you received any training covering produce safety or instructions about how to handle _____ (insert food item here)?
- Yes
 - No
 - Unsure
 - Refused

12. Have the food workers here received food safety training, such as a course, a class or on-the-job training?
- Yes
 - No (Skip to #15)
 - Unsure
 - Refused

13. Was the food safety training...
- a. ...on the job training?
 - Yes
 - No
 - Unsure
 - Refused
 - b. ...a manual or video?
 - Yes
 - No
 - Unsure
 - Refused
 - c. ...a course or class?
 - Yes
 - No
 - Unsure
 - Refused
 - d. ...another type of training?
 - Yes, please specify: _____
 - No
 - Unsure
 - Refused

14. How many food workers have received food safety training? _____
- Unsure
 - Refused

15. Did the food workers receive food safety training from...
- a. ...this corporation or company?
 - Yes
 - No
 - Unsure
 - Refused
 - b. ...a private organization or consultant (e.g. local technical college, culinary arts classes)?

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- Yes Unsure
 No Refused

c. ...a state or local regulatory agency (e.g. local health department)?

- Yes Unsure
 No Refused

d. ...another organization?

- Yes Unsure
 No Refused

16. Are any food workers given training or instructions about how to handle _____ (insert food item here)?

- Yes Unsure
 No (Skip to #16) Refused

17. How many food workers have been given training or instruction about how to handle _____ (insert food item here)? _____ Unsure Refused

KNOWLEDGE

18. On a scale of 1 to 5, 1 being “Very little risk” and 5 being “great deal of risk”, Please indicate how much risk you think there is of the following foods making someone ill if they are not prepared properly. (Read responses a. – l.)

	Very little risk				Great deal of risk	Unsure	Refused
	1	2	3	4	5		
a. Fried Chicken	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
b. Smoked Fish	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
c. Sliced Tomatoes	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
d. Cut Lettuce	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
e. Alfalfa sprouts	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
f. Green onions	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
g. Roast Beef	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
h. Baked Potatoes	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
i. Roast Pork	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
j. French Bread	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
k. Fresh Berries	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
l. Cut melons	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
m. _____	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

(insert food item here)

GENERAL _____ (insert food item here) HANDLING PRACTICES & POLICIES

Now, I'd like to ask you some general questions about this establishment's _____ *(insert food item here)*? handling practices and policies. I am only interested in activities that involve

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_____ (*insert food item here*). For example, I want to know about _____ (*insert food item examples here*).

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19. Does this establishment serve _____ (*insert food item here*) in any menu items?

- Yes Unsure
 No (*End interview*) Refused

20. Is there a separate area in the kitchen dedicated to the preparation of _____ (*insert food item here*)?

- Yes Unsure
 No Refused

21. Are single-use gloves ever used during the preparation of _____ (*insert food item here*)?

- Yes Unsure
 No Refused

22. Does this establishment designate certain cutting boards as produce only (or tomato only) cutting boards?

- Yes Unsure
 No Refused

_____ (*insert food item here*) TYPES AND HANDLING

Now, I'd like to ask you some questions about how this establishment handles _____ (*insert food item here*). Please remember, I am only interested in activities that involve _____ (*insert food item here*).

23. Which of the following raw, fresh tomatoes types are served? (*Read answer choices*)

- (*Check all that apply*) Unsure Refused
- Roma, whole
 - Roma, pre-sliced, diced or cut
 - Red Round, whole
 - Red Round, pre-sliced, diced or cut
 - Grape
 - Cherry
 - Other: _____

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Please answer the following questions for each raw, fresh tomato type you indicated in the previous question. Check the box for tomato types identified in question #23.

Roma		Red Round		Grape/Cherry	Other
Whole <input type="checkbox"/>	Pre-sliced/ diced/ cut <input type="checkbox"/>	Whole <input type="checkbox"/>	Pre-sliced/ diced/ cut <input type="checkbox"/>	Whole <input type="checkbox"/>	

24. What are the food or menu items for which (insert tomato types) tomatoes are used?

<input type="radio"/> (✓ all that apply) <input type="checkbox"/> Salad <input type="checkbox"/> Sandwich <input type="checkbox"/> Wrap <input type="checkbox"/> Hamburger <input type="checkbox"/> Salsa <input type="checkbox"/> Other: _____ <input type="radio"/> Unsure <input type="radio"/> Refused	<input type="radio"/> (✓ all that apply) <input type="checkbox"/> Salad <input type="checkbox"/> Sandwich <input type="checkbox"/> Wrap <input type="checkbox"/> Hamburger <input type="checkbox"/> Salsa <input type="checkbox"/> Other: _____ <input type="radio"/> Unsure <input type="radio"/> Refused	<input type="radio"/> (✓ all that apply) <input type="checkbox"/> Salad <input type="checkbox"/> Sandwich <input type="checkbox"/> Wrap <input type="checkbox"/> Hamburger <input type="checkbox"/> Salsa <input type="checkbox"/> Other: _____ <input type="radio"/> Unsure <input type="radio"/> Refused	<input type="radio"/> (✓ all that apply) <input type="checkbox"/> Salad <input type="checkbox"/> Sandwich <input type="checkbox"/> Wrap <input type="checkbox"/> Hamburger <input type="checkbox"/> Salsa <input type="checkbox"/> Other: _____ <input type="radio"/> Unsure <input type="radio"/> Refused	<input type="radio"/> (✓ all that apply) <input type="checkbox"/> Salad <input type="checkbox"/> Sandwich <input type="checkbox"/> Wrap <input type="checkbox"/> Hamburger <input type="checkbox"/> Salsa <input type="checkbox"/> Other: _____ <input type="radio"/> Unsure <input type="radio"/> Refused	<input type="radio"/> (✓ all that apply) <input type="checkbox"/> Salad <input type="checkbox"/> Sandwich <input type="checkbox"/> Wrap <input type="checkbox"/> Hamburger <input type="checkbox"/> Salsa <input type="checkbox"/> Other: _____ <input type="radio"/> Unsure <input type="radio"/> Refused
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25. Are (insert tomato types) tomatoes considered pre-washed before arriving in the establishment?

<input type="radio"/> Yes <input type="radio"/> No <input type="radio"/> Unsure <input type="radio"/> Refused	<input type="radio"/> Yes <input type="radio"/> No <input type="radio"/> Unsure <input type="radio"/> Refused	<input type="radio"/> Yes <input type="radio"/> No <input type="radio"/> Unsure <input type="radio"/> Refused	<input type="radio"/> Yes <input type="radio"/> No <input type="radio"/> Unsure <input type="radio"/> Refused	<input type="radio"/> Yes <input type="radio"/> No <input type="radio"/> Unsure <input type="radio"/> Refused	<input type="radio"/> Yes <input type="radio"/> No <input type="radio"/> Unsure <input type="radio"/> Refused
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26. From where does this establishment receive (insert tomato types) tomatoes?

<input type="radio"/> (✓ all that apply) <input type="checkbox"/> General distributor <input type="checkbox"/> Corporate distributor <input type="checkbox"/> Produce distributor <input type="checkbox"/> Produce market <input type="checkbox"/> Grocery store <input type="checkbox"/> Other: _____ <input type="radio"/> Unsure <input type="radio"/> Refused	<input type="radio"/> (✓ all that apply) <input type="checkbox"/> General distributor <input type="checkbox"/> Corporate distributor <input type="checkbox"/> Produce distributor <input type="checkbox"/> Produce market <input type="checkbox"/> Grocery store <input type="checkbox"/> Other: _____ <input type="radio"/> Unsure <input type="radio"/> Refused	<input type="radio"/> (✓ all that apply) <input type="checkbox"/> General distributor <input type="checkbox"/> Corporate distributor <input type="checkbox"/> Produce distributor <input type="checkbox"/> Produce market <input type="checkbox"/> Grocery store <input type="checkbox"/> Other: _____ <input type="radio"/> Unsure <input type="radio"/> Refused	<input type="radio"/> (✓ all that apply) <input type="checkbox"/> General distributor <input type="checkbox"/> Corporate distributor <input type="checkbox"/> Produce distributor <input type="checkbox"/> Produce market <input type="checkbox"/> Grocery store <input type="checkbox"/> Other: _____ <input type="radio"/> Unsure <input type="radio"/> Refused	<input type="radio"/> (✓ all that apply) <input type="checkbox"/> General distributor <input type="checkbox"/> Corporate distributor <input type="checkbox"/> Produce distributor <input type="checkbox"/> Produce market <input type="checkbox"/> Grocery store <input type="checkbox"/> Other: _____ <input type="radio"/> Unsure <input type="radio"/> Refused	<input type="radio"/> (✓ all that apply) <input type="checkbox"/> General distributor <input type="checkbox"/> Corporate distributor <input type="checkbox"/> Produce distributor <input type="checkbox"/> Produce market <input type="checkbox"/> Grocery store <input type="checkbox"/> Other: _____ <input type="radio"/> Unsure <input type="radio"/> Refused
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27. Per week, how many (insert tomato types) tomato shipments does this establishment receive?

<input type="radio"/> No.: _____ <input type="radio"/> Unsure <input type="radio"/> Refused	<input type="radio"/> No.: _____ <input type="radio"/> Unsure <input type="radio"/> Refused	<input type="radio"/> No.: _____ <input type="radio"/> Unsure <input type="radio"/> Refused	<input type="radio"/> No.: _____ <input type="radio"/> Unsure <input type="radio"/> Refused	<input type="radio"/> No.: _____ <input type="radio"/> Unsure <input type="radio"/> Refused	<input type="radio"/> No.: _____ <input type="radio"/> Unsure <input type="radio"/> Refused
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28. How many pounds of (insert tomato types) tomatoes are in one shipment?

<input type="radio"/> Lbs.: _____ <input type="radio"/> Unsure <input type="radio"/> Refused	<input type="radio"/> Lbs.: _____ <input type="radio"/> Unsure <input type="radio"/> Refused	<input type="radio"/> Lbs.: _____ <input type="radio"/> Unsure <input type="radio"/> Refused	<input type="radio"/> Lbs.: _____ <input type="radio"/> Unsure <input type="radio"/> Refused	<input type="radio"/> Lbs.: _____ <input type="radio"/> Unsure <input type="radio"/> Refused	<input type="radio"/> Lbs.: _____ <input type="radio"/> Unsure <input type="radio"/> Refused
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29. Where is the (insert tomato types) tomato shipment placed upon delivery?

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Roma		Red Round		Grape/Cherry	Other
Whole <input type="checkbox"/>	Pre-sliced/ diced/ cut <input type="checkbox"/>	Whole <input type="checkbox"/>	Pre-sliced/ diced/ cut <input type="checkbox"/>	Whole <input type="checkbox"/>	
<input type="radio"/> Outside establishment <input type="radio"/> Inside establishment* <input type="radio"/> Moved directly into storage (skip to #31) <input type="radio"/> Unsure <input type="radio"/> Refused	<input type="radio"/> Outside establishment <input type="radio"/> Inside establishment* <input type="radio"/> Moved directly into storage (skip to #31) <input type="radio"/> Unsure <input type="radio"/> Refused	<input type="radio"/> Outside establishment <input type="radio"/> Inside establishment* <input type="radio"/> Moved directly into storage (skip to #31) <input type="radio"/> Unsure <input type="radio"/> Refused	<input type="radio"/> Outside establishment <input type="radio"/> Inside establishment* <input type="radio"/> Moved directly into storage (skip to #31) <input type="radio"/> Unsure <input type="radio"/> Refused	<input type="radio"/> Outside establishment <input type="radio"/> Inside Establishment* <input type="radio"/> Moved directly into storage (skip to #31) <input type="radio"/> Unsure <input type="radio"/> Refused	<input type="radio"/> Outside establishment <input type="radio"/> Inside establishment* <input type="radio"/> Moved directly into storage (skip to #31) <input type="radio"/> Unsure <input type="radio"/> Refused

* Inside the establishment awaiting movement to storage

30. On average how many hours is the (*insert tomato types*) tomato shipment left outside/inside the establishment before it is moved to storage or used to prepare a menu item?

<input type="radio"/> Hours: _____ <input type="radio"/> Unsure <input type="radio"/> Refused	<input type="radio"/> Hours: _____ <input type="radio"/> Unsure <input type="radio"/> Refused	<input type="radio"/> Hours: _____ <input type="radio"/> Unsure <input type="radio"/> Refused	<input type="radio"/> Hours: _____ <input type="radio"/> Unsure <input type="radio"/> Refused	<input type="radio"/> Hours: _____ <input type="radio"/> Unsure <input type="radio"/> Refused	<input type="radio"/> Hours: _____ <input type="radio"/> Unsure <input type="radio"/> Refused
---	---	---	---	---	---

31. Where are (*insert tomato types*) tomatoes stored before they are used to prepare a menu item?

<input type="radio"/> (<i>✓ all that apply</i>) <input type="checkbox"/> Produce cooler <input type="checkbox"/> Cooler <input type="checkbox"/> Ambient storage <input type="checkbox"/> Other: _____ _____ _____ <input type="radio"/> Unsure <input type="radio"/> Refused	<input type="radio"/> (<i>✓ all that apply</i>) <input type="checkbox"/> Produce cooler <input type="checkbox"/> Cooler <input type="checkbox"/> Ambient storage <input type="checkbox"/> Other: _____ _____ _____ <input type="radio"/> Unsure <input type="radio"/> Refused	<input type="radio"/> (<i>✓ all that apply</i>) <input type="checkbox"/> Produce cooler <input type="checkbox"/> Cooler <input type="checkbox"/> Ambient storage <input type="checkbox"/> Other: _____ _____ _____ <input type="radio"/> Unsure <input type="radio"/> Refused	<input type="radio"/> (<i>✓ all that apply</i>) <input type="checkbox"/> Produce cooler <input type="checkbox"/> Cooler <input type="checkbox"/> Ambient storage <input type="checkbox"/> Other: _____ _____ _____ <input type="radio"/> Unsure <input type="radio"/> Refused	<input type="radio"/> (<i>✓ all that apply</i>) <input type="checkbox"/> Produce cooler <input type="checkbox"/> Cooler <input type="checkbox"/> Ambient storage <input type="checkbox"/> Other: _____ _____ _____ <input type="radio"/> Unsure <input type="radio"/> Refused	<input type="radio"/> (<i>✓ all that apply</i>) <input type="checkbox"/> Produce cooler <input type="checkbox"/> Cooler <input type="checkbox"/> Ambient storage <input type="checkbox"/> Other: _____ _____ _____ <input type="radio"/> Unsure <input type="radio"/> Refused
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32. On average how many hours are (*insert tomato types*) tomatoes stored before they are used to prepare a menu item?

<input type="radio"/> Hours: _____ <input type="radio"/> Unsure <input type="radio"/> Refused	<input type="radio"/> Hours: _____ <input type="radio"/> Unsure <input type="radio"/> Refused	<input type="radio"/> Hours: _____ <input type="radio"/> Unsure <input type="radio"/> Refused	<input type="radio"/> Hours: _____ <input type="radio"/> Unsure <input type="radio"/> Refused	<input type="radio"/> Hours: _____ <input type="radio"/> Unsure <input type="radio"/> Refused	<input type="radio"/> Hours: _____ <input type="radio"/> Unsure <input type="radio"/> Refused
---	---	---	---	---	---

33. Are (*insert tomato types*) tomatoes washed before being prepared for a menu item?

<input type="radio"/> Yes <input type="radio"/> No(<i>skip to #37</i>) <input type="radio"/> Unsure <input type="radio"/> Refused	<input type="radio"/> Yes <input type="radio"/> No(<i>skip to #37</i>) <input type="radio"/> Unsure <input type="radio"/> Refused	<input type="radio"/> Yes <input type="radio"/> No(<i>skip to #37</i>) <input type="radio"/> Unsure <input type="radio"/> Refused	<input type="radio"/> Yes <input type="radio"/> No(<i>skip to #37</i>) <input type="radio"/> Unsure <input type="radio"/> Refused	<input type="radio"/> Yes <input type="radio"/> No(<i>skip to #37</i>) <input type="radio"/> Unsure <input type="radio"/> Refused	<input type="radio"/> Yes <input type="radio"/> No(<i>skip to #37</i>) <input type="radio"/> Unsure <input type="radio"/> Refused
--	--	--	--	--	--

34. Is tomato temperature monitored with a thermometer during washing?

<input type="radio"/> Yes <input type="radio"/> No <input type="radio"/> Unsure <input type="radio"/> Refused	<input type="radio"/> Yes <input type="radio"/> No <input type="radio"/> Unsure <input type="radio"/> Refused	<input type="radio"/> Yes <input type="radio"/> No <input type="radio"/> Unsure <input type="radio"/> Refused	<input type="radio"/> Yes <input type="radio"/> No <input type="radio"/> Unsure <input type="radio"/> Refused	<input type="radio"/> Yes <input type="radio"/> No <input type="radio"/> Unsure <input type="radio"/> Refused	<input type="radio"/> Yes <input type="radio"/> No <input type="radio"/> Unsure <input type="radio"/> Refused
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Roma		Red Round		Grape/Cherry	Other
Whole <input type="checkbox"/>	Pre-sliced/ diced/ cut <input type="checkbox"/>	Whole <input type="checkbox"/>	Pre-sliced/ diced/ cut <input type="checkbox"/>	Whole <input type="checkbox"/>	

35. Is water temperature monitored with a thermometer during washing?

<input type="radio"/> Yes	<input type="radio"/> Yes	<input type="radio"/> Yes	<input type="radio"/> Yes	<input type="radio"/> Yes	<input type="radio"/> Yes
<input type="radio"/> No	<input type="radio"/> No	<input type="radio"/> No	<input type="radio"/> No	<input type="radio"/> No	<input type="radio"/> No
<input type="radio"/> Unsure	<input type="radio"/> Unsure	<input type="radio"/> Unsure	<input type="radio"/> Unsure	<input type="radio"/> Unsure	<input type="radio"/> Unsure
<input type="radio"/> Refused	<input type="radio"/> Refused	<input type="radio"/> Refused	<input type="radio"/> Refused	<input type="radio"/> Refused	<input type="radio"/> Refused

36. Are chemicals (e.g. chlorine or produce washes) used to wash tomatoes?

<input type="radio"/> Yes	<input type="radio"/> Yes	<input type="radio"/> Yes	<input type="radio"/> Yes	<input type="radio"/> Yes	<input type="radio"/> Yes
<input type="radio"/> No	<input type="radio"/> No	<input type="radio"/> No	<input type="radio"/> No	<input type="radio"/> No	<input type="radio"/> No
<input type="radio"/> Unsure	<input type="radio"/> Unsure	<input type="radio"/> Unsure	<input type="radio"/> Unsure	<input type="radio"/> Unsure	<input type="radio"/> Unsure
<input type="radio"/> Refused	<input type="radio"/> Refused	<input type="radio"/> Refused	<input type="radio"/> Refused	<input type="radio"/> Refused	<input type="radio"/> Refused

37. Are (insert tomato types) tomatoes cut, sliced or diced (further)?

<input type="radio"/> Yes	<input type="radio"/> Yes	<input type="radio"/> Yes	<input type="radio"/> Yes	<input type="radio"/> Yes	<input type="radio"/> Yes
<input type="radio"/> No(skip to #39)	<input type="radio"/> No(skip to #39)	<input type="radio"/> No(skip to #39)	<input type="radio"/> No(skip to #39)	<input type="radio"/> No(skip to #39)	<input type="radio"/> No(skip to #39)
<input type="radio"/> Unsure	<input type="radio"/> Unsure	<input type="radio"/> Unsure	<input type="radio"/> Unsure	<input type="radio"/> Unsure	<input type="radio"/> Unsure
<input type="radio"/> Refused	<input type="radio"/> Refused	<input type="radio"/> Refused	<input type="radio"/> Refused	<input type="radio"/> Refused	<input type="radio"/> Refused

38. What equipment or utensils are used to cut, slice or dice (insert tomato types) tomatoes (further)?

<input type="radio"/> (✓ all that apply) <input type="checkbox"/> Knife & cutting board <input type="checkbox"/> Other kitchen tools *	<input type="radio"/> (✓ all that apply) <input type="checkbox"/> Knife & cutting board <input type="checkbox"/> Other kitchen tools *	<input type="radio"/> (✓ all that apply) <input type="checkbox"/> Knife & cutting board <input type="checkbox"/> Other kitchen tools *	<input type="radio"/> (✓ all that apply) <input type="checkbox"/> Knife & cutting board <input type="checkbox"/> Other kitchen tools *	<input type="radio"/> (✓ all that apply) <input type="checkbox"/> Knife & cutting board <input type="checkbox"/> Other kitchen tools *	<input type="radio"/> (✓ all that apply) <input type="checkbox"/> Knife & cutting board <input type="checkbox"/> Other kitchen tools *
<input type="radio"/> Unsure	<input type="radio"/> Unsure	<input type="radio"/> Unsure	<input type="radio"/> Unsure	<input type="radio"/> Unsure	<input type="radio"/> Unsure
<input type="radio"/> Refused	<input type="radio"/> Refused	<input type="radio"/> Refused	<input type="radio"/> Refused	<input type="radio"/> Refused	<input type="radio"/> Refused

*Other kitchen tools (food slicer, food processor, blender, mandolin, etc)

39. After preparation where is the final product (food item or (insert tomato types) tomatoes) placed?

<input type="radio"/> (✓ all that apply) <input type="checkbox"/> Ready-to-eat location <input type="checkbox"/> Made to order station <input type="checkbox"/> Buffet line or salad bar <input type="checkbox"/> Walk-in cooler <input type="checkbox"/> Reach-in cooler <input type="checkbox"/> Dry Storage	<input type="radio"/> (✓ all that apply) <input type="checkbox"/> Ready-to-eat location <input type="checkbox"/> Made to order station <input type="checkbox"/> Buffet line or salad bar <input type="checkbox"/> Walk-in cooler <input type="checkbox"/> Reach-in cooler <input type="checkbox"/> Dry Storage	<input type="radio"/> (✓ all that apply) <input type="checkbox"/> Ready-to-eat location <input type="checkbox"/> Made to order station <input type="checkbox"/> Buffet line or salad bar <input type="checkbox"/> Walk-in cooler <input type="checkbox"/> Reach-in cooler <input type="checkbox"/> Dry Storage	<input type="radio"/> (✓ all that apply) <input type="checkbox"/> Ready-to-eat location <input type="checkbox"/> Made to order station <input type="checkbox"/> Buffet line or salad bar <input type="checkbox"/> Walk-in cooler <input type="checkbox"/> Reach-in cooler <input type="checkbox"/> Dry Storage	<input type="radio"/> (✓ all that apply) <input type="checkbox"/> Ready-to-eat location <input type="checkbox"/> Made to order station <input type="checkbox"/> Buffet line or salad bar <input type="checkbox"/> Walk-in cooler <input type="checkbox"/> Reach-in cooler <input type="checkbox"/> Dry Storage	<input type="radio"/> (✓ all that apply) <input type="checkbox"/> Ready-to-eat location <input type="checkbox"/> Made to order station <input type="checkbox"/> Buffet line or salad bar <input type="checkbox"/> Walk-in cooler <input type="checkbox"/> Reach-in cooler <input type="checkbox"/> Dry Storage
<input type="radio"/> Unsure	<input type="radio"/> Unsure	<input type="radio"/> Unsure	<input type="radio"/> Unsure	<input type="radio"/> Unsure	<input type="radio"/> Unsure
<input type="radio"/> Refused	<input type="radio"/> Refused	<input type="radio"/> Refused	<input type="radio"/> Refused	<input type="radio"/> Refused	<input type="radio"/> Refused

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B. QUESTIONS TO BE ANSWERED BY DATA COLLECTOR

1. Establishment type:
 - Prep Serve
 - Cook Serve
 - Complex

2. FoodNet establishment type:
 - Quick Service
 - Regular Sit-Down Service
 - Cafeteria / Buffet Service

3. Who is collecting the data in this establishment? (*Check all that apply*)
 - An EHS-Net state person not responsible for inspections in the establishment
 - An EHS-Net state person responsible for inspections in the establishment
 - Other: _____

4. Is this establishment...
 - a. ... a sit-down restaurant?
 - Yes No Unsure
 - b. ... a buffet establishment?
 - Yes No Unsure
 - c. ... a quick service or fast food establishment?
 - Yes No Unsure
 - d. ... a banquet hall?
 - Yes No Unsure
 - e. ... an ethnic establishment?
 - Yes No Unsure
 - f. ... a caterer?
 - Yes No Unsure

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C. OBSERVATION

REMINDER: The Observation section should be completed for each tomato type in the establishment at the time of that evaluation. For example if at the time the evaluation is conducted there are whole Roma tomatoes and sliced Red Round tomatoes in the establishment you should complete two observations. Indicate the tomato type you are observing in question 1.

Date: ____ / ____ / ____

Time: ____ : ____ am pm

1. Tomato type being observed:

- | | |
|--|---|
| <input type="radio"/> Roma, whole | <input type="radio"/> Grape, whole |
| <input type="radio"/> Roma, pre-slice/diced/cut | <input type="radio"/> Cherry, whole |
| <input type="radio"/> Red round, whole | <input type="radio"/> Other; Specify: _____ |
| <input type="radio"/> Red round, pre-slice/diced/cut | |

2. Are tomatoes vine-ripened or field packed? I O

- | | |
|---------------------------|-------------------------------|
| <input type="radio"/> Yes | <input type="radio"/> Unsure |
| <input type="radio"/> No | <input type="radio"/> Refused |

Receiving

3. Where is the tomato shipment placed upon delivery? I O

- Outside the establishment
- Inside the establishment
- Into storage unit (skip to #8)
- Unsure
- Refused

4. Is a tomato shipment arriving or sitting outside/ inside the establishment (awaiting movement to storage) during your observation? **Observation**

- Yes
- No (skip to #7)

5. What is the ambient temperature (°F) where tomatoes are sitting? **Observation**

- Temperature: ____ °F

6. What is the internal temperature (°F) of one tomato where tomatoes are sitting? **Observation**

- Temperature: ____ °F

7. How long did the tomato shipment stay in the receiving area? I O

- | | | |
|--|------------------------------|-------------------------------|
| <input type="radio"/> Duration: ____ hours | <input type="radio"/> Unsure | <input type="radio"/> Refused |
|--|------------------------------|-------------------------------|

Storage Before Preparation

8. Where are tomatoes stored before preparation (slicing, plating for service)? I O

- | | |
|---------------------------------------|-------------------------------------|
| <input type="radio"/> Ambient storage | <input type="radio"/> Other : _____ |
| <input type="radio"/> Produce cooler | <input type="radio"/> Unsure |
| <input type="radio"/> Cooler | <input type="radio"/> Refused |

9. On average how many hours have tomatoes been in storage before they are used to prepare a menu item? I O

- | | | |
|---|------------------------------|-------------------------------|
| <input type="radio"/> Duration: ____ days | <input type="radio"/> Unsure | <input type="radio"/> Refused |
|---|------------------------------|-------------------------------|

Attachment 3: Example of Retail Food Service Worker Data Collection

10. What is the temperature in the storage location? |
- Temperature : ____ °F Unsure Refused
11. What is the internal temperature of one tomato in the storage location? |
- Temperature : ____ °F Unsure Refused

Washing

12. Are tomatoes being washed? |
- Yes Unsure
 No (*Skip to #20*) Refused
13. Which type of sink is used to wash tomatoes? |
- (*Check all that apply*)
- Multi-use sink
 - Raw animal product only sink
 - Hand sink
 - Produce only sink
 - Utility sink
 - Container
 - Other
- Unsure
 Refused
14. How are tomatoes washed? |
- (*Check all that apply*)
- Soaked or immersed in only water (*Answer #15*)
 - Rinsed or held under running water (*Answer #19*)
 - Washed with soap and water (*Answer #19*)
 - With chemicals (e.g. chlorine or produce washes) (*Answer to #18*)
- Unsure
 Refused

If soaking or immersion,

15. What is the water temperature (°F) before soaking or immersion? |
- Temperature : ____ °F Unsure Refused
16. What is the temperature (°F) of the tomato pulp before soaking or immersion? |
- Temperature : ____ °F Unsure Refused
17. How long, in minutes, are tomatoes soaked or immersed in water? |
- Duration : _____ min. (*Go to #19*)
 Unsure (*Go to #19*)
 Refused (*Go to #19*)

If washed with chemicals,

18. What type of chemical or washing agent is used? |
- (*Check all that apply*)
- Water only
 - Chlorine
 - QA

Attachment 3: Example of Retail Food Service Worker Data Collection

- Chemical produce wash
- Other : _____
- Refused
- Unsure

19. Was the skin of the tomato torn or broken during or right before washing (this includes removing stems and coring)? **I**
- N/A, tomatoes were pre-cut/sliced/diced
 - Yes
 - No
 - Unsure
 - Refused

Cutting, Slicing and Dicing

20. Are any tomatoes cut, sliced or diced in the establishment? **Observation**

- Yes
- No (*Skip to #27*)
- Unsure
- Refused

21. Is a knife and cutting board used to cut, slice or dice tomatoes? **I**

- Yes
- No (*Skip to #23*)
- Unsure
- Refused

22. Is a produce or tomato cutting board (color coding system) used to cut, slice or dice tomatoes? **I**

- Yes
- No
- Unsure
- Refused

23. Is/Are any other kitchen tool(s) (food slicer, food processor, blender, mandolin, etc.) used to cut, slice or dice tomatoes? **I**

- Yes
- No (*Skip to #25*)
- Unsure
- Refused

24. Is any other kitchen tool (food slicer, food processor, blender, mandolin, etc.) manual or electric? **I**

- (Check all that apply)*
- Manual
- Electric
- Unsure
- Refused

25. Are gloves worn during cutting, slicing or dicing? **I**

- Yes
- No
- Unsure
- Refused

26. What was the product temperature (°F) after cutting, slicing or dicing? **I**

- Temperature : _____ °F
- Unsure
- Refused

Attachment 3: Example of Retail Food Service Worker Data Collection

Storage/ Holding After Preparation

After preparation of product (i.e. tomatoes or food item that includes tomatoes), identify where the product is placed (location, unit). For each location identified answer the following questions:

- a. What is the temperature (°F) of the location (i.e. refrigeration unit) where the product is placed?
- b. What is the maximum time (Hrs.) the product will stay in that location (maximum duration/ time)?
- c. What is done with the product after the maximum time in that location?

	a.	b.	c.
After preparation is the final product placed...	What is the temp. of the location (i.e refrigeration unit) where the product is placed?	What is the maximum time the product will stay in that location?	After the maximum time, what is done with the product?
27. ... in a <u>ready-to-eat</u> location <input type="radio"/> Yes -----> <input type="radio"/> No (<i>Skip to #28</i>) <input type="radio"/> Unsure <input type="radio"/> Refused <div style="text-align: right;"> 0</div>	<input type="radio"/> _____°F <input type="radio"/> On Ice <input type="radio"/> Unsure <input type="radio"/> Refused <div style="text-align: right;"> 0</div>	<input type="radio"/> _____Hrs. <input type="radio"/> Unsure <input type="radio"/> Refused <div style="text-align: right;"> 0</div>	<input type="radio"/> (<i>check all that apply</i>) <input type="checkbox"/> N/A – None left over <input type="checkbox"/> Discard <input type="checkbox"/> Give to employees <input type="checkbox"/> Give to charity <input type="checkbox"/> Other: _____ <input type="radio"/> Unsure <input type="radio"/> Refused 0
28. ...in a <u>made to order</u> station <input type="radio"/> Yes -----> <input type="radio"/> No (<i>Skip to #29</i>) <input type="radio"/> Unsure <input type="radio"/> Refused <div style="text-align: right;"> 0</div>	<input type="radio"/> _____°F <input type="radio"/> On Ice <input type="radio"/> Unsure <input type="radio"/> Refused <div style="text-align: right;"> 0</div>	<input type="radio"/> _____Hrs. <input type="radio"/> Unsure <input type="radio"/> Refused <div style="text-align: right;"> 0</div>	<input type="radio"/> (<i>check all that apply</i>) <input type="checkbox"/> N/A – None left over <input type="checkbox"/> Discard <input type="checkbox"/> Give to employees <input type="checkbox"/> Give to charity <input type="checkbox"/> Other: _____ <input type="radio"/> Unsure <input type="radio"/> Refused 0
29. ... on a <u>buffet line</u> or salad bar <input type="radio"/> Yes -----> <input type="radio"/> No (<i>Skip to #30</i>) <input type="radio"/> Unsure <input type="radio"/> Refused <div style="text-align: right;"> 0</div>	<input type="radio"/> _____°F <input type="radio"/> On Ice <input type="radio"/> Unsure <input type="radio"/> Refused <div style="text-align: right;"> 0</div>	<input type="radio"/> _____Hrs. <input type="radio"/> Unsure <input type="radio"/> Refused <div style="text-align: right;"> 0</div>	<input type="radio"/> (<i>check all that apply</i>) <input type="checkbox"/> N/A – None left over <input type="checkbox"/> Discard <input type="checkbox"/> Give to employees <input type="checkbox"/> Give to charity <input type="checkbox"/> Other: _____ <input type="radio"/> Unsure <input type="radio"/> Refused 0
30. ... in a <u>walk-in cooler</u> <input type="radio"/> Yes -----> <input type="radio"/> No (<i>Skip to #31</i>) <input type="radio"/> Unsure <input type="radio"/> Refused <div style="text-align: right;"> 0</div>	<input type="radio"/> _____°F <input type="radio"/> On Ice <input type="radio"/> Unsure <input type="radio"/> Refused <div style="text-align: right;"> 0</div>	<input type="radio"/> _____Hrs. <input type="radio"/> Unsure <input type="radio"/> Refused <div style="text-align: right;"> 0</div>	<input type="radio"/> (<i>check all that apply</i>) <input type="checkbox"/> N/A – None left over <input type="checkbox"/> Discard <input type="checkbox"/> Give to employees <input type="checkbox"/> Give to charity <input type="checkbox"/> Other: _____ <input type="radio"/> Unsure <input type="radio"/> Refused 0

Attachment 3: Example of Retail Food Service Worker Data Collection

	a.	b.	c.
After preparation is the final product placed...	What is the temp. of the location (i.e refrigeration unit) where the product is placed?	What is the maximum time the product will stay in that location?	After the maximum time, what is done with the product?
31. ... in a reach-in cooler <input type="radio"/> Yes -----> <input type="radio"/> No (<i>Skip to #32</i>) <input type="radio"/> Unsure <input type="radio"/> Refused <p align="right">I O</p>	<input type="radio"/> _____°F <input type="radio"/> On Ice <input type="radio"/> Unsure <input type="radio"/> Refused <p align="right">I O</p>	<input type="radio"/> _____Hrs. <input type="radio"/> Unsure <input type="radio"/> Refused <p align="right">I O</p>	<input type="radio"/> (<i>check all that apply</i>) <input type="checkbox"/> N/A – None left over <input type="checkbox"/> Discard <input type="checkbox"/> Give to employees <input type="checkbox"/> Give to charity <input type="checkbox"/> Other: _____ <input type="radio"/> Unsure <input type="radio"/> Refused <p align="right">I O</p>
32. ... in dry storage <input type="radio"/> Yes -----> <input type="radio"/> No (<i>End</i>) <input type="radio"/> Unsure <input type="radio"/> Refused <p align="right">I O</p>	<input type="radio"/> _____°F <input type="radio"/> On Ice <input type="radio"/> Unsure <input type="radio"/> Refused <p align="right">I O</p>	<input type="radio"/> _____Hrs. <input type="radio"/> Unsure <input type="radio"/> Refused <p align="right">I O</p>	<input type="radio"/> (<i>check all that apply</i>) <input type="checkbox"/> N/A – None left over <input type="checkbox"/> Discard <input type="checkbox"/> Give to employees <input type="checkbox"/> Give to charity <input type="checkbox"/> Other: _____ <input type="radio"/> Unsure <input type="radio"/> Refused <p align="right">I O</p>

Additional Comments:

Attachment 3: Example of Retail Food Service Worker Data Collection

D. Additional Observation

1. Did you observe any held tomato product, (i.e. fresh tomatoes or food items that containing fresh tomatoes) from a **previous period of preparation**, in any of the following locations: ready-to-eat location, made-to-order station, buffet line or salad bar, walk-in cooler, reach-in cooler or dry (ambient) storage? **Observation**
- Yes (Go to #2)
 - No

For the location(s) where you observed held tomato product, from a previous period of preparation, answer the following questions:

- a. Were tomatoes cut, sliced or diced?
- b. What is the temperature (°F) of the product?
- c. How long has the product been in that location?
- d. What is the maximum time (hrs.) the product will stay in that location (maximum duration/ time)?
- e. What is done with the product after the maximum time in that location?

	a.	b.	c.	d.	e.
Did you see any tomatoes, from a previous period of preparation, being held or stored...	Were tomatoes cut, sliced or diced?	What is the temp. of the product?	How long has the product been in that location?	What is the maximum time the product will stay in that location?	After the maximum time, what is done with the product?
2. ...in a <u>made to order station</u> <input type="radio"/> Yes -----> <input type="radio"/> No (Skip to #3) <input type="radio"/> Unsure <input type="radio"/> Refused <p align="right">0</p>	<input type="radio"/> Yes <input type="radio"/> No <p align="right">0</p>	<input type="radio"/> ___°F <input type="radio"/> On Ice <input type="radio"/> Unsure <input type="radio"/> Refused <p align="right">1 0</p>	<input type="radio"/> ___Hrs. <input type="radio"/> Unsure <input type="radio"/> Refused <p align="right">1 0</p>	<input type="radio"/> ___Hrs. <input type="radio"/> Unsure <input type="radio"/> Refused <p align="right">1 0</p>	<input type="radio"/> (check all that apply) <input type="checkbox"/> N/A <input type="checkbox"/> Discard <input type="checkbox"/> Give to employees <input type="checkbox"/> Give to charity <input type="checkbox"/> Other: _____ <input type="radio"/> Unsure <input type="radio"/> Refused <p align="right">1 0</p>
3. ... on a <u>buffet line or salad bar</u> <input type="radio"/> Yes -----> <input type="radio"/> No (Skip to #4) <input type="radio"/> Unsure <input type="radio"/> Refused <p align="right">0</p>	<input type="radio"/> Yes <input type="radio"/> No <p align="right">0</p>	<input type="radio"/> ___°F <input type="radio"/> On Ice <input type="radio"/> Unsure <input type="radio"/> Refused <p align="right">1 0</p>	<input type="radio"/> ___Hrs. <input type="radio"/> Unsure <input type="radio"/> Refused <p align="right">1 0</p>	<input type="radio"/> ___Hrs. <input type="radio"/> Unsure <input type="radio"/> Refused <p align="right">1 0</p>	<input type="radio"/> (check all that apply) <input type="checkbox"/> N/A <input type="checkbox"/> Discard <input type="checkbox"/> Give to employees <input type="checkbox"/> Give to charity <input type="checkbox"/> Other: _____ <input type="radio"/> Unsure <input type="radio"/> Refused <p align="right">1 0</p>
4. ... in a <u>walk-in cooler</u> <input type="radio"/> Yes -----> <input type="radio"/> No (Skip to #5) <input type="radio"/> Unsure <input type="radio"/> Refused <p align="right">0</p>	<input type="radio"/> Yes <input type="radio"/> No <p align="right">0</p>	<input type="radio"/> ___°F <input type="radio"/> On Ice <input type="radio"/> Unsure <input type="radio"/> Refused <p align="right">1 0</p>	<input type="radio"/> ___Hrs. <input type="radio"/> Unsure <input type="radio"/> Refused <p align="right">1 0</p>	<input type="radio"/> ___Hrs. <input type="radio"/> Unsure <input type="radio"/> Refused <p align="right">1 0</p>	<input type="radio"/> (check all that apply) <input type="checkbox"/> N/A <input type="checkbox"/> Discard <input type="checkbox"/> Give to employees <input type="checkbox"/> Give to charity <input type="checkbox"/> Other: _____ <input type="radio"/> Unsure <input type="radio"/> Refused <p align="right">1 0</p>

Attachment 3: Example of Retail Food Service Worker Data Collection

	a.	b.	c.	d.	e.
Did you see any tomatoes, from a previous period of preparation, being held or stored...	Were tomatoes cut, sliced or diced?	What is the temp. of the product?	How long has the product been in that location?	What is the maximum time the product will stay in that location?	After the maximum time, what is done with the product?
5. ... in a reach-in cooler <input type="radio"/> Yes -----> <input type="radio"/> No (<i>Skip to #6</i>) <input type="radio"/> Unsure <input type="radio"/> Refused <p align="right">0</p>	<input type="radio"/> Yes <input type="radio"/> No <p align="right">0</p>	<input type="radio"/> ___°F <input type="radio"/> On Ice <input type="radio"/> Unsure <input type="radio"/> Refused <p align="right">1 0</p>	<input type="radio"/> ___Hrs. <input type="radio"/> Unsure <input type="radio"/> Refused <p align="right">1 0</p>	<input type="radio"/> ___Hrs. <input type="radio"/> Unsure <input type="radio"/> Refused <p align="right">1 0</p>	<input type="radio"/> (<i>check all that apply</i>) <input type="checkbox"/> N/A <input type="checkbox"/> Discard <input type="checkbox"/> Give to employees <input type="checkbox"/> Give to charity <input type="checkbox"/> Other: _____ <input type="radio"/> Unsure <input type="radio"/> Refused <p align="right">1 0</p>
6. ... in dry storage <input type="radio"/> Yes -----> <input type="radio"/> No (<i>End</i>) <input type="radio"/> Unsure <input type="radio"/> Refused <p align="right">0</p>	<input type="radio"/> Yes <input type="radio"/> No <p align="right">0</p>	<input type="radio"/> ___°F <input type="radio"/> On Ice <input type="radio"/> Unsure <input type="radio"/> Refused <p align="right">1 0</p>	<input type="radio"/> ___Hrs. <input type="radio"/> Unsure <input type="radio"/> Refused <p align="right">1 0</p>	<input type="radio"/> ___Hrs. <input type="radio"/> Unsure <input type="radio"/> Refused <p align="right">1 0</p>	<input type="radio"/> (<i>check all that apply</i>) <input type="checkbox"/> N/A <input type="checkbox"/> Discard <input type="checkbox"/> Give to employees <input type="checkbox"/> Give to charity <input type="checkbox"/> Other: _____ <input type="radio"/> Unsure <input type="radio"/> Refused <p align="right">1 0</p>