

**Attachment 3- Example of EHS-Net Data Collection Instrument- Interview
EHS-Net Cooling Practices Study**

Part I: Manager Interview

1. Does this establishment cool heat-processed potentially hazardous foods?
 - Yes
 - No (*End evaluation*)
 - Unsure
 - Refused

2. Which one of the options below best describes the menu for this establishment?
 - American (non-ethnic)
 - Chinese
 - French
 - Italian
 - Japanese
 - Mexican
 - Thai
 - Other (*Please describe*): _____

3. Is this an independent establishment or a chain establishment?
 - Independent
 - Chain
 - Unsure
 - Refused

4. Approximately how many meals are served here daily? _____ Unsure
 Refused

5. Approximately how long have you been a kitchen manager here? _____ Unsure
 Refused

6. Including yourself, how many kitchen managers do you have? _____ Unsure
 Refused

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7. How many managers speak the following languages as their *primary* language?

- English _____
- Spanish _____
- Chinese _____
- Other (*describe*) _____
- Unsure
- Refused

8. Have any kitchen managers received food safety training? This training can be a course or a class, or it can be training that occurs on the job.

- Yes
- No (*Skip to # 10*)
- Unsure (*Skip to # 10*)
- Refused (*Skip to # 10*)

9. Did the food safety training include information on how to properly cool potentially hazardous foods?

- Yes
- No
- Unsure
- Refused

10. Does this establishment require kitchen manager food safety certification?

- Yes
- No
- Unsure
- Refused

11. Are any kitchen managers food safety certified?

- Yes
- No
- Unsure
- Refused

12. How many food workers do you have total? _____ Unsure
 Refused

13. Do any food workers receive food safety training? This training can be a course or a class, or it can be training that occurs on the job.

- Yes
- No (*Skip to #16*)
- Unsure (*Skip to #16*)
- Refused (*Skip to #16*)

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

15. Did the food safety training include information on how to properly cool potentially hazardous foods?

- Yes
- No
- Unsure
- Refused

16. How many food workers speak the following languages as their *primary* language?

- English _____
- Spanish _____
- Chinese _____
- Other (*describe*) _____
- Unsure

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Refused

17. What is the language spoken most often in the kitchen?

- English
- Spanish
- Chinese
- Other (*describe*) _____
- Unsure
- Refused

18. Does this establishment use an instrument to check food temperatures?

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

19. What type of instrument is used to check food temperatures? (*Check all that apply*)

- Digital/thermocouple probe thermometer
- Bi-metallic probe thermometer
- Computerized Data logger
- Infrared/laser thermometer
- Other (*describe*) _____
- Unsure
- Refused

20. Is anyone trained to check the accuracy of these instruments?

- Yes
- No
- Unsure
- Refused

21. Who is trained to check the accuracy of these instruments? (*Check all that apply*)

- Food worker
- Manager
- Other (*describe*) _____
- Unsure
- Refused

22. How often are these instruments checked for accuracy?

- Never
- At least once a day
- At least once a week
- At least once a month
- Other (*Please describe*) _____
- Unsure
- Refused

23. In your state or county, what is the required cooling time and temperature?

- Two-stage (135°F to 70° F in ≤ 2 hours; then 70°F to ≤41° F in 4 additional hours or less)
- Two-stage (140°F to 70° F in ≤ 2 hours; then 70°F to ≤41° F in 4 additional hours or less)
- Single-stage (135° F to 41° F in 4 hours or less)
- Single-stage (140° F to 41° F in 4 hours or less)
- Single-stage (140° F to 45° F in 4 hours or less)
- Other _____
- Unsure
- Refused

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24. What types of food are cooled? *(Check all that apply)*

- | | |
|--|--|
| <input type="checkbox"/> Meat – large cuts | <input type="checkbox"/> Pasta or noodles |
| <input type="checkbox"/> Meat – pieces/grinds | <input type="checkbox"/> Casseroles (such as egg bakes or lasagna) |
| <input type="checkbox"/> Poultry – whole | <input type="checkbox"/> Rice |
| <input type="checkbox"/> Poultry – pieces/grinds | <input type="checkbox"/> Cooked vegetables |
| <input type="checkbox"/> Seafood | <input type="checkbox"/> Beans (whole) |
| <input type="checkbox"/> Soups | <input type="checkbox"/> Beans (refried) |
| <input type="checkbox"/> Stews | <input type="checkbox"/> Other _____ |
| <input type="checkbox"/> Gravies | <input type="radio"/> Unsure |
| <input type="checkbox"/> Sauces | <input type="radio"/> Refused |
| <input type="checkbox"/> Pudding or custard | |

25. Who is responsible for cooling foods? *(Check all that apply)*

- Food worker
- Manager
- Other *(describe)* _____
- Unsure
- Refused

26. Do you have formal procedures or processes for cooling potentially hazardous foods?

- Yes
- No *(Skip to #30)*
- Unsure *(Skip to #30)*
- Refused *(Skip to #30)*

27. Are the procedures or processes written?

- Yes
- No
- Unsure
- Refused

28. Have employees been trained on the procedures or processes?

- Yes
- No
- Unsure
- Refused

29. Are the cooling procedures tested and verified? Testing and verification are the processes of measuring temperatures throughout the cooling cycle to ensure the cooling method works.

- Yes
- No
- Unsure
- Refused

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30. What types of methods are used to cool foods? (Check all that apply)

- (A) Shallow container in **walk-in cooler** ($\leq 3''$ container and/or product depth)
- (B) Deep container in **walk-in cooler** ($>3''$ container and/or product depth)
- (C) Shallow container in **reach-in cooler** ($\leq 3''$ container and/or product depth)
- (D) Deep container in **reach-in cooler** ($>3''$ container and/or product depth)
- (E) Ice bath
- (F) Ice wand
- (G) Blast chiller
- (H) Freezer
- (I) Ice or frozen food added as an ingredient
- (J) Water and/or ice used as a cooling medium
- (K) Leaving food at room/ambient temperature
- (L) Other (*describe*) _____
- Combination method(s) 1: _____ (e.g: K, E, A)
2: _____
3: _____
4: _____

- Unsure
- Refused

31. Are times or temperatures monitored during cooling processes? In other words, do you take repeated temperatures of the food or watch the time during cooling?

- Yes
- No (*Skip to # 36*)
- Unsure (*Skip to # 36*)
- Refused (*Skip to # 36*)

32. How often are cooling processes monitored? (Read answers aloud)

- Always
- Often
- Sometimes
- Rarely
- Unsure
- Refused

33. How are cooling processes monitored? (Check all that apply)

- Probe thermometer
- Data logging thermometer
- Sight only
- Touch only
- Time only
- Other _____
- Unsure
- Refused

34. Are cooling time and temperature measurements recorded?

- Yes
- No
- Unsure
- Refused

35. What corrective actions are taken if improper cooling processes are identified?

- Food is reheated then cooled again
- Food is discarded
- No action is taken
- Other (*describe*) _____
- Unsure
- Refused

36. Are you familiar with HACCP?

- Yes
- No
- Unsure

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Refused

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Part II: Environmentalist section: Answered by data collector.

1. Establishment Type:

- Prep Serve
- Cook Serve
- Complex

2. Is this establishment

- a. ...a sit down establishment?
 Yes No Unsure
- b. ...a buffet establishment?
 Yes No Unsure
- c. ...a quick-service or fast-food establishment?
 Yes No Unsure
- d. ...a caterer?
 Yes No Unsure
- e. ...a banquet hall?
 Yes No Unsure
- f. ...an institutional foodservice?
 Yes No Unsure

3. What is the requirement for cooling cooked potentially hazardous foods in this county?

- Two-stage (135°F to 70° F in ≤ 2 hours; then 70°F to ≤ 41° F in 4 additional hours or less)
- Two-stage (140°F to 70° F in ≤ 2 hours; then 70°F to ≤ 41° F in 4 additional hours or less)
- Single-stage (135° F to 41° F in 4 hours or less)
- Single-stage (140° F to 41° F in 4 hours or less)
- Single-stage (140° F to 45° F in 4 hours or less)
- Other _____