

Attachment 5: EHS-Net *Listeria* Retail Deli Study-Manager Survey

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Manager Survey

ESTABLISHMENT ID: _____

Please choose the best answer and mark your answer choice.

1. What should you do to ensure that the sanitizing solution you are using on a food prep surface will work properly?

- When mixing the solution, use a test kit to check its concentration.
- When using the solution, rinse it from the surface and then let it air dry.
- After applying the solution, test the surface to confirm that no more microorganisms are present.
- None of the above.
- Unsure

2. What are the correct steps used to properly sanitize a prep table?

- Rinse, wash, sanitize, air dry
- Wash, rinse, sanitize, air dry
- Sanitize, wash, rinse, air dry
- Wash, rinse, air dry
- Unsure

3. Common bacteria often found in food can grow well at what temperature range?

- Below 32°F (0°C)
- Between 1°F and 40°F (-17°C to 4°C)
- Between 41°F and 135°F (5°C and 57°C)
- Above 212°F (100°C)
- Unsure

4. What is the proper procedure for washing your hands?

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- Wet hands with warm water. Apply soap. Vigorously scrub hands and arms for 10-15 seconds. Rinse hands. Dry hands with clean paper or cloth towel.
 - Wet hands with warm water. Apply soap. Vigorously scrub hands and arms for 2-5 seconds. Apply a hand antiseptic. Dry hands with clean paper or cloth towel.
 - Wet hands with warm water. Apply soap. Rinse hands. Dry hands with paper or cloth towel.
 - None of the above.
 - Unsure
5. **Deli workers should change their gloves:**
- When they become soiled or torn
 - After taking out the trash
 - After handling raw meat and before handling ready-to-eat foods
 - All of the above
 - Unsure
6. **Deli workers must wash their hands before they start work and after:**
- Using the restroom
 - Sneezing, coughing or using a handkerchief/disposable tissue
 - Handling raw meat, poultry, or seafood
 - All of the above
 - Unsure
7. **When storing food you should always place ready-to-eat foods that do not need additional cooking before eating on the lower shelves and raw animal products on the higher shelves.**
- True
 - False
 - Unsure
8. **When a deli worker is sick with certain symptom(s), which of the following symptom(s) should you, the manager, be concerned about with regard to excluding that worker from handling food?**
- Pink eye
 - Runny nose and sneezing
 - Vomiting and diarrhea
 - None of the above
 - Unsure