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)

ESTABL	ISHMENT ID:						
		ew question aloud and mark the appropriate response. Texts that use that should not be read aloud are not bolded.					
DELI WC	ORKER DEMOGRAPHIC						
1. Wha	t are your primary job respons	ibilities here? (Check all that apply)					
	Food preparation	☐ Cleaning					
	☐ Slicing (Using a slicer)	☐ Other ( <i>Describe</i> ):					
	Cooking	☐ Refused					
	☐ Washing dishes/equipme	ent/utensils					
2. Besid	les the deli denartment, do vou	work in any other departments within this establishment?					
_,,	☐ Yes						
	□ No (Go to Q3)						
	$\square$ Refused (Go to Q3)						
2 <b></b>	hat other department(s) de vou	ralso wask in?					
∠d <b>. VV</b>	hat other department(s) do you						
		1 , ,					
	department ( <i>Enter department</i> ) department ( <i>Enter department</i> )						
		department (Enter department)					
3. Duri	ng your shift, are you responsil	ole for any cleaning and/or sanitizing duties?					
	☐ Yes						
	$\square$ No (Go to Q4)						
	$\square$ Refused ( <i>Go to Q4</i> )						
3a. What are those cleaning and/or sanitizing duties? (Check all that apply)							
Ju. VVI	☐ Food contact surfaces	☐Utensils such as knives, tongs, and spoons					
	☐ Display cases	☐ Other (Describe):					
	■ Display cases	a other (Describe).					
	☐ Deli floors	☐ Unsure					
	☐ Deli slicers	☐ Refused					
		worked in the retail food industry? By retail food industry, I, or commercial establishment that serves food to the public.					
	yearsmonths (	Enter years and months) 🔲 Unsure 🚨 Refused					

5.	Approximately how long have you worked as a food worker at this deli?						
	years	months (Enter years and months) $\Box$ Unsure	☐ Refused				
Nov	v I am going to ask you a	few questions about the use and cleaning of th	e food slicers in the deli.				

For each available slicer in the deli, assign it a numerical value from 1 to 5. Keep in mind that there are also questions in the structured observation instrument regarding these same slicers. Thus, the numerical designation should be the same for both data collection instruments. Ask the deli workers questions 6-6e for each available slicer. Be sure to point to or walk with the deli worker to the slicer in question as you complete this table.

	Slicer Number	<del>- 1. What kinds (</del>	of foods do vou slice with this	6a	. How often do vou use	this slicer?	_
Slicer	6b. How often do you "wip	oe down" or do a	of foods do you slice with this 6an How do you "wipe down" or do kan tabley! quick clean on this slicer?	a	6d. <b>How easy is it to</b>	6e. How often o	do you
Number	quick clean on this slicer?	silce: (Chec	quick clean on this slicer?				
		☐ Meats			sanitize this slicer-easy	<u>sanitize</u> this slice	er?
		☐ Cheeses			soměwhat easy, neither	lav	
		☐ Fish			easy nor difficult, All day long.cc	-5	
	1	☐ Fruits/Vegetabl			somewhat easy, neither times each casy nor difficult, All day long somewhat difficult, or difficult?		
	☐ After every customer	☐ Other (Describ	Wipe slicer only		□ Easv	□ Everv	
	☐ In between slicing differen	1t	☐ Wipe, apply sanitizer, and wipe		<b>Unsuffice</b> what easy	hours	
	food products	☐ Unsure	☐ Wipe, apply sanitizer, and air dry		Refinence easy nor		times
	☐ Other (Describe):	☐ Refused	☐ Apply sanitizer and wipe		difficult	each day	
1		☐ Meats	☐ Apply sanitizer and air dry		Elegmewhat difficultours	Other ( <i>Descri</i> i	be):
1	☐ No "wipe down" or quick	☐ Cheeses	☐ Other				,
	cleaning in between schedule	ed full;cleanings	(Describe):		A Unsurang		
	(Go to Q6d)	☐ Fruits/Vegetabl	PS .	_ 	Other (Bescribe):	☐ Unsure	
	☐ Unsure 2	☐ Other (Describ	Unsure			☐ Refused	
	Refused	Guici (Describ	Refused	$\overline{\Box}$	Uneuro		
	☐ After every customer	- Uncuro	☐ Wipe slicer only		Unsure Lasy Refused Somewhat easy	☐ Every	
	☐ In between slicing different	T Deferred	☐ Wipe, apply sanitizer, and wipe	_	Somewhat easy	hours	
	100a products	<u> </u>	☐ Wipe, apply sanitizer, and air dry		Neither easy nor		times
2	Other (Describe):	☐ Meats	☐ Apply sanitizer and wipe		Every ficult hours	cacii aay	
		Cheeses	☐ Apply sanitizer and air dry	Ц	- Comewhat amreant	a <b>∑</b> Other ( <i>Descri</i> i	be):
	☐ No "wipe down" or quick		☐ Other		All Diffidong		
	cleaning in between schedule	ed <b>⊡</b> u‡indinan <b>vneg</b> etabl	eDescribe):		OHen (Describe):		
	(Go to Q6d) 3	☐ Other (Describ	e):		☐ Refused	☐ Unsure	
	☐ Unsure		☐ Unsure		Unsure	☐ Refused	
	Refused	☐ Unsure	☐ Refused		Refused		
		☐ Refused					

	☐ After every customer			☐ Wipe slicer only			<b>□</b> Easy		☐ Every	7
Slicer	Gbin Hew effestien golffer	ipe down" or	6c.	Howide you wine down now in	₽6d.	. How	<b>zeasynia jihta</b> ea	<sub>sv</sub> 6e. <b>How</b>	often do you	
Number	dofaquickaclean on this s	licer?	do a	quickislean on this slicer and air	dbro	eak do	wnyclean, <sub>easy i</sub>	<sub>n</sub> break do	ን <b>wn</b> , clean, then	times
	☐ Other ( <i>Describe</i> ):			☐ Apply sanitizer and wipe	an	d sanit	t <b>ize<sub>d</sub>this</b> ult	<u>sanitize</u>	this slicerday	
3	<u> </u>			☐ Apply sanitizer and air dry	slic	cer-eas	sy, somewhat <sub>di</sub> .	fficult	☐ Other ( <i>Describ</i>	e):
3	☐ No "wipe down" or quic	k		☐ Other	eas	sy, neit	hen easy por	iiicuit		). 
	cleaning in between schedu			(Describe):	dit	ticult,[	<del>s</del> omewhat			
	(Go to Q6d)	rea rair creaming	,	,	dif	ficult,[	or <sub>E</sub> difficult?		☐ Unsure	
	Afterevery customerfus	sed	$\square$ $W$	<sup>vi</sup> per elisetre <sup>nly</sup> □ Re	$\mathbf{f}_{\mathbf{R}}$	Easy		☐ Every	Refused	
	☐ In between slicing diffe	rent		ripe, apply sanitizer, and wipe		Somew	vhat easy	hours	_ 11014304	
	food products		$\square$ W	ipe, apply sanitizer, and air dry			r easy nor		times	
	Other Slicer Number (Bescribe).	C 7471 4 1 1	<mark>.□</mark> A	pply sanitizer and wipe ppds an yeu slicer with this		difficu	lt c. 1	each e	day	
	(Describe): imber	6. What kind	ış_piki	ppgsantizeralderwith this			low eften do y	<b>०म स्टि</b> स	HDESKREGE):	
4		slicer? (Chec		hat apply)		Difficu	ılt			
	☐ No "wipe down" or quice cleaning in between schedu	Mosts	(Des	<i>cribe</i> ):		Unsure	gerytime	houre		
	cleaning in between sched	ıled fillials				Refuse	(d)	hours Unsur	·e	
	cleanings (Go to Q6d)	Cheeses		nsure		<b>-</b>	tiiit	ၭၛႄၣၟၛႝႜၟၜႜႜႜႜႜႜ	<b>∛</b> d	
	☐ Unsure	☐ Fish		efused			ll day long			
	☐ Refused	☐ Fruits/Veg	etable	2S		☐ Ot	ther ( <i>Describe</i> )	:		
	☐ After ever customer	☐ Other	$\square$ W	ipe slicer only		E <u>asy</u>		Every		
	☐ In between slicing diffe	re(Describe):		ipe, apply sanitizer, and wipe		Somew	<b>mbure</b> asy	hours		
	food products			ipe, apply sanitizer, and air dry			rf <b>essy</b> dnor		times	
	☐ Other	☐ Unsure	$\Box$ A	pply sanitizer and wipe		difficu	ılt	each o	day	
	(Describe):	☐ Refused		pply sanitizer and air dry			vhat difficult	Other	(Describe):	
5						Difficu Unsure	ilt Zerv	hours		
	☐ No "wipe down" or quice cleaning in between scheducleanings ( <i>Go to Q6d</i> )	Chooses	(Des	cribe):		Unsuré	time		N/	
	cleaning in between schedu	iled fill				Refuse	rd time II day long	s <b>each da</b> Unsur	e	
		☐ Fish☐ Fruits/Vege	ЦŲ	nsure		AI	n day long	☐ Refus	ed	
	☐ Unsure 5	Fruits/Veg	etabke	efused			ther ( <i>Describe</i> )	:		
	☐ Refused	$\square$ Other (Des	cribe <sub>,</sub>	):	_					
						☐ Ur	nsure			_
		☐ Unsure				🛛 🗖 Re	efused			
		☐ Refused								
						I				

Now I am going to ask you a few questions about the seams and seals on the food slicers. By seams, I am referring to the areas on the food slicers created when one part or piece of metal is adjoined to another, for example, handles. By seals, I am referring to the sealant used to join these seams, fill in cracks, chips and/or deep scratches.

7. H	How often do you inspect seams and seals on the slicers? (Check ☐ Each time, when fully cleaning and sanitizing slicers ☐ Occasionally, when fully cleaning and sanitizing slicers ☐ Each time, during wipe down or quick clean on slicers ☐ Occasionally, during wipe down or quick clean on slicers	k all that apply) □ Never (Go to Q10) □ Unsure (Go to Q10) □ Refused (Go to Q10)
8.	When you do inspect seams and seals, which ones do you inspe	ect?
9.	When you do inspect a seal, what do you look for?	
10.	. What do you do if a seal is in bad repair, broken, or missing?	
Nex	xt I'd like to ask you a few questions about this deli's practices.	
11.	. Are deli salads such as turkey, tuna, and chicken prepared in By common use area, I mean an area that is available for use	
	related task? □ Yes	
	☐ No (Go to Q12)	
	☐ Unsure	
	☐ Refused ( <i>Go to Q12</i> )	
	11a. How are deli salads prepared? (Check all that apply)	
	☐ Food workers slice/cut and prepare (cook/assemble)	
	<ul> <li>□ Food workers prepare (cook/assemble) ingredients th</li> <li>□ Deli salads (pre-made) are sold with no additional pr</li> <li>□ Other (<i>Describe</i>):</li> </ul>	eparation by food workers
	☐ Unsure ☐ Refused	

11b. Where are the deli sa	alads sold?
Only in the deli	
☐ Only in other non	-deli food departments
	nd in other food departments
	<u> </u>
☐ Unsure	
☐ Refused	
Now I am going to ask you a few	questions about food safety training.
	you received <u>food safety training</u> on topics such as how to prevent cross-
contamination or how to do a pr	oper hand wash?
☐ Yes	
□ No ( <i>Go to Q13</i> )	□ Refused (Go to Q13)
12a. Who conducted that t	raining? (Check all that apply)
☐ Management	Other (Describe):
☐ Owner	☐ Unsure
☐ Supervisor	
☐ Co-worker	
13. For the following statements Unsure or Refused.	s, please tell me if you think the statement is correct by saying Yes, No,
13a. One of the best ways t	to dry your hands after hand washing is with clean paper towels.
☐ Yes	☐ Unsure
☐ No	☐ Refused
	he temperature "danger zone" between 41°F and 135°F.
☐ Yes	Unsure
□ No	Refused
13c. For a proper hand wa 4 or 5 seconds.	shing, deli workers must scrub their hands and arms for about
4 or 5 seconds.	☐ Unsure
☐ No	
	wash hands between glove changes.
☐ Yes	☐ Unsure
□ No	☐ Refused
13e. <b>It's okay to use hand</b> :	sanitizer instead of washing your hands when the deli is busy.
☐ Yes	☐ Unsure
☐ No	☐ Refused

That is the end of the interview. Thank you for your time.