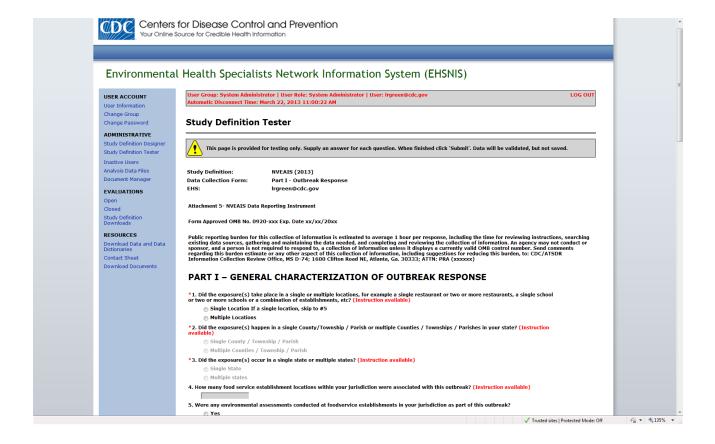
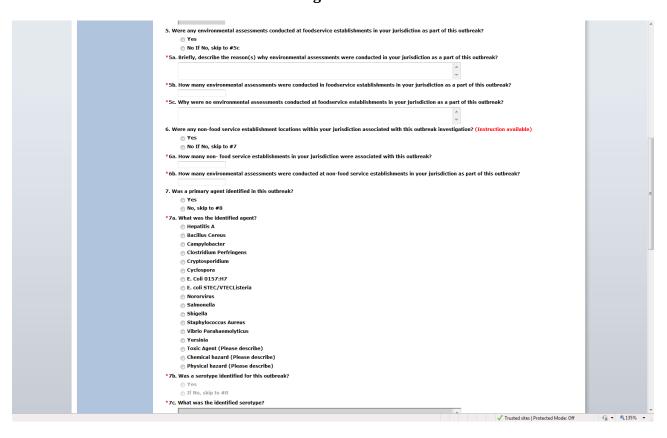
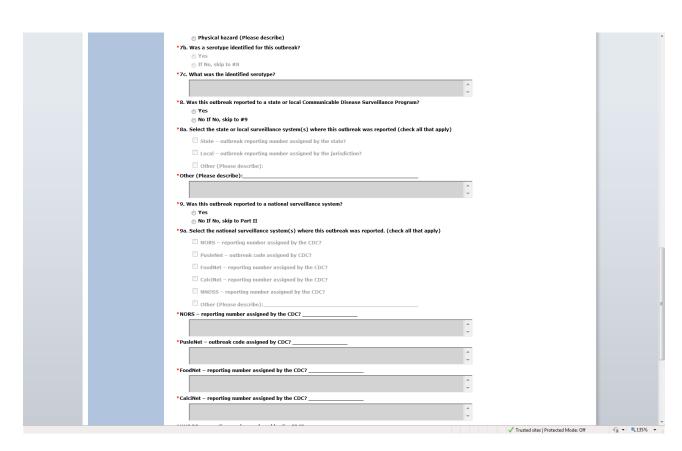
Sample Screenshots of the Web-based NVEAIS Data Reporting Instrument (Attachment 4)









Sample Screenshots of the Web-based NVEAIS Manager Interview (Attachment 5)



Criday

Environmental Health Specialists Network Information System (EHSNIS) User Group: System Administrator | User Role: System Administrator | User: Ecoleman Automatic Disconnect Time: 3/19/2013 3:08:29 PM LOG OUT USER ACCOUNT User Information Change Group **Study Definition Tester** Change Password ADMINISTRATIVE Study Definition Designer This page is provided for testing only. Supply an answer for each question. When finished click 'Submit'. Data will be validated, but not saved. Study Definition Tester User Groups Inactive Users Study Definition: NVEAIS (2013) Analysis Data Files Data Collection Form: Part III - Manager Interview Ecoleman EHS: Document Manager EVALUATIONS Attachment 5- NVEAIS Manager Interview (Part III) Closed Form Approved OMB No. xxx Exp. Date xxx Study Definition Downloads Public reporting burden for this collection of information is estimated to average 20 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 (xxxxxx) RESOURCES Download Data and Data Dictionaries Contact Sheet **ESTABLISHMENT - GENERAL** Download Documents *1. Date the manager interview was conducted: (Instruction available) (Required format: MM/DD/YYYY) *2. Is this an independent establishment or a chain establishment? (Instruction available) Independent Unsure Refused *3. Approximately how many meals are served here daily? (Instruction available) Answer supplied Refused *Answer supplied: *4. What is the establishment's busiest day, in terms of number of meals served? (Instruction available) Monday Tuesday Wednesday Thursday

○ Friday
Saturday
© Sunday
⊚ Refused
*5. Are any foods prepared or partially prepared at a commissary or other location? (Instruction available)
⊚ Yes
⊚ No
O Unsure
© Refused
*6. Other than daily specials, when was the last time food items were added to your menu(s)? (Instruction available)
No changes to menu items have occurred
○ In the last WEEK
○ In the last MONTH ○ More than a month ago
⊕ viore chan a month ago ⊕ Unsure
© Refused
*7. Where does the establishment purchase or acquire its food? (Select all that apply, probe for additional responses.) (Instruction available)
General Distributor / Wholesaler
Corporate distributor
Grocery Store / Supermarket / Warehouse store
Farmer's Market
Other restaurant
Non-regulated entity
Other (describe)
Unsure
Refused
*Other (describe):
A
-
KITCHEN MANAGER
*8. In total how long have you worked as a kitchen manager? (Instruction available)
⊚ Less than 6 months
⊚ 6 months-less than a year
○ 1 year - less than 2 years
2 years - less than 4 years
0 4 years - less than 6 years
○ 6 years - less than 8 years ○ 8 years - less than 10 years
© 8 years – less than 10 years © 10 or more years
© Refused
*9. Approximately how long have you been employed as a kitchen manager in this establishment? (Instruction available)
Approximately now long have you been employed as a return manager in this establishment: \(\frac{1 \text{mistorical available}}{\text{mistorical available}} \) (Sess than 6 months)
© 6 months-less than a year
○ 1 year - less than 2 years
-

∅ 2 years - less tnan 4 years
4 years – less than 6 years
⊚ 6 years – less than 8 years
8 years - less than 10 years
0 10 or more years
© Refused
*10. How many kitchen managers, including you, are currently employed in this establishment? If you aren't sure, use your best guess. (Instruction available)
Number of Managers:
O Unsure
© Refused
*10a. Number of managers:
11. What language(s) do you and other managers in this establishment speak fluently? (Check all that apply)
English
Spanish
French
Chinese (any dialect)
☐ Japanese
Other (describe)
Other (describe)
·
12. What languages do you and other managers speak at work? (Check all that apply)
English
Spanish
French
Chinese (any dialect)
Japanese
Other (describe)
Other (describe)
^
▼
13. In your opinion, how well do you communicate verbally with your food workers, very well, somewhat well or not well at all?
O Not well at all
Somewhat well
○ Very well ○ Unsure/Don't know
*14. Do any kitchen managers receive food safety training? This training can be a course or a class, or it can be training that occurs on the job.
• 14. Do any kitchen managers receive 1000 sarety training? This training can be a course or a class, or it can be training that occurs on the job.
© No
O Unsure
© Refused
*14a. How many kitchen managers have had food safety training? If you aren't sure, use your best guess.
Number of Managers: