

Attachment 4

Evaluation of Food Safety Programs Survey (electronic) (Screenshots)

Study Definition Tester



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: FSP Evaluation Survey
Data Collection Form: Evaluation of Food Safety Programs Survey
EHS: BArmstrongMensah

Food Safety Program Evaluation Survey

Form Approved OMB No. 0920-xxx Exp. Date xx/xx/20xx Public reporting burden for this collection of information is estimated to average 2 hours 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-NEW)

Thank you for agreeing to participate in the Centers for Disease Control and Prevention (CDC) Food Safety Program (FSP) evaluation survey. Your participation is very important. The information you provide will help us better understand the impact of funding reductions on FSPs in the U.S. The survey will take approximately 2 hours to complete.

Participation in the survey is voluntary. You may choose to drop out of the survey at any time. The survey does not ask for your name or for any other facts that may identify you. The password provided above matches to your name on a list. This list will be used to follow up with those who have not submitted their surveys. Only authorized CDC staff will have access to this list.

We will destroy the list after we have performed our follow-up activities. This will break any links between survey responses and the names of persons who completed the survey. Completion and return of the survey will indicate your willingness to participate in this survey. Please complete the survey by ... If you require additional information or have questions about the survey, please contact Elizabeth Armstrong-Mensah at 770-488-3464 or at EArmstrongMensah@cdc.gov. Thank you in advance for taking part in this valuable survey. Your response and time is greatly appreciated.

Food Safety Activities

1. Is your agency the only agency providing food safety services in your jurisdiction?

- Yes
- No

1a. If no, which other entities provide food safety services? (e.g., Department of Agriculture, etc.)

2. Does your food safety program take action in response to foodborne illness complaint calls? (examples include complaints about getting ill from food eaten at a restaurant)

- Yes
- No

2a. If yes, which of the following best describes your food safety program's current ability to take action in response to foodborne illness complaint calls?

- We take action on all incoming complaint calls
- We take action on some incoming complaint calls
- We do not take action on many complaint calls

2b. Does your food safety program take action in response to food safety complaint calls? (examples include complaints about a dirty restaurant)

- Yes
- No

2c. If yes, which of the following best describes your food safety program's current ability to take action in response to food safety complaint calls?

- We take action on all incoming complaint calls
- We take action on some incoming complaint calls
- We do not take action on many complaint calls

2d. How many food safety and foodborne illness complaint calls did you take action on in each of the years listed below?

Food Safety Complaints

2007

2008

2009

2010

2011

2012

Foodborne Illness Complaints

2007

2008

2009

2010

2011

2012

3. Does your food safety program issue permits/licenses?

Yes

No

3a. If yes, which of the following establishments does your food safety program provide permits/licenses to? (Check all that apply)

Permanent retail establishments (such as restaurants, deli's, caterers etc.)

Temporary retail establishments (such as those found at fairs, food trucks etc.)

Manufactured facilities (such as beverage and canned food manufacturers etc.)

Other

Please specify

4. Does your food safety program conduct inspections?

Yes

No

4a. If yes, please indicate how many routine inspections your food safety program conducted in each type of establishment and in each of the years listed below

Permanent Facilities

2007

2008

2009

2010

2011

2012

Permanent Facilities

2007

2008

2009

2010

2011

2012

Temporary Establishments

2007

2008

2009

2010

2011

2012

Manufacturing Facilities

2007

2008

2009

2010

2011

2012

5. Does your food safety program utilize a risk-based inspection system? (e.g., do high-risk establishments receive more inspections per year than low risk establishments?)

- Yes
- No

5a. If yes, briefly describe your food safety program's risk-based inspection protocol.

6. Does your food safety program conduct foodborne illness outbreak investigations?

- Yes
- No

6a. If yes, in which of the following establishments does your food safety program conduct outbreak investigations? (Check all that apply)

- Permanent retail establishments (such as restaurants, deli's, caterers etc.)
- Temporary retail establishments (such as those found at fairs, food trucks etc.)
- Manufacturing facilities (such as beverage and canned food manufacturers etc.)
- Other

Please specify

7. Are there any mandated services that you believe are important to the effectiveness of your food safety program that have been reduced or eliminated in the last five years?

- Yes
- No

7a. If yes, which services?

- Yes
- No

8. Does your food safety program contract out any of its food protection services to external agencies?

- Yes
- No

8a. If yes, which of the following services are contracted out? (Check all that apply)

- Complaint call response
- Permitting
- Inspections
- Outbreak Investigations
- Other

Please specify

8b. Why does your food safety program contract out food protection services? (Check all that apply)

- We do not have the financial resources to hire personnel
- It is cheaper to contract out services
- Contractors have more technical experience
- We have a budget to contract services out
- Other

Please specify

9. Which of the following environmental public health essential services does your food safety program provide to ensure public food safety? (Select top three services in rank order from 1 to 3, with 1 being the most important and 3 the least important.)

Monitor environmental and health status to identify and solve community environmental health problems

- Priority 1
- Priority 2
- Priority 3

Diagnose and investigate environmental health problems and health hazards in the community

- Priority 1
- Priority 2
- Priority 3

Inform, educate, and empower people about environmental health issues

- Priority 1
- Priority 2
- Priority 3

Mobilize community partnerships and actions to identify and solve environmental health problems

- Priority 1
- Priority 2
- Priority 3

Develop policies and plans that support individual and community environmental health efforts

- Priority 1
- Priority 2
- Priority 3

Enforce laws and regulations that protect environmental health and ensure safety

- Priority 1
- Priority 2
- Priority 3

Link people to needed environmental health services and assure the provision of environmental health services when otherwise unavailable

- Priority 1
- Priority 2
- Priority 3

Assure a competent environmental health workforce

- Priority 1
- Priority 2
- Priority 3

Evaluate effectiveness, accessibility, and quality of personal and population-based environmental health services

- Priority 1
- Priority 2
- Priority 3

Research for new insights and innovative solutions to environmental health

- Priority 1
- Priority 2
- Priority 3

10. How would you rate your food safety program's ability to provide essential services to the general public?

- ExcellenT
- Above average
- Average
- Below average
- Poor

10a. How can your food safety program provide better environmental public health essential services to the general public? (Select top three priorities in rank order from 1 to 3, with 1 being the most important and 3 the least important.)

Training (such as provide more training for field staff etc.)

- Priority 1
- Priority 2
- Priority 3

Recruitment (such as hire more field staff with specialized skill sets e.g. epidemiologist, health educator, etc.)

- Priority 1
- Priority 2
- Priority 3

Organizational change (such as change organizational protocols, responsibilities leadership, funding etc.)

- Priority 1
- Priority 2
- Priority 3

Information Technology (such as acquire more computers, thermocouples, surveillance systems, GPS units and software etc.)

- Priority 1
- Priority 2
- Priority 3

Physical space (such as get larger building, more offices, more storage etc.)

- Priority 1
- Priority 2
- Priority 3

Financial resources

- Priority 1
- Priority 2
- Priority 3

Laboratory affiliation

- Priority 1
- Priority 2
- Priority 3

Other (Please specify)

Workforce Capacity and Competency

11. How many current staff members in your food safety program have educational levels in each of the categories listed below?

High School Education

Some College Education

Bachelor's Degree

Master's Degree

Doctoral Degree

12. Does your food safety program require field staff to obtain a food safety license/certificate?

Yes

No

12a. If yes, what type of license/certification?

Staffing of the Workforce

13. Did changes in staff size affect your food safety program's ability to provide food protection services in each of the years listed below?

2007

Yes

No

2008

Yes

No

2009

Yes

No

2010

Yes

No

2011

Yes

No

2012

Yes

No

13a. If yes, how did these changes affect your food safety program's ability to provide food protection services in each of the years listed below?

2007

2008

2009

2010

2011

2012

14. What environmental health service(s) in addition to food services does your food safety program provide? (Check all that apply)

- Drinking water
- Recreational water
- Waste water
- Household
- Institutions
- Air
- Solid waste
- Hazardous material
- Vector
- Other

Please specify

15. In your opinion, does your food safety program have the staff it needs (e.g., epidemiologist, person to answer complaint calls, public health nurse, etc.) to provide food protection services?

- Yes
- No

15a. If no, what type of staff does your food safety program need?

Financial Resources

16. Does your food safety program receive funding from an external funding source? (E.g. grants, extramural funding, cooperative agreements, etc.)

- Yes
 No

16a. If yes, what percentage of your food safety program's budget was from sources listed in each of the years below? Please indicate the percentage for each source and for each year in the box below.

Service Fees

Percentage in 2007

Percentage in 2008

Percentage in 2009

Percentage in 2010.

Percentage in 2011

Local/City/County Support

Percentage in 2007

Percentage in 2008

Percentage in 2009

Percentage in 2010

Percentage in 2011

Percentage in 2012

State Support

Percentage in 2007

Percentage in 2008

Percentage in 2009

Percentage in 2010

Percentage in 2011

Percentage in 2012

Federal Support

Percentage in 2007

Percentage in 2008

Percentage in 2009

Percentage in 2010

Percentage in 2011

Percentage in 2012

Grants

Percentage in 2007

Percentage in 2008

Percentage in 2009

Percentage in 2010

Percentage in 2011

Percentage in 2012

Other

Percentage in 2007

Percentage in 2008

Percentage in 2009

Percentage in 2010

Percentage in 2011

Percentage in 2012

17. Which of the following services does your food safety program charge a fee for?

- Permitting/licensing
- Inspections
- Outbreak Investigations
- We do not charge fees
- Other

Please specify

18. What was the total budget of your agency in each of the years listed below?

2007

2008

2009

2010

2011

2012

19. What was the total budget of your food safety program in each of the years listed below?

2007

2008

2009

2010

2011

2012

20. What percentage of your food safety program's budget was spent on staff salaries and benefits in each of the years listed below?

2007

2008

2009

2010

2011

2012

21. What percentage of your food safety program's budget was allocated to emergencies in each of the years listed below?

2007

2008

2009

2010

2011

2012

Community Health

22. How many foodborne illnesses were reported in your jurisdiction in each of the years listed below?

2007

2008

2009

2010

2011

2012

23. How many foodborne illnesses related to outbreaks were reported in your jurisdiction each of the years listed below?

2007

2008

2009

2010

2011

2012

24. How many foodborne illness outbreaks were reported in your jurisdiction in each of the years listed below?

2007

2008

2009

2010

2011

2012

25. How many people visited your food safety program's website in each of the years listed below?

2007

2008

2009

2010

2011

2012

Demographics

26. Which level of government is your food safety program?

- State (e.g., health department, agricultural department, etc.)
- Tribal (e.g., health department, agricultural department, etc.)
- County/Municipal (e.g., health department, agricultural department, etc.)
- Other

Please specify

27. What size area does your food safety program serve? (In square miles)

28. What is the total population served by your food safety program?

- less than 10,000
- 10,000-24,999
- 25,000-49,999
- 50,000-74,999
- 75,000-99,999
- 100,000-199,999
- 200,000-499,999
- 500,000 and up

29. How many full time employees did your food safety program have in each of the years listed below?

2007

2008

2009

2010

2011

2012

30. How many new employees did your food safety program hire in each of the years listed below?

2007

2008

2009

2010

2011

2012

31. How many contract employees did your food safety program have in each of the years listed below?

2007

2008

2009

2010

2011

2012

32. How many contract employees did your food safety program hire in each of the years listed below?

2007

2008

2009

2010

2011

2012

33. How many seasonal or temporary employees did your food safety program have in each of the years listed below?

2007

2008

2009

2010

2011

2012

34. How many seasonal or temporary employees did your food safety program hire in each of the years listed below?

2007

2008

2009

2010

2011

2012

35. How many support staff did your food safety program have in each of the years listed below?

2007

2008

2009

2010

2011

2012

36. How many support staff did your food safety program hire in each of the years listed below?

2007

2008

2009

2010

2011

2012

37. What is the average years of experience field staff in your food safety program have in each of the years listed in the table below? Please check the appropriate response for each year in the box below.

Less than 2 years of experience

2007

2008

2009

2010

2011

2012

2-5 years of experience

2007

2008

2009

2010

2011

2012

5-10 years of experience

2007

2008

2009

2010

2011

37-18

More than 10 years of experience

2007

2008

2009

2010

2011

2012

Submit

Cancel