

Attachment 8c1

Outline of Changes to Biomonitoring Interview Questionnaire, Bhutanese and Burmese

Compared to (OMB Control No: 0923-0044)

IC Title NY Interview – Burmese

Attachment 6j

August 7, 2014

Readability, calculated using the Flesch-Kinkaid Readability Option in Microsoft Word, has been determined at the 3rd grade level without country names

Additions (in red) to accommodate Bhutanese in current target subpopulation(s)

1. In what country were you born?

- United States
- Burma/Myanmar
- Thailand
- Malaysia
- Bhutan**
- Nepal**
- Other country → **Specify:** _____
- Don't know
- Refused

2. What is your ethnicity or tribe?

- Nepali (Bhutanese)**
- Burman
- Chin
- Kachin
- Karenni
- Karen
- Mon
- Rakhine
- Other → **Specify:** _____
- Don't Know
- Refused

Changes (in red) to improve interview structure, flow based on lessons learned from earlier interviews

14. **Have you given birth?** Changed from, "How many babies have you given birth to? Number: _____"

- Yes, How many children?** _____
- No → go to #16
- Don't know → go to #16
- Refused → go to #16

15. **Have you ever breastfed any children?** Changed from, "Have you ever breastfed any of your babies?"

- Yes, **How many children?** _____
- No → go to #16
- Don't know → go to #16
- Refused → go to #16

RESIDENTIAL HISTORY, CONUMED FISH sections now come after HOUSEHOLD INFORMATION instead of LIFESTYLE questions

Changes due to different study area – i.e., Syracuse, NY and Onondaga Lake and its tributaries

Script: Please answer the following questions about how long you have lived in the **Syracuse area and in other places in the past.**

CONSUMED FISH

Script: The next group of questions is about the following nearby waters. (READ THE LIST AND SHOW PICTURES)

Lake Ontario
 Oswego River
 Seneca River
 Onondaga Lake and surrounding creeks including
 Sawmill Creek, Onondaga Creek, Ninemile Creek
 and Bloody Brook

16. Which of these nearby waters have you eaten fish from? (Check all that apply.)

- Lake Ontario
- Oswego River
- Seneca River
- Onondaga Lake and surrounding creeks including Sawmill Creek, Onondaga Creek, Ninemile Creek, Ley Creek, and Bloody Brook
- Don't know
- Refused
- None

38. Which of the following fish caught from nearby waters have you eaten in the past 12 months? SHOW POSTER

Changes to fish species specific to this area:

<input type="checkbox"/> Chinook "King" salmon	<input type="checkbox"/> Muskellunge	<input type="checkbox"/> Walleye
<input type="checkbox"/> Coho salmon	<input type="checkbox"/> Northern pike	<input type="checkbox"/> Yellow perch
<input type="checkbox"/> Pink Salmon	<input type="checkbox"/> Chain Pickerel	
<input type="checkbox"/> Lake trout	<input type="checkbox"/> Lake sturgeon	<input type="checkbox"/> White bass
<input type="checkbox"/> Rainbow trout/Steelhead		<input type="checkbox"/> White perch
<input type="checkbox"/> Brown Trout	<input type="checkbox"/> Common Carp	<input type="checkbox"/> Largemouth (black) bass
<input type="checkbox"/> Brook Trout	<input type="checkbox"/> Goldfish	<input type="checkbox"/> Smallmouth (black) bass
<input type="checkbox"/> American eel	<input type="checkbox"/> Freshwater drum "Sheephead"	
<input type="checkbox"/> Quillback	<input type="checkbox"/> Northern Hog Sucker	<input type="checkbox"/> Rock bass
	<input type="checkbox"/> White sucker	<input type="checkbox"/> Pumpkinseed/Sunfish
<input type="checkbox"/> Rainbow smelt	<input type="checkbox"/> Channel Catfish	<input type="checkbox"/> Black Crappie
<input type="checkbox"/> Round goby	<input type="checkbox"/> Brown Bullhead	<input type="checkbox"/> Bluegill
<input type="checkbox"/> Minnow	<input type="checkbox"/> Yellow Bullhead	

Changes (in red) to improve interview structure, flow based on lessons learned from earlier interviews

Current questionnaire items:

39. How do you usually prepare the fish before it is cooked? (Check all that apply.)

Smaller fish (smaller than your hand)

- Removes scales (but not skin)
- Cut off head
- Remove guts
- Remove skin
- Fillet (cut the large piece off the side)
- Cut off belly fat
- Keeps whole, does not remove parts of fish before cooking
- Don't know
- Refused

Larger fish (larger than your hand)

- Removes scales (but not skin)
- Cut off head
- Remove guts
- Remove skin
- Fillet (cut the large piece off the side)
- Cut off belly fat
- Keeps whole, does not remove parts of fish before cooking
- Don't know
- Refused

40. What parts of fish do you usually eat? (Check all that apply.)

Smaller fish (smaller than your hand)

- Whole with head
- Whole without head
- Fillet (cut the large piece off the side)
- Guts/innards
- Skin
- Head
- Other->Specify: _____
- Don't know
- Refused

Larger fish (larger than your hand)

- Whole with head
- Whole without head
- Fillet (cut the large piece off the side)
- Guts/innards
- Skin
- Head
- Other->Specify: _____
- Don't know

Refused

41. How is the fish usually cooked? (Check all that apply.)

Smaller fish (smaller than your hand)

- Fish paste
- Dried
- Pickled
- Smoked
- Pan fried
- Deep fried
- Boiled/poached
- Soup / curry
- Grilled / roasted
- Baked/broiled in oven
- Eaten raw
- Don't know
- Refused

Larger fish (larger than your hand)

- Fish paste
- Dried
- Pickled
- Smoked
- Pan fried
- Deep fried
- Boiled/poached
- Soup / curry
- Grilled / roasted
- Baked/broiled in oven
- Eaten raw
- Don't know
- Refused

Former questionnaire item:

51. How is the [fish species] usually cleaned before it's cooked?

(Check all that apply.)

- Don't clean (no reason)
- Too small to clean
- Cut off head
- Remove guts
- Remove skin
- Fillet (cut the large piece off the side)
- Cut off belly fat
- Don't know

Refused

52. What parts of [fish species] do you usually eat?

(Check all that apply.)

Whole with head

Whole without head

Fillet (cut the large piece off the side)

Guts/innards

Skin

Head

Other Specify: ____

Don't know

Refused

53. How is the [fish species] usually cooked?

(Check all that apply.)

Fish paste

Pan fried

Deep fried

Boiled/poached

Stew/chowder

Grilled

Baked/broiled

Eaten raw

Smoked

Dried

Pickled

Don't know

Refused

FISH PASTE section and WILD BIRDS AND ANIMALS section moved up to after CONSUME FISH

STORE BOUGHT FISH

Script: The following questions are about fish you have eaten that were bought at a store, restaurant, fish vendor, open air market, Asian market or supermarket?

- 48. Which of the following fish have you eaten at least five times in your life? (Check all the species that apply)**
- Grouper
 - Shark
 - Swordfish
 - Salmon (including canned)
 - Tuna (not canned)
 - Tuna (canned)
 - Shrimp
 - Snails
 - Mussels
 - None → go to #51
 - Don't know → go to #51
 - Refused → go to #51

Note: Question 49 should be asked for EACH fish answered in question 48

- 49. How many years did you eat [fish/shellfish]?**
- years
 - Don't know
 - Refused

Note: Question 50 should be asked for EACH fish answered in question 48

- 50. In the past year, how many times did you eat [fish/shellfish]?**
- times per (circle one) week month year
 - Don't know
 - Refused

LIFESTYLE

Script: The next group of questions will be about any behaviors or customs you have that could expose you to some contaminants found in Great Lakes fish.

Question #68 is moved to the LIFESTYLE section from the CONSUME FISH section

68. Do you swim, dive, or wade in any of these local bodies of water? (READ THE LIST AND SHOW PICTURES)

Yes. **How many times in the past year?** _____

No

Don't know

Refused