

Attachment 9- Example of EHS-Net Worker Interview

Only bold text is to be read aloud by the data collector. Instructions to data collector are italicized.

1. What are your primary job responsibilities here? (Check all that apply)

- | | |
|---|--|
| <input type="checkbox"/> Food Preparation | <input type="checkbox"/> Cleaning |
| <input type="checkbox"/> Cooking | <input type="checkbox"/> Other (<i>describe</i>) _____ |
| <input type="checkbox"/> Food storage | <input type="radio"/> Unsure |
| <input type="checkbox"/> Washing dishes | <input type="radio"/> Refused |

2. Approximately how long have you worked in the foodservice industry? _____ Unsure Refused

3. Approximately how long have you worked as a food worker here? _____ Unsure Refused

Now I am going to ask you a few questions about food safety training.

4. While employed here, have you received food safety training on topics such as how to prevent cross contamination or how to do a proper hand wash?

- Yes (*go to 4a*) No (*go to 5*) Unsure (*go to 5*) Refused (*go to 5*)

4a. Who conducted that training? (Check all that apply)

- | | |
|-------------------------------------|--|
| <input type="checkbox"/> Management | <input type="checkbox"/> Other (<i>describe</i>) _____ |
| <input type="checkbox"/> Owner | <input type="radio"/> Unsure |
| <input type="checkbox"/> Supervisor | <input type="radio"/> Refused |
| <input type="checkbox"/> Co-worker | |

4b. Did the training include any of the following?

- | | | | | |
|--|---------------------------|--------------------------|------------------------------|-------------------------------|
| 1...Classroom training | <input type="radio"/> Yes | <input type="radio"/> No | <input type="radio"/> Unsure | <input type="radio"/> Refused |
| 2...On-the-job training in the restaurant | <input type="radio"/> Yes | <input type="radio"/> No | <input type="radio"/> Unsure | <input type="radio"/> Refused |
| 3...Online training | <input type="radio"/> Yes | <input type="radio"/> No | <input type="radio"/> Unsure | <input type="radio"/> Refused |
| 4...A manual or employee handbook | <input type="radio"/> Yes | <input type="radio"/> No | <input type="radio"/> Unsure | <input type="radio"/> Refused |
| 5...other kinds of written materials | <input type="radio"/> Yes | <input type="radio"/> No | <input type="radio"/> Unsure | <input type="radio"/> Refused |
| 6...Videos or DVDs | <input type="radio"/> Yes | <input type="radio"/> No | <input type="radio"/> Unsure | <input type="radio"/> Refused |

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)

Did the food safety training include instruction on:

1. How, when, and where to do a hand wash?

Yes No N/A Unsure Refused

2. How and when to use gloves to prevent contamination of foods?

Yes No N/A Unsure Refused

3. Time and temperature control of potentially hazardous foods?

Yes No N/A Unsure Refused

4. How to properly clean and sanitize equipment and food contact surfaces?

Yes No N/A Unsure Refused

5. How to prevent or reduce the risk of cross contaminating food during storage, preparation, holding and service?

Yes No N/A Unsure Refused

6. How to use a thermometer to check food temperatures?

Yes No N/A Unsure Refused

7. Final cook temperatures of potential hazardous foods?

Yes No N/A Unsure Refused

4d. Did you find the training very useful, somewhat useful, not very useful, or not useful at all? (Show scale)

Very useful Somewhat useful Not very useful Not useful at all Unsure Refused

5. Do you think it's important to handle food safely? (Show scale)

Yes, definitely Yes, sort of Not sure No, not really No, not at all Refused

6. Do your co-workers think it's important that they handle food safely? (Show scale)

Yes, definitely Yes, sort of Not sure No, not really No, not at all Refused

7. Does your boss/owner think it's important that food workers handle food safely? (Show scale)

Yes, definitely Yes, sort of Not sure No, not really No, not at all Refused

8. Are you food safety certified? By certified I mean you have taken a food safety test and been issued a card or certificate?

Yes (go to 8a) No (go to 9) Unsure (go to 9) Refused (go to 9)

8a. What organization provided the certification ServSafe, National Registry of Food Safety Professionals, Thomson Prometric, a state or local health department, or some other organization? (Check all that apply)

ServSafe

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- National Registry of Food Safety Professionals
 - Thomson Prometric (*formerly known as: Exporior Assessments, National Assessment Institute, Chauncy, Educational Testing Service*)
 - A state or local health department
 - Other, *describe:* _____
 - Unsure
 - Refused

9. For the following statements, please tell me if you think the statement is correct by saying Yes, No, or Not Sure.

a. It's okay to dry your hands on your apron after washing them when you are really busy.

- Yes No Unsure Refused

b. It's okay to thaw frozen raw chicken on the counter at room temperature.

- Yes No Unsure Refused

c. Hamburger patties should be cooked to an internal temperature of 155 degrees Fahrenheit or higher.

- Yes No Unsure Refused

d. During hand washing, food workers must scrub their hands and arms for 4 or 5 seconds.

- Yes No Unsure Refused

e. Food workers should wash hands between glove changes.

- Yes No Unsure Refused

f. Wiping cloths used to clean food spills should be stored in a sanitizer solution.

- Yes No Unsure Refused

g. Food held hot on a steam table should be maintained at 130 degrees Fahrenheit.

- Yes No Unsure Refused

h. Cold held food should be maintained at 41 degrees Fahrenheit or lower.

- Yes No Unsure Refused

10. What is the highest level of formal education you have completed?

- | | | |
|---|--|---------------------------------------|
| <input type="radio"/> 8 th grade or less | <input type="radio"/> Community college/associate degree | <input type="radio"/> Graduate degree |
| <input type="radio"/> Some high school | <input type="radio"/> Some college | <input type="radio"/> Other _____ |
| <input type="radio"/> High school diploma | <input type="radio"/> College degree | <input type="radio"/> Unsure |
| <input type="radio"/> Some community college/associate work | <input type="radio"/> Some graduate work | <input type="radio"/> Refused |

11. Please indicate which of the following categories best describes your age—15 to 20 years of age, 21 to 30 years of age, 31 to 40 years of age, 41 to 50 years of age, 51 to 60 years of age, or older than 60?

- | | |
|---|---|
| <input type="radio"/> 15 to 20 years of age | <input type="radio"/> 51 to 60 years of age |
| <input type="radio"/> 21 to 30 years of age | <input type="radio"/> Older than 60 |
| <input type="radio"/> 31 to 40 years of age | <input type="radio"/> Unsure |
| <input type="radio"/> 41 to 50 years of age | <input type="radio"/> Refused |

12. What is your primary language? (If respondent needs clarification—primary language is the language you speak best)

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-
- English Other (*describe*) _____
- Spanish Unsure
- Russian Refused
- An Asian language

NOT TO BE READ ALOUD: Note the interviewee's gender here: Male Female

That's the end of the interview. Thank you for your time.