

Appendix A.15 Survey of Food Safety Education Needs of CACFP Adult Day Care Centers - Hard Copy

According to the Paperwork Reduction Act of 1995, an agency may not conduct or sponsor, and a person is not required to respond to, a collection of information unless it displays a valid OMB control number. The valid OMB control number for this information collection is 0584-0613. The time required to complete this information collection 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. Send comments regarding this burden estimate or any other aspect of this collection of information, including suggestions for reducing this burden, to U.S. Department of Agriculture, Food and Nutrition Service, Office of Policy Support, 3101 Park Center Drive, Room 1014, Alexandria, VA 22302, ATTN: PRA (0584-0613). Do not return the completed form to this address.



Survey of Food Safety Education Needs of CACFP Adult Day Care Centers

Hard Copy Version

September 2018

Sponsored by:

U.S. Department of Agriculture
Food and Nutrition Service

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INTRODUCTION

The United States Department of Agriculture (USDA) Food and Nutrition Service (FNS) has contracted with 2M Research (2M) and Mathematica Policy Research to conduct a study on adult day care centers (ADCC) that participate in the Child and Adult Care Food Program (CACFP). The study will allow FNS to identify the food safety education needs of ADCC program directors and improve the means by which FNS provides them with information (training and resources) to support their needs. Your answers will help USDA find useful ways to provide your center with resources and guidance. In addition to providing us with valuable data, they also represent other centers like yours across the country.

This survey should be filled out by the staff member who knows the most about foodservice operations and the food safety training and education needs of your center.

Thank you in advance for completing this survey. **The survey is designed to be completed in approximately 20 minutes.**

Please note that your participation is voluntary. The report prepared as a result of this survey will summarize findings across respondents and will not associate responses with a specific individual. *Your answers will be kept private.* We will not provide information that identifies you to anyone outside of the study team, except as required by law.

If you have any questions about this study or would like to complete the survey over the phone, please contact the study team by email at foodsafetyneeds@2mresearch.com or at 1-833-728-7369 (toll-free) from 9am to 4pm Monday – Friday EST. If you call outside of this time, please leave a message and we will return your call the following business day.

After you have completed the survey, please return it in the enclosed prepaid envelope. If you have misplaced the envelope, please send your completed survey to *Food Safety Education Needs of CACFP Adult Day Care Centers Study c/o Dr. Hiren Nisar at 1521 North Cooper Street, Suite 600, Arlington, TX 76011* or fax it to 866-250-2447 or scan it and email it to foodsafetyneeds@2mresearch.com.

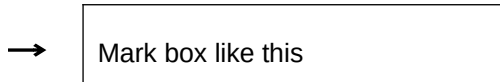
INSTRUCTIONS

You may complete the survey using blue or black pen.

Please provide only one response per question unless the question says **MARK ALL THAT APPLY**.

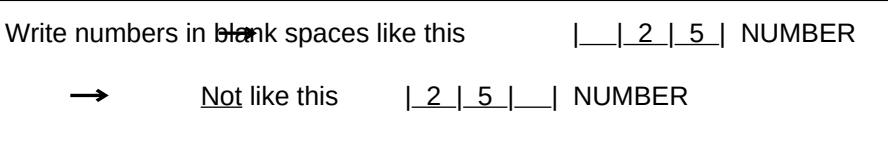
Answer questions:

By marking the box next to the option(s) that best matches your answer.

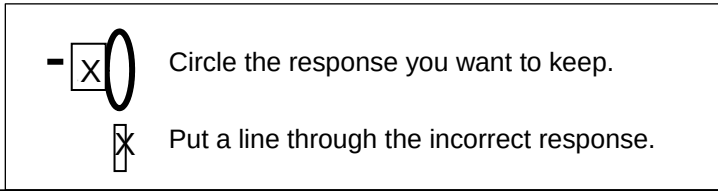


Or,

By clearly writing your answer in the spaces provided.



If you need to change a response, circle the correct response. Put a line through the incorrect response.



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A. BACKGROUND ON YOUR ADULT DAY CARE CENTER

These questions ask about foodservice operations at your adult day care center.

1. Considering all meals and snacks served at your center, how is food prepared?

MARK ALL THAT APPLY

- 1 Food is prepared and/or cooked onsite.
- 2 Food is prepared and/or cooked mostly offsite and must be heated before being served.
- 3 Food is prepared and/or cooked mostly offsite and is received ready to serve.
- d Don't know.

2. How are meals and snacks served to clients at your center?

MARK ALL THAT APPLY

- 1 Staff serve prepackaged meals or snacks to clients.
- 2 Staff assemble plates or trays of food and serve them to clients.
- 3 Staff assemble large platters of food and clients serve themselves family-style from the platters.
- d Don't know.

3. How many foodservice staff does your center have?

Foodservice staff are any full-time or part-time staff who receive, prepare, handle, or serve food at your center.

|_|_| NUMBER OF STAFF

(For example, if your center has one full-time and one part-time foodservice staff, please enter 02)

- d Don't know.

4. Does your center have any of the following?

SELECT ONE RESPONSE PER ROW

	YES	NO	DON'T KNOW
a. A written food safety plan, policy, or manual?.....	1 <input type="checkbox"/>	0 <input type="checkbox"/>	d <input type="checkbox"/>
b. Written procedures for responding to a food recall?.....	1 <input type="checkbox"/>	0 <input type="checkbox"/>	d <input type="checkbox"/>
c. Written procedures for responding to a foodborne illness? <i>Foodborne illness (also known as food poisoning) is any illness that results from eating contaminated food.</i>	1 <input type="checkbox"/>	0 <input type="checkbox"/>	d <input type="checkbox"/>

B. CURRENT FOOD SAFETY EDUCATION

These questions ask about food safety training and information that your center *currently* receives or uses. Please consider only the past 12 months when answering these questions.

Foodservice staff are any full-time or part-time staff who receive, prepare, handle, or serve food at your center.

Food safety education may include formal trainings or information that is provided informally.

- *Food safety training* includes trainings that focus on food safety topics (e.g., time/temperature control, employee hygiene, cleaning, and sanitizing). Trainings may happen at your center, offsite, or online.
- *Food safety information* includes written educational resources that focus on food safety topics and are available for you, or foodservice staff, to reference.

5. Does your center have a written plan or schedule that identifies the food safety trainings that staff will receive each year?

- 1 Yes
0 No
d Don't know

6. How many foodservice staff at your center receive food safety certifications through certification programs such as ServSafe?

MARK ONE ONLY

- 1 All
2 Some
3 None
d Don't know

7. How many hours of food safety training are required for most foodservice staff at your center each year? Please do not include time for food safety certification programs such as ServSafe.

|_|_| HOURS

- o Not applicable – Foodservice staff are not required to receive food safety training each year
d Don't know

8. In the past 12 months, have you received food safety training or information on any of the following topics?

MARK ALL THAT APPLY OR MARK NOT APPLICABLE

- 1 Employee health and personal hygiene (e.g., handwashing, wearing gloves, procedures for sick employees)
- 2 Buying, transporting, or receiving food
- 3 Storing food
- 4 Preparing food
- 5 Safe handling of produce
- 6 Cleaning and sanitizing food contact surfaces
- 7 Time/temperature control
- 8 Managing food allergies
- 9 Responding to a food recall
- 10 Preventing and responding to foodborne illness
- 11 Food safety considerations for seniors and people with disabilities
- 12 Other (*specify*) _____
- o Not applicable – I have not received any food safety training or information
- d Don't know

9. In the past 12 months, have any foodservice staff at your center received food safety training or information on any of the following topics?

MARK ALL THAT APPLY OR MARK NOT APPLICABLE

- 1 Employee health and personal hygiene (e.g., handwashing, wearing gloves, procedures for sick employees)
- 2 Buying, transporting, or receiving food
- 3 Storing food
- 4 Preparing food
- 5 Safe handling of produce
- 6 Cleaning and sanitizing food contact surfaces
- 7 Time/temperature control
- 8 Managing food allergies
- 9 Responding to a food recall
- 10 Preventing and responding to foodborne illness
- 11 Food safety considerations for seniors and people with disabilities
- 12 Other (*specify*) _____
- o Not applicable – Foodservice staff have not received any food safety training or information
- d Don't know

10. Where did you get the food safety training or information that your center has used in the past 12 months?

MARK ALL THAT APPLY OR MARK NOT APPLICABLE

- 1 State agency or department that administers the Child and Adult Care Food Program (CACFP)
- 2 Health department or health inspector (State, county, or local)
- 3 Food safety certification program (e.g., ServSafe)
- 4 Sponsoring organization (if center is sponsored)
- 5 Foodservice management company (if center uses one)
- 6 Cooperative extension
- 7 Institute for Child Nutrition (ICN)
- 8 Center for Food Safety in Child Nutrition Programs
- 9 FNS Office of Food Safety (OFS) website
- 10 www.foodsafety.gov
- 11 Other (*specify*) _____
- o Not applicable – We have not used any food safety training or information in the past 12 months
- d Don't know

11. In the past 12 months, what challenges has your center faced related to receiving food safety training or information?

MARK ALL THAT APPLY OR MARK NOT APPLICABLE

- 1 Not enough time for staff to be trained
- 2 Lack of qualified food safety trainers or teachers
- 3 Trainings offered at times when staff cannot attend
- 4 Staff cannot travel to attend trainings
- 5 Lack of funding
- 6 Difficulty finding relevant trainings, training materials, or food safety information
- 7 Trainings, training materials, or food safety information are not offered in desired formats
- 8 Limited or no internet access at center
- 9 Limited or no ability to print training materials or food safety information
- 10 Trainings, training materials, or food safety information are not offered in needed language
- 11 Other (*specify*) _____
- o Not applicable – We have not faced any challenges related to receiving food safety training or information
- d Don't know

12. Other than English, in what language(s) do you need food safety training or information for staff at your center?

MARK ALL THAT APPLY OR MARK NOT APPLICABLE

- 1 Spanish
- 2 Mandarin
- 3 French
- 4 Tagalog
- 5 Vietnamese
- 6 Other (*specify*) _____
- 0 Not applicable – We only use materials in English

13. In the past 12 months, where did you go for information when you had a question related to food safety?

MARK ALL THAT APPLY OR MARK NOT APPLICABLE

- 1 State agency or department that administers the CACFP
- 2 Health department or health inspector (State, county, or local)
- 3 Food safety certification program (e.g., ServSafe)
- 4 Sponsoring organization (if center is sponsored)
- 5 Foodservice management company (if center uses one)
- 6 Cooperative Extension
- 7 Institute for Child Nutrition (ICN)
- 8 Center for Food Safety in Child Nutrition Programs
- 9 FNS Office of Food Safety (OFS) website
- 10 www.foodsafety.gov
- 11 Other (*specify*) _____
- 0 Not applicable – We did not seek answers to food safety questions → **GO TO QUESTION 15**

14. In the past 12 months, how often were you able to get answers when you had a question related to food safety?

MARK ONE ONLY

- 1 Always
- 2 Some of the time
- 3 Rarely or never

C. FOOD SAFETY EDUCATION NEEDS

These questions ask about food safety training and information that your center needs or would like to have *in the future*.

Foodservice staff are any full-time or part-time staff who receive, prepare, handle, or serve food at your center.

Food safety education may include formal trainings or information that is provided informally.

- **Food safety training** includes trainings that focus on food safety topics (e.g., time/temperature control, employee hygiene, cleaning, and sanitizing). Trainings may happen at your center, offsite, or online.
- **Food safety information** includes written educational resources that focus on food safety topics and are available for you or foodservice staff to reference.

15. Do foodservice staff at your center need any new or additional training or information on the following food safety topics?

SELECT ONE RESPONSE PER ROW

	YES	NO	DON'T KNOW
a. Employee health and personal hygiene (e.g., handwashing, wearing gloves, or procedures for sick employees).....	1 <input type="checkbox"/>	0 <input type="checkbox"/>	d <input type="checkbox"/>
b. Buying, transporting, or receiving food.....	1 <input type="checkbox"/>	0 <input type="checkbox"/>	d <input type="checkbox"/>
c. Storing food.....	1 <input type="checkbox"/>	0 <input type="checkbox"/>	d <input type="checkbox"/>
d. Preparing food.....	1 <input type="checkbox"/>	0 <input type="checkbox"/>	d <input type="checkbox"/>
e. Safe handling of produce.....	1 <input type="checkbox"/>	0 <input type="checkbox"/>	d <input type="checkbox"/>
f. Cleaning and sanitizing food contact surfaces.....	1 <input type="checkbox"/>	0 <input type="checkbox"/>	d <input type="checkbox"/>
g. Time/temperature control.....	1 <input type="checkbox"/>	0 <input type="checkbox"/>	d <input type="checkbox"/>
h. Managing food allergies.....	1 <input type="checkbox"/>	0 <input type="checkbox"/>	d <input type="checkbox"/>
i. Responding to a food recall.....	1 <input type="checkbox"/>	0 <input type="checkbox"/>	d <input type="checkbox"/>
j. Preventing and responding to foodborne illness	1 <input type="checkbox"/>	0 <input type="checkbox"/>	d <input type="checkbox"/>
k. Food safety considerations for seniors and people with disabilities.....	1 <input type="checkbox"/>	0 <input type="checkbox"/>	d <input type="checkbox"/>
l. Other (<i>specify</i>)..... _____	1 <input type="checkbox"/>	0 <input type="checkbox"/>	d <input type="checkbox"/>

16. Food safety training and information can be provided in different ways. Which of the ways below do you and your foodservice staff prefer?

SELECT ONE RESPONSE PER ROW

	PREFER	DO NOT PREFER	DON'T KNOW
a. In-person classroom training.....	1 <input type="checkbox"/>	0 <input type="checkbox"/>	d <input type="checkbox"/>
b. In-person immersion training (in-depth, hands-on training in a foodservice environment).....	1 <input type="checkbox"/>	0 <input type="checkbox"/>	d <input type="checkbox"/>
c. Online lecture-style training or webinar.....	1 <input type="checkbox"/>	0 <input type="checkbox"/>	d <input type="checkbox"/>
d. Online self-paced training modules.....	1 <input type="checkbox"/>	0 <input type="checkbox"/>	d <input type="checkbox"/>
e. Online training videos.....	1 <input type="checkbox"/>	0 <input type="checkbox"/>	d <input type="checkbox"/>
f. Prepared lesson plans.....	1 <input type="checkbox"/>	0 <input type="checkbox"/>	d <input type="checkbox"/>
g. Podcasts.....	1 <input type="checkbox"/>	0 <input type="checkbox"/>	d <input type="checkbox"/>
h. Fact sheets or infographics.....	1 <input type="checkbox"/>	0 <input type="checkbox"/>	d <input type="checkbox"/>
i. In-depth print resources, like manuals, magazines, or textbooks.....	1 <input type="checkbox"/>	0 <input type="checkbox"/>	d <input type="checkbox"/>
j. Other (<i>specify</i>)..... _____ _____	1 <input type="checkbox"/>	0 <input type="checkbox"/>	d <input type="checkbox"/>

17. How would you prefer to hear about the availability of food safety trainings and information for your center?

MARK ALL THAT APPLY

- 1 Memos from State agency or department that administers the CACFP
- 2 At a CACFP training event
- 3 Email blast (a single email message sent to a large group of recipients)
- 4 Website
- 5 Webinar
- 6 Social media
- 7 Print mail (mailers, flyers, etc.)
- 8 Ads in professional journals or magazines
- 9 Other (*specify*) _____

D. CENTER AND CONTACT INFORMATION

18. Does your center operate under a sponsoring organization or as an independent center?

Adult day care centers participate in the CACFP as (1) an independent center or (2) under a sponsoring organization. Independent centers are responsible for all aspects of the Program administration and receive meal reimbursements directly from the State. Sponsored centers enter into an agreement with a sponsoring organization that oversees Program administration. Sponsored centers receive cash reimbursement through the sponsoring organization.

- 1 Under a sponsoring organization
2 Independent center
d Don't know
- } → G

19. Is your center affiliated with the sponsoring organization?

An affiliated center is owned, in whole or in part, by a sponsoring organization that participates in CACFP.

- 1 Yes
0 No
d Don't know

20. We would like to collect your contact information. Please note that this information will not be shared or published in any way. We ask for this information in case we need to follow-up about the information you provided in the survey.

First Name: _____

Last Name: _____

Email: _____

Job Title: _____

Street Address: _____

Suite/Office Number: _____

City: _____

State: _____

Zip Code: |_|_|_|_|_|_|_|

Phone Number: |_|_|_|_|_| - |_|_|_|_|_| - |_|_|_|_|_|
Area Code Number

Thank you for taking the time to complete this survey.

Please remember to return the survey back in the enclosed prepaid envelope.

If you have misplaced the envelope, please send your completed survey to:

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c/o Dr. Hiren Nisar

1521 North Cooper Street, Suite 600,

Arlington, TX 76011

or fax it to 866-250-2447

or scan it and email it to foodsafetyneeds@2mresearch.com.