Appendix A.17 Survey of Food Safety Education Needs of CACFP Adult Day Care Centers – Screenshots of the Web Version

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

PDF VERSION OF THE SURVEY

FREQUENTLY ASKED QUESTIONS

OMB Number: 0584-0613 Expiration Date: 02/28/2021

MMID: 1003

Agency Name: West Suburban Care Center

SURVEY OF FOOD SAFETY EDUCATION NEEDS OF CACFP ADULT DAY CARE CENTERS

Thank you in advance for taking the time to complete this survey.

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 or 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.

The survey is designed to be completed in approximately 20 minutes.

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

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.

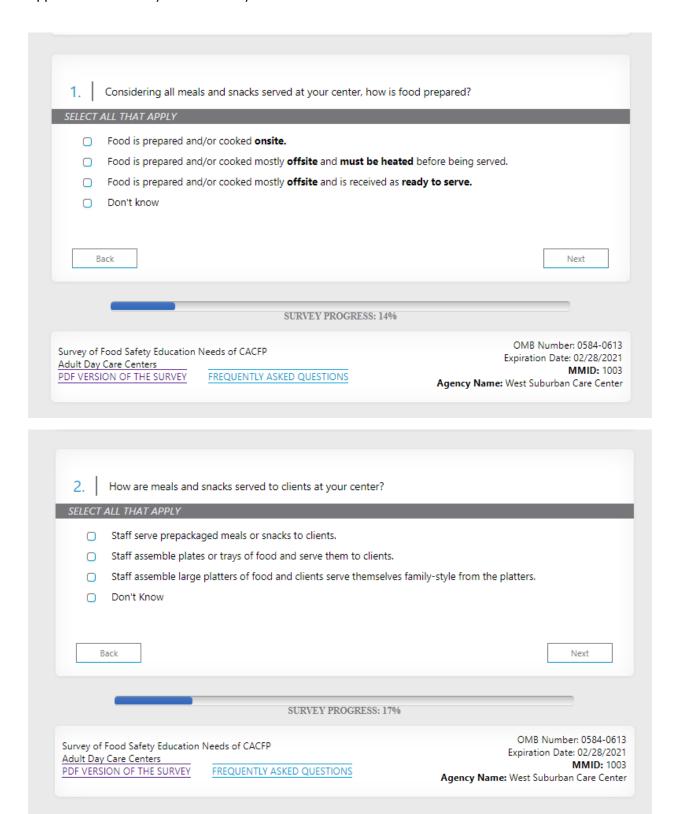
If you or your staff have any questions about this study or would like to complete the survey over the phone, please contact the study team by email at the CACFP Help Desk: FOODSAFETYNEEDS@2MRESEARCH.COM or at 1-833-728-7369 (toll-free) from 9am to 4pm eastern time from Monday-Friday. If you call outside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

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 to complete the survey over the web or 25 minutes to complete the survey over the phone, 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 Services, 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.

Next

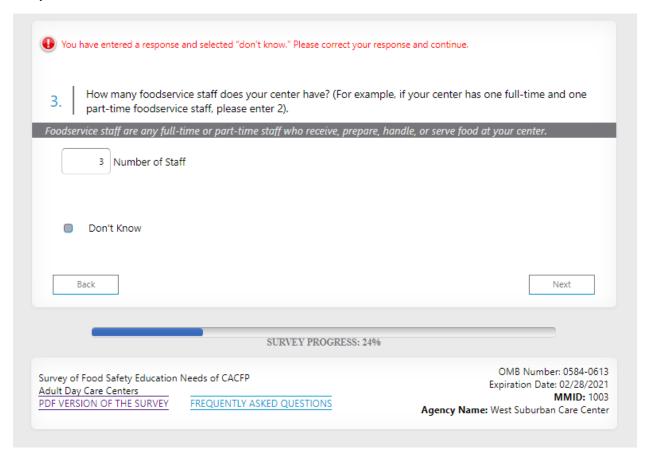
INSTRUCTIONS You may complete the survey in one sitting or come back to it later. You may move forward through the questions by clicking on the "Next" button on the bottom right, and you may always go back and change an answer by clicking on the "Back" button on the bottom left. Your answers will automatically save as you click forward to move on to the next question. If you would like to exit the survey, click on the "X" on the top right and come back a later time. The survey can be accessed at a later time by clicking on the survey link that was provided to you in the email notifying you of the survey. Hovering your cursor over 1 will show more information about the term. Please see example of how to answer, SELECT ALL THAT APPLY, for the following types of questions: Food is prepared and/or cooked onsite. Food is prepared and/or cooked mostly offsite and must be heated before being served. Food is prepared and/or cooked mostly offsite and is received as ready to serve. Don't know Please see example of how to answer, SELECT ONE RESPONSE PER ROW, for the following types of questions: Select One Response Per Row Don't Know No a. A written food safety plan, policy, or manual? 0 b. Written procedures for responding to a food recall? If you need to change a response, click on the response that better fits your response and it will automatically update. If you would like to unclick an answer, click on that option again to unselect the answer. When you reach the end of the survey, click "SUBMIT". Back Next

BACKGROUND ON YOUR ADULT	DAY CARE CENTER
The next set of questions ask about foodservice operations at West Suburb	an Care Center.
Back	Next
SURVEY PROGRESS: 11	96
urvey of Food Safety Education Needs of CACFP dult Day Care Centers DF VERSION OF THE SURVEY FREQUENTLY ASKED QUESTIONS	OMB Number: 0584-061: Expiration Date: 02/28/202' MMID: 100: Agency Name: West Suburban Care Cente

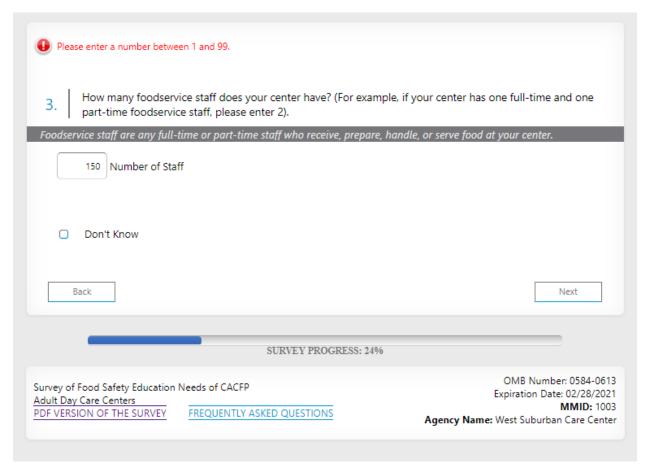


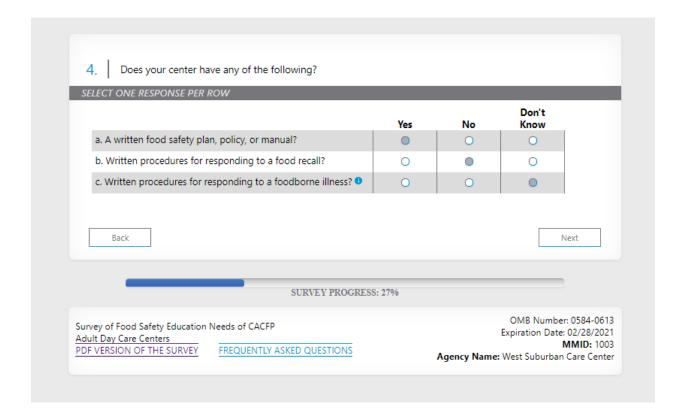
	-time or part-time staff who receive, prepa	re, handle, or serve food at your center.
Number of Sta	aff	
☐ Don't Know		
☐ Don't Know		
Back		Next
Back		Next
Back	SURVEY PROGRESS: 2	
Survey of Food Safety Education		

Sample of "Hard Check"

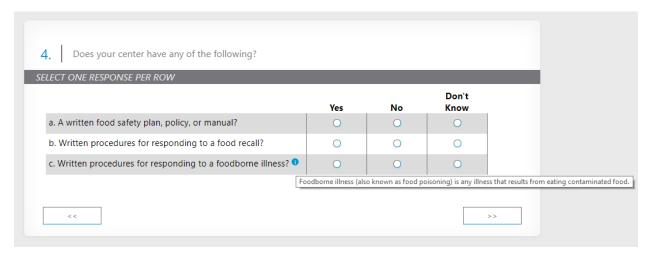


Sample of "Soft Check"



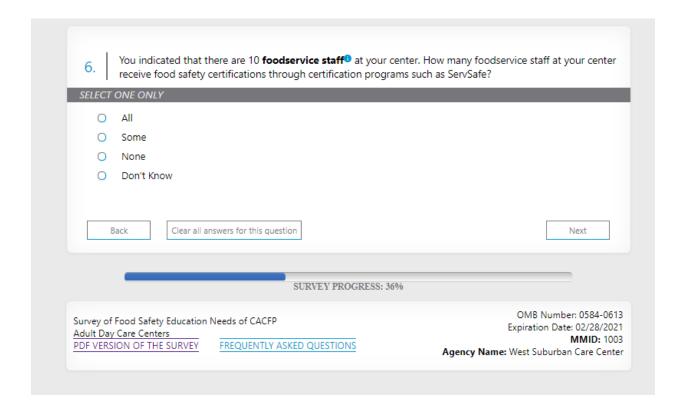


Sample of a "hover definition"



CURRENT FOOD SAFETY EDUCATION The next set of questions ask about food safety training and information that your center currently receives or uses. Please think about 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. Back Next SURVEY PROGRESS: 30% OMB Number: 0584-0613 Survey of Food Safety Education Needs of CACFP Expiration Date: 02/28/2021 Adult Day Care Centers PDF VERSION OF THE SURVEY MMID: 1003 FREQUENTLY ASKED QUESTIONS Agency Name: West Suburban Care Center

5. Does your center have a written plan of scriedule that identified receive each year?	fies the food safety trainings that staff will
O Yes	
O No	
O Don't Know	
Back Clear all answers for this question	Next
SURVEY PROGRESS: 33	5%
	OMB Number: 0584-0613
Survey of Food Safety Education Needs of CACFP Adult Day Care Centers	Expiration Date: 02/28/202' MMID: 100



7. How many hours of food safety training are required for me Please do not include time for food safety certification progra	ams such as ServSafe.
 Not applicable – Foodservice staff are not required to receive for Don't Know 	ood safety training each year
Back	Next
	n.c.
SURVEY PROGRESS: 430	90

Employee health and personal hygiene (e.g., handwashing, wearing gloves, procedures for sick employees) Buying, transporting, or receiving food Storing food Preparing food Safe handling of produce Cleaning and sanitizing food contact surfaces Time/temperature control Managing food allergies Responding to a food recall Preventing and responding to foodborne illness Food safety considerations for seniors and people with disabilities Other (specify) Not applicable – I have not received any food safety training or information Don't Know	·		or information on any of the following topics
Buying, transporting, or receiving food Storing food Preparing food Safe handling of produce Cleaning and sanitizing food contact surfaces Time/temperature control Managing food allergies Responding to a food recall Preventing and responding to foodborne illness Food safety considerations for seniors and people with disabilities Other (specify) Not applicable – I have not received any food safety training or information Don't Know	SELECT ALL THAT APPLY	<u>OR</u> SELECT NOT APPLICABLE	
Storing food Preparing food Safe handling of produce Cleaning and sanitizing food contact surfaces Time/temperature control Managing food allergies Responding to a food recall Preventing and responding to foodborne illness Food safety considerations for seniors and people with disabilities Other (specify) Not applicable – I have not received any food safety training or information Don't Know	 Employee health 	and personal hygiene (e.g., handwashing, wear	ring gloves, procedures for sick employees)
Preparing food Safe handling of produce Cleaning and sanitizing food contact surfaces Time/temperature control Managing food allergies Responding to a food recall Preventing and responding to foodborne illness Food safety considerations for seniors and people with disabilities Other (specify) Not applicable – I have not received any food safety training or information Don't Know	 Buying, transpor 	ting, or receiving food	
Safe handling of produce Cleaning and sanitizing food contact surfaces Time/temperature control Managing food allergies Responding to a food recall Preventing and responding to foodborne illness Food safety considerations for seniors and people with disabilities Other (specify) Not applicable – I have not received any food safety training or information Don't Know	 Storing food 		
Cleaning and sanitizing food contact surfaces Time/temperature control Managing food allergies Responding to a food recall Preventing and responding to foodborne illness Food safety considerations for seniors and people with disabilities Other (specify) Not applicable – I have not received any food safety training or information Don't Know	 Preparing food 		
Time/temperature control Managing food allergies Responding to a food recall Preventing and responding to foodborne illness Food safety considerations for seniors and people with disabilities Other (specify) Not applicable − I have not received any food safety training or information Don't Know	 Safe handling of 	produce	
 Managing food allergies Responding to a food recall Preventing and responding to foodborne illness Food safety considerations for seniors and people with disabilities Other (specify) Not applicable − I have not received any food safety training or information Don't Know 	 Cleaning and sale 	nitizing food contact surfaces	
Responding to a food recall Preventing and responding to foodborne illness Food safety considerations for seniors and people with disabilities Other (specify) Not applicable – I have not received any food safety training or information Don't Know	☐ Time/temperatu	re control	
Preventing and responding to foodborne illness Food safety considerations for seniors and people with disabilities Other (specify) Not applicable – I have not received any food safety training or information Don't Know	 Managing food 	allergies	
Food safety considerations for seniors and people with disabilities Other (specify) Not applicable – I have not received any food safety training or information Don't Know	 Responding to a 	food recall	
Other (specify) Not applicable – I have not received any food safety training or information Don't Know	 Preventing and relationships 	esponding to <u>foodborne illness</u>	
Not applicable – I have not received any food safety training or information Don't Know	Food safety con:	iderations for seniors and people with disabiliti	es
□ Don't Know	Other (specify)		
□ Don't Know			
		I have not received any food safety training or	Information
Back Next	☐ Don't Know		
Back Next			
DACK TEAC	Back		Nevt
	Book		THEAT
		SURVEY PROGRESS: 460	%
SURVEY PROGRESS: 46%			
SURVEY PROGRESS: 46%		ion Needs of CACFP	OMB Number: 0584-061 Expiration Date: 02/28/202
Survey of Food Safety Education Needs of CACFP OMB Number: 0584-061 Expiration Date: 02/28/202	Adult Day Care Centers PDF VERSION OF THE SURVE	Y FREQUENTLY ASKED QUESTIONS	MMID: 100

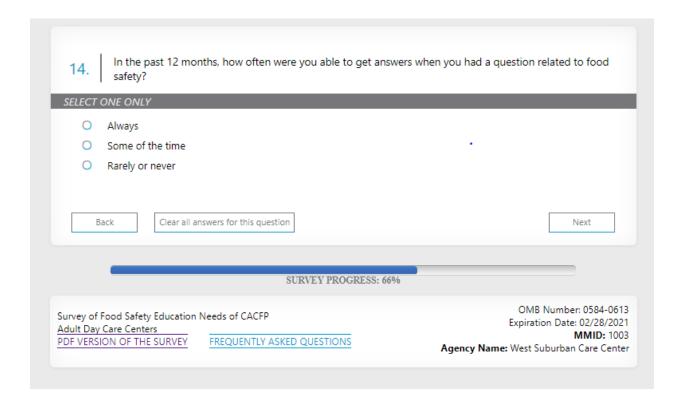
9.	In the past 12 months, have any foodservice staff (excluding you) at your center receivaining or information on any of the following topics?	eived 1000 safety
SELECT .	ALL THAT APPLY <u>OR</u> SELECT NOT APPLICABLE	
0	Employee health and personal hygiene (e.g., handwashing, wearing gloves, procedures for	sick employees)
	Buying, transporting, or receiving food	
	Storing food	
	Preparing food	
	Safe handling of produce	
	Cleaning and sanitizing food contact surfaces	
	Time/temperature control	
	Managing food allergies	
	Responding to a food recall	
	Preventing and responding to foodborne illness	
	Food safety considerations for seniors and people with disabilities	
0	Other (specify)	
0	Not applicable – Foodservice staff have not received any food safety training or information	n
	Don't Know	
R	ack	Next
	A.N.	INCAC
	SURVEY PROGRESS: 49%	
invev of	Food Safety Education Needs of CACFP	OMB Number: 0584-0613
	Care Centers ON OF THE SURVEY FREQUENTLY ASKED QUESTIONS	cpiration Date: 02/28/2021 MMID: 1003

SELECT	Where did you get the food safety training or information the in the past 12 months? ALL THAT APPLY	
Ω	State agency or department that administers the Child and Adult C	are Food Program (CACFP)
0	Health department or health inspector (State, county, or local)	,
0	Food safety certification program (e.g., ServSafe)	
0	Sponsoring organization	
0	Foodservice management company	
0	Cooperative extension	
0	Institute for Child Nutrition (ICN)	
0	Center for Food Safety in Child Nutrition Programs	
	FNS Office of Food Safety (OFS) website	
0	www.foodsafety.gov	
Ω	Other (specify)	
U		
	Don't Know	
	Back	Mark
	Sack	Next
	SURVEY PROGRESS: 53%	
	Food Sefety Education Mondo of CASED	OMB Number: 0584-06
	Food Safety Education Needs of CACFP	Expiration Date: 02/28/202 MMID: 100

SELECT	ALL THAT APPLY <u>OR</u> SELECT NOT APPLICABLE		
0	Not enough time for staff to be trained		
0	Lack of qualified food safety trainers or teachers		
0	Trainings offered at times when staff cannot attend		
	Staff cannot travel to attend trainings		
	Lack of funding		
	Difficulty finding relevant trainings, training materials, or food sa	fety information	
	Trainings, training materials, or food safety information are not o	ffered in desired formats	
	Limited or no internet access at center		
	Limited or no ability to print training materials or food safety information		
	Trainings, training materials, or food safety information are not offered in needed language		
0	Other (specify)		
0	Not applicable – We have not faced any challenges related to rec	ceiving food safety training or information	
	Don't Know		
	Back	Next	
	SURVEY PROGRESS: 56%	Ó	
	Food Safety Education Needs of CACFP	OMB Number: 0584-0613 Expiration Date: 02/28/202	

SELECT	ALL THAT APPLY <u>OR</u> SELECT NOT APPLICABLE	
	Spanish	
	Mandarin	
0	French	
0	Tagalog	
0	Vietnamese	
0	Other (specify)	
0	Not applicable – We only use materials in English	
	Back	Next
E	Back	Next
I	SURVEY PROGRESS: 599	
E		

SELECT	ALL THAT APPLY <u>OR</u> SELECT NOT APPLICABLE
0	State agency or department that administers the CACFP
0	Health department or health inspector (State, county, or local)
0	Food safety certification program (e.g., ServSafe)
	Sponsoring organization
0	Foodservice management company
0	Cooperative Extension
0	Institute for Child Nutrition (ICN)
0	Center for Food Safety in Child Nutrition Programs
0	FNS Office of Food Safety (OFS) website
0	www.foodsafety.gov
0	Other (specify)
0	Not applicable – We did not seek answers to food safety questions
	Back Next
	SURVEY PROGRESS: 62%
	DOMEST INCOMES OF A STATE OF THE STATE OF TH
Survey o	f Food Safety Education Needs of CACFP OMB Number: 0584-0613
A L II D	y Care Centers Expiration Date: 02/28/2021



FOOD SAFETY EDUCATION NEEDS The next set of 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. Back Next SURVEY PROGRESS: 69% OMB Number: 0584-0613 Survey of Food Safety Education Needs of CACFP Expiration Date: 02/28/2021 Adult Day Care Centers MMID: 1003 FREQUENTLY ASKED QUESTIONS PDF VERSION OF THE SURVEY Agency Name: West Suburban Care Center

ELECT ONE RESPONSE PER ROW			Don't
	Yes	No	Know
Employee health and personal hygiene (e.g., handwashing, wearing gloves, or procedures for sick employees)	0	0	0
Buying, transporting, or receiving food	0	0	•
Storing food	0	0	0
Preparing food	0	0	0
Safe handling of produce	0	0	0
Cleaning and sanitizing food contact surfaces	0	0	0
Time/temperature control	0	0	0
Managing food allergies	0	0	0
Responding to a food recall	0	0	0
Preventing and responding to foodborne illness®	0	0	0
Food safety considerations for seniors and people with disabilities	0	0	0
Other (specify)	0	0	0
Back			Next

ELECT ONE RESPONSE PER ROW			
	Prefer	Do Not Prefer	Don't Know
In-person classroom training	0	0	0
In-person immersion training (in-depth, hands-on training in a foodservice environment)	0	0	0
Online lecture-style training or webinar	0	0	0
Online self-paced training modules	0	0	0
Online training videos	0	0	0
Prepared lesson plans	0	0	0
Podcasts	0	0	0
Fact sheets or infographics	0	0	0
In-depth print resources, like manuals, magazines, or textbooks	0	0	0
Other (specify)	0	0	0
Back			Next
SURVEY PROGRESS: 7	5%		

17.	How would you prefer to hear about the availability of food center?	safety trainings and information for your
SELECT	ALL THAT APPLY	
	Memos from State agency or department that administers the C	ACFP
	At a CACFP training event	
	Email blast (a single email message sent to a large group of recip	pients)
	Website	
	Webinar	
	Social media	
	Print mail (mailers, flyers, etc.)	
	Ads in professional journals or magazines	
0	Other (specify)	
	Back	Next
	dck	IVEXL
	SURVEY PROGRESS: 78%	6
	Food Safety Education Needs of CACFP	OMB Number: 0584-061 Expiration Date: 02/28/202
	Care Centers ION OF THE SURVEY FREQUENTLY ASKED QUESTIONS	MMID: 100

	SURVEY PROGRESS: 8:	2%
	Back Clear all answers for this question	Next
0	Don't Know	
0	Independent center	
0	Under a sponsoring organization	
SELECT	T ONE RESPONSE ONLY	
18.	Adult day care centers participate in the CACFP as (1) an ir organization. Independent centers are responsible for all a meal reimbursements directly from the State. Sponsored organization that oversees Program administration. Spons the sponsoring organization.	aspects of the Program administration and receive centers enter into an agreement with a sponsoring

CENTER AND CONTACT INFO	ORMATION
19. Is your center affiliated with the sponsoring organization?	
An affiliated center is <u>owned</u> , in whole or in part, by a sponsoring organiza	tion that participates in CACFP.
O Yes O No O Don't Know Back Clear all answers for this question SURVEY PROGRESS: 85%	Next
Survey of Food Safety Education Needs of CACFP Adult Day Care Centers PDF VERSION OF THE SURVEY FREQUENTLY ASKED QUESTIONS	OMB Number: 0584-0613 Expiration Date: 02/28/2021 MMID: 1003
PDF VERSION OF THE SURVEY FREQUENTLY ASKED QUESTIONS	Agency Name: West Suburban Care Center

Ve ask for this information		
First Name:		
Last Name:		
Email Address:		
Job Title:		
Street Address:		
Suite/Office Number:		
City:		
State:	Please select your answer ▼	
Zip Code:		
Phone Number:		
Back		Next
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vey of Food Safety Educati	ion Needs of CACFP	OMB Number: 0584-06 Expiration Date: 02/28/20
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ult Day Care Centers F VERSION OF THE SURVEY Thank you for completing t submit your responses, ple questions about the survey	The Survey of Food Safety Education Needs of asse click Submit below. If you would like to represent the study team at FOODSA	OMB Number: 0584-06 Expiration Date: 02/28/20 MMID: 10 Agency Name: West Suburban Care Cent of CACFP Adult Day Care Centers. If you are ready to review your responses, click Back. If you have any IFETYNEEDS@2MRESEARCH.COM.