

**Appendix I:  
Post-observation Interview Guide**

Post-observation interview guide	
ID No:	Date:
Treatment group	Y/N
<p>Introduction script:</p> <p>Thank you so much for your time today and allowing us to record your actions while you prepared a meal just like you would in your home. If it is okay with you, I'm going to ask you a few follow-up questions that will focus on some of the activities you participated in while in the model kitchen.</p> <p>Is it okay with you if I record your answers? The recording is confidential and will only be used to accurately capture our conversation (allowed recording y/n).</p> <p>We mentioned in our recruiting materials that we were interested in cooking practices and how you evaluate recipes. However, the specific focus of our study is on food safety and how to prevent food poisoning. The aim of this study is to measure handling and preparation practices and investigate the movement of bacteria from raw foods, so we can better understand exactly how contamination can spread. In addition, a biological tracking agent was in the food to help us track where contamination might occur. This biological tracking agent is a bacteriophage called MS2, and it does not pose any health hazard to you. We purposely did not tell you exactly what our specific research objectives were in advance to capture your behaviors in a natural way. You can request to be removed from the study at any time, and if you decide to exit the study at this point, we will destroy the recordings of your actions, and you will not be included in the data set.</p> <p>We want to confirm with you now that you understand the focus of our study and that you wish to remain as a participant.</p> <p>If no: Thank you so much for your time, your participation in our study is now complete, and we will remove your data from our dataset and destroy any records.</p> <p>If yes: Thank you for your consent.</p> <p>If it is okay with you, I'd like to begin this interview, which will take about 20 minutes.</p> <p>A study team member is collecting micro samples from the kitchen surfaces and equipment. We noticed you touched your [device] while cooking, would you mind if we took a swab of your phone?</p> <p>If no: no problem.</p> <p>If yes: thank you.</p>	
Observation follow up (semi-structured, to be filled in by observer during the meal preparation to allow for in-depth information specific actions and values).	
<p>[Provide context] I saw that you <b>washed your hands before you started cooking</b> today, can you tell me why you did that? Is that something you typically do when cooking at home? Why?</p> <p>Or</p> <p>[Provide context] I saw that you did not wash your hands for a full 20 seconds before cooking today, can you tell me why not? When you cook at home, do you usually not wash your hands before cooking? Why not?</p>	

[Provide context] I saw that you **used a food thermometer** today, can you tell me why you used it? What information were you looking for? Is that something you typically do when cooking at home? Why?

[If participant mentions referring to label/cooking directions] Do you recall what you read? [Probe to see if referring to Safe Handling Instructions vs. cooking directions provided by manufacturer]

[If participant does not mention referring to label/cooking directions] Did you notice any cooking instructions on the label. If yes, do you recall what it said? [Probe to see if referring to Safe Handling Instructions vs. cooking directions provided by manufacturer]

How important do you think it is to use a food thermometer when cooking? Would you say ...

Very important  
Somewhat important  
Not important at all  
[Don't know]

Or

[Provide context] I saw that you did not use a food thermometer today, can you tell me why not? Do you usually not use a thermometer when cooking at home? Why not?

How do you usually determine doneness?

[If participant mentions referring to label/cooking directions] Do you recall what you read? [Probe to see if referring to Safe Handling Instructions vs. cooking directions provided by manufacturer]

[If participant does not mention referring to label/cooking directions] Did you notice any cooking instructions on the label. If yes, do you recall what it said? [Probe to see if referring to Safe Handling Instructions vs. cooking directions provided by manufacturer]

How important do you think it is to use a food thermometer when cooking? Would you say ...

Very important  
Somewhat important  
Not important at all  
[Don't know]

[Provide context] I saw that you **washed your hands after handling raw meat/poultry** today, can you tell me why you did that? Is that something you typically do when cooking at home? Why?

Or

[Provide context] I saw that you did not wash your hands after handling raw meat/poultry today, can you tell me why not? When you cook at home, do you usually not wash your hands after handling raw/meat poultry? Why not?

[Provide context] I saw that you **washed the cutting board and utensils** today with soap and water, can you tell me why you did that? Is that something you typically do when cooking at home? Why?

Or

[Provide context] I saw that you did not wash the cutting board and utensils today with soap and water, can you tell me why not? When you cook at home, do you usually not wash the cutting board with soap and water? Why not?

[Provide context] I saw that you **touched your [device]** while cooking. Is that something you typically do when cooking at home? Why?

Or

[Ask if device was accessible, but not used] I saw that you didn't touch your [device] while cooking. When you cook at home, do you usually avoid touching your [device]? Why?

Imagine you just cooked a large pot of soup or chili so that you would have enough to eat the next day. What do you do with the **leftovers**?

Probe: Do you place the leftovers in one container or multiple containers? How big are the containers?

Probe: Do you refrigerate the leftovers immediately or wait awhile to put them in the refrigerator? How long do you wait?

How long do you store the leftovers in the refrigerator before someone eats them or you throw them away?

Imagine you have meat or chicken in the freezer, and you plan to cook it for dinner later in the week. How would you **thaw it**?

Probe: Do you thaw it the day you're cooking it or a couple days before?

Probe: What method of thawing do you use: in the microwave, in the refrigerator, in water in the sink, or on the countertop?

If water in sink, do you use hot or cold water? Running or standing water? Do you change the water at some point? When do you cook it?

If in refrigerator, where do you place the frozen meat? On the top, bottom, or middle shelf? What, if anything, do you place it on? When do you cook it?

If in the microwave, do you cook it immediately or wait awhile before cooking it? How long do you wait?

Let's say you thawed the meat or poultry for dinner tonight, but something came up and you were not able to cook it. How many days would you leave it in the refrigerator before cooking it or throwing it away?

<b>Antecedents</b>
How concerned are you about bacteria or viruses on or inside the food you cook? On a scale of 1-7, with 1 being not at all concerned, 4 being neutral, and 7 being extremely concerned, how concerned are you?
Do you feel like you have control in your home about the safety of the food you cook? Why or why not?
Have you ever had food poisoning? Y/N Follow-up: Can you tell me about your experience? What were the symptoms, what food do you think made you sick? Do you believe your illness was contracted from cooking at home, or eating prepared food away from home?
Of the following three statements, which one is closer to your view...? <ul style="list-style-type: none"> <li>▪ Certain types of people have a higher risk of getting food poisoning</li> <li>▪ It depends, certain types of people are at higher risk for some types of food poisoning [Probe: what types of people are more likely to get sick?]</li> <li>▪ All types of people have about the same risk of getting food poisoning</li> <li>▪ Don't know</li> </ul>
How common do you think it is for people in the United States to get food poisoning because of the way food is prepared in their home? Would you say that it is... <ul style="list-style-type: none"> <li>▪ Very common</li> <li>▪ Somewhat common</li> <li>▪ Not very common</li> </ul>
Has a family member ever had food poisoning? Y/N Follow-up: Can you tell me about his/her experience? What were his/her symptoms, what food do you think made him/her sick? Do you believe their illness was contracted from eating at home, or eating prepared food away from home?
<b>Intervention specific follow-up (treatment group)</b>
Think back to the second video we showed you today, what were the key takeaway points? (may need to show the start of the video again as a reminder, not the full video)
Did watching the video influence your actions in the kitchen today or not? If yes, in what way?
Do you think the video will influence how you cook at home in the future, or not? Why?
Do you relate to the situations and the people shown in that video or not? Explain.

<b>Intervention specific follow-up (control)</b>
We are planning on creating educational material about safe food handling. What messages would you want to see in these materials?
What situations and topics would you want to see in this material to make it relevant to you?
How do you usually get information on how to safely prepare food when cooking at home?
How would you like to get information on how to safely prepare food when cooking at home?
<b>Conclusion</b>
Thank you again for your time and for your participation in our study today. Are there any questions that you have for me?
Please see the greeter on your way out to receive the \$75 and gift.

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 0583-XXXX and the expiration date is XX/XX/201X. 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.

