

## **Attachment 8- EHS-Net Food Worker Recruiting Screener, Consent and Interview**

CDC estimates the average public reporting burden for this collection of information as 20 minutes per response, including the time for reviewing instructions, searching existing data/information sources, gathering and maintaining the data/information 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 CDC/ATSDR Information Collection Review Office, MS D-74; 1600 Clifton Road NE, Atlanta, Ga. 30333; ATTN: PRA (0920-0792)

Let me give you a little background on why I'm here. I'm working with \_\_\_\_\_ (health department) and Centers for Disease Control and Prevention (CDC) on a research project. Your restaurant was picked at random to be in this project, and your manager said that it would be okay for you to talk to me for a few minutes. However, your participation is voluntary—you don't have to talk to me if you don't want to- I won't tell your manager. If you do talk with me, I won't tell your manager anything that you say.

Would you be willing to talk to me for about 17 minutes about your work behavior and this restaurant's policies and practices?

No → Okay, thanks for your time. *(End interview)*

Yes → Great, thanks.

I'm going to ask you some questions, and if any of the questions make you uncomfortable you can choose not to answer them. The information we collect today will be combined with information from other restaurants in various states. Your name and your restaurant's name will not be linked in any way to the information we collect, nor will they be included in any reports.

The information you provide will be valuable in helping us understand the food safety knowledge level and attitudes of food workers, we ask you to be as open and honest as possible.

Do you have any questions?

If you have any questions at a later time, you can contact: (Local Contact Name). (If have card) My information is on this card.

**Attachment 8- EHS-Net Food Worker Recruiting Screener, Consent and 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?**

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

**4c. 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 (or time/temperature for safety 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 (or time/temperature for safety 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
- ☐ 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.**

**Attachment 8- EHS-Net Food Worker Recruiting Screener, Consent and Interview**

☐ 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 <sup>th</sup> 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)**

- |   |  |
|---|--|
| <input type="radio"/> English           | <input type="radio"/> Other (describe) _____ |
| <input type="radio"/> Spanish           | <input type="radio"/> Unsure                 |
| <input type="radio"/> Russian           | <input type="radio"/> Refused                |
| <input type="radio"/> An Asian language |  |

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

**Attachment 8- EHS-Net Food Worker Recruiting Screener, Consent and Interview**

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