**OMB Number: 0584-XXXX**

**Expiration Date: xx/xx/2026**

This information is being collected to assist the Food and Nutrition Service to ensure that PSU provides the most appropriate training content that is tailored to the audience. This is a voluntary collection for confirmed PSU participants and FNS will use the information to ensure that PSU provides the most appropriate training content that is tailored to the audience. This collection does not request any personally identifiable information under the Privacy Act of 1974. 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-XXX. The time required to complete this information collection 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. 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, 1320 Braddock Place, 5th Floor, Alexandria, VA 22306 ATTN: PRA (0584-NEW). Do not return the completed form to this address.

**Appendix C:** **Welcome Questions**

1. Please estimate the percentage of meals served in your operations which contain locally sourced fruits and vegetables.
* 0-25%
* 26-50%
* 51-75%
* 76-100%
1. If applicable, what are your primary sources of local produce procurement? Local may be defined however you apply the term in your operations. (Check all that apply)
* Farm
* Distributor
* DoD Fresh
* School garden
* Cooperative or food hub
* Farmer’s Market
* Other (please explain)
* Not applicable
1. I am confident in my ability to identify produce safety concerns.
* Strongly agree
* Agree
* Neither agree nor disagree
* Disagree
* Strong disagree
1. Is the inability of vendors to meet food safety requirements (including Good Agricultural Practices) a challenge when procuring local produce?
* Yes
* Sometimes
* No
1. What challenges do you face when serving local produce in your program? (Check all that apply)
* Availability
* Variety
* Cost
* Shelf life and spoilage
* Student acceptance
* Other (please explain)
1. Do you have the opportunity to train others in your current position?
* Yes
* No
1. What do you hope to learn from Produce Safety University?