**OMB Number: 0584-XXXX**

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

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**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?