

OMB Number: 0584-XXXX

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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%

2. 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

3. I am confident in my ability to identify produce safety concerns.
 - Strongly agree
 - Agree
 - Neither agree nor disagree
 - Disagree
 - Strong disagree

4. Is the inability of vendors to meet food safety requirements (including Good Agricultural Practices) a challenge when procuring local produce?
 - Yes
 - Sometimes
 - No

5. 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)

6. Do you have the opportunity to train others in your current position?
 - Yes
 - No

7. What do you hope to learn from Produce Safety University?