

Food safety knowledge, attitudes, and practices survey of correctional workers

Form Approved

OMB Control No.: XXXX-XXXX

Expiration date: XX/XX/XXXX

Intended respondents: correctional employees currently working in jails and prisons regardless of job title or duties.

Timeline: Survey will remain open until _____

Purpose: The purpose of this survey is to collect information on correctional worker opinions and practices related to food safety in correctional settings.

Instructions: This survey collects data for the Centers for Disease Control and Prevention (CDC) to improve food safety education in correctional settings. The survey takes less than 30 minutes to complete. The survey does not ask for names, employer, or contact information so the answers cannot be tied back to you or your facility. You can skip any questions, but your responses will greatly improve how we develop and distribute training tools for correctional workers. We ask that you only take the survey one time. Results will be summarized for correctional and public health partners.

Definitions:

-Food safety: the handling, preparing, distribution, and storage of food to protect quality and prevent food poisoning (foodborne illness and injury).

-Correctional workers: refers to staff of jails or prisons regardless of their job title or if they are fulltime, part-time, or a contractor.

-People who are incarcerated: individuals that are held in a jail or prison, excluding people under community supervision.

-Incarcerated food workers: individuals that are in the custody of a correctional facility that support the correctional facility's food production or food service as part of their assigned duties.

-Foodborne outbreak: when 2 or more people get sick (for example with diarrhea or vomiting) from eating the same food, even if the cause was not confirmed.

To access definitions at any time during the survey, select the PDF "Definitions" at the top of each page.

Thank you!

Do you agree to participate?

(By selecting yes you agree to the terms listed in the instructions.)

Yes

No

Public reporting burden of this collection of information is estimated to average 30 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. 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. Send comments regarding this burden estimate or any other aspect of this collection of information, including suggestions for reducing this burden to CDC/ATSDR Reports Clearance Officer, 1600 Clifton Road NE, MS H21-8, Atlanta, Georgia 30333; ATTN: PRA XXXX-XX.

Facility demographics

Definitions.pdf

What type of facility do you work in?

- Federal prison
- State prison
- Juvenile detention facility
- City, county, parish, or district jail
- Tribal jail
- Other

Other facility

In what state or territory is your facility located?

- Alabama
- Alaska
- Arizona
- Arkansas
- California
- Colorado
- Connecticut
- Delaware
- Florida
- Georgia
- Hawaii
- Idaho
- Illinois
- Indiana
- Iowa
- Kansas
- Kentucky
- Louisiana
- Maine
- Maryland
- Massachusetts
- Michigan
- Minnesota
- Mississippi
- Missouri
- Montana
- Nebraska
- Nevada
- New Hampshire
- New Jersey
- New Mexico
- New York
- North Carolina
- North Dakota
- Ohio
- Oklahoma
- Oregon
- Pennsylvania
- Rhode Island
- South Carolina
- South Dakota
- Tennessee
- Texas
- Utah
- Vermont
- Virginia
- Washington
- West Virginia
- Wisconsin
- Wyoming
- American Samoa
- Guam
- Northern Mariana Islands
- Puerto Rico
- U.S. Virgin Islands
- District of Columbia

What was the Average Daily Population (ADP) for your facility in 2022 (January 1, 2022-December 31, 2022)?
([Note: to calculate ADP add the number of incarcerated individuals each day from January 1, 2022-December 31, 2022, and divide by 365. If ADP cannot be calculated, estimate the typical number of persons held in your facility, for example using occupied bed count])

- Fewer than 50
- 50-99
- 100-499
- 500-999
- 1000-2499
- 2500 or more
- Don't know

Is your facility accredited? (check all that apply)

- Yes, by the American Correctional Association (ACA)
- Yes, by the National Institute for Jail Operations
- Yes, by another organization
- No
- Don't know

Other organization

Practices**Definitions.pdf**

Which of the following best describes food preparation at your facility?

- All meals are delivered to the facility ready-to-eat
- Meals are fully prepared offsite but require portioning or reheating on site
- Meals are partially prepared on site
- Meals are fully prepared on site
- Don't know

Do incarcerated food workers prepare, cook, or reheat food at your facility as part of the official food service?

- Yes
- No
- Don't know

Do incarcerated food workers serve food to correctional staff or incarcerated persons at your facility as part of the official food service?

- Yes
- No
- Don't know

How might food preparation and service practices change during facility lockdowns? (check all that apply)

- Different incarcerated food workers may be assigned to food preparation and service
- Fewer incarcerated food workers are available to support food preparation and service
- No incarcerated food workers are allowed to support food preparation and service
- Food service may be delayed or discontinued
- Food may sit for longer periods of time
- Different food menus may be used
- Other
- Don't know

Other changes during lockdown

Are you aware of any suspected foodborne illness outbreaks at your facility in the last year?

([Note: a foodborne illness outbreak is when 2 or more people get sick (for example with diarrhea or vomiting) from eating the same food, even if the cause was not confirmed])

- Yes
- No
- Don't know

Individual job**Definitions.pdf**

Which of the following best describes your primary job function?

- Security/custody
- Healthcare worker (doctor, nurse, psychologist, nutritionist, pharmacist, etc.)
- Facility leadership (e.g., warden, sheriff, jail administrator)
- Food service specialist/administrator or cook
- Education or training specialist
- Facilities/maintenance staff
- Other

Other job function

How long have you worked at your current correctional facility?

- Less than 1 year
- 1-4 years
- 5-9 years
- 10+ years

How often do you oversee or participate in food preparation, cooking, or reheating at your facility?

- Never
- Rarely (less than once per month)
- Sometimes (at least once per month)
- Very often (at least once per week)
- Always (nearly every time you work)

How often do you oversee or participate in food distribution/service at your facility?

- Never
- Rarely (less than once per month)
- Sometimes (at least once per month)
- Very often (at least once per week)
- Always (nearly every time you work)

How confident are you in your ability to prevent foodborne illnesses at your facility? (select the best answer)

- Not confident at all
- Slightly confident
- Moderately confident
- Confident
- Very confident

Training

Definitions.pdf

In the last year, were you trained in any of the following food safety practices? (check all that apply)

- Hand washing techniques for food preparation and service
- Food service procedures (including use of gloves and hot and cold holding practices)
- Minimum cooking temperatures
- Safe cooling procedures
- Safe thawing practices
- Kitchen cleaning, disinfection, and sanitation
- Foodborne disease outbreak investigations
- Did not receive any training on food safety practices

In your opinion, what types of tools would be helpful for all correctional workers in understanding food safety? (check all that apply)

- Food safety manuals for correctional facilities
- Food safety checklists (for preparation, distribution, and cleanup)
- Instructional posters
- Instructional videos
- Toolkits (may include training guides, assessments, resources, example policies, etc).
- Online training modules
- In-person, classroom-based training
- In-person hands-on training
- Other
- Don't know
- No additional training is needed

Other tool

For any of the tools that you chose above, describe why you selected those tools.

Beliefs, barriers, and impacts

Definitions.pdf

In general, how does the risk of foodborne outbreaks compare for incarcerated people compared to the general public?

- Incarcerated people have less risk of foodborne outbreaks compared to the general public
- Incarcerated people have equal risk of foodborne outbreaks compared to the general public
- Incarcerated people have more risk of foodborne outbreaks compared to the general public
- Don't know

In your opinion, how do foodborne illness outbreaks (for example those causing diarrhea and vomiting) impact correctional facilities? (check all that apply)

- Creates more work for staff
- Creates a health risk for staff
- Creates a health risk for incarcerated people
- Strains facility healthcare services
- Reduces morale of staff
- Reduces morale of incarcerated people
- Creates potential liability for the facility
- Creates security challenges (E.g., leads to lockdowns, reduced staff, transfers, atypical movement of incarcerated people)
- Other
- Don't know

Other impact

In your opinion, which groups play a role in food safety in correctional facilities? (check all that apply)

- Food service department staff and contractors
- Incarcerated food workers assigned to food service on work details
- Facility leadership
- Correctional workers
- Healthcare workers
- Facility safety workers
- Incarcerated individuals who are not food workers
- Other
- Don't know

Other group

Do you believe you have a role to play in food safety at your facility?

- Yes
- No
- Don't know

In your opinion, which factors contribute to the safety of food coming from your facility's kitchen? (check all that apply)

- Training in food safety
- Staff experienced in food safety
- Staff interest in food safety
- Incarcerated food worker interest in food safety
- Archived meal tray (also called dead man's tray) practices
- Food safety inspections
- Leadership interest in food safety
- Easy to use food safety plans or manuals
- Other
- Don't know

Other factors

In your opinion, which are barriers to food safety in your facility? (check all that apply)

- Lack of funding for food safety supplies (thermometers, hot holding equipment, etc.)
- Poor quality of food products at purchase or donation
- Low staff interest in food safety
- Lack of time to practice food safety tasks (cleaning, monitoring temperatures, etc.)
- Lack of oversight of food safety procedures
- Lack of training in food safety procedures
- Lack of training materials tailored for correctional facilities
- Change in operations during lockdowns or safety incidents
- Unapproved food preparation/storage by incarcerated individuals
- Other
- Don't know

Other barriers

In your opinion, how would you rate food safety at your current facility?

- Very poor
- Poor
- Acceptable
- Good
- Very good
- Don't know

How concerned are you about the risk of foodborne illness in your facility?

- Not at all concerned
- Slightly concerned
- Moderately concerned
- Concerned
- Very concerned
- Don't know

Do you believe that improved food safety practices will reduce foodborne outbreaks in your facility?

- Strongly disagree
- Disagree
- Neither agree nor disagree
- Agree
- Strongly agree
- Don't know

In the last year, has your facility conducted food safety training for incarcerated food workers?

- Yes
- No
- Don't know

What are the barriers to training incarcerated food workers? (check all that apply)

- Language barrier of incarcerated food workers
- Low literacy of incarcerated food workers
- Low interest from incarcerated food workers
- Low interest from correctional food specialists
- High turnover of incarcerated food workers
- High turnover of correctional food specialists
- Limited resources tailored for correctional settings
- Limited time to train incarcerated food workers
- Low priority for leadership
- No barriers for training incarcerated food workers
- Other
- Don't know

Other barriers

What types of training tools would be helpful for incarcerated food workers in understanding food safety? (check all that apply)

- Food safety manuals for correctional facilities
- Food safety checklists (for preparation, distribution, and cleanup)
- Instructional posters
- Instructional videos
- Toolkits (may include training guides, assessments, resources, example policies, etc).
- Online training modules
- In-person training, classroom-based training
- In-person, hands-on training
- No additional training is needed
- Other
- Don't know

Other tools

Does your facility currently offer any types of food safety certifications (ServSafe or others) as part of educational or vocational training for incarcerated persons?

- Yes
 No
 Don't know

In the last year, has your facility kitchen participated in a routine food safety inspection?

- Yes
 No
 Don't know

If yes, how often are food safety inspections conducted in your facility (e.g., weekly, monthly, annually)?

Which groups are involved in routine food safety inspections at your facility? (check all that apply)

- Federal prison inspectors
 State or local health department staff
 State or local department of corrections (DOC) staff
 Facility staff
 Contracted inspectors
 Other
 Don't know

Other inspector

Have you ever obtained a food manager's certificate (ServSafe or other)?

- Yes
 No
 Don't know

If yes, how long ago was your last food safety certification, if known?

If yes, did your current employer sponsor or support your certification?

- Yes
 No
 Don't know

How many hours of food safety training are required for non-incarcerated food workers per year at your facility per year? (select the best option)

- 0-10 hours
- 11-25 hours
- 26-40 hours
- More than 40 hours
- Don't know

How does your facility involve a certified food protection manager? (select the best option)

- Certified food protection managers are required to be on site for all food preparation
- The facility employs at least one certified food protection manager
- The facility shares a certified food protection manager with other facilities
- There are no certified food protection managers associated with our facility
- Don't know

True or false, you should wash your hands with hot, soapy water for at least 20 seconds before preparing food?

- True
- False
- Don't know

True or false, hot foods should be held at a temperature of 120°F or above until they are served?

- True
- False
- Don't know

True or false, raw chicken must be cooked to at least 150°F to be served safely?

- True
- False
- Don't know

True or false, stirring the food in a container placed in an ice water bath is one appropriate method for cooling hot food?

- True
- False
- Don't know

True or false, frozen food can be safely thawed by submerging in standing hot water (120°F)?

- True
- False
- Don't know

True or false, utensils and food-contact surfaces of equipment should be sanitized before use and after cleaning?

- True
- False
- Don't know