

**2020 Produce Safety University 6-month Follow-up Survey**

*Your response to this survey is voluntary. We welcome your responses to help us measure the quality and effectiveness of the Produce Safety University training, and your ability to utilize the information to train others. We appreciate your participation should you choose to answer the following survey. You are not required to complete the survey in order to earn continuing education credits.*

Q1. Where do you work? (Choose one)

- a. School district/school food authority/school
- b. State Agency
- c. Other: (please explain)

(If option "a" was chosen proceed to Q2, otherwise proceed to Q17)

Q2. Prior to attending PSU, what percentage of meals did you supervise or serve that contained locally sourced fruits and vegetables? Please estimate a percentage: (choose one)

- a. 0-10%
- b. 10-20%
- c. 20-30%
- d. 30-40%
- e. 40-50%
- f. 50-60%
- g. 60-70%
- h. 70-80%
- i. 80-90%
- j. 90-100%

This information is being collected to assist the Food and Nutrition Service in collecting feedback from Produce Safety University participants regarding their critical produce safety training needs, course content and delivery, and program impact post-training. This study is voluntary and the feedback collected from it will be used to identify high priority training needs, determine effectiveness of course materials and delivery method, justify program/training continuation, and identify any potential format changes. Under the Privacy Act of 1974, any personally identifying information that is obtained will be kept private to the extent provided by law. 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 0584-0524. The time required to complete this information collection is estimated to average eight 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, 5<sup>th</sup> Floor, Alexandria, VA 22302, ATTN: PRA (0584-0524). Do not return the completed form to this address.

Q3. After attending PSU, what percentage of meals did you supervise or serve that contained locally sourced fruits and vegetables? Please estimate a percentage: (choose one)

- a. 0-10%
- b. 10-20%
- c. 20-30%
- d. 30-40%
- e. 40-50%
- f. 50-60%
- g. 60-70%
- h. 70-80%
- i. 80-90%
- j. 90-100%

Q4. As a result of attending PSU, have you started any new Farm to School activities, or increased your ongoing Farm to School activities? (Choose one)

- a. Yes, started Farm to School activities.
- b. Yes, increased ongoing Farm to School activities.
- c. No, but I plan to in the next 6 months.
- d. No, and I don't plan to.

Q5. As a result of attending PSU, which of the following activities have you taken part in? (Check all that apply)

- a. Visited a produce distributor.
- b. Visited a fresh-cut produce supplier.
- c. Worked with a farmer to source local produce.
- d. Worked with a produce distributor to source local produce.
- e. Contacted a Cooperative Extension Agent.
- f. Started a School Garden(s).
- g. Applied for Farm to School programs/funding.
- h. Received Farm to School funding.
- i. None of the above.
- j. Other (please explain)

(If option "c" was selected proceed to Q6; if any other option was selected proceed to Q7)

Q6. After attending PSU, have you had any of the following interactions with a farmer? (Check all that apply)

- a. Discussed on-farm food safety practices.
- b. Visited a farm to observe food safety practices.
- c. Communicated with farmers about types of produce available, quality, and quantity prior to sourcing local produce.
- d. Worked with a farmer to plan purchases before the growing season.

Q7. As a result of attending PSU, have you made changes to your receiving, storage, preparation, or service practices? (Choose one)

- a. Yes
- b. No

(If Option “a” is selected proceed to Q8; if option “b” is selected proceed to Q9)

Q8. Please describe the changes you have made to your receiving, storage, preparation, or service practices. (Fill in the blank)

Q9. After attending PSU, how would you rate your comfort level with writing produce specifications compared to before attending PSU? (Choose one)

- a. Much less comfortable.
- b. Less comfortable.
- c. About the same.
- d. More comfortable.
- e. Much more comfortable.

Q10. As a result of attending PSU, have you made any changes in your produce purchasing specifications? (Choose one)

- a. Yes
- b. No

(If Option “a” is selected proceed to Q11; if option “b” is selected proceed to Q12)

Q11. Please indicate what changes have been made to your produce purchasing specifications. (Choose all that apply)

- a. Purchased a different grade (quality) of produce.
- b. Purchased a product in whole, unprocessed form instead of fresh-cut.
- c. Purchased a product in fresh-cut form instead of whole, unprocessed form.
- d. Other (please explain)

Q12. After attending PSU, how comfortable are you, or your staff, turning away produce items because they don't meet your specifications? (Choose one)

- a. Not at all comfortable.
- b. Somewhat comfortable.
- c. Comfortable.
- d. Very comfortable.

Q13. In general, how has PSU impacted produce waste in the kitchens you supervise? (Choose one)

- a. Much more waste.
- b. More waste.
- c. About the same amount of waste.
- d. Less waste.
- e. Much less waste.

Q14. As a result of the knowledge gained at PSU, have you worked with your school garden coordinator to establish a relationship between the school nutrition program and the school garden program?

(Choose one)

- a. We do not have a school garden program.
- b. Although we have an existing school garden program, I have not further developed the relationship between the school nutrition program and the school garden.
- c. Yes, I have further developed the relationship between the school nutrition program and the school garden program.
- d. Yes, we have recently developed a school garden program since I attended PSU.

Q15. Has the implementation of ideas or practices learned at PSU helped you control costs for your program? (Choose one)

- a. Yes
- b. No
- c. Unknown

(If option "a" is selected proceed to Q16; if any other option is selected proceed to Q17)

Q16. If possible, please estimate the amount of savings in dollars/year. (Fill in the blank)

Q17. Have you provided training about topics learned in PSU? (Choose one)

- a. Yes
- b. No

(If Option "a" was selected proceed to Q18; if option "b" was selected proceed to Q23)

Q18. How many people have you trained? (Fill in the blank, numerals only)

Q19. On average, how many hours of training did your trainees receive in topics covered in PSU? (Choose one)

- a. 1-5 hours per person
- b. 6-10 hours per person
- c. 11-20 hours per person
- d. 20 + hours per person

Q20. Who was the primary audience for your training session(s)? (Check all that apply)

- a. State Agency staff
- b. Child Nutrition supervisors/managers
- c. Child Nutrition employees
- d. Teachers
- e. Other school employees
- f. Other audiences (please explain):

Q21. What topics did you teach? (Check all that apply)

- a. Food Safety and Fresh Produce

- b. Growing Food Safely
- c. School Gardens
- d. Quality and Condition
- e. Market News
- f. Traceability
- g. Purchasing
- h. Writing Specifications
- i. Receiving and Storage
- j. Preparation, Handling, Service
- k. Other (please explain)

Q22. Did you use any of the following resources or materials in your training? (Check all that apply)

- a. PSU Take-Home Training for Professional Standards PowerPoint slides and Speaker Notes
- b. Produce Information Sheets (PSU Rainbow Book)
- c. USDA GAPs audit checklist
- d. Food Safety Practices to expect from your Fresh-Cut produce processor
- e. Food Safety Practices to expect from your Fresh Produce Distributor
- f. AMS US Standards for Grades
- g. Conducting a mock recall of produce in a School Nutrition Operation
- h. FNS Policy memos
- i. A Flash of Food Safety Videos
- j. Produce Safety Hacks videos
- k. Other (please explain)

Q23. Have you collaborated, or are you planning to collaborate, with other PSU graduates to conduct training? (Choose one)

- a. Yes
- b. No

Q24. Within the next year, are you planning to conduct training on topics you learned in PSU?

- a. Yes
- b. No

(If option "a" is selected proceed to Q25; if option "b" is selected proceed to Q26)

Q25. How many additional people do you expect to train? (Numerals only; fill in the blank)

Q26. If you do not expect to conduct a training based on your PSU experience, what influenced this decision? (Check all that apply)

- a. Time
- b. Money
- c. Not in a position to conduct trainings
- d. Lack of training materials
- e. Felt unprepared to train on the subject matter
- f. Other (please explain):

Q27. What additional topics do you wish PSU covered? (Fill in the blank)

Q28. How has PSU impacted your work? (Examples: new processing methods, working with local farmers, using Market News, etc.) (Fill in the blank)

Q29. Would you allow us to share your story with others at USDA, and the public, in our reports? (Choose one)

- a. Yes
- b. Yes, but contact me first
- c. No

(If option "a" or "b" was selected proceed to Q30; if option "c" was selected proceed to end of survey)

Q30. Please provide your name and contact information if you would be willing to allow PSU trainers to contact you to discuss your experience. Please note: your name and address will not be associated in any way with your responses to any other questions. All data will be reported as group data. If we choose to report your responses/experiences we will only disclose your first name and State. All personal data will remain private.

Name:

Company:

Work Address:

City:

State:

Zip Code:

Work Email:

Work Phone:

Thank you for taking the time to respond regarding your experience with PSU. Your feedback is instrumental in allowing us to continue to offer PSU and improve the course experience for future participants. Have a great day.