Public reporting burden for this collection of information 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. 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 Information Collection Review Office, MS H21-8; 1600 Clifton Road NE, Atlanta, Ga. 30333; ATTN: PRA (0920-0792)

*Only bold text is to be read aloud by the data collector. Instructions to data collector are italicized.*

# 1. What are your primary job responsibilities here? *(Check all that apply)*

* Food Preparation ❑ Cleaning
* Cooking ❑ Other (*describe*) \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
* Food storage 🔾 Unsure
* Washing dishes 🔾 Refused

**2 Approximately how long have you worked in the foodservice industry? \_\_\_\_\_\_**🔾 Unsure 🔾 Refused

**3. Approximately how long have you worked as a food worker here? \_\_\_\_\_\_** 🔾 Unsure 🔾 Refused

**Now I am going to ask you a few questions about food safety training.**

1. **While employed here, have you received food safety training on topics such as how to prevent cross contamination or how to do a proper hand wash?**

🔿 Yes *(go to 4a)* 🔿 No *(go to 5)* 🔿 Unsure *(go to 5)* 🔿 Refused *(go to 5)*

**4a. Who conducted that training?** *(Check all that apply)*

* Management ❑ Other (describe) \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
* Owner 🔾 Unsure
* Supervisor 🔾 Refused
* Co-worker

**4b**. **Did the training include any of the following?**

**1…Classroom training** 🔿 Yes 🔿 No 🔿 Unsure 🔿 Refused

**2…On-the-job training in the restaurant** 🔿 Yes 🔿 No 🔿 Unsure 🔿 Refused

**3…Online training** 🔿 Yes 🔿 No 🔿 Unsure 🔿 Refused

**4…A manual or employee handbook** 🔿 Yes 🔿 No 🔿 Unsure 🔿 Refused

**5…other kinds of written materials** 🔿 Yes 🔿 No 🔿 Unsure 🔿 Refused

**6…Videos or DVDs** 🔿 Yes 🔿 No 🔿 Unsure 🔿 Refused

**4c. Did the food safety training include instruction on:**

**1. How, when, and where to do a hand wash?**

🔿 Yes 🔿 No 🔿 N/A 🔿 Unsure 🔿 Refused

**2. How and when to use gloves to prevent contamination of foods?**

🔿 Yes 🔿 No 🔿 N/A 🔿 Unsure 🔿 Refused

**3. Time and temperature control of potentially hazardous foods?**

🔿 Yes 🔿 No 🔿 N/A 🔿 Unsure 🔿 Refused

**4. How to properly clean and sanitize equipment and food contact surfaces?**

🔿 Yes 🔿 No 🔿 N/A 🔿 Unsure 🔿 Refused

**5. How to prevent or reduce the risk of cross contaminating food during storage, preparation, holding and service?**

🔿 Yes 🔿 No 🔿 N/A 🔿 Unsure 🔿 Refused

**6. How to use a thermometer to check food temperatures?**

🔿 Yes 🔿 No 🔿 N/A 🔿 Unsure 🔿 Refused

**7. Final cook temperatures of potential hazardous foods?**

🔿 Yes 🔿 No 🔿 N/A 🔿 Unsure 🔿 Refused

**4d. Did you find the training very useful, somewhat useful, not very useful, or not useful at all?** *(Show scale)*

🔾 Very useful 🔾 Somewhat useful 🔾 Not very useful 🔾 Not useful at all 🔿 Unsure 🔿 Refused

1. **Do you think it’s important to handle food safely?** *(Show scale)*

🔾 Yes, definitely 🔾 Yes, sort of 🔾 Not sure 🔾 No, not really 🔾 No, not at all 🔾 Refused

1. **Do your co-workers think it’s important that they handle food safely?** *(Show scale)*

🔾 Yes, definitely 🔾 Yes, sort of 🔾 Not sure 🔾 No, not really 🔾 No, not at all 🔾 Refused

**7. Does your boss/owner think it’s important that food workers handle food safely?** *(Show scale)*

🔾 Yes, definitely 🔾 Yes, sort of 🔾 Not sure 🔾 No, not really 🔾 No, not at all 🔾 Refused

1. **Are you food safety certified? By certified I mean you have taken a food safety test and been issued a card or certificate?**

🔿 Yes *(go to 8a)* No *(go to 9)* 🔿 Unsure *(go to 9)* 🔿 Refused *(go to 9)*

**8a.** **What organization provided the certification ServSafe, National Registry of Food Safety Professionals, Thomson Prometric, a state or local health department, or some other organization?** *(Check all that apply)*

* ServSafe
* National Registry of Food Safety Professionals
* Thomson Prometric (*formerly known as: Experior Assessments, National Assessment Institute, Chauncy, Educational Testing Service*)
* A state or local health department
* Other, *describe*:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
* Unsure
* Refused

1. **For the following statements, please tell me if you think the statement is correct by saying Yes, No, or Not Sure.**

**a. It’s okay to dry your hands on your apron after washing them when you are really busy.**

🔿 Yes 🔿 No 🔿 Unsure 🔿 Refused

**b. It’s okay to thaw frozen raw chicken on the counter at room temperature.**

🔿 Yes 🔿 No 🔿 Unsure 🔿 Refused

**c. Hamburger patties should be cooked to an internal temperature of 155 degrees Fahrenheit or higher.**

🔿 Yes 🔿 No 🔿 Unsure 🔿 Refused

**d. During hand washing, food workers must scrub their hands and arms for 4 or 5 seconds.**

🔿 Yes 🔿 No 🔿 Unsure 🔿 Refused

**e. Food workers should wash hands between glove changes.**

🔿 Yes 🔿 No 🔿 Unsure 🔿 Refused

**f. Wiping cloths used to clean food spills should be stored in a sanitizer solution.**

🔿 Yes 🔿 No 🔿 Unsure 🔿 Refused

**g. Food held hot on a steam table should be maintained at 130 degrees Fahrenheit.**

🔿 Yes 🔿 No 🔿 Unsure 🔿 Refused

# h. Cold held food should be maintained at 41 degrees Fahrenheit or lower.

🔿 Yes 🔿 No 🔿 Unsure 🔿 Refused

# What is the highest level of formal education you have completed?

* 8th grade or less 🔾 Community college/associate degree 🔾 Graduate degree
* Some high school 🔾 Some college 🔾 Other \_\_\_\_\_\_\_\_\_\_\_\_
* High school diploma 🔾 College degree 🔾 Unsure
* Some community college/associate work 🔾 Some graduate work 🔾 Refused

1. **Please indicate which of the following categories best describes your age—15 to 20 years of age, 21 to 30 years of age, 31 to 40 years of age, 41 to 50 years of age, 51 to 60 years of age, or older than 60?** 
   * 15 to 20 years of age 🔾 51 to 60 years of age
   * 21 to 30 years of age 🔾 Older than 60
   * 31 to 40 years of age 🔾 Unsure
   * 41 to 50 years of age 🔾 Refused

**12. What is your primary language?** *(If respondent needs clarification—primary language is the language you speak best)*

* English 🔾 Other (*describe*)\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
* Spanish 🔾 Unsure
* Russian 🔾 Refused
* An Asian language

NOT TO BE READ ALOUD: Note the interviewee’s gender here: 🔾 Male 🔾 Female

**That’s the end of the interview. Thank you for your time.**