

## **Food Safety Practices Survey - Instructions**

- 1) Please answer the questions in the same order as they appear.
- 2) We would like you to answer all the questions honestly. Remember that your answers will be kept confidential and will be used only for this study. However, you may skip any question that you're not comfortable answering.
- 3) To keep your answers confidential, I won't be writing your name, workplace, or any other identifying information on the questionnaire.
- 4) The survey consists of 3 sections. Instructions for each section will be given at the beginning of each section.

**Thank you for taking time out of your busy schedule and to be a part of this research project.**

**Food Safety Practices Survey**

**SECTION I**

**Part 1:** Please listen to the following statements carefully and answer them **with your current workplace in mind**. Think about how day-to-day activities are done, and the food safety practices followed at your workplace.

For each of the following statements, please indicate, with reference to the place where you work, whether the practice is always, sometimes or never done.

| What happens at your workplace?  | Always                   | Sometimes                | Never                    | Don't know               |
|--|--------------------------|--------------------------|--------------------------|--------------------------|
| 1. The work area is kept clean during the busy time, even if it interferes with the productivity of employees.               | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 2. Employees take shortcuts with food safety in order to work faster, even when there is pressure to finish food production. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3. Employees are criticized when they fail to follow food safety practices.  | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 4. Facilities (e.g. freezer, warmer, refrigerator, etc.) are held at recommended temperatures to ensure safe food.           | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 5. The employees can have immediate access to documents and procedures regarding food-handling practices.                    | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 6. Employees have all the equipment and/or tools (gloves, thermometers, etc.) needed to follow the food safety rules.        | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 7. Manager meets the staff regularly to discuss current and potential food safety issues.                                    | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 8. Supervisors provide feedback when they see violations in food safety practices.   | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 9. Employees wear hats or hairnets to keep their hair in place.  | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 10. Employees take responsibility for proper food handling in their work areas.  | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 11. Employees bring any food safety violations to the notice of the manager/supervisor.                                      | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 12. Employees talk to management about their opinions and concerns regarding food safety.                                    | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

For each of the following statements, please indicate, **with reference to the place where you work**, whether the statement is true or false.

| <b>What happens at your workplace?</b>  | <b>True</b>              | <b>False</b>             | <b>Don't know</b>        |
|---|--------------------------|--------------------------|--------------------------|
| 13. The food safety guidelines and procedures of your workplace give detailed guidance to employees.                                  | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 14. Management and employees follow the directions of Public Health for developing policies and practices followed in your workplace. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 15. When preparing food, employees are asked to cut corners with food safety to save money.   | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 16. Established employees are responsible for training new employees about food safety practices followed in your workplace.          | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 17. There are sufficient hand-washing stations, which are accessible to the employees.  | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 18. Preventative maintenance of equipment is regularly scheduled to reduce equipment breakdown and the need for urgent repairs.       | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 19. Food Safety practices at your current workplace are sufficient to prevent an outbreak.  | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 20. Employees are responsible for monitoring the food safety practices of their co-workers.   | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 21. The pest control program is effective, so there is no sign of rodents and/or insects in the premises.                             | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 22. All the employees have complete knowledge about food safety hazards and how they can be controlled.                               | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 23. The manager is responsible for implementing food safety regulations at the premises.  | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 24. All employees are given proper food safety training: food safety and hygiene practices are demonstrated when they are hired.      | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 25. The management conducts an on-going review of food safety practices and policies with sufficient input from employees.            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 26. Employees have the ability to improve the food hygiene procedures by providing input into food safety practices and policies.     | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

**Part 2:** Please listen to the following statements carefully. Each statement reflects an attitude towards a food safety concept/principle. For each of these statements, what do you think about these **general food safety concepts** and indicate if you agree, disagree, feel neutral or don't know what you think about it.

**Note: These statements do not refer specifically to your workplace.**

| What do you think about these general food safety concepts?  | Agree                    | Neutral                  | Disagree                 | Don't know               |
|--|--------------------------|--------------------------|--------------------------|--------------------------|
| 1. Public Health inspectors are responsible for highlighting food safety violations in food premises.  | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 2. To ensure safe food handling, frequent food safety refresher training is essential for all employees and management.                              | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3. In order to save time, cleaning and sanitation can be performed at the same time.   | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 4. When evaluating annual performance of an employee, whether he/she follows proper food safety practices is more important than his/her attendance. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 5. Wearing gloves compensates for proper and frequent hand washing.  | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 6. Sanitation of food preparation area is more important than wearing hairnets.  | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 7. Cooked and ready-to-eat foods should be placed on shelves above raw food.   | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 8. Hot dishes should be held at temperatures of 60°C or higher.  | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 9. The frozen and refrigerated storage areas are the most important areas for food safety.   | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 10. Thermometers should be calibrated at least once weekly.  | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 11. The food handling practices of employees directly affect the health of consumers.  | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 12. The Manager should supervise the employees at all times when they are working, to ensure that they are following correct food practices.         | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |



