

Post-Survey for Consumer Audience – Story of Your Dinner

Last Name (first four letters): \_\_\_\_\_ First Name (first four letters): \_\_\_\_\_ Date: \_\_\_\_\_

**Instructions:** Thank you for taking part in learning more about safe food handling practices.

Part I: Please circle the numbers that can represent your answer to the question.

	Low					High
If I compare myself with an average person of my sex and age, then my risk of suffering from foodborne illness could be	○	○	○	○	○	○
If I become sick from foodborne illness, the severity of the illness is likely to be	○	○	○	○	○	○
My confidence in my ability to cook meat and poultry that tastes and looks good is	○	○	○	○	○	○
My confidence in my ability to cook meat and poultry that is safe to eat is	○	○	○	○	○	○
My confidence in my ability to use a food thermometer when cooking large piece meat or whole poultry is	○	○	○	○	○	○
My confidence in my ability to use a food thermometer when cooking small cuts of meat or poultry is	○	○	○	○	○	○

Part II: Please answer the questions below to help us learn what you already know about food safety.

1. What is the **most accurate** way to find out if meat/poultry is cooked safely? **(Check the ONE best answer)**

- Cook food at the right temperature, and for the length of time recommended in the recipe.
- Check the color of the meat. (For example, hamburgers should be brown rather than pink).
- Check to see if casseroles are steamy and cheese is melted
- Cook food at the recommended temperature and use a thermometer to check the temperature.
- Not sure

2. What is the maximum **time** fish, meat, poultry, cut fruit, and vegetables should be left at room temperature? **(Check the ONE best)**

- 2 hours       3 hours       4 hours       Not sure

3. What is the safest way to **chill** large containers of food? **(Check the ONE best answer)**

- Chill in the container in which the food was cooked
- Chill in a deep container
- Chill in a shallow container
- It does not matter how it is chilled. There is no recommendation.
- Not sure

4. The temperature for the refrigerator should be **(Check the ONE best answer):**

- Setting "A" or "1"     Setting "C" or "3"     40°F or below     50°F or below     Not sure

5. Check if you believe the practice is recommended.

	Recommended	Not Recommended	Not Sure
Wash hands with warm water and soap	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Wash raw meat and poultry with running water	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Wash fruits and vegetables under running water	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Wash surfaces and kitchen utensils with hot, soapy water	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Use separate cutting boards for raw meat and fresh produce	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Frozen vegetable can be thawed and eaten without further cooking	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Part III: Please answer some more questions, so we can learn more about your thoughts about this program:

1. Please list 3 most useful things you learned from this program.

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2. List some food safety practices that you are sure you are doing or will try after the program:

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