

Pre-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 you.

6. I am the primary meal preparer in my family. Yes No
7. I am the primary grocery shopper in my family. Yes No
8. I have one or more kids (less than 5 years old) living with me. Yes No

9. What is your plan for the holidays?

- Hosting a holiday gathering
- Contributing dishes in a holiday gathering
- Being a guest in a holiday gathering
- Not celebrating
- Prefer not to answer

10. What is your age?

- 18-24
- 25-34
- 35-54
- 55 and above
- Prefer not to answer

11. What is your Gender?

-
- Female Male Prefer not to answer
-

12. Information about income is very important to understand. Would you please give your best guess? Please indicate the answer that includes your entire household income in (previous year) before taxes.

- Less than \$10,000
- \$10,000-\$30,000
- \$30,000-\$50,000
- \$50,000-\$80,000
- \$80,000 and above
- Prefer not to answer

13. What is your Ethnicity?

- White (non-Hispanic)
- Hispanic
- African American
- Asian
- Others, specify _____

14. What is your education level?

-
- Associate Degree Bachelor's Degree Postgraduate Prefer not to answer
-

15. Have you ever had food safety training?

- Yes, please specify _____
- No
- Prefer not to answer