

Name: \_\_\_\_\_

Date: \_\_\_\_\_

*The following questions will take you about 20 minutes to answer. After you answer all of the questions, please return the questionnaire to the trainer.*

## **SECTION I: About You**

1. What is your age? \_\_\_\_\_ years
2. What is your gender? \_\_\_\_\_ Male    \_\_\_\_\_ Female
3. What is the last educational level that you have completed? Check only one.  

_____ Less than high school	_____ Associate or technical degree
_____ High school graduate	_____ Four-year college degree
_____ Some college	_____ Post-graduate degree
4. Are you a manager or supervisor at the foodservice operation at which you work?  
\_\_\_\_\_ Yes  
\_\_\_\_\_ No    If no, what is your job title? \_\_\_\_\_
5. How long have you worked in the foodservice industry? \_\_\_\_\_ years
6. How long have you worked in your current position? \_\_\_\_\_ years
7. At what type of a foodservice establishment are you currently working?  

___ Hospital	___ Full-service restaurant
___ Nursing Home	___ Deli
___ School	___ Grocery store
___ Fast food restaurant	___ Other _____

## SECTION II: Operational Practices

1. Overall, how often do *you* believe the following practices are *currently* occurring in the foodservice operation where you are working?

Food Handling Practice	Never	Sometimes	Often	Always	N/A
The temperature of potentially hazardous food is checked during cooking. <i>Potentially hazard food includes meat, fish, poultry, cooked vegetables, eggs, and some dairy products.</i>					
The temperature of potentially hazardous food is checked after reheating.					
The temperature of potentially hazardous food on a hot-holding unit is checked. <i>Hot-holding units include steam tables and bain maries.</i>					
The temperature of potentially hazardous food on a salad bar or cold-holding unit is checked.					
The temperature of each refrigerator is checked at least once per day.					
Potentially hazardous food is put into shallow containers before placement in a refrigerator.					
Ingredients used to make cold salads and sandwiches are refrigerated before they are mixed.					
<b>PERSONAL HYGIENE</b>					
Employees wash their hands for at least 20 seconds before handling food.					
Employees use soap to wash their hands.					
Employees wear single-use gloves before handling cooked or ready-to-eat foods.					
Employees who have a bandage on their hands or forearms wear single-use gloves.					
Employees who are sick are restricted from handling food, single-use articles, dishware, silverware, glassware, and linens.					

<b>Food Handling Practice</b>	<b>Never</b>	<b>Sometimes</b>	<b>Often</b>	<b>Always</b>	<b>N/A</b>
<b>CROSS-CONTAMINATION</b>					
Separate cutting boards are used to prepare raw meat, fish, and poultry.					
In the refrigerator, raw meat, fish, and poultry are stored below or separated from cooked or ready-to-eat foods.					
Utensils and food-contact surfaces are washed and sanitized before food preparation begins.					
Preparation surfaces continuously used to prepare cooked or ready-to-eat food are cleaned and sanitized at least once every four hours.					
<b>APPROVED FOOD SOURCE</b>					
All foods used in the operation are from suppliers who are licensed and/or permitted by the government.					

2. If you were able to grade the food safety practices in the foodservice establishment where you are currently working on a scale of 0-10, with 10 being the highest grade and 0 being the lowest grade, how would you rate your establishment? \_\_\_\_\_

### **SECTION III: Food Safety Equipment**

1. What type of thermometer do you use to check food temperatures?

\_\_\_\_\_ Metal stem or bimetallic  
 \_\_\_\_\_ Digital  
 \_\_\_\_\_ Thermocouple  
 \_\_\_\_\_ Other \_\_\_\_\_

2. Do you check the accuracy of your thermometers?  Yes  No

If yes, how often do you do so?

Never

A few times each day

Every day

Every week

Every month

3. If you check the accuracy of your thermometers, how do you do so?

Method of checking the accuracy \_\_\_\_\_

4. Which of the following are used in the foodservice operation where you currently work? Check all that apply.

Automated handwashing stations

Color-coded cutting boards

Color-coded spatulas

Automated sanitizer dispensers

Prewrapped single-use utensils

Cooling sticks

5. Please list any other types of food safety equipment that you routinely use that are not listed above.

## SECTION IV: Food Safety Policies

1. For which of the following is there a written procedure in your operation? Check all that apply.

- Handwashing
- Hair and clothing
- Facility design and equipment
- Cleaning and sanitation
- Water supply protection
- Pest control
- Garbage removal
- Guidelines for sick workers
- Calibration of thermometers
- Receiving specifications for food

## SECTION V: Monitoring

1. Do you or somebody else in your establishment conduct self-inspections of the establishment?  Yes  No

If yes, how often are these inspections conducted? \_\_\_\_\_

## SECTION VI: Training and Education

1. Which of the following are currently posted in your operation? Please check all that apply.

- Food temperature chart
- Handwashing instructions
- Handwashing reminders
- Cleaning and sanitizing instructions
- Other \_\_\_\_\_
- \_\_\_\_\_

2. Estimate what percentage of employees have attended food safety training within the last 12 months? *Food safety training is defined as a formal class.*

3. What percentage of employees are knowledgeable about the following?

TOPIC	Less than 25%	Between 25% and 49%	Between 50 and 75%	Greater than 75%
Proper food thermometer use				
Proper cooking temperatures				
Proper hot-holding temperatures				
Proper cold-holding temperatures				
Proper storage procedures for food				
Proper handwashing procedures				
Proper work attire				
Proper glove use				
Proper cleaning procedures				
Proper sanitizing procedures				
Methods to prevent cross-contamination				

*Thank you for taking the time to complete this questionnaire. If there is anything else you would like to tell us, please do so in the space provided below.*