

Food Safety Culture Survey Form

2023 EHS-Net Food Safety Culture Study

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Introduction

I am working with *[INSERT HEALTH DEPARTMENT NAME]* on a research project. Your restaurant was chosen at random to be in this project, and your manager said that it would be okay for you to fill out this form. However, your participation is voluntary. You do not have to fill out this form if you do not want to, and I will not tell your manager. If you do fill out the form, your manager will not see it.

The information you provide will be combined with information from other restaurants in various states. Your name and your restaurant's name will not be linked in any way to the information we collect, nor will they be included in any reports.

The information you provide will be valuable in helping us understand the difficult issues that restaurants face, so we ask you to be as open and honest as possible.

Do you have any questions? If so, please ask the person that provided you the form. If you have any questions later or would like a summary of the study's findings, you can contact *[INSERT LOCAL CONTACT NAME]*. We expect to have all of the data summarized in about a year and a half.

You may skip any questions that you do not wish to answer. If you agree to participate, please complete the questions on the following pages. If you would not like to participate, return this form to the person that provided it to you without filling out any questions.

Notes:

For answer options, boxes () mean that there could be multiple answers to the question, while circles () mean that there is only one answer to the question.

Survey ID Number

1. Please enter the ID number provided on the survey link:

Food Safety Practices

Please indicate how much you agree with the following statements based on your experiences in this restaurant. These responses cannot be linked back to you, so please be as honest as possible.

2. **Employees follow food safety rules, even when no one is looking.**
 - Strongly agree
 - Agree
 - Neither agree nor disagree
 - Disagree
 - Strongly disagree
3. **Employees encourage each other to follow food safety rules.**
 - Strongly agree
 - Agree
 - Neither agree nor disagree
 - Disagree
 - Strongly disagree
4. **Employees take responsibility for food safety in their areas.**
 - Strongly agree
 - Agree
 - Neither agree nor disagree
 - Disagree
 - Strongly disagree
5. **Employees wash their hands when they are supposed to.**
 - Strongly agree
 - Agree
 - Neither agree nor disagree
 - Disagree
 - Strongly disagree
6. **Employees touch food that will not be cooked with their bare hands.**
 - Strongly agree
 - Agree
 - Neither agree nor disagree
 - Disagree
 - Strongly disagree
7. **Employees do not work while they are sick with vomiting or diarrhea.**
 - Strongly agree
 - Agree
 - Neither agree nor disagree
 - Disagree
 - Strongly disagree

8. There are enough gloves or utensils to use to avoid touching the food with my bare hands.

- Strongly agree
- Agree
- Neither agree nor disagree
- Disagree
- Strongly disagree

9. Sinks are nearby and are easy to get to for handwashing.

- Strongly agree
- Agree
- Neither agree nor disagree
- Disagree
- Strongly disagree

10. Sinks for handwashing have hot water, soap, and paper towels or another way to dry my hands.

- Strongly agree
- Agree
- Neither agree nor disagree
- Disagree
- Strongly disagree

11. Equipment is well maintained and operates properly.

- Strongly agree
- Agree
- Neither agree nor disagree
- Disagree
- Strongly disagree

12. There is enough staff to cover when the restaurant is busy.

- Strongly agree
- Agree
- Neither agree nor disagree
- Disagree
- Strongly disagree

13. There is enough staff to cover when an employee does not come in to work.

- Strongly agree
- Agree
- Neither agree nor disagree
- Disagree
- Strongly disagree

14. Employees have to cut corners because there is too much work to do.

- Strongly agree
- Agree
- Neither agree nor disagree
- Disagree
- Strongly disagree

15. Managers encourage employees to follow food safety rules.

- Strongly agree
- Agree
- Neither agree nor disagree
- Disagree
- Strongly disagree

16. When the restaurant is busy, managers prioritize serving food over following food safety rules.

- Strongly agree
- Agree
- Neither agree nor disagree
- Disagree
- Strongly disagree

17. Managers encourage employees to report food safety problems.

- Strongly agree
- Agree
- Neither agree nor disagree
- Disagree
- Strongly disagree

18. Managers ignore when employees are not following food safety rules.

- Strongly agree
- Agree
- Neither agree nor disagree
- Disagree
- Strongly disagree

19. Managers are aware of the food safety rules.

- Strongly agree
- Agree
- Neither agree nor disagree
- Disagree
- Strongly disagree

20. Managers strive to improve food safety practices.

- Strongly agree
- Agree
- Neither agree nor disagree
- Disagree
- Strongly disagree

21. If food safety rules are not followed, a customer may become sick.

- Strongly agree
- Agree
- Neither agree nor disagree
- Disagree
- Strongly disagree

22. The restaurant provides sufficient food safety training for me to do my job.

- Strongly agree
- Agree
- Neither agree nor disagree
- Disagree
- Strongly disagree

23. I know what the food safety rules are for my job.

- Strongly agree
- Agree
- Neither agree nor disagree
- Disagree
- Strongly disagree

24. Food safety is stressed with signs, posters, or in shift meetings.

- Strongly agree
- Agree
- Neither agree nor disagree
- Disagree
- Strongly disagree

25. Employees are positively recognized for following food safety rules.

- Strongly agree
- Agree
- Neither agree nor disagree
- Disagree
- Strongly disagree

26. Managers get feedback from employees to improve food safety.

- Strongly agree
- Agree
- Neither agree nor disagree
- Disagree
- Strongly disagree

27. Employees know the restaurant's food safety expectations.

- Strongly agree
- Agree
- Neither agree nor disagree
- Disagree
- Strongly disagree

28. My manager explains what is expected of me.

- Strongly agree
- Agree
- Neither agree nor disagree
- Disagree
- Strongly disagree

29. It is easy to talk with my manager about any problems.

- Strongly agree
- Agree
- Neither agree nor disagree
- Disagree
- Strongly disagree

30. Unsafe food always smells or looks bad.

- Strongly agree
- Agree
- Neither agree nor disagree
- Disagree
- Strongly disagree

31. It is okay to eat undercooked or raw meats if they are organic.

- Strongly agree
- Agree
- Neither agree nor disagree
- Disagree
- Strongly disagree

32. It is okay to eat undercooked or raw meats if they are local.

- Strongly agree
- Agree
- Neither agree nor disagree
- Disagree
- Strongly disagree

33. Eating raw or undercooked meats increases your risk for illness.

- Strongly agree
- Agree
- Neither agree nor disagree
- Disagree
- Strongly disagree

34. Food that has been cooked and then refrigerated can continue to be used until it looks or smells bad.

- Strongly agree
- Agree
- Neither agree nor disagree
- Disagree
- Strongly disagree

35. Once cooked, food no longer has any bacteria on it.

- Strongly agree
- Agree
- Neither agree nor disagree
- Disagree
- Strongly disagree

36. The warning statements on some menus about eating raw or undercooked food is there because: [Check all that apply.]

- I haven't seen a warning on any menus.
- The government requires it.
- The restaurant is trying to avoid responsibility if someone gets sick.
- The restaurant wants to let customers know which items may be riskier to eat.
- Other (please specify):

Please answer the next questions to the best of your knowledge. Some of the practices asked about may not occur in this restaurant.

37. Hands should be washed prior to handling food, plates, or utensils: [Check all that apply.]

- After using the toilet
- Between handling raw and cooked foods
- After coughing or sneezing into their hands
- Hands only need to be washed before handling food not before handling plates or utensils.
- If an employee uses gloves, they don't need to wash their hands.

38. Cold-held meats or other refrigerated items should be kept at or below this temperature: [Check only one.]

- 32°F (0°C)
- 41°F (5°C)
- 45°F (7°C)
- 50°F (10°C)

39. Hot-held meats or other hot items should be kept at or above this temperature: [Check only one.]

- 120°F (49°C)
- 135°F (57°C)
- 140°F (60°C)
- 150°F (66°C)

40. What symptom are most likely to show that an employee has an illness that can be passed through food? [Check only one.]

- Pink eye
- Runny nose and sneezing
- Vomiting and diarrhea
- All of the above

41. What is the proper procedure for washing your hands? [Check only one.]

- Wet hands with warm water. Apply soap. Vigorously scrub hands and arms for 10 to 20 seconds. Rinse hands. Dry hands.
- Wet hands with warm water. Apply soap. Vigorously scrub hands and arms for 2 to 5 seconds. Apply a hand antiseptic (such as hand sanitizer). Dry hands.
- Wet hands with warm water. Apply soap. Rinse hands. Dry hands.
- None of the above

42. Food that is cooked and then cooled must be cooled down within the following timeframe: [Check only one.]

- 135°F / 140°F to 70°F within 2 hours and then reach 41°F / 45°F within an additional 4 hours (6 hours total)
- 135°F / 140°F to 70°F within 4 hours and then reach 41°F / 45°F within an additional 8 hours (12 hours total)
- It doesn't matter if the food has been cooked thoroughly.
- None of the above

43. The proper order for dishwashing (either manually in a three-compartment sink or using a dishwasher) is:

[Check only one.]

- Rinse, wash with soapy water, sanitize, air dry
- Wash with soapy water, rinse with clean water, sanitize, air dry
- Wash with soapy water, sanitize, towel dry
- None of the above

Demographic/Classification

44. How many years have you worked in food service? [Check only one.]

- Less than 1 year
- 1-5 years
- 6-10 years
- 11-15 years
- More than 15 years
- Prefer not to answer

45. Have you had any food safety training while employed at this restaurant?

- Yes
- No
- Prefer not to answer

46. Have you ever been certified in food safety?

- Yes
- No

a. If the answer to question 46 is “Yes,” is the certification still valid?

- Yes
- No

47. Have you ever been a Certified Food Protection Manager (such as by passing an ANSI accredited program such as ServSafe, Prometric, National Registry of Food Safety Professionals, 360Training, or AboveTraining)?

- Yes
- No

a. If the answer to question 47 is “Yes,” is the certification still valid?

- Yes
- No

48. How long have you been employed at this restaurant? [Check only one.]

- Less than 1 year
- 1-5 years
- 6-10 years
- 11-15 years
- More than 15 years

49. What area of the kitchen do you primarily work in? [Check only one.]

- Cook line
- Food prep
- Cook line and Food prep
- Serving
- Bar
- Dishwashing
- Supervision
- Other (please specify):

50. What is your gender?

- Male
- Female
- Other (please specify):
- Prefer not to answer

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

- 8th grade or less
- Some high school
- High school diploma or GED (high school equivalency diploma)
- Some community college
- Community college or associate degree
- Some college
- Bachelor's degree
- Some graduate school
- Graduate degree
- Other (please specify):
- Prefer not to answer

52. Have you attended a culinary training or culinary arts program?

- Yes - Completed the program
- Yes - Have taken courses but did not complete the program or I am currently taking classes
- No

53. What is your primary language (the language that you speak best)? [Check only one.]

- English
- Spanish
- Chinese (any dialect)
- German
- Italian
- Japanese
- Korean
- Polish
- Russian
- Vietnamese
- Other (please specify):
- Prefer not to answer