

Food Safety Skills and Knowledge Main Survey

Respondent Name: _____
(just in case we need to check something)

(Please Tick)

Respondent Number:



Food Safety Skills Knowledge and Safety Study



INTRODUCTION

Hello, I'm *(Full Name)* from Australian Fieldwork Solutions. We're conducting a study on behalf of the Department of Human Services speaking to businesses that deal with catering or food handling. Can I please speak to the food manager?

REPEAT WHEN SPEAKING TO MANAGER: We're conducting a study on behalf of the Department of Human Services speaking to businesses that deal with catering or food handling. The Department of Human Services is gathering information on food safety knowledge levels purely for research purposes. All information that you provide is confidential, and any data that identifies you or your business will not be passed on to the Department of Human Services.

We would like to speak with someone in your organization who deals with food handling or preparation and then also speak to the person in a more senior position, who deals with food, for example the head chef or head in the kitchen. We need to speak with the person reporting to the chef or head of the kitchen first and then to their boss. It should only take about 10 minutes of their time and we would rather speak to both today or we can call back at a convenient time. Can you tell me the names of the appropriate people and if they are available now?

IF NOT AVAILABLE NOW BOOK IN APPROPRIATE TIME FOR CALL BACK

WHEN SPEAKING TO JUNIOR STAFF MEMBER:

I would just like to ask you a few questions about your awareness of food safety, this is on behalf of the Department of Human Services and your responses will remain confidential. Can I just check you are not the food safety supervisor or equivalent type of person for this business that you actually report to someone with the overall responsibility for food in your organisation?

IF TOO DIFFICULT TO SPEAK TO MANAGER ASK FOR PERSON CURRENTLY IN CHARGE: AND EITHER CONTINUE WITH INTERVIEWING THE JUNIOR PERSON – REMEMBER THE FIRST INTERVIEW HAS TO BE WITH THE JUNIOR PERSON OR BOOK A CALL BACK TIME.

The interview may be monitored by my supervisor for quality control purposes. If you do not wish for this to occur, please let me know.

SCREENING QUESTIONS:

1 Record Metro/Rural

- Q2.** 1. Are you a junior reporting to the nominated Food Safety Supervisor or person responsible for food safety aspects of the business
2. Or are you the Food Safety Supervisor?
(If CODE 2, request to speak to another staff member first - preferably a junior employee at the business and then ask after the interview with the junior if it is possible to conduct a 10 minute interview with the food safety supervisor)

Junior or person reporting to the Food Safety Supervisor 1
Food Safety supervisor/person 2

1 What is your job title _____

2A ASK ONLY of FOOD SAFETY SUPERVISOR:
How many staff (if any) work under your direct supervision

3 Which of these descriptions best describes your business

READ OUT:

PROMPT WITH:

1. Full Service restaurant	Do you mean you are a: Catering establishment? Café? Hotel/motel/ guesthouse? Pub/Tavern? Canteen/kitchen? Home delivery?
2. Take Away/Fast Food	Do you mean you are a: Snack/milk bar/Takeaway
3. Hospital/Aged Care	Are you a hospital or nursing home?Childcare centre? Charitable/community organisation (TERMINATE).
4. Manufacturing Are you a manufacturing/food processing establishment that makes goods sold by others?	Are you a manufacturing/ food processing establishment that makes goods sold by others?
5. Wholesaler	Do you transport or distribute food products (eg.vending machine companies, large caterers)? Do you mainly deal in food storage?
6. Food retailer	Are you a food service/ retailer/ eg. Bakeries, cheese shops, fruit shops, butchers?
7. Other (<i>specify</i>) _____ _____ _____	

5 Do you have a temperature probe (thermometer)?

- | | |
|---|----------------------|
| 1. Yes | <input type="text"/> |
| 2. No | <input type="text"/> |
| 3. Not necessary for the type of food we handle | <input type="text"/> |
| 4. Don't know | <input type="text"/> |

IF YES IN Q5 ASK Q6, ALL OTHERS SKIP TO Q8

6 How often should you check the temperature of foods with a temperature probe (thermometer) that are delivered or that you purchase for your business? Would you check...(READ OUT)

- | | |
|--------------------------------------|----------------------|
| 1. Never | <input type="text"/> |
| 2. Occasionally | <input type="text"/> |
| 3. Regularly, but not every delivery | <input type="text"/> |
| 4. Every delivery | <input type="text"/> |
| 5. Don't know | <input type="text"/> |

7 Which of the following types of foods should you check the temperature with a temperature probe (thermometer) when it arrives at your premises? (READ OUT, MULTIPLE RESPONSE OK)

	Yes	No	Don't Know
1. Fresh un-chilled food (eg fruit, vegetable)	<input type="text"/>	<input type="text"/>	<input type="text"/>
2. Frozen food (eg frozen chickens)	<input type="text"/>	<input type="text"/>	<input type="text"/>
3. Chilled food (eg. milk)	<input type="text"/>	<input type="text"/>	<input type="text"/>

ASK ALL

**8 At what temperature should chilled food be stored?
(IF RESPONSE IS A NUMBER ABOVE 5 CLARIFY THAT THE RESPONDENT IS PROVIDING A TEMPERATURE IN CENTIGRADE/CELSIUS NOT A DIAL READING FROM THE APPLIANCE) IF A MINUS NUMBER IS MENTIONED SPECIFY THAT THE TEMPERATURE IS FOR CHILLED FOOD NOT FROZEN FOOD. DO NOT READ OUT.**

- 1. Celsius/Centigrade
Numbers provided should range from 0 to 10
- 2. Don't know
- 3. Not applicable, do not have chilled food on site

9 At what temperature should cooked food be held in a bain marie (or something similar that holds hot food)? (IF RESPONSE IS A NUMBER LESS THAN 10 CLARIFY THAT THE RESPONDENT IS PROVIDING A TEMPERATURE IN CENTIGRADE/CELSIUS NOT A DIAL READING FROM THE APPLIANCE) DO NOT READ OUT

- 1. Celsius/Centigrade
Numbers provided should range from 55 to 70 - correct answer is 60
- 2. Don't know
- 3. Not applicable, do not have food on site

XXX NEW Q 9A

**9a How do you usually check the temperature of chilled or hot foods?
(DO NOT READ OUT)**

- 1. Temperature probe/thermometer
- 2. Reading dial/checking the setting
- 3. By touch
- 4. Other
- 5. Don't know

10 If you kept hot food, how long may you display food in this bain marie (hot holding) equipment at 60°C or above? (READ OUT, ONE RESPONSE)

- | | |
|---|----------------------|
| 1. 2 hours | <input type="text"/> |
| 2. 4 hours | <input type="text"/> |
| 3. More than 4 hours | <input type="text"/> |
| 4. Don't know | <input type="text"/> |
| 5. Not applicable - do not display hot food or have a bain marie or similar | <input type="text"/> |

11 With regard to cooling cooked food, which of the following statements are true or false?

- | | True | False | Don't Know |
|---|----------------------|----------------------|----------------------|
| 1. Cooked food must be cooled to 5° Celsius within 6 hours | <input type="text"/> | <input type="text"/> | <input type="text"/> |
| 2. Cooked food must be cooled to 5° Celsius within 8 hours) | <input type="text"/> | <input type="text"/> | <input type="text"/> |

13 How long can chilled food be left at room temperature before it must be thrown away? (READ OUT, SINGLE RESPONSE only)

- | | |
|---------------|----------------------|
| 1. 1 hour | <input type="text"/> |
| 2. 4 hours | <input type="text"/> |
| 3. 6 hours | <input type="text"/> |
| 4. Don't know | <input type="text"/> |

14 How should you cool hot foods (for example meat) that are intended to be used that day or later...? (READ OUT, SINGLE RESPONSE ONLY) Would you...

- | | |
|--|----------------------|
| 1. Put in to fridge immediately after cooking | <input type="text"/> |
| 2. Make into smaller portions and put into a cool room | <input type="text"/> |
| 3. Leave out uncovered on a bench or open area | <input type="text"/> |
| 4. Don't know | <input type="text"/> |

15 Which of the following foods need to be kept refrigerated to ensure they remain safe? (READ OUT, MULTIPLE RESPONSE OK)

- | | Yes | No | Don't Know |
|-----------------|----------------------|----------------------|----------------------|
| 1. Cooked rice | <input type="text"/> | <input type="text"/> | <input type="text"/> |
| 2. Mixed salads | <input type="text"/> | <input type="text"/> | <input type="text"/> |
| 3. Lasagne | <input type="text"/> | <input type="text"/> | <input type="text"/> |
| 4. Egg sandwich | <input type="text"/> | <input type="text"/> | <input type="text"/> |

5. A jar of vegemite

16 Are the following statements true or false

	Yes	No	Don't Know
1. Food that makes someone ill will smell off	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2. Cooking destroys all food poisoning organisms	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

17 Which of the following statements are true or false?

	Yes	No	Don't Know
1. A dirty chopping board should be washed before being sanitised	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3. Detergent does not kill micro-organisms	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4. The same board can be used to slice raw meat and raw vegetables going in to the same casserole	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5. Raw vegetables can be stored directly above uncovered quiches in a cool room	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7. A healthy food handler can contaminate food with food poisoning bacteria	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8. It is safe for food handlers to handle money and then cooked meat	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

18 Are the following statements true or false?

	Yes	No	Don't Know
1. The same gloves can be used to unpack raw vegetables and to slice cold meat	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2. The same gloves can be used to clean and wipe tables and un-stack the dishwasher	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

19 What foods would you describe as 'ready to eat' foods (READ OUT, MULTIPLE RESPONSE OK)

1. Food that has to be cooked	<input type="checkbox"/>
2. Food that has to be re-heated	<input type="checkbox"/>
3. Food that does not need further cooking or processing	<input type="checkbox"/>
4. None of the above	<input type="checkbox"/>

20 If a fellow employee had diarrhoea and vomiting, what would it be best for them to do...? (READ OUT, MULTIPLE RESPONSE OK)

- | | |
|---------------|--------------------------|
| 1. Serve food | <input type="checkbox"/> |
| 2. Set tables | <input type="checkbox"/> |
| 3. Go home | <input type="checkbox"/> |
| 4. Don't know | <input type="checkbox"/> |

21 If you need information about food safety or hygiene, who would you contact? (DO NOT READ OUT, MULTIPLE RESPONSE)

- | | |
|---|--------------------------|
| 1. Local council/ council health officers | <input type="checkbox"/> |
| 2. Industry association (eg Food Retailers Association) | <input type="checkbox"/> |
| 3. Chemical company supplying cleaning products | <input type="checkbox"/> |
| 4. Another supplier | <input type="checkbox"/> |
| 5. Government health department for example DHS | <input type="checkbox"/> |
| 6. Your Food Safety Program | <input type="checkbox"/> |
| 7. Other (<i>Specify</i>) | <input type="text"/> |
| 8. Don't know | <input type="checkbox"/> |

22 How well informed do you feel about food safety? (READ OUT, SINGLE RESPONSE)

- | | |
|------------------------|--------------------------|
| 1. Not at all informed | <input type="checkbox"/> |
| 2. Informed a little | <input type="checkbox"/> |
| 3. Informed | <input type="checkbox"/> |
| 4. Well informed | <input type="checkbox"/> |
| 5. Very well informed | <input type="checkbox"/> |
| 6. Don't know | <input type="checkbox"/> |

25 Where do you find the most useful information about food safety issues at the workplace? (READ OUT, MULTIPLE RESPONSE OK)

- | | Yes | No | Don't Know |
|--|--------------------------|--------------------------|--------------------------|
| 1. Food Safety auditors | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 2. Suppliers of food equipment/materials | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3. Food safety brochures/posters | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 4. Industry/employer associations | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 5. Trade magazines/journals | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 6. Training courses | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

7. The Internet	<input type="text"/>	<input type="text"/>	<input type="text"/>
8. TV/ Radio advertising	<input type="text"/>	<input type="text"/>	<input type="text"/>
9. Government departments for example DHS	<input type="text"/>	<input type="text"/>	<input type="text"/>
10. Local Councils/local council health officers	<input type="text"/>	<input type="text"/>	<input type="text"/>
10A. Food Safety Supervisor (THIS CODE IS ONLY TO BE READ OUT FOR 'JUNIOR OR OTHER STAFF MEMBER' NOT TO BE READ OUT TO FOOD SAFETY SUPERVISORS)	<input type="text"/>	<input type="text"/>	<input type="text"/>
11. Other (<i>specify</i>)	<input type="text"/>	<input type="text"/>	<input type="text"/>
_____	<input type="text"/>	<input type="text"/>	<input type="text"/>
_____	<input type="text"/>	<input type="text"/>	<input type="text"/>
12. None/no other	<input type="text"/>	<input type="text"/>	<input type="text"/>

DEMOGRAPHICS:

Finally could I please have a few details for classification purposes only...

26	How long have you worked at a business where catering or some sort of food handling is involved?	Months	<input style="width: 80px; height: 25px;" type="text"/>
		Years	<input style="width: 80px; height: 25px;" type="text"/>
		Don't know	<input style="width: 80px; height: 25px;" type="text"/>

27	How long has the business you currently work for been in operation? ASK ONLY IN ONE INTERVIEW PER VENUE	Months	<input style="width: 80px; height: 25px;" type="text"/>
		Years	<input style="width: 80px; height: 25px;" type="text"/>
		Don't know	<input style="width: 80px; height: 25px;" type="text"/>

28	Are you:		
	1. Employed full-time		<input style="width: 80px; height: 25px;" type="text"/>
	2. Employed part-time		<input style="width: 80px; height: 25px;" type="text"/>
	3. Employed as a casual		<input style="width: 80px; height: 25px;" type="text"/>

29	Which of these qualifications do you have in food handling (READ OUT, MULTIPLE RESPONSE ALLOWED)		Yes	No
	1. Bachelor Degree (or higher) <i>Name of Degree course:</i>	<hr/>	<input style="width: 80px; height: 25px;" type="text"/>	<input style="width: 80px; height: 25px;" type="text"/>
	2. Diploma or Certificate from TAFE <i>Name of Diploma or Certificate course:</i>	<hr/>	<input style="width: 80px; height: 25px;" type="text"/>	<input style="width: 80px; height: 25px;" type="text"/>
	3. Employer paid Training courses <i>Name of Training course:</i>	<hr/>	<input style="width: 80px; height: 25px;" type="text"/>	<input style="width: 80px; height: 25px;" type="text"/>
	4. On-the-job training	<hr/>	<input style="width: 80px; height: 25px;" type="text"/>	<input style="width: 80px; height: 25px;" type="text"/>
	5. Other (<i>specify</i>)	<hr/>	<input style="width: 80px; height: 25px;" type="text"/>	<input style="width: 80px; height: 25px;" type="text"/>
	6. None	<hr/>	<input style="width: 80px; height: 25px;" type="text"/>	<input style="width: 80px; height: 25px;" type="text"/>

30	To which of the following age brackets do you belong?		
	1. Under 24 years		<input style="width: 80px; height: 25px;" type="text"/>
	2. 25 - 44 years		<input style="width: 80px; height: 25px;" type="text"/>
	3. 45 years or above		<input style="width: 80px; height: 25px;" type="text"/>

31 Record gender

Male

Female

32 Record

Suburb

Postcode

Thank you very much for your time – you’ve been a great help.

Could you please pass the phone onto your food safety supervisor?

(conduct 2nd interview with food safety supervisor or arrange call back).

Official sign off –ethics obligations.