

Appendix B: Adept Research – 2002 Baseline Survey.

Business Name			
Trading Name:			
Name of Proprietor:			
Business Address:			
Suburb:		Postcode:	
Phone Number:			
Email Address:			
Gender:	Male	Female	

1

What is your job title (if any)	
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2

How many staff (if any) work under your direct supervision	
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3

Are you:	
1.	Employed Full-time
2.	Employed Part-time
3.	Employed as a casual

4

Which of these qualifications do you have in food handling (Select all that apply)		Name of Course
1.	Bachelor Degree (or higher)	
2.	Diploma	
3.	Certificate	
4.	Employer paid Internal Training courses	
5.	Employer paid External Training courses	
6.	On-the-job training	
7.	Other	
8.	None	

5. Which of these descriptions best describes your business (Pick more than one, if necessary)

1.	Manufacturing/processor	
2.	Retailer	
3.	Food Service	
4.	Distributor/Importer	
5.	Packer	
6.	Storage	
7.	Transport	
8.	Restaurant/Café	
9.	Snack bar/Takeaway	
10.	Caterer	
11.	Meals on Wheels	
12.	Hotel/motel/guesthouse	
13.	Pub/tavern	
14.	Canteen/kitchen	
15.	Hospital/nursing home	
16.	Childcare centre	
17.	Home delivery	
18.	Mobile food operator	
19.	Market stall.	
20.	Charitable or community organization	
21.	Temporary food premises	
22.	Other (specify)	
23.	Don't know	

6. Do you directly supply or manufacture food for organizations regularly serving any of the following types of people

	Yes	No
1. Elderly people (such as nursing homes)		
2. Sick people (such as hospitals)		
3. Pregnant women (such as hospitals)		
4. Children under 5 years old (such as childcare centres)		
5. Do not know		

7. How often should you check the temperature of foods delivered? Would you check...

1.	Never	
2.	Occasionally	
3.	Regularly, but not every delivery	
4.	Always	
5.	Don't know	

8. Which type of these foods should you check the temperature when delivered?

1.	Fresh food	
2.	Frozen food	
3.	Hot food	
4.	Chilled food	
5.	Dry foods	
6.	All foods	

9. Do you have a temperature probe?

1.	Yes	
2.	No	
3.	Not necessary for the type of food we receive	
4.	Don't know	

10. What temperature should chilled food be stored at?

1.	-----Celsius/Centigrade	
2.	Don't know	
3.	Not applicable, do not have chilled food on site	

11. What temperature should cooked food be held in a bain marie (or something similar that holds hot food)

1.	-----Celsius/Centigrade	
2.	Don't know	
3.	Not applicable, do not have hot food on site	

12. How long may you display food in this bain marie (hot holding) equipment?

1.	2 hours	
2.	4 hours	
3.	More than 4 hours	

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

		True	False
1.	Cooked food must be cooled to 21° Celsius within 2 hours		
2.	Cooked food must be cooled to 60° Celsius within 2 hours		
3.	Cooked food must be cooled to 5° Celsius within 2 to 6 hours		
4.	Cooked food must be cooled to 5° Celsius within 7 to 8 hours		
5.	Large amounts of cooked food should be placed in big containers and put in a cool room or refrigerator for cooling.		

14.	When food is removed from hot display should you	
1.	Cool it and put in cold storage and reheat display next day	
2.	Throw it away	
3.	Sell off at end of the day	

15.	How long can food that is meant to be served either hot or chilled be left at room temperature (select one only)	
1.	Less than 1 hour	
2.	Between 1 to 2 hours	
3.	Between 2 to 4 hours	
4.	Between 4 to 6 hours	
5.	Don't know	

16.	How should you cool foods that are intended to be used that day or later.	
1.	Put in to fridge immediately after cooking	
2.	Make smaller portions and put into the fridge	
3.	Leave out and use later	
4.	Other please state:	
5.	Don't know	

17.	Which of the following foods need to be kept refrigerated to ensure they remain safe?	
1.	Cooked Rice	
2.	Mixed Salads	
3.	Lasagne	
4.	Egg Sandwich	
5.	Vegemite	
6.	Beef Curry	
7.	Flour	

18.	Are the following statements true or false	True	False
1.	Food that makes someone ill will smell off		
2.	Cooking destroys all food poisoning organisms		

19.	Which of the following statements are true or false?		True	False	Don't know
1.	A dirty chopping board should be washed before being sanitised.				
2.	When using chemical sanitizers they should be mixed with hot water.				
3.	Detergent does not kill micro-organisms.				
4.	The same board can be used to slice raw meat and raw vegetables going in to the same casserole.				
5.	Raw vegetables can be stored directly above uncovered quiches in a cool room.				
6.	A knife can be safely cleaned by wiping with a damp sponge.				
7.	A healthy food handler can contaminate food with food poisoning bacteria.				
8.	It is safe for food handlers to handle money and then cooked meat.				

20.	Are the following statements true or false?		True	False	Don't know
1.	The same gloves can be used to unpack raw vegetables and to slice cold meat.				
2.	The same gloves can be used to clean and wipe tables and unstack the dishwasher.				

21.	What foods would you describe as "ready to eat" foods			
1.	Food that has to be cooked			
2.	Food that has to be re-heated.			
3.	Food that does not need cooking or processing on the food.			
4.	When you buy a marinated raw meat			

22.	If a fellow employee had diarrhea, which of these tasks should they avoid?			
1.	Serving food			
2.	Handling unpackaged food directly			
3.	Setting tables			
4.	Shouldn't be at work			
5.	Don't know			

23.	If you need information about food safety or hygiene, who would you contact?			
1.	Local Council			
2.	Industry association (eg Food Retailers Association)			
3.	Chemical company supplying cleaning products			
4.	Another supplier			
5.	Government health department			
6.	Other (Specify)			
7.	Don't know			

24. **How well informed do you feel about the current regulations about food safety?**

1.	Not at all informed	
2.	Informed a little	
3.	Informed	
4.	Well Informed	
5.	Very well informed	
6.	Don't know	

25. **Are you aware that the State government is bringing in a new set of national food safety standards in January 2002?**

1.	Yes	
2.	No	
3.	Don't know	

26. **Do you find it easy to locate food safety information?**

1.	Yes	
2.	No	
3.	Never looked for it	
4.	Don't know	

27. **Where do you find the most useful information about food safety issues at the workplace? (Rate these)**

1.	Food Safety auditors	
2.	Suppliers of food equipment/materials	
3.	Food safety regulation documents	
4.	Food safety brochures	
5.	Food safety posters	
6.	Industry associations	
7.	Employer associations	
8.	Other people in the industry	
9.	Trade magazines/journals	
10.	Training courses	
11.	Seminars	
12.	TV/Media advertising	
13.	Government departments	
14.	Local Councils	
15.	Other (specify)	
16.	None/no other	
17.	Don't know	