Fight BAC! ${ }^{\text {TM }}$ Food Safety Survey
Please answer each question by circling the appropriate answer(s) or writing your answer in the space provided.

1. When eating meals at home, how often do you prepare the food yourself? (Circle one.)
2. Never $\rightarrow$ GO TO QUESTION 19
3. Rarely
4. Some of the time
5. Most of the time
6. All of the time
7. When preparing and cooking food at home, how often do you wash your hands with soap and water before you handle the food? (Circle one.)
8. Never
9. Rarely
10. Some of the time
11. Most of the time
12. All of the time

## Please Read Before Continuing with the Survey

The next questions are about how you handle and prepare raw meat, poultry, seafood, and eggs when cooking at home. When answering these questions, include frozen and refrigerated product that is purchased raw. Do not include precooked products like hot dogs and luncheon meat. It's important that we get an accurate picture of the different practices people are using when cooking at home. When answering these questions, please think very carefully about how you prepare raw meat, poultry, seafood, and eggs.
3. When was the last time you prepared food at home in which you started with raw meat, poultry, seafood, or eggs? (Circle one.)

1. Within the past 2 days
2. Between 3 and 5 days ago
3. More than 5 days ago
4. Do not handle raw meat, poultry, seafood, or eggs $\rightarrow$ GO TO QUESTION 16
5. Think about the last time that you handled raw meat, poultry, seafood, or eggs. Which of the following did you do immediately after handling these raw foods? (Circle one.)
6. Continued cooking without wiping, rinsing, or washing hands
7. Wiped hands or rinsed with water without using soap
8. Washed hands with soap and water
9. Think about the last time that you prepared raw meat, poultry, seafood, or eggs using a cutting board or countertop. Which of the following did you do before preparing the next food product? (Circle all that apply.)
10. Used cutting board or countertop again without wiping, rinsing, or washing it
11. Wiped or rinsed cutting board or countertop without using soap and/or bleach and continued to use it
12. Washed cutting board or countertop with soap and/or bleach and continued to use it
13. Used different cutting board or countertop or did not use the original one for preparing the next food product
14. Think about the last time that you prepared raw meat, poultry, seafood, or eggs using dishes or utensils (for example, knives). Which of the following did you do before preparing the next food product? (Circle all that apply.)
15. Used dishes or utensils again without wiping, rinsing, or washing them
16. Wiped or rinsed dishes or utensils without using soap and continued to use them
17. Washed dishes or utensils with soap and continued to use them
18. Used different dishes or utensils or did not use the original ones for preparing the next food product
19. Now think about the last time that you cooked raw meat, poultry, or seafood on an indoor or outdoor grill or barbecue. What did you do with the dish (plate or other cookware) that held the raw meat, poultry, or seafood? (Circle one.)
20. Used same dish for cooked food without wiping, rinsing, or washing it
21. Used same dish for cooked food, but wiped or rinsed it without using soap before adding cooked food
22. Used same dish for cooked food, but washed with soap before adding cooked food
23. Used different dish for cooked food
24. Do not cook raw meat, poultry, or seafood on the grill or barbecue
25. The last time you had leftovers (including soups and stews) containing meat, poultry, seafood, or eggs, how long were the leftovers at room temperature before you refrigerated them or ate them later in the day without refrigeration? (Circle one.)
26. 2 hours or less
27. More than 2 hours, but less than 4 hours
28. 4 hours or more
29. Do not save leftovers
30. Have never prepared a meal that had leftovers
31. Now think about the last time that you prepared food and had a large amount (more than four servings) of leftovers such as soups or stews containing meat, poultry, seafood, or eggs. What did you do with the leftovers? (Circle one.)
32. Did not refrigerate leftovers and ate them later in the day
33. Refrigerated all of the leftovers in the same cookware in which they were cooked
34. Put leftovers in one or more deep (more than 2 inches) containers and then refrigerated
35. Put leftovers in one or more shallow (2 inches or less) containers and then refrigerated
36. Other (Specify) $\qquad$
37. Do not save leftovers
38. Have never prepared a meal that had a large amount of leftovers

The next questions ask about your use of food thermometers when cooking at home. By food thermometer, we mean a thermometer that is used to check the internal temperature or doneness of meat and poultry. Do not include candy thermometers or thermometers used to check the temperature of oil when frying.
10. Do you own a food thermometer? (Circle one.)

1. Yes
2. No $\rightarrow$ GO TO QUESTION 16
3. Did you use a food thermometer the last time you cooked whole chickens or turkeys? (Circle one.)
4. Yes
5. No
6. Do not cook such foods
7. Did you use a food thermometer the last time you cooked roasts or other large pieces of meat, including pork, beef, lamb, or veal? (Circle one.)
8. Yes
9. No
10. Do not cook such foods
11. Did you use a food thermometer the last time you cooked chicken parts, such as breasts or thighs? (Circle one.)
12. Yes
13. No
14. Do not cook such foods
15. Did you use a food thermometer the last time you cooked hamburgers? (Circle one.)
16. Yes
17. No
18. Do not cook hamburgers
19. Did you use a food thermometer the last time you reheated leftovers, soups, or stews containing meat, poultry, seafood, or eggs? (Circle one.)
20. Yes
21. No
22. Do not save leftovers, soups, or stews

The next few questions ask about how you handle and prepare fresh fruits or vegetables (not canned or frozen) when cooking at home. When you are answering these questions, please think very carefully about what you did the last time you prepared a meal at home using fresh fruits or vegetables.
16. When was the last time you prepared a meal at home using fresh fruits or vegetables (not canned or frozen)? (Circle one.)

1. Within the past 2 days
2. Between 3 and 5 days ago
3. More than 5 days ago
4. Do not prepare fresh fruits or vegetables $\rightarrow$ GO TO QUESTION 19
5. Think about the last time that you prepared a meal with fresh fruits or vegetables using a cutting board or countertop. Which of the following did you do when switching from vegetables to a different food product, like meat or bread? (Circle all that apply.)
6. Used cutting board or countertop again without wiping, rinsing, or washing it
7. Wiped or rinsed cutting board or countertop without using soap and/or bleach and continued to use it
8. Washed cutting board or countertop with soap and/or bleach and continued to use it
9. Used different cutting board or countertop or did not use the original one for preparing the next food product
10. Think about the last time that you prepared a meal with fresh fruits or vegetables using dishes or utensils (for example, knives). Which of the following did you do when switching from vegetables to a different food product, like meat or bread? (Circle all that apply.)
11. Used dishes or utensils again without wiping, rinsing, or washing them
12. Wiped or rinsed dishes or utensils without using soap and continued to use them
13. Washed dishes or utensils with soap and continued to use them
14. Used different dishes or utensils or did not use the items for preparing the next food product
15. Before today, have you ever seen or heard of the character called BAC, part of the Fight BAC! ${ }^{\text {TM }}$ campaign? (Circle one.)
16. Yes
17. No

18. Are you male or female? (Circle one.)
19. Male
20. Female
21. Which of the following best describes your race/ethnicity? (Circle one.)
22. Caucasian or White
23. African-American or Black
24. Hispanic or Spanish origin
25. American Indian or Alaskan Native
26. Asian or Pacific Islander
27. Multiracial
28. Other (Specify)
29. What is the last grade or year of school that you have completed? (Circle one.)
30. 0 to 11 years
31. 12 years (high school graduate or GED)
32. 1 to 3 years college (some college)
33. College graduate (bachelor degree or equivalent)
34. Postgraduate, master's degree, doctorate, law degree, other professional degree
35. Are you or any members of your household ...? (Circle all that apply.)
36. 60 years of age or older
37. 5 years of age or younger
38. Pregnant
39. Diagnosed with an allergy to any food or food ingredient
40. Diagnosed with diabetes or kidney disease
41. Diagnosed with a condition that weakens the immune system, such as cancer, HIV, AIDS, or transplants, or receiving treatments such as chemotherapy, radiation, or special drugs or medications to treat these conditions
42. None of the above

Thank you for taking time to complete this survey!

