
Food Handling and Consumption – Results from the FDA/FSIS Food Safety Surveys

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Background

- **Nationally representative (US) random digit dial telephone surveys**
- **5 waves of data collected:**
 - 1988, 1993, 1998, 2001, 2006
Sample sizes: 1620 – 4539
- **Adults only (Age 18 and up)**
- **English and Spanish (2001, 2006)**
- **Data weighted to Census population**
- **Multiple topics**



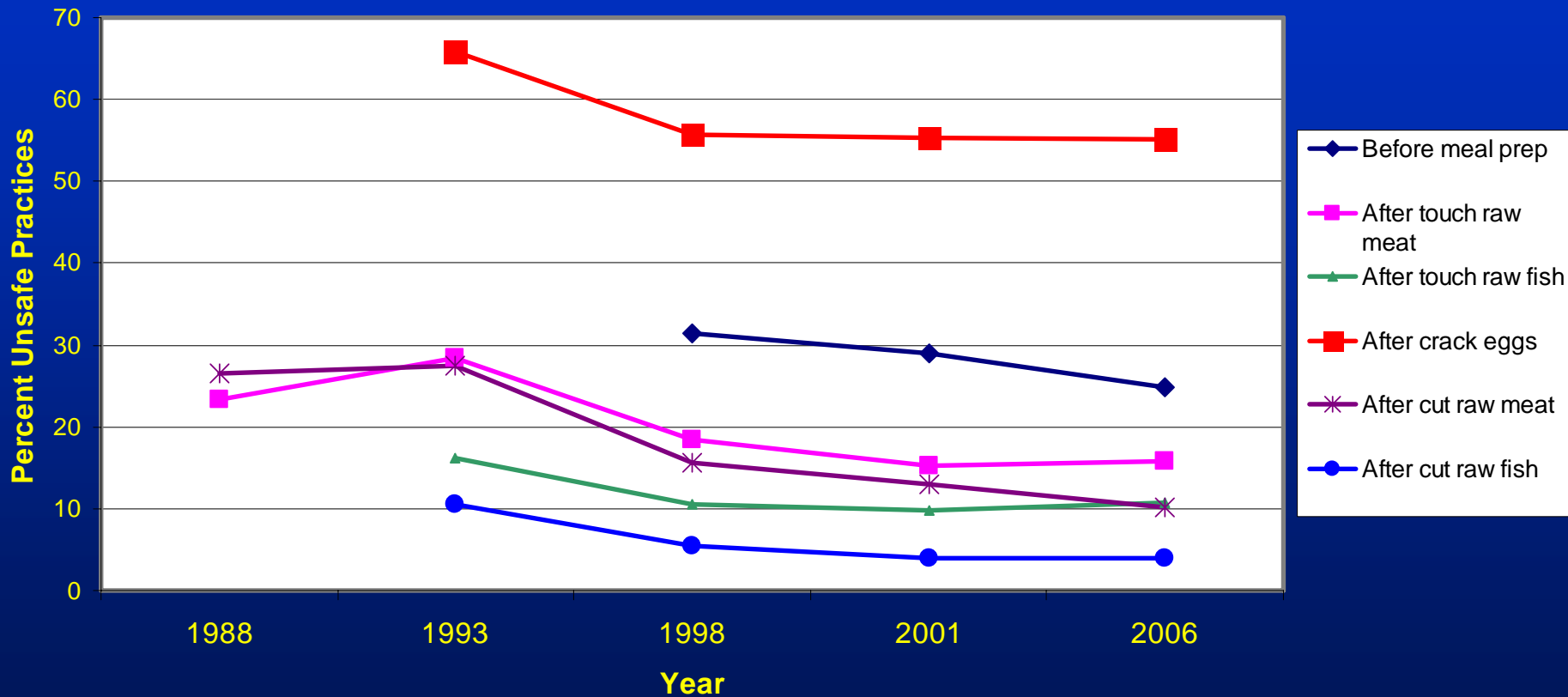


Results-Fight BAC !



- **CLEAN-Trends in Hand Washing**
- **SEPARATE- Trends in Cutting Board Washing**
- **COOK-Trends in Food Thermometer Usage**
- **COOL- Refrigerator Thermometer Use**
- **Trends in Potentially Risky Food Consumption**

CLEAN AND SEPARATE: Percent of US Population Who Do Not Wash Hands or Cutting Boards

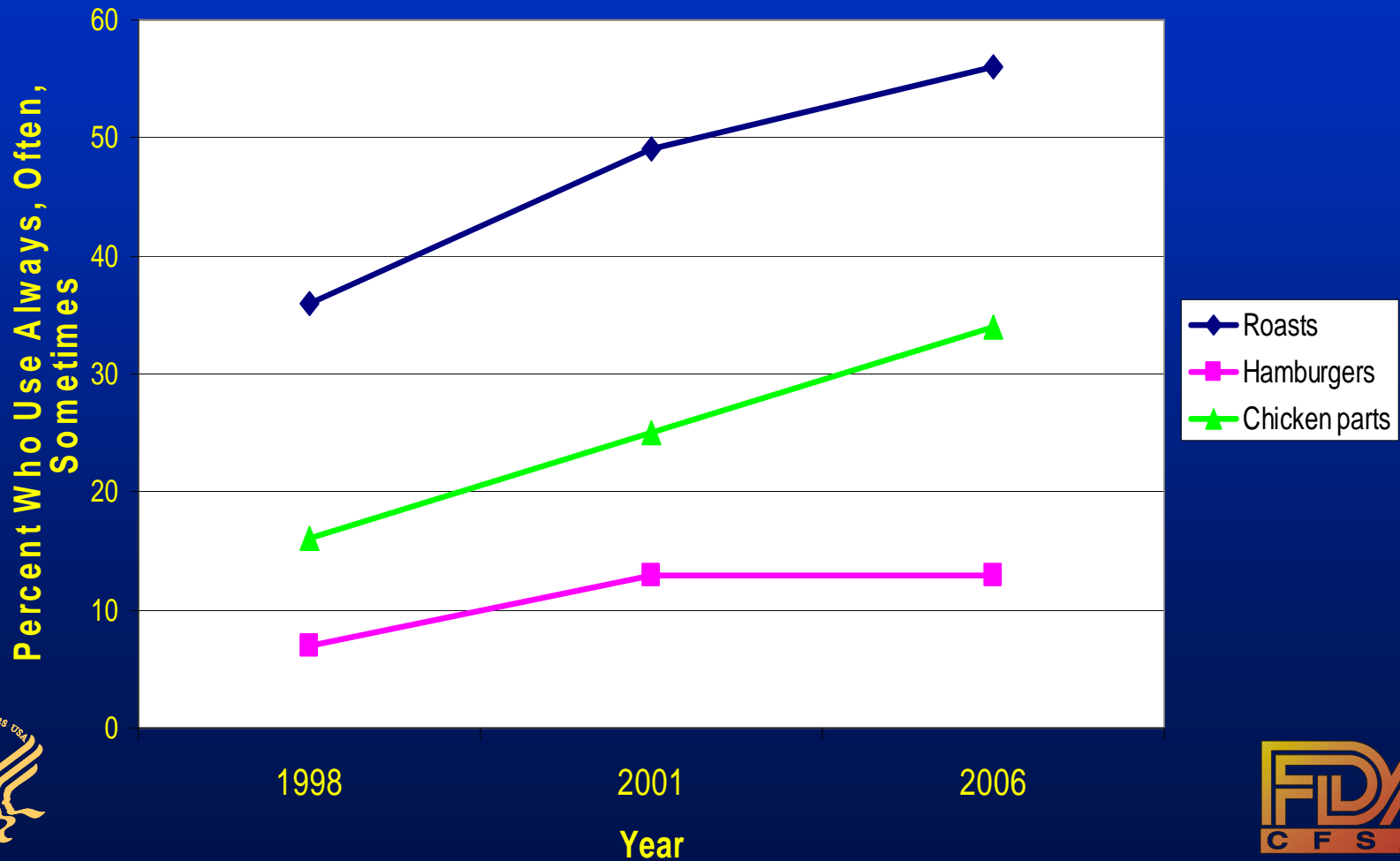


COOK-Food Thermometer Use

- The percent of the US population (who cooks the main meal) and reports owning a food thermometer has increased:
 - 1998: 48%
 - 2001: 60%
 - 2006: 69%



COOK- Percent of US Population Who Uses a Food Thermometer for Cooking Roasts, Hamburgers, and Chicken Parts

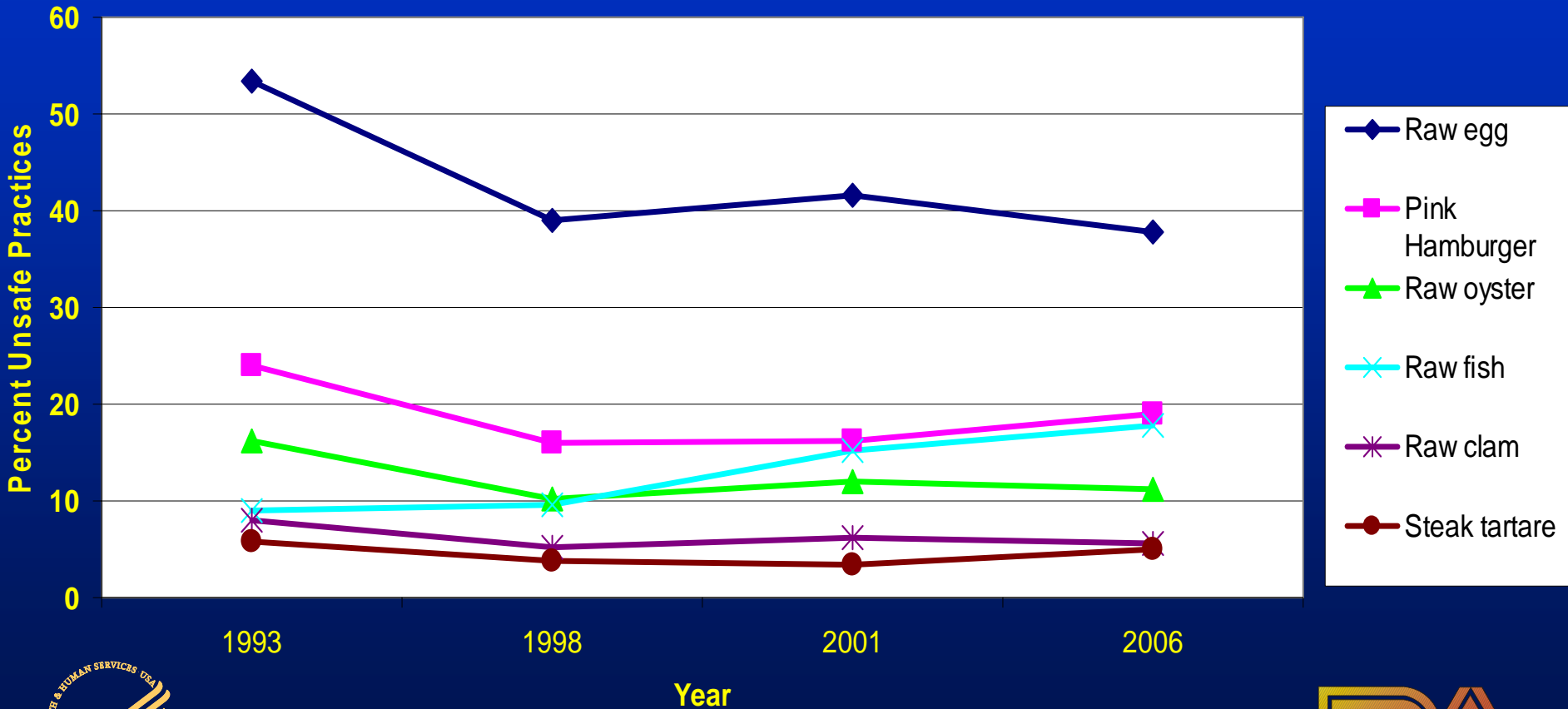


COOL- Refrigerator Thermometer Use

- **New questions in 2006**
- **54% report having either put a thermometer in the refrigerator or have a built in one.**
- **43% report having their refrigerator set to the correct temperature.**



Eating Potentially Risky Foods: Percent of US Population Who Ate Each Food



Conclusions

- **Improvements in many food safety behaviors between 1993 and 1998.**
- **Many other trends staying the same from 1998, 2001, and 2006.**
- **Continued improvement on food thermometer usage for roasts and chicken parts from 1998 through 2006.**



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Eating Potentially Risky Foods: Percent of US Population Who Ate Each Food

