

Leafy Green Preparation and Cooling Study

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Background : Leafy Greens

- In the past, leafy greens have been the source of food borne-illnesses and outbreaks.
- It is important to look at handling and storage practices when trying to determine how future outbreaks can be prevented.

Background: Cooling Study

- This study observes how restaurants keep their food cooled, refrigerated, or frozen.
- This is important when handling raw or uncooked, undercooked, and cooked foods.
- Food-borne illnesses may result when foods are improperly cooled or stored.

My Contribution

- Input survey information into a nationally readable internet database (EHS-Net).
- Review pre-existing literature on food borne illness.

What I Learned

- Survey analysis techniques
- Survey execution
- Survey Design
- Data entry systems

Future Impact



- Ability to compose a comprehensive survey.
- Lasting knowledge of survey practices, procedures, and protocol.

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The End

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