## Fight BAC!<sup>™</sup> 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.*)
  - 1. Never → GO TO QUESTION 19
  - 2. Rarely
  - 3. Some of the time
  - 4. Most of the time
  - 5. All of the time
- 2. 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*.)
  - 1. Never
  - 2. Rarely
  - 3. Some of the time
  - 4. Most of the time
  - 5. All of the time

## Please Read Before Continuing with the Survey

The next questions are about how you handle and prepare <u>raw</u> meat, poultry, seafood, and eggs when cooking at home. When answering these questions, include frozen and refrigerated product that is purchased raw. Do <u>not</u> 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 <u>last time</u> you prepared food at home in which you started with <u>raw</u> 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 → GO TO QUESTION 16

- 4. Think about the <u>last time</u> that you handled raw meat, poultry, seafood, or eggs. Which of the following did you do immediately after handling these raw foods? (*Circle one.*)
  - 1. Continued cooking without wiping, rinsing, or washing hands
  - 2. Wiped hands or rinsed with water without using soap
  - 3. Washed hands with soap and water
- 5. Think about the <u>last time</u> 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.*)
  - 1. Used cutting board or countertop again without wiping, rinsing, or washing it
  - 2. Wiped or rinsed cutting board or countertop <u>without</u> using soap and/or bleach and continued to use it
  - 3. Washed cutting board or countertop with soap and/or bleach and continued to use it
  - 4. Used different cutting board or countertop or did not use the original one for preparing the next food product
- 6. Think about the <u>last time</u> 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.)
  - 1. Used dishes or utensils again without wiping, rinsing, or washing them
  - 2. Wiped or rinsed dishes or utensils without using soap and continued to use them
  - 3. Washed dishes or utensils with soap and continued to use them
  - 4. Used different dishes or utensils or did not use the original ones for preparing the next food product
- 7. Now think about the <u>last time</u> 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.)
  - 1. Used same dish for cooked food without wiping, rinsing, or washing it
  - Used same dish for cooked food, but wiped or rinsed it <u>without</u> using soap before adding cooked food
  - 3. Used same dish for cooked food, but washed with soap before adding cooked food
  - 4. Used different dish for cooked food
  - 5. Do not cook raw meat, poultry, or seafood on the grill or barbecue

- 8. The <u>last time</u> 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.)
  - 1. 2 hours or less
  - 2. More than 2 hours, but less than 4 hours
  - 3. 4 hours or more
  - 4. Do not save leftovers
  - 5. Have never prepared a meal that had leftovers
- 9. Now think about the <u>last time</u> that you prepared food and had a <u>large amount (more than four servings)</u> of leftovers such as soups or stews containing meat, poultry, seafood, or eggs. What did you do with the leftovers? *(Circle one.)* 
  - 1. Did not refrigerate leftovers and ate them later in the day
  - 2. Refrigerated all of the leftovers in the same cookware in which they were cooked
  - 3. Put leftovers in one or more <u>deep</u> (more than 2 inches) containers and then refrigerated
  - 4. Put leftovers in one or more <u>shallow</u> (2 inches or less) containers and then refrigerated
  - 5. Other (Specify)
  - 6. Do not save leftovers
  - 7. 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 → GO TO QUESTION 16
- 11. Did you use a food thermometer the <u>last time</u> you cooked whole chickens or turkeys? (Circle one.)
  - 1. Yes
  - 2. No
  - 3. Do not cook such foods

- 12. Did you use a food thermometer the <u>last time</u> you cooked roasts or other large pieces of meat, including pork, beef, lamb, or veal? (Circle one.)
  - 1. Yes
  - 2. No
  - 3. Do not cook such foods
- 13. Did you use a food thermometer the <u>last time</u> you cooked chicken parts, such as breasts or thighs? (Circle one.)
  - 1. Yes
  - 2. No
  - 3. Do not cook such foods
- 14. Did you use a food thermometer the <u>last time</u> you cooked hamburgers? (Circle one.)
  - 1. Yes
  - 2. No
  - 3. Do not cook hamburgers
- 15. Did you use a food thermometer the <u>last time</u> you reheated leftovers, soups, or stews containing meat, poultry, seafood, or eggs? (*Circle one.*)
  - 1. Yes
  - 2. No
  - 3. 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 <u>last time</u> you prepared a meal at home using fresh fruits or vegetables.

- 16. When was the <u>last time</u> 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 → GO TO QUESTION 19

- 17. Think about the <u>last time</u> 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.)
  - 1. Used cutting board or countertop again without wiping, rinsing, or washing it
  - 2. Wiped or rinsed cutting board or countertop without using soap and/or bleach and continued to use it
  - 3. Washed cutting board or countertop with soap and/or bleach and continued to use it
  - 4. Used different cutting board or countertop or did not use the original one for preparing the next food product
- 18. Think about the <u>last time</u> 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.)
  - 1. Used dishes or utensils again without wiping, rinsing, or washing them
  - 2. Wiped or rinsed dishes or utensils without using soap and continued to use them
  - 3. Washed dishes or utensils with soap and continued to use them
  - 4. Used different dishes or utensils or did not use the items for preparing the next food product
- 19. Before today, have you ever seen or heard of the character called BAC, part of the Fight BAC!™ campaign? (Circle one.)
  - 1. Yes
  - 2. No



- 20. Are you male or female? (Circle one.)
  - 1. Male
  - 2. Female
- 21. Which of the following best describes your race/ethnicity? (Circle one.)
  - 1. Caucasian or White
  - 2. African-American or Black
  - 3. Hispanic or Spanish origin
  - 4. American Indian or Alaskan Native
  - 5. Asian or Pacific Islander
  - 6. Multiracial
  - 7. Other (Specify) \_\_\_\_\_

- 22. What is the last grade or year of school that you have completed? (Circle one.)
  - 1. 0 to 11 years
  - 2. 12 years (high school graduate or GED)
  - 3. 1 to 3 years college (some college)
  - 4. College graduate (bachelor degree or equivalent)
  - 5. Postgraduate, master's degree, doctorate, law degree, other professional degree
- 23. Are you or any members of your household ...? (Circle all that apply.)
  - 1. 60 years of age or older
  - 2. 5 years of age or younger
  - 3. Pregnant
  - 4. Diagnosed with an allergy to any food or food ingredient
  - 5. Diagnosed with diabetes or kidney disease
  - 6. 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
  - 7. None of the above

Thank you for taking time to complete this survey!