

A close-up photograph of a hand being washed under running water in a sink. The water is splashing, and the hand is positioned palm-up. The background is slightly blurred, focusing attention on the hand and water.

Food Safety Attitudes and Food-Handling Behavior of U.S. Residents 65 and Older: Areas of Concern

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“Food safety education for the prevention of foodborne illness among U.S. residents 65 and older”

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“Food safety education for the prevention of foodborne illness among U.S. residents 65 and older”

1. Research

- Telephone survey**
- Focus groups**

2. Extension

- “To Your Health: Food Safety for Seniors”**

3. Education

- CD development and distribution**

Research

- Objectives
 - Identify current behaviors
 - Understand the cognitive variables that are correlated with adaptive or maladaptive behaviors
- Methodology
 - Telephone interviews
 - Focus groups
 - Experimental field study

Variables of interest

- Risk perception
- Attitudes
- Knowledge
- Behavior

Telephone survey

- Random sample
- 65 or more years
- 5 or more meals a week
- Reside in 48 contiguous states of USA
- 353 participants
 - 70% female
 - 30% male
- Mean age 74.3 years
- Average preparation of 12 meals per week

Risk perceptions

- 56% said micro-organism contamination serious or very serious
- Chicken was perceived as most hazardous
- Fresh fruits and vegetables judged least hazardous
- More concern for food prepared outside of the home

Attitudes

- Generally adaptive
- Education level finding
 - More education, less adaptive attitudes
 - “I am not concerned if I thaw perishable food on the kitchen counter”
 - “It is not important to cover a cut or sore on my hand before I prepare food”

Knowledge

- 57% did not know proper temperature for ground beef
- 60% said cook-by-look acceptable
- Thought perishables at room temp for 2 hours was safe to eat

Behavior

- 37% eat undercooked egg
- 26% eat uncooked cookie dough
- 26% eat raw sprouts or alfalfa
- 49% do not check refrigerator temp
- 90% cook-by-look

Findings to take to the field

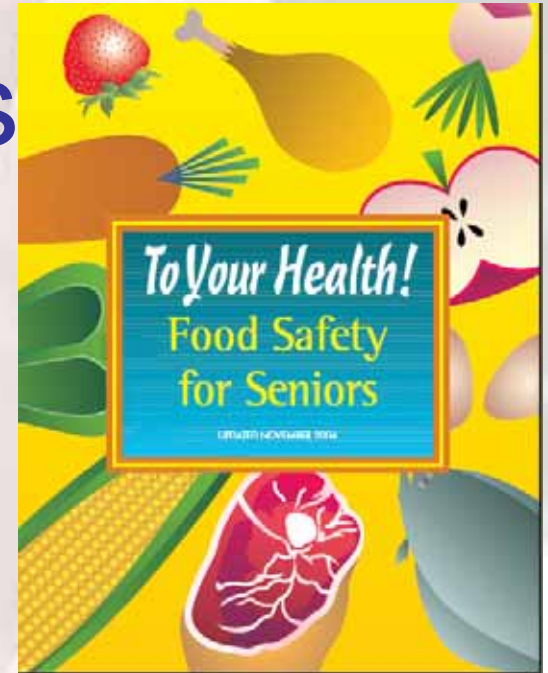
- Specific foods
 - Undercooked eggs
 - Raw sprouts
 - Raw fruits and vegetables
- Preparation habits
 - Thermometer use/cook-by-look
 - Leaving foods at room temperature
- Education level

Telephone Survey Article

- Gordon, J. C., Raacke, J., Penner, K. P., Boone, K., Friel, B., & Remig, V. M.(2004). Risk perception, attitude, knowledge and safe food handling behavior among those 65 years and older. Proceedings of the Association for International Agricultural Extension Education, Ireland, 20, 724-734.
- <http://www.aiaee.org/2004/Accepted/060.pdf>

Focus Groups

- Eight focus groups
- 14 theme-centered areas
 - General food safety concern
 - Amount of perceived control
 - Meat thermometers
 - Approaches to changing behavior
 - Information sources



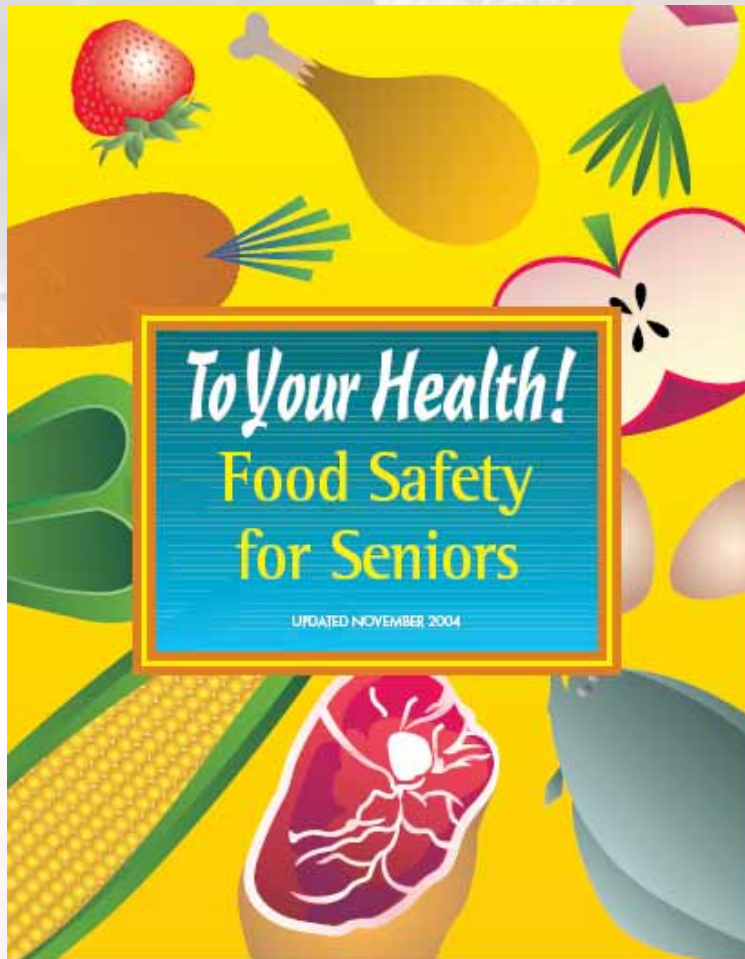
Findings to take to the field

- Overall concern topics centered on
 - Cleanliness
 - Microorganisms
 - Public cooking-restaurants and vendors
 - Cook by look
- Responses to video
 - New information/provided needed repetition
 - Lengthy/condescending

Focus Group Article

Boone, K., Penner, K. P., Gordon, J. C., Remig, K., Harvey, L. & Clark, T. (2005). Common Themes of Safe Food-Handling Behavior Among Mature Adults. Food Protection Trends 25 (9), 706-711.

Extension education program

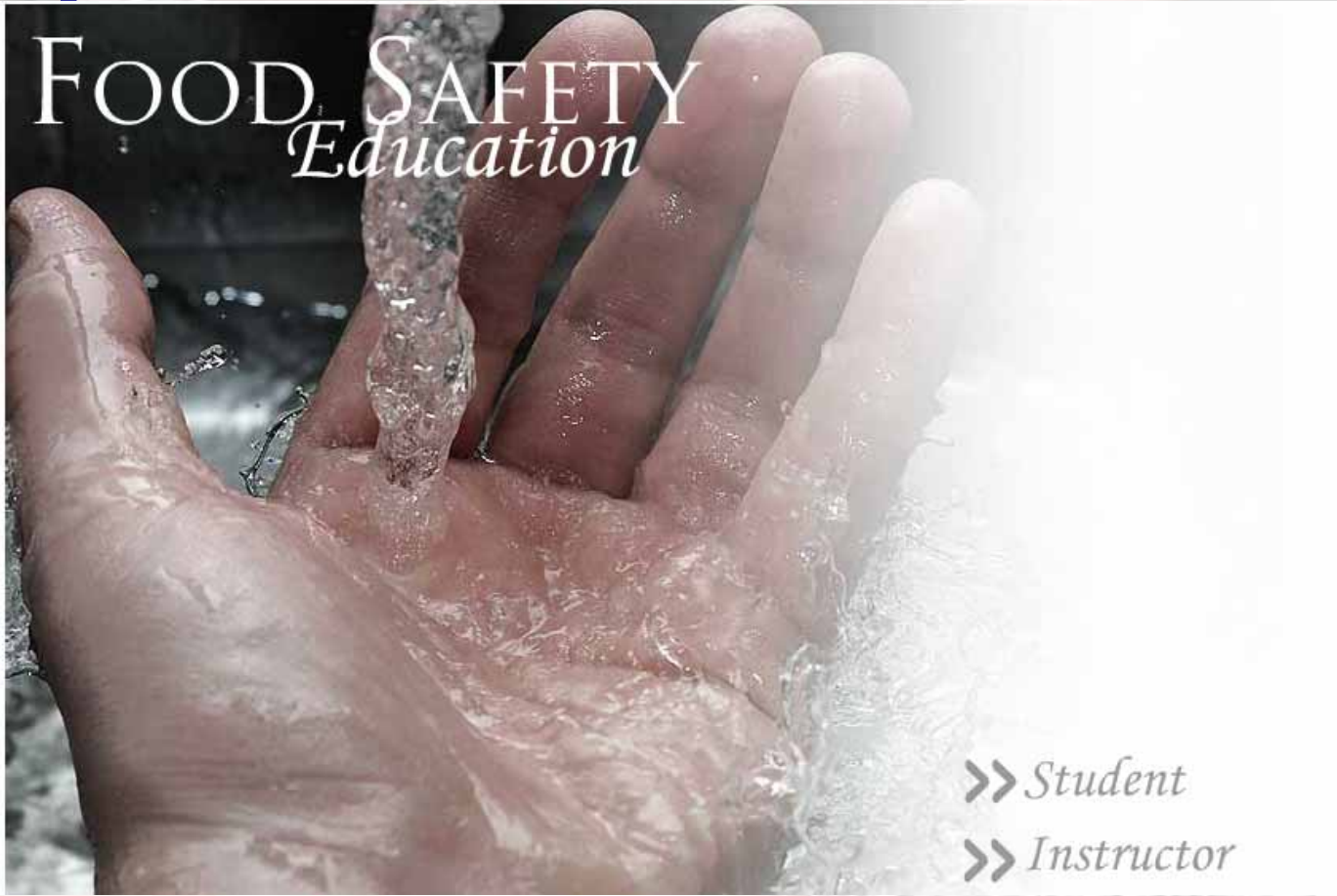


- Followed up with seniors receiving the booklet
- Little evidence that one-time exposure in real-world environment impacts food-safety attitudes, perceptions, or behaviors

Educational CD



FOOD SAFETY *Education*



>> *Student*

>> *Instructor*

presentation



Module 2: Food Safety Beliefs, Knowledge, and Food Handling Practices of the General Population

Click on the activities throughout this presentation to enhance your learning experience. Please be aware that the activities need time to load. It is also recommended that you disable any pop-up blockers during viewing this presentation.

After reviewing all the information, you can review specific sections by using the links to the right under the **On this Page** heading. Clicking on each link will take you directly to that section.

Roll your cursor over bolded text to see additional information. Click on the speaker icon to hear audio that will give you additional information. After the audio clip is completed, you may need to click on your back button to return to the presentation.

In this module, we will review the following areas: food safety beliefs, food safety knowledge, and food handling practices of the general population; thermometer use, food safety in industry, and government food safety.

On this Page

Module 2: Food Safety Beliefs, Knowledge, and Food Handling Practices of the General Population

Introduction

Food Safety Beliefs

Where does the highest risk occur?

Food safety attitudes of college students

Food Safety Knowledge

Food Handling Practices

Flash Card Activity - Microsoft Internet Explorer

Address file:///E:/files/stud

Consumer Awareness

Organism
Salmonella
E. coli
Listeria
Campylobacter

Food Safety and Inspection Service

Flash Card Activity

Flash Card Activity

Flash Card Activity

Food Handling

According to a study

Flash Card Activity

Click 'Show' to see the hidden portion.

How sick can I get from eating contaminated food?

There are many factors that determine this. Your age, general health, and how much contaminated food you ate are all factors. You may not get all the symptoms previously discussed. At-risk people can become very ill and can even die from foodborne illness because their immune systems are less likely to be able to fight off the pathogen..

Card 1 of 1

Show Term
 Show Definition

← **SHOW** →

Add to Custom



Ordering Activity

Do people re

FDA Study/Utah

To answer this quest
100 persons preparin

- before cooking, only 45% of persons washed their hands; of those, 16% didn't use soap

Ordering Activity - Microsoft Internet Explorer

Close

Ordering Activity

Put items in order from the highest contributor to food safety problems to the least contributor. Drag items from the left column to the right when ordering.

contaminated cooking equipment	
poor personal hygiene	
inadequate cooking temperature	
improper holding temperature	



Who is more likely to consume undercooked hamburgers?

- a. females
- b. males

Check Answer

Reset



Health People 2010 Food Safety Goals

The government has identified 7 food safety goals. 

Objective 10-1: Reduce infections caused by key foodborne pathogens by 50%.

Objective 10-2: Reduce outbreaks of infections caused by key foodborne bacteria

Objective 10-3: Antimicrobial resistance of Salmonella species

Objective 10-4: Food allergy deaths

Objective 10-5: Increase the proportion of consumers who follow key food safety practices

Objective 10-6: Improve food employee behaviors and food preparation practices that directly relate to foodborne illnesses in retail food establishments

Objective 10-7: Organophosphate pesticide exposure



QUESTIONS?

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