

## **Food Safety Survey**

Your views on the quality and effectiveness of Extension programs are extremely important. Please take a few minutes to tell us about your thoughts upon completing this program. Your answers will help us better meet your needs. Please do not write your name on this form so that your responses are anonymous.

Please answer each question below by shading in a bubble. Thank you!

MARKING INS	STRUCTIONS	_
CORRECT:	INCORRECT: 🧭 🔯 👄 😷	

1.	As a results of this program, my knowledge of food safety practices has <u>increased</u> .	O Yes	O No

2. For each practice listed below, please indicate how often you do it now, <u>and</u> whether that is more often than you did before the program.

	How often you do this now?			Is this more often than before the program?		
Food Handling Practices	Always	Most of the time	Sometimes	Rarely or Not at all	Yes	No
Wash your hands with soap and warm running water before preparing food.	0	0	0	0	0	0
Wash utensils and surfaces that have touched raw poultry or meat in hot soapy water <u>before using again</u> .	0	0	0	0	0	0
Refrigerate or freeze foods within 2 hours after serving.	0	0	0	0	0	0
<u>Separate</u> raw meat, poultry, and fish <u>from</u> vegetables, fruits and prepared products.	0	0	0	0	0	0
Thaw frozen meat in the refrigerator.	0	0	0	0	0	0
<u>Check</u> the "sell-by" or expiration dates to make sure food can be used <u>before</u> it spoils.	0	0	0	0	0	0

I	ood can be	used <u>before</u> it spoils.					
3.	You are:	O Female O Male					
4.	Your age:	O Under 18 O 18-24 O 25-29	O 30-34 O 35-39 O 40-44	O 50-5	4 O 65-	69	
5.	O Som	vel of education obtain te high school or less a school graduate of GEI	0	Vocational or tec Some college	hnical degree	O Bachelor degro	
6.	How do you describe yourself? (select one only)						
	O African American (non-Hispanic)		anic)	O Hispanic	O Whit	te (non-Hispanic)	O Multi-Racial
	O Asia	n American		O Native Americ	can O Othe	er	
7.	Your comr	ments:					

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