

## FOOD PROTECTION MANAGEMENT EVALUATION

### MARKING INSTRUCTIONS

CORRECT: ● INCORRECT: ✗ ⊗ ⊖ ⊕

Thank you again for participating in our Food Protection Management program. We hope that you found that the information was useful. To help us make sure that this program is meeting the needs of food service employees, we are asking you to take a few minutes to help us evaluate the program. You do not need to put your name on the form. Participation is voluntary and a Pre-Paid Business Reply Envelope is enclosed.

- For each of the food safety practices listed below, fill in one bubble in the left column that best describes how often you followed that practice BEFORE the course; and fill in one bubble in the right column that best describes how often you follow that practice AFTER the course. If the practice does not apply to what you do in your business please fill in N/A.

	<b>BEFORE Program</b>				<b>AFTER Program</b>			
	Never	Sometimes	Always	NA	Never	Sometimes	Always	NA
a. Maintain food temperature at 41F or below for cold holding.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
b. Maintain food temperature at 135F or above for hot holding.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
c. Date mark all ready-to-eat refrigerated potentially hazardous foods.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
d. Dispose of potentially hazardous foods that have not be consumed after 7 days.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
e. Use a thermometer to determine the doneness of food.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
f. Use the 2-stage cooling method to cool foods to 41F or below.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
g. Wash hands for 20 seconds using soap and warm water.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
h. Show employees proper hand-washing techniques.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
i. Touch ready-to-eat foods with bare hands.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
j. Come to work with vomiting and/or diarrhea.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
k. Clean and sanitize food contact surfaces and utensils between uses.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
l. Clean and sanitize all clean-in-place equipment every day.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
m. Store raw foods below ready-to-eat foods in the refrigerator.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
n. Keep raw foods separate from ready-to-eat foods in food preparation	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
o. Label and store all poisonous or toxic materials properly to prevent contamination.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

### Open Ended Section

For the following questions, please answer by writing the most appropriate answer.

- On average, how many customers does your establishment serve per day?

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- In which county did you take the "Food Safety: It's Our Business" training?

4. As a result of attending our "Food Safety: It's Our Business" training, to what extent do you use the following pieces of equipment? Fill in ONE bubble that best describes the extent that each piece of equipment is used.

	Does Not Apply To Our Establishment	Currently Not Used	Used Before Coming to Program	Have Begun Using since attending Program
Gloves for Handling Ready-to-Eat Food	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Food Thermometers	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Color-Coded Cutting Boards	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Test Strips	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

5. What has been the biggest change you implemented at your establishment since participating in the "Food Safety: It's Our Business" training?

6. How easy has it been for you to practice the food safety skills that you learned in this program in your current job? Fill in ONE response.

Very Easy    Somewhat Easy    Not Sure    Somewhat Difficult    Very Difficult

7. In which county do you work?

8. How many years have you worked in Food Service/ Restaurant Business?

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## Demographics Section

9. Current Title or Position:    Asst. Manager    Dietary Services Director    Owner  
 Cook    Manager    Supervisor

10. Age:    Under 30    30-39    40-49    50-59    60+

11. Ethnicity:    African American    Hispanic    White    Asian    Other

12. Gender:    Male    Female

13. Highest Level of Education Completed:    Less Than High School    College Graduate  
 High School Graduate or GED    Graduate Degree (Master's or Ph.D.)  
 Some College

14. Is there anything else you would like to add?

