

FOOD SAFETY IS OUR BUSINESS EVALUATION

The following are food safety practices that were taught in the food safety course that you completed recently. We would appreciate it if you would take a few minutes to help us evaluate the program. Please complete this form (both sides) and return it in the enclosed envelope. You do not need to put your name on the form.

For each of the food safety practices listed below, circle ONE number in the left column that best describes how often you followed that practice BEFORE the course; and circle the ONE number in the right column that best describes how often you follow that practice AFTER the course (This is the shaded section). If the practice does not apply to what you do in your business, please circle N/A.

| | | BEFORE | | | | | | AFTER | | | | | |
|-----------------------------------|--|---------------|-----------|-----------|-------|--------|----------------|--------------|-----------|-----------|-------|--------|----------------|
| | | Never | Not Often | Sometimes | Often | Always | Does Not Apply | Never | Not Often | Sometimes | Often | Always | Does Not Apply |
| PRACTICE CHANGE STATEMENTS | | | | | | | | | | | | | |
| 1. | Wash hands for 20 seconds using soap and hot water. | 1 | 2 | 3 | 4 | 5 | NA | 1 | 2 | 3 | 4 | 5 | NA |
| 2. | Use a food thermometer to determine the doneness of food. | 1 | 2 | 3 | 4 | 5 | NA | 1 | 2 | 3 | 4 | 5 | NA |
| 3. | Regularly calibrate your food thermometers. | 1 | 2 | 3 | 4 | 5 | NA | 1 | 2 | 3 | 4 | 5 | NA |
| 4. | Thaw frozen foods at room temperature or on the counter. | 1 | 2 | 3 | 4 | 5 | NA | 1 | 2 | 3 | 4 | 5 | NA |
| 5. | Use two-stage cooling method to cool foods to 41°F or below. | 1 | 2 | 3 | 4 | 5 | NA | 1 | 2 | 3 | 4 | 5 | NA |
| 6. | Reheat food to 165°F or above. | 1 | 2 | 3 | 4 | 5 | NA | 1 | 2 | 3 | 4 | 5 | NA |
| 7. | Use First In - First Out (FIFO) method for storing foods. | 1 | 2 | 3 | 4 | 5 | NA | 1 | 2 | 3 | 4 | 5 | NA |
| 8. | Store raw foods below ready-to-eat foods in the refrigerator. | 1 | 2 | 3 | 4 | 5 | NA | 1 | 2 | 3 | 4 | 5 | NA |
| 9. | Keep hot foods at 140 °F or above for hot-holding. | 1 | 2 | 3 | 4 | 5 | NA | 1 | 2 | 3 | 4 | 5 | NA |
| 10. | Wash and sanitize cutting boards after using them for raw meat or poultry. | 1 | 2 | 3 | 4 | 5 | NA | 1 | 2 | 3 | 4 | 5 | NA |
| 11. | Employees follow safe food handling practices. | 1 | 2 | 3 | 4 | 5 | NA | 1 | 2 | 3 | 4 | 5 | NA |
| 12. | I use the information I learned in this class when handling food. | 1 | 2 | 3 | 4 | 5 | NA | 1 | 2 | 3 | 4 | 5 | NA |

DEMOGRAPHICS SECTION

13. Current title or position (please circle one) **Manager** **Owner** **Cook** **Supervisor** **Assistant Manager** **Dietary Services**
 Director
14. Ethnicity (please circle one) **White** **Hispanic** **African American** **Other:** _____
15. Age (please circle one) **Under 30** **30-39** **40-49** **50-59** **60 and over**
16. Gender (please circle one) **Male** **Female**
17. Is there anything else you would like to add?

THANK YOU FOR COMPLETING THIS EVALUATION!