

## FOOD TRUCK FOOD HANDLER QUESTIONNAIRE

<b>Number:</b>	<b>Year:</b>
<b>Food Truck/Owner:</b>	
<b>Food Handler:</b>	
<b>Health License:</b>	
<b>Email/Phone:</b>	
<b>City/State:</b>	<b>Zip Code:</b>

SOCIO-DEMOGRAPHIC STATUS
<b>1. Gender</b>
1. Male 2. Female
<b>2. Age</b>
1. ≤25 2. 26-40 3. >40
<b>3. Marital status</b>
1. With Companion (Married or Stable Union) 2. Without Companion (Single/Divorced/Widowed)
<b>4. Children</b>
1. Yes 2. No
<b>5. Monthly income (minimum wage; US\$)</b>
1. <1 (US\$ 249.5) 2. 1-2 (US\$ 249.5 - 499) 3. >2-4 (>US\$ 499 – 998) 4. >4 (>US\$ 998)
<b>6. Level of education</b>
1. Primary (Elementary School) 2. Secondary (High School) 3. Tertiary (Graduate)
<b>7. Previous Experience in Food Services</b>
1. Yes 2. No
<b>8. Are you related to the owner?</b>
1. Yes 2. No 3. I am the owner
<b>9. Food Safety Training</b>

1. Yes 2. No
<b>10. Have you received training in the last 6 months?</b>
1. Yes 2. No
<b>11. Do you have periodic medical examination?</b>
1. Yes 2. No
<b>KNOWLEDGE, ATTITUDES AND SELF-REPORTED PRACTICES QUESTIONNAIRE</b>
<b>KNOWLEDGE</b>
<b>1. Washing hands before work reduces the risk of food contamination.</b>
1. True 2. False 3. Don't know/Don't remember
<b>2. Wearing gloves is a substitute for hand cleansing.</b>
1. True 2. False 3. Don't know/Don't remember
<b>3. Freezing kills the microbes that may cause deterioration of foods and foodborne diseases.</b>
1. True 2. False 3. Don't know/Don't remember
<b>4. A healthy food handler may contaminate food with microbes that cause foodborne diseases.</b>
1. True 2. False 3. Don't know/Don't remember
<b>5. Food handlers' health status must be periodically checked.</b>
1. True 2. False 3. Don't know/Don't remember
<b>6. Eating food one day past its expiration date poses risk to health.</b>
1. True 2. False 3. Don't know/Don't remember
<b>7. Food that is unfit for consumption always presents color, taste and/or smell changes.</b>
1. True 2. False

3. Don't know/Don't remember
<b>8. Washing fruit and vegetables under running water and peeling them is enough to make these foods safe for consumption.</b>
1. True 2. False 3. Don't know/Don't remember
<b>9. Well cooked food is free from microbes that cause foodborne diseases.</b>
1. True 2. False 3. Don't know/Don't remember
<b>10. Food handlers with cuts or wounds on hands do not need to be kept away from food handling activities.</b>
1. True 2. False 3. Don't know/Don't remember
<b>ATTITUDES</b>
<b>1. Raw and cooked food should be stored separately.</b>
1. Disagree. 2. Don't know/Don't remember 3. Agree.
<b>2. The use of adornments, accessories or jewelry can contaminate food.</b>
1. Disagree. 2. Don't know/Don't remember 3. Agree.
<b>3. Wearing a cap is an important practice to reduce the risk of food contamination during handling.</b>
1. Disagree. 2. Don't know/Don't remember 3. Agree.
<b>4. Defrosted food must not be refrozen.</b>
1. Disagree. 2. Don't know/Don't remember 3. Agree.
<b>5. Eggs must be washed after purchase before being stored.</b>
1. Disagree. 2. Don't know/Don't remember 3. Agree.
<b>6. Food thawing can be performed in a bowl with or without water in the sink at room temperature.</b>
1. Disagree. 2. Don't know/Don't remember 3. Agree.

<b>7. Food must be cooled at room temperature before being put in the fridge.</b>
<ul style="list-style-type: none"> <li>1. Disagree.</li> <li>2. Don't know/Don't remember</li> <li>3. Agree.</li> </ul>
<b>8. Improper food storage may pose risk to health.</b>
<ul style="list-style-type: none"> <li>1. Disagree.</li> <li>2. Don't know/Don't remember</li> <li>3. Agree.</li> </ul>
<b>9. Preparing food in advance reduces the risk of contamination.</b>
<ul style="list-style-type: none"> <li>1. Disagree.</li> <li>2. Don't know/Don't remember</li> <li>3. Agree.</li> </ul>
<b>10. Using non-higienized fresh herbs in the decoration of a portion of broth or soup can contaminate these foods.</b>
<ul style="list-style-type: none"> <li>1. Disagree.</li> <li>2. Don't know/Don't remember</li> <li>3. Agree.</li> </ul>
<b>SELF-REPORTED PRACTICES</b>
<b>1. Do you wash your hands immediately before handling food?</b>
<ul style="list-style-type: none"> <li>1. Never</li> <li>2. Rarely</li> <li>3. Sometimes</li> <li>4. Most of the times</li> <li>5. Always</li> </ul>
<b>2. Do you use food after the expiration date if it has no change in quality aspect?</b>
<ul style="list-style-type: none"> <li>1. Never</li> <li>2. Rarely</li> <li>3. Sometimes</li> <li>4. Most of the times</li> <li>5. Always</li> </ul>
<b>3. Do you thaw food at room temperature (outside the fridge)?</b>
<ul style="list-style-type: none"> <li>1. Never</li> <li>2. Rarely</li> <li>3. Sometimes</li> <li>4. Most of the times</li> <li>5. Always</li> </ul>
<b>4. Do you check the expiration date of ingredients before using them in food preparation?</b>
<ul style="list-style-type: none"> <li>1. Never</li> <li>2. Rarely</li> <li>3. Sometimes</li> <li>4. Most of the times</li> <li>5. Always</li> </ul>

**5. Do you wash your hands after using the bathroom?**

- 1. Never
- 2. Rarely
- 3. Sometimes
- 4. Most of the times
- 5. Always

**6. Do you talk while handling ready to eat food?**

- 1. Never
- 2. Rarely
- 3. Sometimes
- 4. Most of the times
- 5. Always

**7. Do you handle food when you are sick or have cuts on hands?**

- 1. Never
- 2. Rarely
- 3. Sometimes
- 4. Most of the times
- 5. Always

**8. Do you wear nail polish or use jewelry when handling food?**

- 1. Never
- 2. Rarely
- 3. Sometimes
- 4. Most of the times
- 5. Always

**9. Do you keep your hair completely covered with a cap while handling food?**

- 1. Never
- 2. Rarely
- 3. Sometimes
- 4. Most of the times
- 5. Always

**10. Do you sanitize your workplace after finishing your service?**

- 1. Never
- 2. Rarely
- 3. Sometimes
- 4. Most of the times
- 5. Always

**Final Score Instructions**

- . For each correct item, assign one point to the final score.
- . For incorrect items or 'do not know/do not remember', 'rarely' 'sometimes' and 'most of the times' answers, do not assign any points to the final score.

**Classification**

Food truck food handler with scores $\leq 6$ in the knowledge section <b>OR</b> $\leq 5$ in the attitudes section <b>OR</b> $\leq 6$ in the self-reported practices section: high risk of contamination	
Food truck food handler with scores $> 6$ in the knowledge section <b>AND</b> $> 5$ in the attitudes section <b>AND</b> $> 6$ in the self-reported practices section: low risk of contamination	