

Food Safety in the Home Environment
Post-Questionnaire

Location: _____

Date: _____

Please complete the following questions and return to the program leader.

1. Please circle the number that indicates your awareness of *Listeria*:

	Very Low	Low	Moderate	High	Very High
a. Before participation in this educational program:	1	2	3	4	5
b. As a result of participation in this educational program:	1	2	3	4	5

2. The risk of contamination with *Listeria* can be reduced by which of the following measures: (check all that apply)

- Reheat deli and luncheon meats to steaming hot before eating.
- Limit the storage time of refrigerated ready-to-eat foods (i.e. deli meats, deli salads).
- Regularly clean the interior of the refrigerator.
- Wash hands frequently with soap and water, especially after contact with ruminant animals.
- Keep the refrigerator set between 35-40 degrees F.
- Not sure

3. Do you plan to make any changes in your food selection, handling or storage practices as a result of participating in this educational program?

- No
- Yes

If Yes, please check any practices below that you plan to do:

- Wash hand more frequently, especially before and during food preparation.
 - Clean and sanitize food preparation surfaces (counter tops, cutting boards, utensils) before or after food preparation.
 - Clean and sanitize the kitchen sink and sink drain on a regular basis.
 - Clean the refrigerator on a regular basis.
 - Wash clothing that has been in contact with farm animals separately from the family laundry.
 - Avoid eating foods at high risk for *Listeria*, like raw milk and soft cheeses made with raw milk.
 - Label and date leftovers before storing them in the refrigerator.
 - Look for "use-by" dates on food packages. Discard items stored past their use-by dates.
 - Use or discard refrigerated packages of deli or lunch meats within 4 days of opening.
 - Use a thermometer to be sure the refrigerator temperature is maintained at 40°F or below.
 - Other: _____
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Thank you!