

Focus Group Questions

Proper Handling of Food & Work Surfaces:

The first food safety task we are going to discuss is **PROPER HANDLING OF FOOD AND WORK SURFACES BY:**

- Not allowing raw food to come into contact with ready-to-eat foods.
- Cleaning and sanitizing all food contact surfaces (hands/gloves, countertops, cutting surfaces, equipment, dishes & utensils) between each use.
- Cleaning and sanitizing all food contact surfaces when switching from one food preparation task to another.

What are some good things that could result from proper handling of food and work surfaces through this practice?

What are some reasons why you or other employees would want to do it?

What are some bad things that could result from proper handling of food and work surfaces through this practice?

What are some reasons why you or other employees might not want to do it?

What makes (or would make) it easier for you (or other employees) to properly handle food and work surfaces through this practice?

What makes it difficult for you (or other employees) to properly handle food and work surfaces through this practice?

Handwashing:

The next food safety task we are going to discuss is **PROPER HANDWASHING BY:**

- Washing with soap and hot water for 20 seconds
- Drying (with an air dryer or single use paper towels)
- Washing hands before work
- Washing hands before putting on gloves
- Washing hands when food preparation tasks are interrupted or changed
- Washing hands whenever they come in contact with something that might have germs (food, the bathroom, coughing, or touching body parts)

What are some good things that could result from proper handwashing through this practice?

What are some reasons why you or other employees would want to do it?

What are some bad things that could result from proper handwashing through this practice?

What are some reasons why you or other employees might not want to do it?

What makes (or would make) it easier for you (or other employees) to properly wash hands through this practice?

What makes it difficult for you (or other employees) to properly wash hands through this practice?

Thermometer Use:

The next food safety task we are going to discuss is **USING A THERMOMETER TO CHECK THE TEMPERATURE OF FOOD:**

- At the completion of cooking (various temperatures)
- At the completion of reheating (to 165 degrees)
- To ensure that food stored on the hot line is at least 135 degrees
- To ensure that food stored on the cold line is 41 degrees or less

What are some good things that could result from using a thermometer to check the temperature of foods through this practice?

What are some reasons why you or other employees would want to do it?

What are some bad things that could result from using a thermometer to check the temperature of foods through this practice?

What are some reasons why you or other employees might not want to do it?

What makes (or would make) it easier for you (or other employees) to use a thermometer to check the temperature of foods through this practice?

What makes it difficult for you (or other employees) to use a thermometer to check the temperature of foods through this practice?

List all the people that you think care (either approve or disapprove) about whether or not you and other employees follow these food safety practices (proper handling of food and work surfaces, proper handwashing, and using a thermometer to check the temperature of food).