

# School Foodservice Employees' Attitudes and Knowledge of Performing Behaviors related to Food Safety



The Center of Excellence for Food Safety Research in Child  
Nutrition Programs

Kansas State University

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In this questionnaire you will be asked to respond to questions about your attitudes and knowledge of performing behaviors related to three food safety practices: **proper cleaning and sanitizing of food contact surfaces, proper handwashing, and using a thermometer to check the temperature of food**. Please read each question carefully. **Some of the questions may appear to be similar but they address different issues and practices.**

The first food safety task we are going to discuss is **PROPER CLEANING AND SANITIZING OF FOOD CONTACT SURFACES BY:**

- Not allowing raw food to come into contact with ready-to-eat foods.
- Cleaning and/or sanitizing all food contact surfaces (hands, 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.

1. **Proper cleaning and sanitizing of food contact surfaces will \_\_\_\_\_**

Statement	Strongly Disagree	Disagree	Slightly Disagree	Neutral	Slightly Agree	Agree	Strongly Agree
Keep my students satisfied.	1	2	3	4	5	6	7
Decrease the likelihood that students will get sick.	1	2	3	4	5	6	7
Ensure high food quality.	1	2	3	4	5	6	7
Take too much time.	1	2	3	4	5	6	7

2. **How important is each of the following items to you for using proper cleaning and sanitizing of food contact surfaces?**

Statement	Extremely Unimportant	Unimportant	Slightly Unimportant	Neutral	Slightly Important	Important	Extremely Important
Keeping my students satisfied.	1	2	3	4	5	6	7
Decreasing the likelihood that students will get sick.	1	2	3	4	5	6	7
Ensuring high food quality.	1	2	3	4	5	6	7
Taking extra time.	1	2	3	4	5	6	7

3. \_\_\_\_\_ think(s) that I should use proper cleaning and sanitizing of food contact surfaces.

Statement	Strongly Disagree	Disagree	Slightly Disagree	Neutral	Slightly Agree	Agree	Strongly Agree
My immediate supervisor	1	2	3	4	5	6	7
The School Nutrition Director	1	2	3	4	5	6	7
Other employees	1	2	3	4	5	6	7
My students	1	2	3	4	5	6	7
Parents	1	2	3	4	5	6	7
Teachers	1	2	3	4	5	6	7
The school nurse	1	2	3	4	5	6	7
School administrators	1	2	3	4	5	6	7
The health inspector	1	2	3	4	5	6	7

4. Generally speaking, how much do you care what \_\_\_\_\_ think(s) you should do in regards to properly cleaning and sanitizing food contact surfaces?

Statement	Not at all	Barely	A Little	Neutral	Somewhat	Much	Very Much
Your immediate supervisor	1	2	3	4	5	6	7
The School Nutrition Director	1	2	3	4	5	6	7
Other employees	1	2	3	4	5	6	7
My students	1	2	3	4	5	6	7
Parents	1	2	3	4	5	6	7
Teachers	1	2	3	4	5	6	7
The school nurse	1	2	3	4	5	6	7
School administrators	1	2	3	4	5	6	7
The health inspector	1	2	3	4	5	6	7

5. \_\_\_\_\_ makes it more difficult for me to properly clean and sanitize food contact surfaces:

Statement	Strongly Disagree	Disagree	Slightly Disagree	Neutral	Slightly Agree	Agree	Strongly Agree
Limited time	1	2	3	4	5	6	7
Limited funds	1	2	3	4	5	6	7
Lack of proper equipment	1	2	3	4	5	6	7
Lack of access to proper equipment	1	2	3	4	5	6	7
Lack of available supplies	1	2	3	4	5	6	7

6. How often does \_\_\_\_\_ affect you from properly cleaning and sanitizing food contact surfaces?

Statement	Very Rarely	Rarely	Slightly Rarely	Neutral	Slightly Frequently	Frequently	Very Frequently
Limited time	1	2	3	4	5	6	7
Limited funds	1	2	3	4	5	6	7
Lack of proper equipment	1	2	3	4	5	6	7
Lack of access to proper equipment	1	2	3	4	5	6	7
Lack of available supplies	1	2	3	4	5	6	7

7. Each pair of (A) and (B) words are opposites. Please complete the following statement with the appropriate item: "For me to properly clean and sanitize food contact surfaces is \_\_\_\_\_."

(A) Extremely Bad	1	2	3	4	5	6	7	(B) Extremely Good
(A) Extremely Worthless	1	2	3	4	5	6	7	(B) Extremely Valuable
(A) Extremely Useless	1	2	3	4	5	6	7	(B) Extremely Useful
(A) Extremely Unpleasant	1	2	3	4	5	6	7	(B) Extremely Pleasant
(A) Extremely Foolish	1	2	3	4	5	6	7	(B) Extremely Wise

8. Please respond to the following questions and chose the most appropriate answer.

Statement	Strongly Disagree	Disagree	Slightly Disagree	Neutral	Slightly Agree	Agree	Strongly Agree
<b>Most people who are important to me think that I should</b> properly clean and sanitize food contact surfaces.	1	2	3	4	5	6	7
<b>I plan to</b> properly clean and sanitize food contact surfaces.	1	2	3	4	5	6	7
<b>It is expected that I will</b> properly clean and sanitize food contact surfaces.	1	2	3	4	5	6	7
<b>The people in my life whose opinions I value would want me to</b> properly clean and sanitize food contact surfaces.	1	2	3	4	5	6	7
<b>It is mostly up to me whether I</b> properly clean and sanitize food contact surfaces.	1	2	3	4	5	6	7
<b>I will try to</b> properly clean and sanitize food contact surfaces.	1	2	3	4	5	6	7
<b>I have complete control over</b> the use of proper cleaning and sanitizing of food contact surfaces.	1	2	3	4	5	6	7
<b>I intend to</b> properly clean and sanitize food contact surfaces.	1	2	3	4	5	6	7

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)

9. Proper handwashing techniques will \_\_\_\_\_.

Statement	Strongly Disagree	Disagree	Slightly Disagree	Neutral	Slightly Agree	Agree	Strongly Agree
Keep my students satisfied.	1	2	3	4	5	6	7
Decrease the likelihood that students will get sick.	1	2	3	4	5	6	7
Ensure high food quality.	1	2	3	4	5	6	7
Take too much time.	1	2	3	4	5	6	7

10. How important is each of the following items to you in relation to using proper handwashing techniques?

Statement	Extremely Unimportant	Unimportant	Slightly Unimportant	Neutral	Slightly Important	Important	Extremely Important
Keep my students satisfied	1	2	3	4	5	6	7
Decrease the likelihood that students will get sick.	1	2	3	4	5	6	7
Ensure high food quality.	1	2	3	4	5	6	7
Taking extra time	1	2	3	4	5	6	7

11. \_\_\_\_\_ think(s) that I should use proper handwashing techniques.

Statement	Strongly Disagree	Disagree	Slightly Disagree	Neutral	Slightly Agree	Agree	Strongly Agree
My immediate supervisor	1	2	3	4	5	6	7
The School Nutrition Director	1	2	3	4	5	6	7
Other employees	1	2	3	4	5	6	7
My students	1	2	3	4	5	6	7
Parents	1	2	3	4	5	6	7
Teachers	1	2	3	4	5	6	7
The school nurse	1	2	3	4	5	6	7
School administrators	1	2	3	4	5	6	7
The health inspector	1	2	3	4	5	6	7

12. Generally speaking, how much do you care what \_\_\_\_\_ think(s) you should do?

Statement	Not at all	Barely	A Little	Neutral	Somewhat	Much	Very Much
Your immediate supervisor	1	2	3	4	5	6	7
The School Nutrition Director	1	2	3	4	5	6	7
Other employees	1	2	3	4	5	6	7
My students	1	2	3	4	5	6	7
Parents	1	2	3	4	5	6	7
Teachers	1	2	3	4	5	6	7
The school nurse	1	2	3	4	5	6	7
School administrators	1	2	3	4	5	6	7
The health inspector	1	2	3	4	5	6	7

13. \_\_\_\_\_ makes it more difficult for me to properly wash my hands:

Statement	Strongly Disagree	Disagree	Slightly Disagree	Neutral	Slightly Agree	Agree	Strongly Agree
Limited time	1	2	3	4	5	6	7
Limited funds	1	2	3	4	5	6	7
Lack of proper equipment	1	2	3	4	5	6	7
Lack of access to proper equipment techniques.	1	2	3	4	5	6	7
Lack of available supplies	1	2	3	4	5	6	7

14. How often does \_\_\_\_\_ prevent(s) you from using proper handwashing techniques?

Statement	Very Rarely	Rarely	Slightly Rarely	Neutral	Slightly Frequently	Frequently	Very Frequently
Limited time	1	2	3	4	5	6	7
Limited funds	1	2	3	4	5	6	7
Lack of proper equipment	1	2	3	4	5	6	7
Lack of access to proper equipment	1	2	3	4	5	6	7
Lack of available supplies	1	2	3	4	5	6	7

15. Each pair of (A) and (B) words are opposites. Please complete the following statement with the appropriate item: "For me to use proper handwashing techniques is \_\_\_\_\_."

(A) Extremely <b>Bad</b>	1	2	3	4	5	6	7	(B) <b>Extremely Good</b>
(A) Extremely <b>Worthless</b>	1	2	3	4	5	6	7	(B) <b>Extremely Valuable</b>
(A) Extremely <b>Useless</b>	1	2	3	4	5	6	7	(B) <b>Extremely Useful</b>
(A) Extremely <b>Unpleasant</b>	1	2	3	4	5	6	7	(B) <b>Extremely Pleasant</b>
(A) Extremely <b>Foolish</b>	1	2	3	4	5	6	7	(B) <b>Extremely Wise</b>



16. Please respond to the following questions and chose the most appropriate answer.

Statement	Strongly Disagree	Disagree	Slightly Disagree	Neutral	Slightly Agree	Agree	Strongly Agree
<b>Most people who are important to me think that I should</b> use proper handwashing techniques.	1	2	3	4	5	6	7
<b>I plan to</b> use proper handwashing techniques.	1	2	3	4	5	6	7
<b>It is expected that I will</b> use proper handwashing techniques.	1	2	3	4	5	6	7
<b>The people in my life whose opinions I value would want me to</b> use proper handwashing techniques.	1	2	3	4	5	6	7
<b>It is mostly up to me whether I</b> use proper handwashing techniques.	1	2	3	4	5	6	7
<b>I will try to</b> use proper handwashing techniques.	1	2	3	4	5	6	7
<b>I have complete control over</b> using proper handwashing techniques.	1	2	3	4	5	6	7
<b>I intend to</b> use proper handwashing techniques.	1	2	3	4	5	6	7

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

17. Using a thermometer to check the temperature of food will \_\_\_\_\_

Statement	Strongly Disagree	Disagree	Slightly Disagree	Neutral	Slightly Agree	Agree	Strongly Agree
Keep my students satisfied.	1	2	3	4	5	6	7
Decrease the likelihood that students will get sick.	1	2	3	4	5	6	7
Ensure high food quality.	1	2	3	4	5	6	7
Take too much time.	1	2	3	4	5	6	7

18. How important is each of the following items to you for using a thermometer to check the temperature of food?

Statement	Extremely Unimportant	Unimportant	Slightly Unimportant	Neutral	Slightly Important	Important	Extremely Important
Keeping my students satisfied.	1	2	3	4	5	6	7
Decreasing the likelihood that students will get sick.	1	2	3	4	5	6	7
Ensuring high food quality.	1	2	3	4	5	6	7
Taking extra time.	1	2	3	4	5	6	7

19. \_\_\_\_\_ think(s) that I should use a thermometer to check the temperature of food.

Statement	Strongly Disagree	Disagree	Slightly Disagree	Neutral	Slightly Agree	Agree	Strongly Agree
My immediate supervisor	1	2	3	4	5	6	7
The School Nutrition Director	1	2	3	4	5	6	7
Other employees	1	2	3	4	5	6	7
My students	1	2	3	4	5	6	7
Parents	1	2	3	4	5	6	7
Teachers	1	2	3	4	5	6	7
The school nurse	1	2	3	4	5	6	7
School administrators	1	2	3	4	5	6	7
The health inspector	1	2	3	4	5	6	7

20. Generally speaking, how much do you care what \_\_\_\_\_ think(s) you should do?

Statement	Not at all	Barely	A Little	Neutral	Somewhat	Much	Very Much
Your immediate supervisor	1	2	3	4	5	6	7
The School Nutrition Director	1	2	3	4	5	6	7
Other employees	1	2	3	4	5	6	7
The students	1	2	3	4	5	6	7
The school nurse	1	2	3	4	5	6	7
Parents	1	2	3	4	5	6	7
Teachers	1	2	3	4	5	6	7
School administrators	1	2	3	4	5	6	7
The health inspector	1	2	3	4	5	6	7

21. \_\_\_\_\_ makes it more difficult for me to use a thermometer to check the temperature of food:

Statement	Strongly Disagree	Disagree	Slightly Disagree	Neutral	Slightly Agree	Agree	Strongly Agree
Limited time	1	2	3	4	5	6	7
Limited funds	1	2	3	4	5	6	7
Lack of proper equipment	1	2	3	4	5	6	7
Lack of access to proper equipment	1	2	3	4	5	6	7
Lack of available supplies	1	2	3	4	5	6	7

22. How often does \_\_\_\_\_ prevent(s) you from using use a thermometer to check the temperature of food?

Statement	Very Rarely	Rarely	Slightly Rarely	Neutral	Slightly Frequently	Frequently	Very Frequently
Limited time	1	2	3	4	5	6	7
Limited funds	1	2	3	4	5	6	7
Lack of proper equipment	1	2	3	4	5	6	7
Lack of access to proper equipment	1	2	3	4	5	6	7
Lack of available supplies	1	2	3	4	5	6	7

23. Each pair of (A) and (B) words are opposites. Please complete the following statement with the appropriate item: "For me to use a thermometer to check the temperature of food is \_\_\_\_\_."

(A) Extremely <b>Bad</b>	1	2	3	4	5	6	7	(B) Extremely <b>Good</b>
(A) Extremely <b>Worthless</b>	1	2	3	4	5	6	7	(B) Extremely <b>Valuable</b>
(A) Extremely <b>Useless</b>	1	2	3	4	5	6	7	(B) Extremely <b>Useful</b>
(A) Extremely <b>Unpleasant</b>	1	2	3	4	5	6	7	(B) Extremely <b>Pleasant</b>
(A) Extremely <b>Foolish</b>	1	2	3	4	5	6	7	(B) Extremely <b>Wise</b>

24. Please respond to the following questions and chose the most appropriate answer.

Statement	Strongly Disagree	Disagree	Slightly Disagree	Neutral	Slightly Agree	Agree	Strongly Agree
<b>Most people who are important to me think that I should</b> use a thermometer to check the temperature of food.	1	2	3	4	5	6	7
<b>I plan to</b> use a thermometer to check the temperature of food.	1	2	3	4	5	6	7
<b>It is expected that I will</b> use a thermometer to check the temperature of food.	1	2	3	4	5	6	7
<b>The people in my life whose opinions I value would want me</b> to use a thermometer to check the temperature of food.	1	2	3	4	5	6	7
<b>It is mostly up to me whether I</b> use a thermometer to check the temperature of food.	1	2	3	4	5	6	7
<b>I will try to</b> use a thermometer to check the temperature of food.	1	2	3	4	5	6	7
<b>I have complete control over</b> using a thermometer to check the temperature of food.	1	2	3	4	5	6	7
<b>I intend to</b> use a thermometer to check the temperature of food.	1	2	3	4	5	6	7

## Demographic Information

25. What is your gender?

Male

Female

26. What is your age? \_\_\_\_\_ years

27. Which of the following best describes your highest education level?

High School Degree or equivalent

Some College

Associate's Degree

Bachelor's Degree

Graduate Degree

28. Do you have a food safety certification?

Yes

No

29. Which food safety certification do you have? (Select all that apply)

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Other, please specify: \_\_\_\_\_

30. How many years have you been employed in foodservice?

\_\_\_\_\_ years

31. How long have you been employed at your current position in foodservice?

\_\_\_\_\_ years \_\_\_\_\_ months

**Thank you for your time and input!**

**Close the questionnaire and seal with labels top, bottom,  
and side. Return the questionnaire to your School  
Nutrition Director.**

