



Food Safety is for Everyone

Follow-Up Evaluation

Using the scale below please answer the following questions:

Since taking the food safety course “Food Safety is for Everyone” on

_____ do you:
(date)

1. Do you cook hamburgers to 160° using a food thermometer to determine the correct temperature?

never___ rarely___ sometimes___ often___ always___

2. Do you cook and chill food to a safe temperature using a food thermometer?

never___ rarely___ sometimes___ often___ always___

3. Do you thaw foods in the refrigerator, container of cool water or the microwave rather than the kitchen counter?

never___ rarely___ sometimes___ often___ always___

4. Do you use a thermometer to monitor the temperature of potentially hazardous foods?

never___ rarely___ sometimes___ often___ always___

5. Do you wash fruits and vegetables at least 30 seconds before eating and/or preparing?

never___ rarely___ sometimes___ often___ always___

6. Do you wash kitchen counters before preparing food?

never___ rarely___ sometimes___ often___ always___

7. Do you wash your cutting board before and after each use?

never___ rarely___ sometimes___ often___ always___

8. Do you wash your hands before working with food?

never___ **rarely**___ **sometimes**___ **often**___ **always**___

9. Do you follow the key recommendations of food safety – Clean, separate, cook and chill?

never___ **rarely**___ **sometimes**___ **often**___ **always**___

10. Do you keep raw food meat, chicken and fish separate from ready to eat foods?

never___ **rarely**___ **sometimes**___ **often**___ **always**___

11. Do you serve foods that are safe and appropriate for the elderly, young children, pregnant women and other vulnerable, at-risk populations?

never___ **rarely**___ **sometimes**___ **often**___ **always**___

12. Since taking this food safety course do you feel you have improved your food safety habits?

Yes ___ **No**___ **At times**___

13. Would you recommend this course to others?

Yes ___ **No**___

Why?

14. Do you have any other comments to make concerning food safety?

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