

**Perceptions, behaviours and kitchen hygiene of people who have and have not suffered campylobacteriosis: A case control study**

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## ***YOU AND YOUR KITCHEN***

### ***Thinking about what you or the 'house chef' get up to in the kitchen...***

Please answer the following questions, by circling the number which best indicates your response on the scale of 1 to 5

*Some questions have a \* by them - Do not answer them if you do not buy or cook meat.*

	Never		Sometimes		Always
*I use different chopping boards for the preparation of raw meat and nothing else.	1	2	3	4	5
I smell leftover food to decide if it is still okay to use.	1	2	3	4	5
I would eat eggs even if the egg yolk was still very runny.	1	2	3	4	5
*I would eat cooked meat a day after its "use by" date.	1	2	3	4	5
I use the drying up cloth (or tea-towel) to dry my hands.	1	2	3	4	5
I defrost foods in the fridge rather than on the worksurface/worktop.	1	2	3	4	5
*I wash chicken (whole bird, joints or pieces of) under the tap before cooking.	1	2	3	4	5
I follow manufacturers' cooking instructions on food packaging.	1	2	3	4	5
I clean the work surface after food preparation using an antibacterial spray.	1	2	3	4	5
*I would eat a beef burger that was cooked to 'medium' (slightly pink in the middle).	1	2	3	4	5
I wash salad leaves that are sold in a bag before eating them.	1	2	3	4	5
I leave hot foods out of the fridge to cool overnight.	1	2	3	4	5