

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

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This document is the Supplemental Material

Citation:

MILLMAN, Caroline, RIGBY, D, EDWARD-JONES, G, LIGHTON, L and JONES, D (2014). Perceptions, behaviours and kitchen hygiene of people who have and have not suffered campylobacteriosis: A case control study. Food Control, 41, 82-90. [Article]

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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