

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

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Kitchen Behaviours	Case Mean	Standard deviation	Control Mean	Standard deviation	Mann-Whitney p value*
I use different chopping boards for the preparation of raw meat and nothing else.	3.71	1.54	3.09	1.70	0.0008
I smell leftover food to decide if it is still okay to use.	3.80	1.50	3.64	1.38	0.106
I would eat eggs even if the egg yolk was still very runny.	2.25	1.50	2.96	1.58	<0.001*
I would eat cooked meat a day after its "use by" date.	2.25	1.32	2.95	1.45	<0.001
I use the drying up cloth (or tea-towel) to dry my hands.	2.75	1.45	2.91	1.55	0.349
I defrost foods in the fridge rather than on the worksurface/worktop.	3.13	1.36	3.14	1.12	0.940
I wash chicken (whole bird, joints or pieces of) under the tap before cooking.	3.43	1.71	2.91	1.69	0.0051
I follow manufacturers' cooking instructions on food packaging.	4.56	0.85	3.98	1.10	<0.001*
I clean the work surface after food preparation using an antibacterial spray.	3.83	1.41	2.88	1.52	<0.001*
I would eat a beef burger that was cooked to 'medium' (slightly pink in the middle).	1.44	1.01	2.09	1.43	<0.001
I wash salad leaves that are sold in a bag before eating them.	3.52	1.53	3.21	1.54	0.0443*
I leave hot foods out of the fridge to cool overnight.	2.77	1.62	2.87	1.49	0.476

Likert score: 1=never, 3=sometimes, 5=always

*significant at p<0.05