

## **A real-time test of food hazard awareness**

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Category	Hazard	Label
Temperature	<ul style="list-style-type: none"> <li>High refrigerator temperature*</li> </ul>	temp
Cross contamination	<ul style="list-style-type: none"> <li>Incorrect storage location of raw chicken in the refrigerator*</li> </ul>	cc-store
	<ul style="list-style-type: none"> <li>Washing of chicken next to a draining board of clean items*</li> </ul>	cc-chicken
	<ul style="list-style-type: none"> <li>Radio touched without washing hands after handling raw chicken</li> </ul>	cc-radio
	<ul style="list-style-type: none"> <li>Hands not washed after cutting chicken before getting a bottle of marinade</li> </ul>	cc-bottle
	<ul style="list-style-type: none"> <li>Hands not washed after cutting chicken before getting a clean bowl</li> </ul>	cc-bowl
	<ul style="list-style-type: none"> <li>Utensils used on raw chicken, used again to remove cooked chicken from the pan</li> </ul>	cc-utensils
	<ul style="list-style-type: none"> <li>Pouring marinade used on raw chicken over a salad</li> </ul>	cc-marinade
	<ul style="list-style-type: none"> <li>The chopping board and knife only wiped down between preparing raw chicken and salad *</li> </ul>	cc-board
Poor personal hygiene	<ul style="list-style-type: none"> <li>Wiping nose during salad assembly*</li> </ul>	hyg-nose
	<ul style="list-style-type: none"> <li>Poor hand washing*</li> </ul>	hyg-hands

\* Hazard only shown in only one film.

Table 1. Food safety hazards used in the survey