

A real-time test of food hazard awareness

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

* Hazard only shown in only one film.

Table 1. Food safety hazards used in the survey