



Produce Food Safety

County: _____ Date: _____

Gender (Circle one.) Male Female
 Race (Circle one.) Black American Indian or Alaskan Native
 White Asian or Pacific Islander
 Multi-Racial
 Ethnicity: Hispanic/Latino (Circle one) Yes No

Please circle one rating for each of the statements below that describes your understanding about produce food safety before and after the session.

My Understanding About:	Before Class			After Class			Staff Only Aims
	<i>Didn't Know</i>	<i>Knew the Basics</i>	<i>Knew All About This</i>	<i>Don't Know</i>	<i>Know the Basics</i>	<i>Know All About This</i>	
Produce as a major cause of foodborne illness.	1	2	3	1	2	3	Goal 3, Obj 2b
Keeping produce and meat separate.	1	2	3	1	2	3	Goal 3, Obj 2b
Keeping cut produce chilled.	1	2	3	1	2	3	Goal 3, Obj 2b

During the class, we talked about produce food safety. Which of the following do you expect to do? Put an (X) or check mark (✓) in the box that best describes your plans.

Skill	<i>Currently Doing This</i>	<i>Expect to Make This Change</i>	<i>Don't Intend to Do This</i>	Staff Only Aims
Wash my hands prior to preparing and eating fresh fruits and vegetables.				Goal 3, Obj 2d
Avoid washing any produce indicated as already pre-washed.				Goal 3, Obj 2d
Scrub rough-skinned vegetables prior to preparing and eating.				Aims, Goal 3, Obj 2d
Always keep produce and raw meat separate.				Aims, Goal 3, Obj 2d

Other comments: