

Pretest

Listed below are statements regarding your perceived behavior about food safety. Please indicate the degree to which you agree or disagree with the statements by checking a response. Use the following scale for your responses: Strongly disagree; Disagree; Neutral; Agree; Strongly agree; I do not know.

	I do not know					
	Strongly agree					
	Agree					
	Neutral					
	Disagree					
	Strongly disagree					
Good food safety practice						
1. In order to insure the safety of all those working in a food laboratory/industry, everyone must have a basic understanding of food safety.						
2. Food poisoning (vomiting, diarrhea, headache, mild fever) is common in Ukraine.						
3. How much do you agree that contamination of food by microorganisms can cause a serious food safety issue?						
4. Keeping food refrigerated makes it safer.						
5. I always rinse, wash, and sanitize the cutting board that is used for raw meat and poultry before using it with other ready-to-eat food(s).						
6. I always wash my hands before preparing food at home.						
7. Anyone entering the food processing facility must remove all jewelry.						
8. Food plant workers should wear hairnets that contain and cover all the hair and ears.						
9. It is okay for food processing employees to eat and drink on the production line.						
10. Personal hygiene should be an integral part of food quality and safety for each and every food processor and/or employee(s).						
Training						
11. I understand the importance of Good Manufacturing Practices (GMPs).						
12. Training related to safe food handling will help me to find a job in the food industry.						
13. I would like to receive more training in food safety/food microbiology in the near future.						
14. I am confident enough to train my family on basic safe food handling practices.						
15. I am confident in my ability to prepare the safest food for my friends and families.						