# 2006 FDA/FSIS FOOD SAFETY SURVEY TOP LINE FREQUENCY REPORT

Amy Lando
Linda Verrill
Consumer Studies Staff
Division of Social Sciences
Office of Regulations, Policy and Social Sciences
Center for Food Safety and Applied Nutrition
Email: amy.lando@fda.hhs.gov

Results are based on a random-digit-dialing telephone survey of 4,539 English or Spanish speaking non-institutionalized adults (aged 18 years and older) in the 50 states and the District of Columbia. Two versions of the questionnaire were sequentially administered to the sample. Version 1 had 2,275 respondents and Version 2 had 2264 respondents. Households were selected from a nationally representative single-stage sample of telephone numbers generated from the GENESYS system. The eligible respondent in a household was selected using the most-recent birthday method. The survey was conducted by a contractor during January 12 - June 20, 2006. Results have been weighted to adjust for number of land phone lines in a household, number of adults in a household, and Census distributions of gender, race/ethnicity, age, and education in the 50 states and District of Columbia.

The number of respondents who answered a question, or sample size ("n"), is shown for each question. An asterisk (\*) denotes a percentage less than one. Row or column percentages may not sum to 100 due to rounding, multiple responses, or both.

Questions that are used for the Health People 2010 analysis are marked "HP". Tracking questions from 1988, 1993, 1998, and 2001 are marked TR88, TR93, TR98, and TR01.

Responses in all capital letters are not read to respondents.

#### **SCREENER AND INTRODUCTION:**

Hi. My name is \_\_\_\_\_ and I'm calling on behalf of the U.S. Food and Drug Administration, (PAUSE) the FDA, a US government agency. We are doing a survey about your everyday food practices and your opinions about food issues. The survey is completely voluntary and your answers will be kept strictly confidential and you don't have to answer any questions that you don't want to.

(IF NECESSARY: The survey will take about 20 minutes.)

**S3.** 

I need to speak with the household member, who is at least 18 years old and has had the most RECENT birthday? May I please speak to that person now?" (n=4539)

- 33% PASSSED PHONE (YES SOMEONE ELSE GETS ON PHONE (READ INTRODUCTION WHEN THEY COME TO ) THE PHONE. THEN GO TO **S4 then** A1)
- 67% TARGET ON PHONE YES. THE SAME PERSON STAYS ON THE PHONE, CONTINUE WITH INTERVIEW.

### **S4.** GENDER (n=4539)

48% male

53% female

#### SECTION A RISK PERCEPTION

To start off, I would like to ask...

#### **A2.** TR98, TR01

How common do you think it is for people in the United States to get food poisoning because of the way food is prepared in their home? Would you say that it is...(n=4539)

- 14% very common,
- 35% somewhat common, or
- 50% not very common?
  - 2% DON'T KNOW
  - \* REFUSED

#### **A3.** TR98, TR01

How common do you think it is for people in the United States to get food poisoning from restaurant food? Would you say that it is...(n=4539)

- 56% more common than from food prepared at home,
- 14% less common than food prepared at home, or
- about the same as food prepared at home?
- 2% DON'T KNOW
- \* REFUSED

#### **A4.** TR01, TR98

Do you think contamination of food by micro-organisms, such as germs, is a serious food safety problem, somewhat of a problem, or not a food safety problem at all? (n=4539)

- 31% SERIOUS FOOD SAFETY PROBLEM
- 57% SOMEWHAT OF A FOOD SAFETY PROBLEM
- 10% NOT A FOOD SAFETY PROBLEM AT ALL
- 3% DON'T KNOW
- \* REFUSED

#### **A5.** TR98, TR01

How likely do you think it is that the following foods contain germs or other micro-organisms that could make you sick? Please use any number between 1 and 5, where 1 is not at all likely and 5 is very likely.

#### A5A.

Raw chicken -- how likely is it that raw chicken has germs that could make you sick? Remember that 1 is not at all likely and 5 is very likely. (n=4539)

- 3% NOT AT ALL LIKELY
- 4% 2
- 13% 3
- 16% 4
- 63% VERY LIKELY
  - \* DON'T KNOW

#### \* REFUSED

#### (ROTATE A5BV1 – A5DV1)

#### A5BV1.

How about raw beef? IF NECESSARY: How likely is it that raw beef has germs that could make you sick? Remember that 1 is not at all likely and 5 is very likely. (n=2275)

```
6% (NOT AT ALL LIKELY)

10% 2

22% 3

22% 4

38% (VERY LIKELY)

1% DON'T KNOW

* REFUSED
```

#### A5CV1.

How about raw fruits? IF NECESSARY: How likely is it that raw fruits have germs that could make you sick? Remember that 1 is not at all likely and 5 is very likely. (n=2275)

```
43% (NOT AT ALL LIKELY)
25% 2
16% 3
7% 4
8% (VERY LIKELY)
1% DON'T KNOW
* REFUSED
```

#### A5DV1.

How about raw eggs? IF NECESSARY: We are only talking about unpasteurized eggs. IF NECESSARY: How likely is it that raw eggs have germs that could make you sick? (n=2275)

```
11% (NOT AT ALL LIKELY)
14% 2
21% 3
19% 4
34% (VERY LIKELY)
1% DON'T KNOW
* REFUSED
```

# (ROTATE A5EV2 – A5GV2)

#### A5EV2.

How about raw vegetables? IF NECESSARY: How likely is it that raw vegetables have germs that could make you sick? Remember that 1 is not at all likely and 5 is very likely. (n= 2264)

```
41% (NOT AT ALL LIKELY)
27% 2
18% 3
```

- 8% 4
- 5% (VERY LIKELY)
- 1% DON'T KNOW
- \* REFUSE

#### A5FV2.

How about raw shellfish? (DO NOT READ: SHELLFISH INCLUDES CLAMS, OYSTERS, SHRIMP.) IF NECESSARY: How likely is it that raw shellfish has germs that could make you sick? Remember that 1 is not at all likely and 5 is very likely. (n=2264)

- 3% (NOT AT ALL LIKELY)
- 7% 2
- 17% 3
- 21% 4
- 46% (VERY LIKELY)
- 5% DON'T KNOW
- \* REFUSED

#### A5GV2.

How about foods that contain raw fish, like ceviche (se-VEE-chay) or sushi? IF NECESSARY How likely is it that raw fish has germs that could make you sick? Remember that 1 is not at all likely and 5 is very likely. (n=2264)

- 5% (NOT AT ALL LIKELY)
- 12% 2
- 21% 3
- 19% 4
- 38% (VERY LIKELY)
- 5% DON'T KNOW
- \*% REFUSED

#### SECTION B HAS MOVED TO AFTER SECTION F

#### SECTION C ALLERGEN AND GLUTEN SCREENERS

# \*Questions C1V2 C2V2 and C3V2 were asked of all participants at first. They were versioned later in the survey process.

#### C1V2.

Have you heard of gluten (GLUE-tin) or gluten-free (GLUE-tin)? (n=2428)

- 51% Yes
- 48% No
  - \* Don't know
  - \* Refused

#### **C2V2.** [IF C1=1]

Which of the following best describes gluten (GLUE-tin)? I am going to read three definitions. Please tell me which one you think it is. (ROTATE RESPONSE OPTIONS) (n=1414)

- 67% Proteins in certain grains that are harmful to some people.
- 7% Pesticide used in food production
- 23% Chemical flavor enhancer
- 4% DON'T KNOW
- \* REFUSED

#### **C3V2**. [IF C1=1]

Do you avoid foods that contain gluten (GLUE-tin)? (n=1414)

- 17% YES
- 76% NO
- 6% DON'T KNOW
- \* REFUSED

**C4V1A.** 1. I am going to read you a list of physical reactions to food that some people experience soon after eating them. Please tell me whether or not *you* experience any of these reactions within one hour of eating any food. Do you experience ... [READ ENTIRE LIST AT ONCE] Wheezing, trouble breathing or coughing, throat tightness, or stuffy nose. [PLEASE NOTE: WE ARE ONLY REFERRING TO THE RESPONDENT. IF MENTION OF ONLY ANOTHER HOUSEHOULD MEMBER, PLEASE CODE AS "NO"] (n=2275)

- 12% YES
- 87% NO
  - 1% DON'T KNOW
  - \* REFUSED

**C4V1B.** How about ... [READ ENTIRE LIST AT ONCE] Stomach pain, vomiting, tingling/swelling of mouth or lips within one hour of eating any food? [IF NEEDED: Please tell me whether or not *you* experience any of these reactions within one hour of eating any food.] [PLEASE NOTE: WE ARE ONLY REFERRING TO THE RESPONDENT. IF MENTION OF ONLY ANOTHER HOUSEHOULD MEMBER, PLEASE CODE AS "NO"] (n=2275)

- 19% YES
- 81% NO
  - \* DON'T KNOW
  - .\* REFUSED

**C4V1C.** And finally, how about severe hives, rash, swelling of the skin, or itchy skin, throat or mouth within one hour of eating any food. [IF NEEDED: Please tell me whether or not *you* experience any of these reactions within one hour of eating any food.] [PLEASE NOTE: WE ARE ONLY REFERRING TO THE RESPONDENT. IF MENTION OF ONLY ANOTHER HOUSEHOULD MEMBER, PLEASE CODE AS "NO"] (n=2275)

- 11% YES
- 88% NO
  - \* DON'T KNOW
  - \* REFUSED

**C4V2A.** 1. I am going to read you a list of physical reactions to food that some people experience soon after eating them. Please tell me whether or not *you or anyone in your household* experiences any of these reactions within one hour of eating any food. Do you or anyone in your household experience . . . [READ ENTIRE LIST

AT ONCE] Wheezing, trouble breathing or coughing, throat tightness, or stuffy nose. [PLEASE NOTE: WE ARE REFERRING TO ANYONE IN THE HOUSEHOLD.] (n=2264)

14% YES 86% NO

- \* DON'T KNOW
- \* REFUSED

**C4V2B.** How about ... [READ ENTIRE LIST AT ONCE] Stomach pain, vomiting, tingling/swelling of mouth or lips within one hour of eating any food? [IF NEEDED: Please tell me whether or *not you* or *anyone in your household has* experienced any of these reactions within one hour of eating any food.] . [PLEASE NOTE: WE ARE REFERRING TO ANYONE IN THE HOUSEHOLD.] (n=2264)

15% YES 84% NO

- \* DON'T KNOW
- \* REFUSED

**C4V2C.** And finally, how about severe hives, rash, swelling of the skin, or itchy skin, throat or mouth within one hour of eating any food. [IF NEEDED: Please tell me whether or not *you or anyone in your household has* experienced any of these reactions within one hour of eating any food. [PLEASE NOTE: WE ARE REFERRING TO ANYONE IN THE HOUSEHOLD.] (n=2264)

13% YES 86% NO

1 % DON'T KNOW

\* REFUSED

#### **C6.** HP

Now, [PAUSE] I'd like to ask if **you** have any current food allergies, or do you suspect you have a food allergy? [IF NEEDED: Do not count allergies you used to have but outgrew or were desensitized to]. [MARK YES IF RESPONDENT THINKS HE/SHE HAS A FOOD ALLERGY. IT IS NOT NECESSARY TO HAVE BEEN DIAGNOSED BY A DOCTOR. DO NOT COUNT ALLERGIES THAT OTHER HOUSEHOLD MEMBERS HAVE] (n=4539)

15% YES

85% NO OR NOT AWARE OF

- \* SOMEONE IN HOUSEHOLD DIED FROM FOOD ALLERGY (DIED: I'm very sorry to hear that. I won't be asking questions about that)
- \* DON'T KNOW
- \* REFUSED

#### **SECTION D FOOD HANDLING PRACTICES**

Now, I have some questions about cooking at home.

#### **D1.** TR93-TR01

Where you live, do you have a refrigerator and either a stove or microwave? (n=4539)

99% YES

- 1% NO
- \* DON'T KNOW
- \* REFUSED

[IF D1=2- OR 8 OR 9, GO TO E9V1 (if in version 1) or E14V2 (if in version 2)]]

#### **D2V1.** TR93-TR01

How often do you prepare the main meal in your household? Do you prepare the main meal . . . (n=2260)

- all or nearly all of the time,
- only some of the time, or
- 4% never?
- \* DON'T KNOW
- \* REFUSED

**D2V2.** When cooking at home, how often do you prepare the main meal in your household? Do you prepare the main meal  $\dots$  (n=2246)

- all or nearly all of the time,
- only some of the time, or
  - 6% never?
  - \* DON'T KNOW
  - \* REFUSED

There is no question D3

#### **D4.** HP

Before you begin preparing food, how often do you wash your hands with soap? (n=4506)

- 75% All of the time
- 19% Most of the time
  - 5% Some of the time, or
  - 1% Rarely
  - \* DON'T KNOW
  - \* REFUSED

[IF D2[V] = 3 OR 8 OR 9 GO TO D9]

#### **D5.** Tr98, TR01

[IF D2[V] = 1 or 2, THEN D5]

Do you ever prepare fish or shellfish? (n=4272)

- 65% YES
- 35% NO
  - \* DON'T KNOW

#### \* REFUSED

#### **D6.** Tr98, TR01

[IF D5=1]

Do you ever prepare meals where you begin with raw fish or shellfish? (INTERVIEWER: CLARIFY IF NECESSARY: Do not include canned fish, frozen fish sticks, frozen fish dinners, and other pre-cooked items. INTERVIWER NOTE: ALL CANNED ITEMS ARE COOKED. CRAB MEAT IS SOLD ONLY COOKED (EXCEPT LIVE CRABS)) (IF FROZEN, CLARIFY: Is that frozen raw or frozen cooked?) (n=2869)

80% YES 19% NO

- \* DON'T KNOW
- \* REFUSED

### **D7**. TR98, TR01

[IF D2[V] = 1 or 2, THEN D7]

Do you ever prepare meat or chicken? (n=4272)

97% YES 3% NO

\* DON'T KNOW

\* REFUSED

# **D8.** Tr98, Tr01

[ASK IF D7= 1]]

Do you ever prepare meals where you begin with raw meat or chicken? (NOTE: FROZEN MEAT IS FINE AS LONG AS IT IS FROZEN RAW.) (n=4151)

91% YES 9% NO

\* DON'T KNOW

\* REFUSED

# **D9.** HP (THIS QUESTION IS NO LONGER VERSIONED. ALL RESPONDENTS SHOULD GET IT.)

In your home, are hamburgers usually served rare, medium, or well done?

[CLARIFY: IF DIFFERENT WAYS FOR DIFFERENT PEOPLE: What is the rarest degree of doneness hamburgers are served?] (n=4506)

2% RARE, (GO TO D11)

21% MEDIUM (GO TO D10)

64% WELL DONE(GO TO D11)

2% MEDIUM RARE (GO TO D10) [DO NOT READ]

3% MEDIUM WELL (GO TO D10) [DO NOT READ]

7% HAMBURGERS ARE NEVER SERVED (GO TO D11) [DO NOT READ]

\* DON'T KNOW (GO TO D11)

#### \* REFUSED (GO TO D11)

### **D10.** HP [ASK IF D9V1 = 2, 4, or 5]

When you say hamburgers are usually served "medium / medium well / medium rare" (HAVE THE ANSWER FROM PREVIOUS QUESTION POP UP) do you mean they are... (n=1230)

- 36% brown all the way through, or
- still have some pink in the middle?
  - \* DON'T KNOW
  - \* REFUSED

(ROTATE D11, D12, D13.) (NON-COOKS, D2V[] = 3 OR 8 OR 9, GO TO D17)

#### **D11**. HP [ASK IF D2[V] = 1 or 2]

After you have cracked open raw eggs, do you usually continue cooking, or do you first rinse your hands with water, or wipe them, or wash them with soap? IF NECESSARY TO CLARIFY "CONTINUE COOKING": Touching anything besides the eggs, such as cookware, bottles of seasoning, or other ingredients. (n=4272)

- 29% CONTINUE COOKING
- 27% RINSE OR WIPE HANDS
- 41% WASH WITH SOAP
  - 1% NEVER HANDLE RAW EGGS
  - 1% DON'T KNOW
  - \* REFUSED

#### D11a1. (Called d11aL)

IF IT WAS NECESSARY TO CLARIFY THE MEANING OF "CONTINUE COOKING" ENTER CODE 1, OTHERWISE ENTER CODE 2 (n=4272)

- 16% READ CLARIFICATION INSTRUCTION
- 84% DID NOT READ CLARIFICATION INSTRUCTION

#### **D12.** HP

[ASK IF D8 = 1]

After handling raw meat or chicken, do you usually continue cooking, or do you first rinse your hands with water, or wipe them, or wash them with soap? WASH WITH WATER IS CODED WITH RINSE. IF NECESSARY TO CLARIFY "CONTINUE COOKING": You touch anything besides the meat, such as cookware, bottles of seasoning, or other ingredients. (n=3755)

- 3% CONTINUE COOKING
- 15% RINSE OR WIPE HANDS
- 81% WASH WITH SOAP
  - \* DON'T HANDLE RAW MEAT OR CHICKEN
  - \* DON'T KNOW
  - \* REFUSED

#### D12a1. (Called d12aL)

IF IT WAS NECESSARY TO CLARIFY THE MEANING OF "CONTINUE COOKING" ENTER CODE 1, OTHERWISE ENTER CODE 2 (n=3755)

- 14% READ CLARIFICATION INSTRUCTION
- 86% DID NOT READ CLARIFICATION INSTRUCTION

### **D13.** HP [ASK IF D6 = 1]

After handling raw fish, do you usually continue cooking, or do you first rinse your hands with water, or wipe them, or wash them with soap. IF NECESSARY TO CLARIFY "CONTINUE COOKING": You touch anything besides the fish, such as cookware, bottles of seasoning, or other ingredients. (n=2313)

- 3% CONTINUE COOKING
- 17% RINSE OR WIPE HANDS
- 79% WASH WITH SOAP
- \* NEVER HANDLE RAW FISH
- \* DON'T KNOW
- \* REFUSED

#### D13al. (Called D13aL)

IF IT WAS NECESSARY TO CLARIFY THE MEANING OF "CONTINUE COOKING" ENTER CODE 1, OTHERWISE ENTER CODE 2 (n=2313)

- 14% READ CLARIFICATION INSTRUCTION
- 86% DID NOT READ CLARIFICATION INSTRUCTION

# **D14.** HP [IF D8 = 1] (MORE THAN ONE RESPONSE WAS ALLOWED FOR THIS QUESTION) After you have used a cutting board or other surface for cutting raw meat or chicken, do you use it as it is for other food to be eaten raw for the same meal, or do you first rinse it, or wipe it, or wash it with

is for other food to be eaten raw for the same meal, or do you first rinse it, or wipe it, or wash it with soap? INTERVIEWER NOTE: "PUT IT IN THE DISHWASHER" SHOULD BE CODED AS "WASH WITH SOAP." WASH WITH WATER IS CODED AS RINSE. (n=3755)

D14a. USE AS IT IS (PRECODE)

1% VALID

99% MISSING

D14b. RINSE OR WIPE IT (PRECODE)

11% VALID

90% MISSING

D14c. WASH WITH SOAP (PRECODE)

78% VALID

22% MISSING

D14d. WASH WITH BLEACH (PRECODE)

4% VALID 96% MISSING

D14e USE A DIFFERENT BOARD (PRECODE)

4% VALID 96% MISSING

D14f. DON'T CUT RAW MEAT OR POULTRY (PRECODE)

\* VALID 100% MISSING

D14g. OTHER (THAT WERE NOT CODED INTO A PRECODE OR NEW CODE)

\* VALID 100% MISSING

D14h. DON'T KNOW

\* VALID100% MISSING

D14i. REFUSED

\* VALID100% MISSING

D14j. DON'T USE CUTTING BOARD (NEW CODE)

\* VALID 100% MISSING

D14k. TURN OVER/OTHER SIDE (NEW CODE)

\* VALID 100% MISSING

D141. CUT OTHER FOODS FIRST (NEW CODE)

\* VALID 100% MISSING

D14m. DON'T USE/TRY NOT TO USE (NEW CODE)

\* VALID 100% MISSING

#### D14n. USE DISINFECTANT (NEW CODE)

\* VALID

100% MISSING

D14o. USE DISPOSABLE SHEET (NEW CODE)

\* VALID

100% MISSING

D14p. WASH WITH VINEGAR (NEW CODE)

\* VALID

100% MISSING

**D14CLASS**. Classification of other specify response. (n=102)

40% Verbatim coded in precode.

51% Verbatim coded in new code.

9% Verbatim coded in other.

(Raw fish and raw meat cooks)

# **D15.** HP [ASK IF D6 = 1 and D8=1] (MORE THAN ONE RESPONSE WAS ALLOWED FOR THIS QUESTION)

After cutting raw fish or shellfish, what do you do with the cutting board or surface? IF NECESSARY Do you use it as it is for cutting food to be eaten raw for the same meal, or do you first rinse it, wipe it, or wash it with soap? INTERVIEWER NOTE: "PUT IT IN THE DISHWASHER" SHOULD BE CODED AS "WASH WITH SOAP." WASH WITH WATER IS CODED AS RINSE. (n=2223)

D15A. USE AS IT IS

\* VALID

100% MISSING

D15B. RINSE/WIPE IT

8% VALID

92% MISSING

D15C. WASH WITH SOAP

80% VALID

20% MISSING

D15D. WASH WITH BLEACH

6% VALID

94% MISSING

D15E. USE DIFF BOARD

2% VALID

98% MISSING

D15F. DON'T CUT

1% VALID

99% MISSING

D15G. OTHER (THAT WERE NOT CODED INTO A PRECODE OR NEW CODE)

\* VALID

100% MISSING

D15H. DON'T KNOW

\* VALID

100 MISSING

D15I. REFUSED

\* VALID

100% MISSING

D15J. DON'T USE CUTTING BOARD

\* VALID

100% MISSING

D15K. TURN OVER/OTHR SIDE

\* VALID

100% MISSING

D15L. DON'T/TRY NOT USE

\* VALID

100% MISSING

D15M. USE DISINFECTANT

1% VALID

99% MISSING

D15N. USE DISPOSABLE SHEET

1% VALID 99% MISSING

#### D15O. WASH W/VINEGAR

\* VALID 100% MISSING

D15P. PUT IT IN SINK

\* VALID 100% MISSING

D15OTR. VERBATIM RESPONSES

# **D15CLASS**. Classification of other specify response. (n=122)

55% Verbatim coded in precode.

40% Verbatim coded in new code.

5% Verbatim coded in other.

#### (Raw fish cooks who are not raw meat cooks)

#### **D16.** [ASK IF D6 = 1 and D8 = 0, DK, or REF]

After you have used a cutting board or other surface for cutting raw fish or shellfish, do you use it as it is for other food to be eaten raw for the same meal, or do you first rinse it, wipe it, or wash it with soap? INTERVIEWER NOTE: "PUT IT IN THE DISHWASHER" SHOULD BE CODED AS "WASH WITH SOAP." WASH WITH WATER IS CODED AS RINSE. (n=90)

- 1% USE AS IT IS
- 7% RINSE OR WIPE IT
- 85% WASH WITH SOAP
- 5% WASH WITH BLEACH
- 1% USE A DIFFERENT BOARD
- \* DON'T CUT RAW FISH OR SHELLFISH
- \* OTHER
- \* DON'T KNOW
- \* REFUSED

# SECTION E FOOD HANDLING PRACTICES, CONTINUED

# **E1.** HP [ASK IF D7 = 1]

If you cook a large pot of soup, stew, or other food with meat or chicken and want to save it for the next day, when do you put the food in the refrigerator? Would it be. . .(CLARIFY: IF A NUMBER OF METHODS ARE USED THAT INCLUDE COOLING IT TO ROOM TEMPERATURE THEN MARK ROOM TEMPERATURE) (n=4151)

23% Immediately

- 71% After first cooling it at room temperature, or
- 3% After first cooling it in cold water?
- 1% DO NOT COOK SUCH FOODS [DO NOT READ]
- 1% WOULD NOT REFRIGERATE IT [DO NOT READ]
- 1% DON'T KNOW
- \* REFUSED

### **E2.** HP [ASK IF E1 = 2]

For about how long would you let it cool at room temperature? (n=2891)

- 83% LESS THAN TWO HOURS [DO NOT READ]
- 14% TWO HOURS OR MORE / ABOUT 2 HOURS [DO NOT READ]
- 3% DON'T KNOW [DO NOT READ]
- \* REFUSED [DO NOT READ]

(Fish cooks who also cook meat)

# **E3.** HP [IF D5 = 1 AND D7 = 1]

How about if the soup or stew contains fish or shellfish instead of meat or chicken. If you want to save it for the next day, when do you put the food in the refrigerator? Would it be. . . . (CLARIFY: IF A NUMBER OF METHODS ARE USED THAT INCLUDE COOLING IT TO ROOM TEMPERATURE THEN MARK ROOM TEMPERATURE) (n=2837)

- 32% Immediately
- 43% After first cooling it at room temperature, or
- 4% After first cooling it in cold water?
- 15% DO NOT COOK SUCH FOODS [DO NOT READ]
- 4% WOULD NOT REFRIGERATE IT [DO NOT READ]
- 2% DON'T KNOW [DO NOT READ]
- 1% REFUSED [DO NOT READ]

(Fish cooks who do not cook meat)

# **E4.** HP [IF D5 = 1 AND D7 = 0, DK, or REF]

If you cook a large pot of soup, stew, or other food with fish or shellfish and want to save it for the next day, when do you put the food in the refrigerator? Would it be. . . . (CLARIFY: IF A NUMBER OF METHODS ARE USED THAT INCLUDE COOLING IT TO ROOM TEMPERATURE THEN MARK ROOM TEMPERATURE) (n=32)

- 43% Immediately
- 40% After first cooling it at room temperature, or
- 1% After first cooling it in cold water?
- 10% DO NOT COOK SUCH FOODS [DO NOT READ]
- 7% WOULD NOT REFRIGERATE IT [DO NOT READ]
- \* DON'T KNOW [DO NOT READ]
- \* REFUSED [DO NOT READ]

#### **E5.** HP [ASK IF E3=2 or E4 = 2]

For about how long would you let it cool at room temperature? (n=1168)

- 84% LESS THAN TWO HOURS [DO NOT READ]
- 13% TWO HOURS OR MORE [DO NOT READ]
- 2% DON'T KNOW [DO NOT READ]
- 1% REFUSED [DO NOT READ]

#### **E6.** TR01

Have you grilled meat, poultry, or fish outside in the past year? (n=4506)

71% YES

\*% NOT SURE (GO TO E9V1 or E14V2)

29% % NO (GO TO E9V1 or E14V2)

- \* DON'T KNOW (GO TO E9V1 or E14V2)
- \* REFUSED (GO TO E9V1 or E14V2)

# **E7.** TR01 [IF E6=1]

After the food is cooked, what do you usually use to carry it from the grill to the place where it will be eaten? Do you use . . . IF RESPONDENT GIVES MORE THAN ONE ANSWER OR SAYS "IT DEPENDS," PROBE: What do you do most of the time? IF RESPONDENT SAYS "CLEAN PLATE", ASK: "Is it the same plate that you used to carry the food to the grill or a different plate?] (n=3109)

- 5% The plate or pan you used to carry the food to the grill
- 78% A different plate or pan, or do you usually
- 15% Serve directly from the grill to individual plates?
- 2% OTHER
- \* DON'T KNOW
- .\* REFUSED

# **E8.** TR01 [IF E7=1]

Do you use the plate or pan as it is, or do you first wipe it, or rinse it, or wash it with soap? (n=160)

- 33% USE AS IS
- 23% WIPE OR RINSE IT
- 40% WASH WITH SOAP (OR BLEACH)
- 3% NOT SURE
  - \* DON'T KNOW
  - \* REFUSED

The Fruit and Vegetable washing questions have been modified.

**E9V1**. Do you ever buy bagged, precut lettuce? IF NECESSARY: WE ARE TALKING ABOUT BAGGED SALAD (n=2275)

71% YES

28% NO

- \* DON'T KNOW
- \* REFUSED

### **E10V1.** [IF E9V1=1]

Do you usually wash or rinse bagged, precut lettuce before you eat it? (n=1613)

- 49% YES
- 46% NO
- 5% IT DEPENDS (IE. PRODUCT TYPE, HOW IT LOOKS, HOW IT SMELLS)
- \* DON'T KNOW
- \* REFUSED

#### E10V1a.

Of all the bags of precut lettuce available at the store, about how many of them contain lettuce that has already been washed? Would you say... (n=1613)

- 35% All of them
- 24% Most of them
- 24% Only some of them,
- 7% None of them
- 9% DON'T KNOW
- \* REFUSED

#### E11V1.

Do you ever buy tomatoes? (n=2275)

- 87% YES
- 13% NO
  - \* DON'T KNOW
  - \* REFUSED

#### **E12V1.** TR01

[IF E11V1=1]

Do you usually wash or rinse tomatoes before you prepare or eat them? (n=2029)

- 97% YES
  - 3% NO
  - \* DON'T KNOW
  - \* REFUSED

#### **E13V1.** [IF E12V1=1]

What methods do you use to wash or rinse tomatoes? Please choose one or more. Do you... ACCEPT MULTIPLES [NOTE: IF SAY THEY USE A COLANDER, "Using your colander, do you (READ THE ANSWERS AGAIN] (n= 1965)

E13V1\_1. Rub them under running water, with a brush, cloth or your hands

75% VALID

25% MISSING

E13V1\_2. Hold under running water, without rubbing them, or

20% VALID

80% MISSING

E13V1\_3. Soak them in a container of water, or do you

3% VALID

97% MISSING

E13V1\_4. Use any type of cleaner to wash tomatoes?

7% VALID

93% MISSING

E13V1\_5. DON'T KNOW

\* VALID

100% MISSING

E13V1\_6. REFUSED

\* VALID

100% MISSING

# **E13V1A.** [IF E13V1\_4 =1]

What type of cleaner do you use? [CHECK ANY MENTION OF THE FOLLOWING. ACCEPT MULTIPLES] (n=153)

E13V1a1. OTHER -HAND SOAP

10% VALID

91% MISSING

E13V1a2. OTHER--DISH SOAP

34% VALID

66% MISSING

E13V1a3. OTHER—VINEGAR

3% VALID

97% MISSING

E13V1a4. OTHER—CLOROX

5% VALID

95% MISSING

# E13V1a5. OTHER—PRODUCE CLEANER

20% VALID

80% MISSING

#### E13V1a6. OTHER—OTHER

32% VALID

68% MISSING

#### E13V1a7. OTHER—DON'T KNOW

2% VALID

98% MISSING

#### E13V1a8. OTHER -REFUSED

\*VALID

100% MISSING

#### E14V2.

Do you ever buy cantaloupe? (n=2264)

74% YES

26% NO

\* DON'T KNOW

\* REFUSED

# **E15V2.**TR01 [IF E14V2=1]

Do you usually wash or rinse cantaloupe before you prepare or cut it? (n=1806)

57% YES

42% NO

1% DON'T KNOW

\* REFUSED

# **E16V2.** [IF E15V2=1]

Do you use any of these methods to wash or rinse cantaloupe? Please choose one or more. Do you... [ACCEPT MULTIPLES] (n=1013)

# E16V2\_1. Rub them under running water, with a brush, cloth or your hands

72% VALID

28% MISSING

# E16V2\_2. Hold under running water, without rubbing them, or

21% VALID

79% MISSING

# E16V2\_3. Soak them in a container of water, or do you

3% VALID

97% MISSING

# E16V2\_4. Use any type of cleaner to wash tomatoes?

7% VALID

93% MISSING

# E16V2\_5. DON'T KNOW

\* VALID

100% MISSING

# E16V2\_6. REFUSED

\* VALID

100% MISSING

# **E16V2E**. [IF E16V2\_4=1]

What type of cleaner do you use? [CHECK ANY MENTION OF THE FOLLOWING. ACCEPT MULTIPLES] (n=86)

#### E16V2a1. OTHER -HAND SOAP

2% VALID

98% MISSING

#### E16V2a2. OTHER--DISH SOAP

44% VALID

56% MISSING

# E16V2a3. OTHER—VINEGAR

9% VALID

91% MISSING

# E16V2a4. OTHER—CLOROX

3% VALID

97% MISSING

#### E16V2a5. OTHER—PRODUCE CLEANER

27% VALID

73% MISSING

E16V2a6. OTHER—OTHER

19% VALID

81% MISSING

E16V2a7. OTHER—DON'T KNOW

\* VALID

100% MISSING

E16V2a8. OTHER -REFUSED

\* VALID

100% MISSING

E17V2.

Do you ever buy strawberries? (n=2264)

86% YES

13% NO

\* DON'T KNOW

\* REFUSED

#### **E18V2.** TR01 [IF E17V2=1]

Do you usually wash or rinse strawberries before you prepare or eat them? (n=2001)

97% YES

2% NO

- \* NEVER PREPARE STRAWBERRIES
- \* DON'T KNOW
- \* REFUSED

#### **E19V2.** [IF E18V2=1]

Do you use any of these methods to wash or rinse strawberries? Please choose one or more. Do you... ACCEPT MULTIPLES [NOTE: IF SAY THEY USE A COLANDER, "Using your colander, do you (READ THE ANSWERS AGAIN] (n=1957)

E19V2\_1. Rub them under running water, with a brush, cloth or your hands

46% VALID

54% MISSING

E19V2\_2. Hold under running water, without rubbing them, or

43% VALID

57% MISSING

E19V2\_3. Soak them in a container of water, or do you

16% VALID 84% MISSING

E19V2\_4. Use any type of cleaner to wash tomatoes?

4% VALID 96% MISSING

E19V2\_5. DON'T KNOW

\* VALID 100% MISSING

E19V2\_6. REFUSED

\* VALID 100% MISSING

# **E19V2A**. [IF E19V2\_4=1]

What type of cleaner do you use? [CHECK ANY MENTION OF THE FOLLOWING. ACCEPT MULTIPLES] (n=87)

E19V2a1. OTHER -HAND SOAP

3% VALID 97% MISSING

E19V2a2. OTHER--DISH SOAP

18% VALID 82% MISSING

E19V2a3. OTHER—VINEGAR

9% VALID 91% MISSING

E19V2a4. OTHER—CLOROX

2% VALID 98% MISSING

E19V2a5. OTHER—PRODUCE CLEANER

39% VALID

62% MISSING

E19V2a6. OTHER—OTHER

29% VALID

71% MISSING

E19V2a7. OTHER—DON'T KNOW

1% VALID

99% MISSING

E19V2a8. OTHER -REFUSED

\* VALID

100% MISSING

#### E20V1.

How often, if ever, do you buy hot, take-out or carry-out food from restaurants, markets or grocery store delis? Please include things like hot fast-food, hot fast-foods from drive thrus, Chinese take-out, pizza, hot entrée's from a deli, and rotisserie chickens. (n=2418)

5% Never

4% Daily

27% A few times a week

21% Once a week

23% A few times a month

20% Once a month or less

\* DON'T KNOW

\* REFUSED

#### **E21V1.**[IF E20=2-6]

After you buy hot, take-out food, what is the longest amount of time you might keep it at room temperature and then eat it? Would you say...(n=2263)

81% Less than one hour,

14% 1-2 hours.

3% 3-6 hours or,

1% More than six hours

1% DON'T KNOW

1% REFUSED

# **E22V1.**[IF E20=2-6]

Do you ever keep hot, take-out food in the refrigerator? (n=2263)

61% YES

39% NO

- \* DON'T KNOW
- \* REFUSED

#### **E23V1.**[IF E22=1]

In the last year, what is the longest amount of time you have kept hot, take-out food in the refrigerator and still eaten it? (n=1363)

### <u>Time Unit Responded In:</u>

- 1% E23min
- 11% E23hr
- 79% E23day [RANGE 1-31]
- 5% E23wks [RANGE 1-4] IF GREATER THAN 4 CONFIRM THEN ALLOW.
- 3% DON'T KNOW or REFUSED

# SECTION F MICRO-ORGANISMS AND PERSONAL VULNERABILITY

#### **F1.** Tr93, TR98, TR01

Have you ever heard of Salmonella (sal- mon - ELL - la) as a problem in food? [NOTE: IF THE RESPONDENT HAS HEARD OF SALMONELLA, BUT NOT AS A PROBLEM IN FOOD, CODE AS "NO"] (n=4539)

- 86% YES
- 11% NO
- \* DON'T KNOW
- \* REFUSED

#### F2V1.TR93, TR98, TR01

How do you think a food can be made safe if it has salmonella (sal - mon - ELL - la) in it? Would you say by... (ACCEPT MULTIPLES. READ ENTIRE LIST WITHOUT ASKING EACH ITEM SEPARATELY. DO NOT PROBE.) (CHECK CODING HERE) (n=2275)

F2v1\_1. Cooking it

51% VALID

49% MISSING

F2v1\_2. Washing it

11% VALID

89% MISSING

F2v1\_3. Freezing it,

3% VALID

97% MISSING

F2v1 4. Adding vinegar or lemon juice, or

```
4% VALID
```

96% MISSING

F2v1\_5. would you say the food cannot be made safe [PLEASE READ THIS OUT LOUD]

35% VALID

65% MISSING

F2v1\_6. DON'T KNOW

7% VALID

93% MISSING

F2v1\_7. REFUSED

1% VALID

99% MISSING

**F3V2.** Do you think a food can be made safe if it has salmonella in it by (ROTATE RESPONSE OPTIONS 1-4, #5 IS ALWAYS LAST...) (EACH RESPONSE SHOULD HAVE A YES/NO ANSWER.)

F3V2\_1. Cooking it (n=2264)

63% YES

28% NO

8% DON'T KNOW

\* REFUSED

F3V2\_2. Washing it (n=2264)

24% YES

67% NO

9% DON'T KNOW

\* REFUSED

F3V2\_3. Freezing it, (n=2264)

13% YES

75% NO

12% DON'T KNOW

\* REFUSED

F3V2\_4. Adding vinegar or lemon juice, (n=2264)

13% YES

70% NO

17% DON'T KNOW

\* REFUSED

# F3V2\_5. Do you think the food can not be made safe? (ONLY GET THIS RESPONSE IF TO 1-4) (n=678)

57% YES

30% NO

13% DON'T KNOW

\* REFUSED

#### **F4.** TR01

[Have you ever heard of] Listeria (lis - TEER - ee - ah) as a problem in food? [NOTE: IF THE RESPONDENT HAS HEARD OF LISTERIA, BUT NOT AS A PROBLEM IN FOOD, CODE AS "NO"] (n=4539)

30% YES

69% NO

1% DON'T KNOW

\* REFUSED

### [ROTATE F5V1 and F6V1]

#### **F5V1.** Tr93, TR98, TR01

[Have you ever heard of] Campylobacter (KAM - pee - low - BACK - ter) as a problem in food? [NOTE: IF THE RESPONDENT HAS HEARD OF CAMPYLOBACTER, BUT NOT AS A PROBLEM IN FOOD, CODE AS "NO"] (n=2275)

13% YES

87% NO

1% DON'T KNOW

\* REFUSED

#### **F6V1.** TR93, TR98, TR01

[Have you ever heard of] Vibrio (VIB-bree-oh) as a problem in food? ?[NOTE: IF THE RESPONDENT HAS HEARD OF VIBRIO, BUT NOT AS A PROBLEM IN FOOD, CODE AS "NO"] (n=2275)

6% YES

93% NO

\* DON'T KNOW

\* REFUSED

#### [ROTATE F7V2 and F8V2]

#### **F7V2.** TR93, TR98, TR01

[Have you ever heard of ] E. Coli as a problem in food? [NOTE: IF THE RESPONDENT HAS HEARD OF E.COLI, BUT NOT AS A PROBLEM IN FOOD, CODE AS "NO"] (n=2264)

85% YES

15% NO

- \* DON'T KNOW
- \* REFUSED

#### **F8V2.** TR93

[Have you ever heard of] Hepatitis A as a problem in food? ?[NOTE: IF THE RESPONDENT HAS HEARD OF HEPATITIS A, BUT NOT AS A PROBLEM IN FOOD, CODE AS "NO"] (n=2264)

49% YES

50% NO

1% DON'T KNOW

\* REFUSED

#### **F9.** Tr01 Removed 3-1-06

Now I have a question about egg cartons.

Have you seen safe handling statements on egg cartons? (n=1633)

35% YES

58% NO

6% DON'T KNOW

\* REFUSED

#### [ROTATE F10A- F10G]

#### **F10A.** TR98, TR01

I'm going to read a list of some ways that food may be handled. For each, please tell me how likely it is that you would get sick if you ate food that was handled that way. Please use any number between 1 and 5, where 1 is "not at all likely" and 5 is "very likely." (IF RESPONDENT SAYS THEY DON'T PREPARE THE FOOD, ASK THEM FOR THEIR OPINION.) (n=4539)

First, if you forget to wash your hands before you begin cooking, how likely are you to get sick? Where 1 is not at all likely and 5 is very likely.

14% Not at all likely

24% 2

28% 3

16% 4

17% Very likely

1% DON'T KNOW

\* REFUSED

# F10B.

If vegetables you will eat raw happen to touch raw meat or chicken, how likely are you to get sick? IF NECESSARY: Where 1 is not at all likely and 5 is very likely. (n=4539)

8% Not at all likely

12% 2

24% 3

24% 4

30% Very likely

# DON'T KNOW REFUSED

#### F10C.

If you eat meat or chicken that is not thoroughly cooked, how likely are you to get sick? IF NECESSARY: Where 1 is not at all likely and 5 is very likely. (n=4539)

```
4% Not at all likely
8% 2
21% 3
26% 4
39% Very likely
1% DON'T KNOW
* REFUSED
```

#### F10D. NEW

If you happen to leave a meat or chicken stew or a casserole out of the refrigerator for 2 to 5 hours after it has finished cooking, and eat it, how likely are you to get sick? IF NECESSARY: Where 1 is not at all likely and 5 is very likely. (n=4539)

```
14% Not at all likely
21% 2
30% 3
18% 4
16% Very likely
1% DON'T KNOW
• REFUSED
```

\*\*\*\*\*\*\*\*\*\*\*\*\*Asked of everyone – not versioned

#### F10Ev1 NEW

If you do not wash bagged, precut lettuce before you eat it, how likely are you to get sick?

IF NECESSARY: Where 1 is not at all likely and 5 is very likely. (n=4539)

```
    24% Not at all likely
    26% 2
    25% 3
    10% 4
    13% Very likely
    2% DON'T KNOW
    * REFUSED
```

# SECTION B OTHER FOOD SAFETY CONCERNS This section was removed from the survey 1-24-06

ROTATE B1-B8 IF C6=1 then GO TO H1] B1. Have you heard of Mad Cow Disease? (n=269)

95% YES

5% NO

- \* DON'T KNOW
- \* REFUSED

### **B2V1.** [IF B1=1]

Would you say that Mad Cow Disease is a very serious food safety problem, a serious food safety problem, somewhat of a food safety problem, or not a food safety problem at all? ( n=140)

- 32% VERY SERIOUS FOOD SAFETY PROBLEM
- 21% SERIOUS FOOD SAFETY PROBLEM
- 34% SOMEWHAT OF A FOOD SAFETY PROBLEM
- 9% NOT A FOOD SAFETY PROBLEM
- 4% DON'T KNOW
- \* REFUSED

# **B2V2.** [IF B1=1]

Would you say that Mad Cow Disease is not a food safety problem, somewhat of a food safety problem, a serious food safety problem, or a very serious food safety problem? (n=117)

- 4% NOT A FOOD SAFETY PROBLEM
- 24% SOMEWHAT OF A FOOD SAFETY PROBLEM
- 19% SERIOUS FOOD SAFETY PROBLEM
- 50% VERY SERIOUS FOOD SAFETY PROBLEM
- 3% DON'T KNOW
- \* REFUSED

# **B3.** TR93, TR98, TR01

Have you heard about pesticide residues as problems in foods? (n=269)

78% YES

22% NO

\* DON'T KNOW

\* REFUSED

#### **B4V1.** TR93, TR98, TR01 [IF B3=1]

Would you say that pesticide residues are a very serious food safety problem, a serious food safety problem, somewhat of a problem, or not a food safety problem at all? (n=113)

- 25% VERY SERIOUS FOOD SAFETY PROBLEM
- 26% SERIOUS FOOD SAFETY PROBLEM
- 46% SOMEWHAT OF A FOOD SAFETY PROBLEM
- 3% NOT A FOOD SAFETY PROBLEM

- \* DON'T KNOW
- \* REFUSED

#### **B4V2** TR93, TR98, TR01

[IF B3=1]

Would you say that pesticide residues are not a food safety problem, somewhat of a food safety problem, a serious food safety problem, or a very serious food safety problem? (n=102)

- 1% NOT A FOOD SAFETY PROBLEM
   34% SOMEWHAT OF A FOOD SAFETY PROBLEM
   35% SERIOUS FOOD SAFETY PROBLEM
- 30% VERY SERIOUS FOOD SAFETY PROBLEM
- \* DON'T KNOW \* REFUSED

#### **B5.** TR93, TR98, TR01

Have you heard of antibiotic residues as problems in foods? (n=269)

- 36% YES 63% NO
- 2% DON'T KNOW \* REFUSED

#### **B6V1.** TR93, TR98, TR01 [IF B5=1]

Would you say that antibiotic residues are a very serious food safety problem, a serious food safety problem, somewhat of a food safety problem, or not a food safety problem at all? (n=68)

- 20% VERY SERIOUS FOOD SAFETY PROBLEM
- 22% SERIOUS FOOD SAFETY PROBLEM
- 47% SOMEWHAT OF A FOOD SAFETY PROBLEM
- 10% NOT A FOOD SAFETY PROBLEM
- 1% DON'T KNOW
- \* REFUSED

#### **B6V2.** TR93, TR98, TR01 [IF B5=1]

Would you say that antibiotic residues are not a food safety problem, somewhat of a food safety problem, a serious food safety problem, or a very serious food safety problem? (n=42)

- 4% NOT A FOOD SAFETY PROBLEM
- 44% SOMEWHAT OF A FOOD SAFETY PROBLEM
- 25% SERIOUS FOOD SAFETY PROBLEM
- 26% VERY SERIOUS FOOD SAFETY PROBLEM
- 1% DON'T KNOW
- \* REFUSED

#### **B7.** Have you heard about acrylamide (uh-KRILL-uh-mide)? (n=269)

- 3% YES 95% NO
- 1% DON'T KNOW
- \* REFUSED

#### **B8V1.** [IF B7=1]

Would you say that acrylamide (uh-KRILL-uh-mide) in food is a very serious food safety problem, a serious food safety problem, somewhat of a problem, or not a food safety problem at all. (n=4)

- 18% VERY SERIOUS FOOD SAFETY PROBLEM
- 82% SERIOUS FOOD SAFETY PROBLEM
- \* SOMEWHAT OF A FOOD SAFETY PROBLEM
- \* NOT A FOOD SAFETY PROBLEM AT ALL
- \* DON'T KNOW
- \* REFUSED

#### **B8V2.** [IF B7=1]

Would you say that acrylamide (uh-KRILL-uh-mide) in food is not a food safety problem, somewhat of a food safety problem, a serious food safety problem, or a very serious food safety problem? (n=6)

- 10% NOT A FOOD SAFETY PROBLEM
- 16% SOMEWHAT OF A FOOD SAFETY PROBLEM
- 62% SERIOUS FOOD SAFETY PROBLEM
- 12% VERY SERIOUS FOOD SAFETY PROBLEM
- \* DON'T KNOW
- \* REFUSED

#### **SECTION H THERMOMETERS**

NOTE: THE REFRIGERATOR THEMOMETER QUESTIONS ARE MODIFIED FROM 2001

- **H1.** How important is it to know the specific temperature in degrees that your refrigerator is set at? Would you say... (n=4529)
  - 64% Very important
  - 32% Somewhat important
  - 3% Not important at all.
  - \* DON'T KNOW
  - \* REFUSED

#### **H2.** TR01 modified

Does your refrigerator have a built-in thermometer that tells you the temperature in degrees? (n=4539)

- 36% YES
- 62% NO
- 3% DON'T KNOW

#### \* REFUSED

#### **H2a.** TR01 modified[IF H2 =0, 8, or 9]

Have you put a thermometer in your refrigerator so you can tell the temperature? (n=2915)

25% YES

74% NO

1% DON'T KNOW

\* REFUSED

# **H3.** [IF H2=1 OR H2a=1]

[RANGE FOR FAHRENHEIT: 0 - 100]

[RANGE FOR CELCIUS: 0 - 20]

What temperature, in Fahrenheit, is your refrigerator generally set at? [IF RESPONDENT ANSWERS IN CELCIUS, PLEASE REPORT IN CELCIUS] (n=2394)

66% FAHRENHEIT

2% CELCIUS

32% DON'T KNOW

1% REFUSED

H3F. . \_\_\_\_\_ DEGREES FARENHEIT (n=1527)

(selected frequencies reported)

13% <30 degrees

24% 30-35 degrees

42% 36-41 degrees

11% 42-50 degrees

6% 50 + degrees

4% REFUSED

### THE CATI PROGRAM]

H3c.. DEGREES CELCIUS

8. DON'T KNOW

9. REFUSED

H3C QH3c Refrigerator Temperature set at – Celcius (n=41)

4% 2 degrees

19% 3 degrees

10% 4 degrees

29% 5 degrees

7% 6 degrees

6% 7 degrees

8% 8 degrees

4% 9 degrees

6% 20 degrees

6% REFUSED

#### **H4.** [IF H2=1 OR H2a=1]

How often do you check the temperature of your refrigerator? Would you say...(n=2394)

- 14% Daily
- 19% Weekly
- 27% Monthly
- 16% Yearly, or
- 22% Never
- 2% DON'T KNOW
- \* REFUSED

# **H5.** How important do you think it is to use a **food** thermometer when cooking? Would you say...(n=4539)

- 32% Very important
- 47% Somewhat important
- 19% Not important at all
- 2% DON'T KNOW
- \* REFUSED

#### **H6.** TR98

Do you have a food thermometer, such as a meat thermometer? (n=4539)

- 67% YES
- 32% NO
- 2% DON'T KNOW
- \* REFUSED

#### **H7A.** TR98 [IF H6=1 THEN H7A-H]

What type of food thermometer do you have? I'm going to read a list of types of food thermometers; please tell me whether you have each. Do you have . . .

The kind that stays in the food while it cooks, and is used for large pieces of meat. (IF NECESSARY: Has large dial) (n=3106)

- 65% YES
- 33% NO
- 2% DON'T KNOW
- \* REFUSED

#### H7B.

A small instant read thermometer that you insert in the food to check for doneness. (n=3106)

- 64% YES
- 34% NO
- 1% DON'T KNOW
- \* REFUSED

#### **H7B1.** [IF H7B=1]

Is it digital or dial? (n=1979)

- 30% DIGITAL
- 62% DIAL
- 6% BOTH
- 2% DON'T KNOW
- \* REFUSED

#### H7C.

A barbecue fork that indicates how done the food is? (n=3106)

- 30% YES
- 69% NO
- 1% DON'T KNOW
- \* REFUSED

#### H7D. DOES THE RESPONDENT HAVE ANOTHER TYPE OF THERMOMETER. (n=3106)

- 15% YES
- 83% NO
- 1% DON'T KNOW
- \* REFUSED

Some other type? What? [ACCEPT MULTIPLES IF YES. "NO" SHOULD BE SINGLE RESPONSE OPTION] (n=487)

- 3% YES -- DISPOSABLE INDICATOR THAT YOU USE ONCE AND THEN THROW AWAY, FOR EXAMPLE, T- STICKS, SENSOR STICKS
- 4% YES -- A MICROWAVE PROBE
- 7% YES-- THE TYPE THAT STAYS IN THE FOOD AND HAS A WIRE THAT COMES OUT OF THE OVEN, OVEN PROBE)
- 28% YES --- A CANDY THERMOMETER
- 46% YES --- OTHER TYPE
- 5% YES A POP-UP THERMOMETER USED IN TURKEYS AND CHICKENS
- 8% DON'T KNOW
- 1% REFUSED

#### [IF D8= 1 and H6=1, THEN H8A-H8B]

Thinking of your usual habits over the past year, when you prepare the following foods, how often do you use a thermometer?

# **H8A.** HP, TR98

Roasts, or other large pieces of meat—how often do you use a thermometer when you cook roasts. Would you say. . . [CLARIFY IF NECESSARY: SHOULD NOT INCLUDE TURKEYS or CHICKENS] (n=2682)

- 36% Always
- 18% Often

- 23% Sometimes, or
- 20% Never
- 3% (DO NOT READ) NEVER COOK THE FOOD
- \* DON'T KNOW
- \* REFUSED

#### **H8B.** HP, TR98

How about chicken parts, such as breasts or legs--how often do you use a thermometer when you cook chicken parts? [Would you say. . .] (n=2682)

- 15% Always
- 11% Often
- 22% Sometimes, or
- 51% Never
- 1% (DO NOT READ) NEVER COOK THE FOOD
- \* DON'T KNOW
- \* REFUSED

[IF D2[V]=1, 2 and H6=1, THEN H8C]

#### **H8C.** TR01

How about baked egg dishes such as quiche (KEESH), custard, or bread pudding, —how often do you use a thermometer when you cook baked egg dishes? (n=2944)

- 3% Always
- 3% Often
- 9% Sometimes, or
- 62% Never
- 22% (DO NOT READ) NEVER COOK THE FOOD
- 1% DON'T KNOW
- \* REFUSED

#### **H8D.** TR98 [IF D8= 1 and H6=1 THEN H8D]

How about hamburgers---How often do you use a thermometer when you cook or grill hamburgers? [Would you say. .] TURKEY BURGERS ARE INCLUDED IF RESPONDENT VOLUNTEERS; DO NOT PROBE FOR TURKEY BURGERS. DO NOT INCLUDE VEGGIE BURGERS. (n=2682)

- 8% Always
- 5% Often
- 13% Sometimes, or
- 70% Never
- 4% NEVER COOK THE FOOD (DO NOT READ)
- \* DON'T KNOW
- \* REFUSED

# SECTION J FOOD CONSUMPTION HABITS

# **J1.** HP, TR98, TR01 J1A-J1J

In the past 12 months, which of the following raw foods did you eat? [READ LIST] (n=4539)

# J1A.

Raw clams?

6% YES 94% NO

\* DON'T KNOW

\* REFUSED

# **J1B.**

Raw oysters?

11% YES

89% NO

\* DON'T KNOW

\* REFUSED

# J1C.

Steak tartare (TAR-TAR), or raw hamburger meat?

6% YES 94% NO

\* DON'T KNOW

\* REFUSED

# J1D.

Sushi with raw fish, ceviche (se - VEE - chay), or other raw fish? [DO NOT INCLUDE PICKELED FISH, SMOKED FISH, OR LOX]

20% YES 80% NO

\* DON'T KNOW

\* REFUSED

# **J1E.**

Raw alfalfa sprouts, bean sprouts, or other sprouts?

27% YES72% NO

\* DON'T KNOW

\* REFUSED

#### J1F.

Did you eat any other raw meat, poultry or fish? (n=4539)

4% YES 96% NO

\* DON'T KNOW

\* REFUSED

J1F1-J1F5 If yes, what? [ACCEPT MULTIPLES IF YES. "NO" SHOULD BE SINGLE RESPONSE]

J1F1. YES -- RAW MUSSELS

3% VALID

97% MISSING

J1F2. YES -- RAW SHRIMP

18% VALID

82% MISSING

J1F3. YES -- RAW POULTRY

10% VALID

89% MISSING

J1F4. YES -- RAW CRAB

3% VALID

97% MISSING

J1F5. YES -- OTHER

33% VALID

76% MISSING

J1F5 DON'T KNOW

3% VALID

97% MISSING

J1F6 REFUSED

\* VALID

100% MISSING

### J2a.

In the past 12 months, have you eaten any Mexican-style cheeses, such as *queso fresco or queso blanco*? (n=4539)

22% YES

75% NO

3% DON'T KNOW

\* REFUSED

# **J2b.** [IF **J2a=1**]

Were the Mexican-style cheeses that you ate **homemade or store-bought**? (n=1082)

9% HOMEMADE

78% STORE-BOUGHT

5% BOTH HOMEMADE and STORE-BOUGHT

8% DON'T KNOW

\* REFUSED

# J2c.

In the past 12 months, have you eaten any cheese made from unpasteurized milk? This type of cheese is often homemade or sold off-the-farm or door-to-door. (n=4539)

6% YES

93% NO

### 1% DON'T KNOW

\* REFUSED

### **J3**. TR01

In the past 12 months, have you eaten eggs with runny yolks, soft scrambled eggs, or soft meringue (MER-ANG)? SOFT MERINGUE IS THE TYPE USED TO TOP SOME PIES; IN CONTRAST, HARD MERINGUE IS USED FOR SHELLS TO HOLD FRUIT, PUDDING, MERINGUE COOKIES, OR OTHER DESSERTS. DO NOT INCLUDE HARD MERINGUE. (n=4539)

42% YES 58% NO

\* DON'T KNOW

\* REFUSED

# **J4.** HP

TR 98, TR01

In the past 12 months, did you eat any of the following foods that contain raw eggs? [IF NECESSARY: WE MEAN FOODS THAT CONTAIN RAW EGG WHEN YOU EAT THEM, NOT FOODS MADE WITH A RAW EGG THAT IS COOKED BEFORE EATEN] [READ LIST][NOTE: YOU DO NOT NEED TO READ THE INTRODUCTION TO THE QUESTION FOR EVERY FOOD. ONLY REPEAT AS NECESSARY.] (n=4539)

J4A QJ4a In Past 12 Months Ate Food W/Raw Egg-Homemade Cookie or Cake Batter

# **J4A.** [IF NECESSARY. IN THE PAST 12 MONTHS DID YOU EAT?]

Raw, homemade cookie or cake batter?

29% YES 71% NO

\* DON'T KNOW

\* REFUSED

# **J4B.** [IF NECESSARY. IN THE PAST 12 MONTHS DID YOU EAT?]

Homemade frosting with raw egg?

9% YES 90% NO

\* DON'T KNOW

\* REFUSED

### **J4C.** [IF NECESSARY. IN THE PAST 12 MONTHS DID YOU EAT?]

Caesar salad dressing with raw egg?

9% YES 89% NO

2% DON'T KNOW

### \* REFUSED

# **J4D.** [IF NECESSARY. IN THE PAST 12 MONTHS DID YOU EAT?]

Chocolate mousse with raw egg?

3% YES 96% NO

1% DON'T KNOW

\* REFUSED

# **J4E.** [IF NECESSARY. IN THE PAST 12 MONTHS DID YOU EAT?]

Homemade eggnog?

6% YES

94% NO

\* DON'T KNOW

\* REFUSED

# **J4F.** [IF NECESSARY. IN THE PAST 12 MONTHS DID YOU EAT?]

Homemade ice cream with raw egg?

5% YES

94% NO

\* DON'T KNOW

\* REFUSED

# **J4G.** [IF NECESSARY. IN THE PAST 12 MONTHS DID YOU EAT?]

Shakes with raw egg?

3% YES

97% NO

\* DON'T KNOW

\* REFUSED

# **J4H.**

Any other food with raw egg?

3% YES

97% NO

\* DON' T KNOW

\* REFUSED

# **J4I.** [IF J4H=1] [ACCEPT MULTIPLES]

What raw food would that be? (n=107)

J4I1. MAYONNAISE MADE WITH RAW EGG

11% VALID

89% MISSING

J4I2. RAW EGGS BY THEMSELVES

10% VALID

- J4I3. OTHER
- 23% VALID
- 77% MISSING
- J4I4. DON'T KNOW
- 1% VALID
- 99% MISSING
- J4I5. REFUSED
- \* VALID
- 100% MISSING

# **J5V1.** TR01

In the past 12 months, did you eat any hot dogs without cooking them; that is straight from the package? (n=2275)

- 14% YES
- 86% NO
- \* DON'T KNOW
- \* REFUSED

# J6V2.

In the past 12 months, did you serve any hot dogs without cooking them; that is straight from the package? (n=2264)

- 12% YES
- 88% NO
- \* DON'T KNOW
- \* REFUSED
- J7. Think about the last time you bought lunch meat or deli meat. [PAUSE] After opening the package, how long did you keep it in your refrigerator and still eat it? (THIS IS A NEW QUESTION, BASED ON ONE FROM 2001) [DO NOT READ LIST] (n=4529)
  - 4% 1 DAY OR LESS OR ATE RIGHT AWAY [DO NOT READ]
  - 6% 2 DAYS [DO NOT READ]
  - 12% 3 DAYS [DO NOT READ]
  - 8% 4 DAYS [DO NOT READ]
  - 6% 5 DAYS [DO NOT READ]
  - 34% 6 7 DAYS/ A WEEK [DO NOT READ]
  - 13% 8 DAYS 2 WEEKS [DO NOT READ]
  - 3% MORE THAN 2 WEEKS 3 WEEKS [DO NOT READ]
  - 2% MORE THAN 3 WEEKS- 4 WEEKS [DO NOT READ]
  - 1% MORE THEN 4WEEKS [DO NOT READ]
  - 7% DO NOT BUY THE FOOD/DO NOT EAT THE FOOD [DO NOT READ]
  - 3% .DON'T KNOW [DO NOT READ]
  - 1% REFUSED [DO NOT READ]

### **K1V1.** TR01

Have you heard or read about any possible health problems related to eating sprouts, such as alfalfa or bean sprouts? (n=2275)

13% YES

87% NO

\* NOT SURE

\* DON'T KNOW

\* REFUSED

# **K2V1**. TR01

[IF K1V1=1]

Do you recall what you heard about eating sprouts? [ACCEPT MULTIPLES] (n=354)

K2V1a. DO NOT EAT RAW/ COOK BEFORE EATING [DO NOT READ]

5% VALID

95% MISSING

K2V1b. RAW SPROUTS MAY CONTAIN HARMFUL GERMS (ANY MENTION OF E. COLI OR SALMONELLA) [DO NOT READ]

36% VALID

64% MISSING

K2V1c. OTHER [DO NOT READ]

36% VALID

64% MISSING

K2V1d. RECALLS NO ADVICE [DO NOT READ]

20% VALID

80% MISSING

K2V1e. DON'T KNOW [DO NOT READ]

4% VALID

96% MISSING

K2V1f. REFUSED [DO NOT READ]

\* VALID

100% MISSING

### **K3V1.**TR01

Now I would like to ask you about juice sold in grocery stores. About how much of the juice sold in grocery stores, do you think is pasteurized? Would you say. . . NOTE: PASTEURIZED MEANS THE JUICE HAS BEEN HEAT TREATED TO KILL GERMS. NOTE: DO NOT INCLUDE JUICE SOLD AT JUICE BARS, RESTAURANTS, ETC. (n=2275)

25% All or almost all of it

30% Most of it

16% About half of it

11% Some of it, or

7% Very little or none

11% DON'T KNOW

\* REFUSED

# **K4V1.** TR01

Have you heard or read about any possible health problems related to drinking unpasteurized juice? (n=2275)

17% YES

82% NO

1% NOT SURE

\* DON'T KNOW

\* REFUSED

# **K5V1.** TR01 [IF K4V1=1]

Do you recall what you heard about drinking unpasteurized juice? [ACCEPT MULTIPLES] (n=411)

# K5V1A.

MAY CONTAIN GERMS/ COULD MAKE YOU SICK [DO NOT READ]

35% VALID

65% MISSING

# K5V1B.

RISK GROUPS--E.G., CHILDREN OR OTHER HIGH RISK GROUPS CAN GET SERIOUSLY ILL [DO NOT READ]

6% VALID

94% MISSING

# **K5V1C.**

BOIL THE JUICE BEFORE FEEDING TO CHILDREN OR HIGH RISK GROUPS [DO NOT READ]

1% VALID

99% MISSING

### K5V1D.

DO NOT DRINK UNPASTERUIZED JUICE [DO NOT READ]

6% VALID

94% MISSING

# **K5V1E.**

RECALLS NO INFORMATION [DO NOT READ]

17% VALID

83% MISSING

### **K5V1F.**

OTHER [DO NOT READ]

29% VALID

71% MISSING

# K5V1G. DON'T KNOW

9% VALID91% MISSING

### K5V1H. REFUSED

- \* VALID
- \* MISSING

**K6V1**. In the past year have you eaten any seafood? By seafood we mean all fish and shellfish including tuna fish, fish sticks, and shrimp that you may have eaten. (n=2275)

84% Yes (GO TO K8)

16% No (GO TO K7)

- \* DON'T KNOW (GO TO K9V1 AND SKIP K13V1)
- \* REFUSED (GO TO K9V1 AND SKIP K13V1)

### **K7V1CLAS.** CLASSIFICATION OF OTHER SPECIFY RESPONSES FOR K7V1. (n=103)

52% Vb coded in precode

39% Vb coded in new code

9% Coded in Other

**K7V1**. Why have you not eaten seafood in the past year? (n=330)

K7V1a. VEGETARIAN (GO TO K9V1, SKIP K13V1) [DO NOT READ]

4% VALID

96% MISSING

K7V1b. DON'T LIKE TASTE OF SEAFOOD/FISH/SHELLFISH (GO TO K9V1, SKIP K13V1) [DO NOT READ]

65% VALID

36% MISSING

K7V1c. FISH OR SHELLFISH TOO EXPENSIVE (GO TO K9V1, SKIP K13V1) [DO NOT READ]

3% VALID

97% MISSING

K7V1d. ALLERGIC TO ALL OR SOME SEAFOOD (GO TO K9V1, SKIP K13V1) [DO NOT READ]

6% VALID

94% MISSING

K7V1e. SOMEONE IN FAMILY ALLERGIC TO ALL OR SOME SEAFOOD (GO TO K9V1, SKIP K13V1) [DO NOT READ]

1% VALID

99% MISSING

K7V1f. MERCURY HEALTH CONCERN (INCLUDES METHLY MERCURY) (GO TO K9V1, SKIP K13V1) [DO NOT READ]

1% VALID

99% MISSING

K7V1g. OTHER HEALTH CONCERNS WITH FISH (INCLUDES: PCBs, DIOXIN, VIBRIO'S, GERMS, PESTICIDES, SPOILAGE, CHEMICALS) (GO TO K9V1, SKIP K13V1) [DO NOT READ]

3% VALID

97% MISSING

K7V1H. OTHER. SPECIFY (GO TO K9V1, SKIP K13V1) [DO NOT READ]

3% VALID

97% MISSING

K7V1I. DON'T KNOW (GO TO K9V1, SKIP K13V1) [DO NOT READ]

3% VALID

97% MISSING

K7V1J. REFUSED (GO TO K9V1, SKIP K13V1) [DO NOT READ]

2% VALID

98% MISSING

K7V1k. NO REASON/ DON'T BUY/COOK SEAFOOD

4% VALID

96% MISSING

K7V1L. NOT AVAILABLE

2% VALID

98% MISSING

K7V1M. EAT ONLY SEAFOOD IN A RESTAURANT

1% VALID

99% MISSING

K7V1N. DO EAT FISH

3% VALID

97% MISSING

K7V1O. OTHER DIETARY REASONS

\* VALID

100% MISSING

K7V1P. NONE/NOTHING

2% VALID

98% MISSING

**K8V1**. In the past month, did you eat any recreationally caught fish? We mean fish that you or others caught from <u>lakes</u>, <u>rivers</u>, <u>or coastal areas</u>. (n=1943)

20% YES

80% NO

\* DON'T KNOW

\* REFUSED

**K9V1**. Have you heard about any health benefits from eating seafood? (n=2275)

71% YES (Next question)

29% NO (GO TO K11)

\* DON'T KNOW (GO TO K11)

\* REFUSED (GO TO K11)

# K10V1cls. Classification of other specify responses for K10V1. (n=516)

23% Vb coded in precode

70% Vb coded in new code

7% Coded in Other

# **K10V1**. What benefits have you heard of? ACCEPT MULTIPLES (IF NECESSARY: Anything else?) (n=1724)

# K10V1a. GENERALLY HEALTHY[DO NOT READ]

26% VALID

74% MISSING

# K10V1b. LOW FAT[DO NOT READ]

13% VALID

87% MISSING

# K10V1c. BRAIN FOOD[DO NOT READ]

12% VALID

88% MISSING

# K10V1d. HEART HEALTHY[DO NOT READ]

13% VALID

87% MISSING

### K10V1e. OMEGA-3 FATTY ACIDS[DO NOT READ]

28% VALID

72% MISSING

K10V1f. CHOLESTEROL LOWERING [DO NOT READ]

16% VALID

84% MISSING

# K10V1g. OTHER. (Have interviewer record other answers) [DO NOT READ]

2% VALID

98% MISSING

### K10V1h. DON'T KNOW

8% VALID

92% MISSING

### K10V1i. REFUSED

\* VALID

100% MISSING

# K10V1j. PROVIDES VITAMINS/MINERALS

5% VALID

### 95% MISSING

K10V1k. ANTI-OXIDANT/GOOD FOR SKIN

1% VALID99% MISSING

K10V11. LOW CALORIE/AIDS IN WEIGHT LOSS

2% VALID 98% MISSING

K10V1m. PROTEIN/HIGH PROTEIN

7% VALID 93% MISSING

K10V1n. OIL/FISH OIL

5% VALID95% MISSING

K10V1o. IODINE

1% VALID

99% MISSING

K10V1p. GOOD FOR BLOOD PRESSURE

\* VALID 100% MISSING

K10V1q. PREVENTS/REDUCES RISK OF CANCER

1% VALID99% MISSING

K10V1r. NUTRITIOUS

1% VALID 99% MISSING

K10V1s. GOOD FOR EYES

\* VALID 100% MISSING

K10V1t. LOW CARBOHYDRATE

\* VALID 100% MISSING

K10V1u. GOOD FOR BONES/ARTHRITIS

\* VALID 100% MISSING

K10V1v. CONCERN

\* VALID

K10V1w. NONE 1% VALID 99% MISSING

K10V1x. EASY TO DIGEST

\* VALID 100% MISSING

K10V1y. INCREASES ENERGY

\* VALID

100% MISSING

**K11V1**. Have you heard about any health concerns with eating seafood? (n=2275)

62% YES

38% NO (GO TO K13)

\* DON'T KNOW (GO TO K13)

\* REFUSED (GO TO K13)

K12V1cls. Classification of other specify for K11V1. (n=535)

5% Vb coded in precode

83% Vb coded in new code

12% Coded in Other

**K12V1**. What health concerns with seafood have you heard of? ACCEPT MULTIPLES (IF NECESSARY: Any thing else?) (n=1519)

K12V1a. MERCURY / METHYL MERCURY [DO NOT READ]

49% VALID

51% MISSING

K12V1b. PCBs [DO NOT READ]

1% VALID

99% MISSING

K12V1c. DIOXIN [DO NOT READ]

\* VALID

100% MISSING

K12V1d. VIBRIOS, [DO NOT READ]

\* VALID

100% MISSING

K12V1e. HEPATITIS [DO NOT READ]

1% VALID

K12V1f. GERMS [DO NOT READ]

3% VALID

97% MISSING

K12V1g. PESTICIDES [DO NOT READ]

1% VALID 99% MISSING

K12V1h. SPOILAGE[DO NOT READ]

3% VALID97% MISSING

K12V1i. PBDEs or FLAME RETARDANT[DO NOT READ]

\* VALID

100% MISSING

K12V1j. CHEMICALS IN FISH[DO NOT READ]

8% VALID

92% MISSING

K12V1k. ALLERGIC/ ALLERGY [DO NOT READ]

7% VALID 95% MISSING

K12V11. OTHER [DO NOT READ]

4% VALID

96% MISSING

K12V1m. RED TIDE

1% VALID

99% MISSING

K12V1n. SALMONELLA

1% VALID

99% MISSING

K12V1o. POISONS/TOXINS

2% VALID

98% MISSING

K12V1p. POLLUTANTS/POLLUTION/CONTAMINATION

5% VALID

95% MISSING

K12V1q. HIGH CONCENTRATION OF METALS

1% VALID

99% MISSING

K12V1r. HIGH IN/BAD FOR CHOLESTEROL

2% VALID

98% MISSING

K12V1s. PARASITES

1% VALID

99% MISSING

K12V1t. BACTERIA

2% VALID

98% MISSING

K12V1u. FOOD POISIONING

6% VALID

94% MISSING

K12V1v. NEEDS TO BE COOKED THOROUGHLY

3% VALID

97% MISSING

K12V1w. NOT EAT IT RAW/UNCOOKED

3% VALID

97% MISSING

K12V1x. PREGNANT WOMENT/YOUNG CHILDREN

1% VALID

99% MISSING

K12V1y. NEEDS TO BE FRESH/EATEN FRESH

\* VALID

100% MISSING

K12V1z. NEED TO KNOW THE ORIGIN

\* VALID

100% MISSING

K12V1aa. LEAD/IRON CONTENT

1% VALID

99% MISSING

K12V1bb. IODINE CONTENT

2% VALID

98% MISSING

K12V1cc. MINERAL

\* VALID

100% MISSING

K12V1dd. NOT HEALTHY

1% VALID

K12V1ee. DISEASES

\* VALID

100% MISSING

K12V1ff. OILS

\* VALID

100% MISSING

K12V1gg. SHELLFISH

\* VALID

100% MISSING

K12V1hh. CONCERN OF SALMON/FARM RAISED SALMON

\* VALID

100% MISSING

K12V1ii. SCROMBOID POISIONING

\* VALID

100% MISSING

K12V1jj. LOCALLY CAUGHT FISH

\* VALID

100% MISSING

K12V1kk. FARMED RAISED FISH

\* VALID

100% MISSING

K12V1ll. DON'T KNOW

8% VALID

92% MISSING

K12v1mm. REFUSED

\* VALID

100% MISSING

INSTRUCTIONS: IF ONLY HEARD OF CONCERNS THEN ONLY ASK ABOUT CONCERNS, IF ONLY HEARD OF BENEFITS THEN ONLY ASK ABOUT BENEFITS. IF HEARD ABOUT BOTH THEN ASK ABOUT BOTH.

**K13V1**. Have you changed how much seafood you eat after hearing about the benefits and concerns of eating seafood? Do you eat... (n=1679)

12% More seafood

65% The same amount of seafood

12% Less seafood

12% More of some seafood and less of others

2% DON'T KNOW

#### 1% **REFUSED**

# **K14V1**. IF K13=3,4

Are there any specific types of seafood that you eat less of now? (n=410)

70% YES 29% NO

DON'T KNOW 1%

**REFUSED** 

**K15V1cls**. Classification of Other Specify Responses for K15V1 (n=70)

Vb coded in precode

Vb coded in new code 65%

Coded in Other 26%

# **K15V1.** IF K14=1

What types of seafood do you eat less of now? ACCEPT MULTIPLES (n=297)

K15V1a. SALMON, INCLUDING CANNED SALMON

12% **VALID** 88% **MISSING** 

K15V1b. CANNED TUNA, INCLUDING TUNA FISH SALAD AND TUNA SANDWICHES MADE FROM CANNED TUNA

23% **VALID MISSING** 77%

K15V1c. OTHER TUNA, INCLUDING TUNA STEAK

7% **VALID** 93% **MISSING** 

K15V1d. SWORDFISH, KING MACKEREL, SHARK, OR TILEFISH

7% **VALID** 95% **MISSING** 

K15V1e. SHELLFISH, INCLUDING SHRIMP, CRAB, MUSSELS, CLAMS, OYSTERS, AND **LOBSTER** 

47% **VALID** 53% **MISSING** 

K15V1f. OTHER. 7% **VALID** 93% **MISSING** 

K15V1g. FARMED RAISED FISH

**VALID** 2% 98% **MISSING** 

K15V1h. DON'T KNOW

2% **VALID**  98% MISSING

K15V1i. REFUSED \* VALID 100% MISSING

K15V1j. RECREATIONALLY CAUGHT FISH

1% VALID 99% MISSING

K15V1k. BASS/WALLEYE

2% VALID 98% MISSING

K15V11. CATFISH 2% VALID 98% MISSING

K15V1m. FISH (UNSPECIFIED)

5% VALID 95% MISSING

K15V1n. RAW SEAFOOD (INCLUDE SUSHI)

2% VALID 98% MISSING

K15V1o. WHITE FISH

\* VALID 100% MISSING

K15V1p. FRESHWATER FISH

2% VALID 98% MISSING

K15 V1q. FIRED FISH

\* VALID 100% MISSING

K15V1r. COD FISH 1% VALID 99% MISSING

# **K16V1.** TR01

Have you heard anything about mercury as a problem in some seafood? (n=2275)

77% YES 23% NO

\* DON'T KNOW

### \* REFUSED

# **K17V1**.TR01

[IF K16V1=1]

What kinds of seafood have mercury problems? [ACCEPT MULTIPLES. NOTE: IF RESPONDENT SAYS "BIG FISH," PROBE: Any specific fish? IN THE CASE OF A GENERAL RESPONSE OF "TUNA", ASK THE RESPONDENT: Any specific type of tuna? Such as tuna steaks or canned tuna or both?] [DO NOT READ LIST][PROBE: Anything else?] (n=1844)

### K17V1A.

SWORD FISH [DO NOT READ]

8% VALID

92% MISSING

#### K17V1B.

SHARK [DO NOT READ]

3% VALID

97% MISSING

### K17V1C.

KING MACKEREL [DO NOT READ]

1% VALID

98% MISSING

### K17V1D.

TILEFISH [DO NOT READ]

\* VALID

100% MISSING

### K17V1E.

TUNA STEAKS [DO NOT READ]

6% VALID

94% MISSING

### K17V1F.

ANY GENERAL MENTION OF TUNA [DO NOT READ]

19% VALID

81% MISSING

# K17V1g.

GENERAL CANNED TUNA [DO NOT READ]

4% VALID

96% MISSING

### K17V1h.

ALBACORE OR CHUNK WHITE CANNED TUNA FISH [DO NOT READ]

1% VALID

99% MISSING

# K17V1i.

# ANY GENERAL MENTION OF SALMON BUT NOT FARM RAISED [DO NOT READ]

8% VALID 92% MISSING

# K17V1j.

FARM RAISED SALMON [DO NOT READ]

3% VALID 97% MISSING

### K17V1k.

ANY FARM RAISED FISH [DO NOT READ]

2% VALID98% MISSING

#### K17V1l.

RAW FISH (CEVICHE) [DO NOT READ]

1% VALID 99% MISSING

### K17V1m.

RAW SHELLFISH (OYSTERS, CLAMS) [DO NOT READ]

8% VALID 92% MISSING

### K17V1n.

BIG FISH, UNSPECIFIED, FISH HIGH ON FOOD CHAIN [DO NOT READ]

3% VALID97% MISSING

### K17V1o.

OTHER OR UNSPECFIED FISH [DO NOT READ]

25% VALID75% MISSING

### K17V1p.

RECREATIONAL CAUGHT FISH (FROM LAKES AND RIVERS) [DO NOT READ]

9% VALID91% MISSING

# K17V1q. DON'T KNOW

22% VALID 78% MISSING

### K17V1r. REFUSED

\* VALID 100% MISSING

### **K18V1**.TR01 [IF K16=1]

Have you heard of any particular group of people who are advised to be especially careful not to eat too

much seafood that might have mercury? If yes, which group? MARK ALL THAT APPLY. DO NOT PROBE. (n=1844)

# K18V1A.

NOT HEARD OF A PARTICULAR GROUP [DO NOT READ]

19% VALID 81% MISSING

### K18V1B.

PREGNANT WOMEN OR WOMEN WHO MIGHT BECOME PREGNANT [DO NOT READ]

34% VALID 66% MISSING

# K18V1C.

NURSING MOTHERS [DO NOT READ]

1% VALID99% MISSING

# K18V1D.

YOUNG CHILDREN [DO NOT READ]

15% VALID 85% MISSING

### K18V1E.

OTHER RESPONSE [DO NOT READ]

12% VALID 88% MISSING

### K18V1F.

NO PARTICULAR GROUP IS AT HIGHER RISK [DO NOT READ]

24% VALID76% MISSING

### K18V1G.

DON'T KNOW

7% VALID93% MISSING

#### K18V1H.

**REFUSED** 

\* VALID

100% MISSING

# SECTION L METHODS OF PRODUCING AND PROCESSING FOODS

Next, I would like to ask your opinion about some ways food can be grown or processed.

# [RANDOMIZE (L1&2 TOGETHER, L3& L4 TOGETHER, L5)]

### **L1V2.** TR01

As you may know, some fruits and vegetables are produced by organic methods. Organic methods use no chemical fertilizers or pesticides. (n=2264)

Using a 10-point scale, how well informed would you say you are about organically grown fruits and vegetables, if one means you are not at all informed about organically grown fruits and vegetables and ten means you are very well informed?

```
15%
     1 (NOT AT ALL INFORMED)
8%
     3
11%
7%
     4
     5
17%
6%
     6
9%
     7
11%
     8
5%
11%
     10 (VERY WELL INFORMED)
      DON'T KNOW
     REFUSED
```

### **L2V2.** TR01

Do you buy organically grown fruits or vegetables? (n=2264)

```
32% YES
46% NO
21% SOMETIMES
2% DON'T KNOW
* REFUSED
```

# **L3V2.** TR01

Irradiation [e-RAY-dee-A-shun] is a process that uses low levels of radiation to treat foods. Using a 10-point scale, how well informed would you say you are about irradiated [e-RAY-dee-A-ted] foods? (OPTIONAL: one means you are not at all informed about irradiated foods and ten means you are very well informed) (n=2264)

```
49%
     1 (NOT AT ALL INFORMED)
     2
11%
     3
8%
5%
     4
9%
     5
3%
     6
     7
3%
3%
     8
2%
4%
     10 (VERY WELL INFORMED)
1%
     DON'T KNOW
     REFUSED
```

### L4V2.

Have you seen any food labels indicating that the product was irradiated [e-RAY-dee-A-ted]? (n=2264)

10% YES 89% NO

1% DON'T KNOW

\* REFUSED

### **L5V2**. TR01

Some food products are being developed with the help of new scientific techniques. The general area is called "biotechnology" or "bioengineered foods" and includes tools such as genetic engineering. Sometimes these new foods are called "genetically modified" foods. Using a 10-point scale, how well informed would you say you are about biotechnology? (OPTIONAL: if one means you are not at all informed about biotechnology and ten means you are very well informed.) (n=2264)

```
42%
     1 (NOT AT ALL INFORMED)
13%
9%
     3
     4
6%
11%
     5
4%
     6
5%
     7
     8
5%
2%
     10 (VERY WELL INFORMED)
4%
1%
     DON'T KNOW
      REFUSED
```

### [ASK L6 TO L17 SERIES IN SAME ORDER AS L1, L3, AND L4]

```
[IF L1 = 1 - 2, SKIP L6 - L9]
```

#### **L6V2.** TR01

Do you think that organically grown fruits and vegetables are more likely or less likely to have harmful germs than those grown without using organic methods, or are they the same? (n=1763)

13% MORE LIKELY 37% LESS LIKELY

44% SAME

5% DON'T KNOW

\* REFUSED

### **L7V2**. TR01

Do you think that organically grown fruits and vegetables are more likely or less likely to cause long term health problems than those grown without using organic methods, or are they the same? (n=1763)

### 9% MORE LIKELY

- 58% LESS LIKELY
- 30% SAME
- 4% DON'T KNOW
- \* REFUSED

#### **L8V2.** TR01

How about the environment? Do you think that organically grown fruits and vegetables are more safe or less safe for the environment, or are they the same as those grown without using organic methods? (n=1763)

- 64% MORE SAFE
- 9% LESS SAFE
- 23% SAME
- 4% DON'T KNOW
- \* REFUSED

# **L9V2.** TR01

How about nutrition? Do you think that organically grown fruits and vegetables are more nutritious or less nutritious than those grown without using organic methods, or are they the same? (n=1763)

- 50% MORE NUTRITIOUS
- 7% LESS NUTRITIOUS
- 41% SAME
- 3% DON'T KNOW
- \* REFUSED

[IF L3 = 1 - 2, SKIP L10 - L13]

# **L10V2.**TR01

Do you think that irradiated fresh foods are more likely or less likely to have harmful germs than non-irradiated foods, or are they the same? (n=930)

- 16% MORE LIKELY
- 46% LESS LIKELY
- 29% SAME
- 8% DON'T KNOW
- \* REFUSED

### **L11V2.**TR01

Do you think that irradiated fresh foods are more likely or less likely to cause long term health problems than non-irradiated foods, or are they the same? (n=930)

- 38% MORE LIKELY
- 16% LESS LIKELY
- 34% SAME
- 11% DON'T KNOW
- \* REFUSED

#### **L12V2**.TR01

How about the environment? Do you think that irradiated fresh foods are more safe or less safe for the

environment, or are they the same as non-irradiated foods? (n=930)

- 14% MORE SAFE
- 32% LESS SAFE
- 43% SAME
- 11% DON'T KNOW
- \* REFUSED

#### L13V2.TR01

How about nutrition? Do you think that irradiated fresh foods are more nutritious or less nutritious than non-irradiated foods, or are they the same? (n=930)

- 9% MORE NUTRITIOUS
- 37% LESS NUTRITIOUS
- 46% SAME
- 7% DON'T KNOW
- \* REFUSED

[IF L5 = 1 OR 2, SKIP L14-L17]

### **L14V2**.TR01

Do you think that bioengineered foods are more likely or less likely to have harmful germs than foods produced without bioengineering, or are they the same? (IF RESPONDENT ASKS WHETHER YOU ARE TALKING ABOUT GENETICALLY MODIFIED ORGANISMS OR FOODS, THE ANSWER IS YES. (n=1090)

- 17% MORE LIKELY
- 21% LESS LIKELY
- 53% SAME
- 9% DON'T KNOW
- \* REFUSED

### **L15V2.**TR01

Do you think that bioengineered foods are more likely or less likely to cause long term health problems than foods produced without bioengineering, or are they the same? (n=1090)

- 37% MORE LIKELY
- 12% LESS LIKELY
- 40% SAME
- 11% DON'T KNOW
- \* REFUSED

### **L16V2.**TR01

How about the environment? Do you think that bioengineered foods are more safe or less safe for the environment, or are they the same as foods produced without bioengineering? (n=1090)

- 17% MORE SAFE
- 34% LESS SAFE
- 40% SAME
- 8% DON'T KNOW

### \* REFUSED

### **L17V2**.TR01

How about nutrition? Do you think that bioengineered foods are more nutritious or less nutritious than foods produced without bioengineering, or are they the same? (n=1090)

- 18% MORE NUTRITIOUS
- 33% LESS NUTRITIOUS
- 42% SAME
- 7% DON'T KNOW
- \* REFUSED

# SECTION R PERSONAL RISK PERCEPTION

- **R5.** Now I would like you to rank four activities based on what you think is the most important for your personal health. The four activities are: wearing a seatbelt, avoiding second-hand cigarette smoke, engaging in physical activity, and washing your hands with soap before a meal.
- **R5A.** Which one is **most important** to you for your health? (REPEAT LIST IF NECESSARY) (n=4539)
  - 21% SEATBELT USE
  - 14% AVOIDING SECOND-HAND CIGARETTE SMOKE
  - 21% EXERCISE
  - 41% HAND WASHING BEFORE EATING
  - 1% DON'T KNOW
  - 1% REFUSED
- **R5B**. Which is the **next most important**? (REPEAT LIST IF NECESSARY) (n=4470)
  - 29% SEATBELT USE
  - 23% AVOIDING SECOND-HAND CIGARETTE SMOKE
  - 22% EXERCISE
  - 26% HAND WASHING BEFORE EATING
  - \* DON'T KNOW
  - \* REFUSED
- **R5C.** Next? (n=4460)
  - 26% SEATBELT USE
  - 26% AVOIDING SECOND-HAND CIGARETTE SMOKE
  - 28% EXERCISE
  - 20% HAND WASHING BEFORE EATING
  - 1% DON'T KNOW
  - \* REFUSED

### SECTION M FOOD ALLERGIES

This section has been modified from 2001. Everybody gets question M2.

### M2.

Are you allergic to latex or latex gloves? (n=4539)

5% YES 94% NO

- \* SOMEONE IN HOUSEHOLD DIED FROM LATEX ALLERGY (DIED: I'm very sorry to hear that. I won't be asking questions about that. I just have a few more before the interview is over.)
- 1% DON'T KNOW
- \* REFUSED

# [IF C6=1 THEN M4 ELSE GO TO SECTION N]

Earlier you said that you had or suspected that you had a food allergy. I have some follow-up questions about that food allergy.

### M4.

What foods or food ingredients are you allergic to? I am going to read you a list. Please answer yes or no for each food category. (ACCEPT MULTIPLES. GO THRU ENTIRE LIST)

**M4A.** Are you allergic to any milk or dairy? (n=737)

32% YES

67% NO

1% DON'T KNOW

\* REFUSED

# **M4B.** What about eggs? (n=737)

9% YES

90% NO

1% DON'T KNOW

\* REFUSED

# **M4C.** Any type of fish or shellfish? (n=737)

29% YES

70% NO

1% DON'T KNOW

\* REFUSED

#### **M4D1**. IF M4C=1

What type(s) of fish or shell fish are you allergic to? (n=205)

Are you allergic to fish that have fins such as salmon, tuna, or cod?

24% YES

72% NO

5% DON'T KNOW

\* REFUSED

### **M4D2.** IF M4C= 1

Are you allergic to shellfish? (n=205)

83% YES

16% NO

1% DON'T KNOW

\* REFUSED

# **M4E.** [IF M4D=1]

What type of shellfish are you allergic to? [DON'T READ, JUST CODE RESPONSE][ACCEPT MULTIPLES] (n=175)

M4E1. CRUSTACEANS (E.G., SHRIMP, CRABS, LOBSTER, CRAYFISH, CRAWFISH, PRAWN)

68% VALID

32% MISSING

M4E2. MOLLUSKS (E.G., CLAMS, OYSTERS, SCALLOPS, MUSSELS, SQUID, SNAILS, CONCHES, OCTOPUS)

34% VALID

66% MISSING

M4E3. OTHER

9% VALID

91% MISSING

M4E4. DON'T KNOW

9% VALID

91% MISSING

M4E5. REFUSED

\* VALID

100% MISSING

**M4G.** Are you allergic to any type of nuts or seeds? (n=737)

17% YES (GO TO M4H)

82% NO

1% DON'T KNOW

\* REFUSED

# **M4H**. [IF M4G=1]

What type of nuts or seeds are you allergic to? [DON'T READ LIST][ACCEPT MULTIPLES] (n=131)

M4H1. PEANUTS

42% VALID

M4H2. TREE NUTS (E.G., ALMONDS, CASHEWS, PECANS, WALNUTS, BRAZIL NUTS)(DO

NOT INCLUDE COCONUT)

43% VALID

57% MISSING

M4H3. SESAME SEEDS

4% VALID

96% MISSING

M4H4. MUSTARD SEEDS

2% VALID

98% MISSING

M4H5. OTHER SEEDS (SUCH AS SUNFLOWER, POPPY OR CARAWAY SEEDS)

13% VALID

87% MISSING

M4H6. OTHER NUTS

27% VALID

73% MISSING

M4H7. DON'T KNOW

2% VALID

98% MISSING

M4H8. REFUSED

\* VALID

100% MISSING

**M4I.** Are you allergic to wheat, gluten, corn, or other grains? (IF NECESSARY, which ones are you allergic to? ACCEPT MULTIPLES ONLY IF YES. DO NOT ACCEPT BOTH YES AND NO) (n=737)

M4I1. YES---WHEAT

7% VALID

93% MISSING

M4I2. YES---GLUTEN

11% VALID

89% MISSING

M4I3. YES---CORN

4% VALID

96% MISSING

M4I4. YES—OTHER GRAINS

2% VALID

98% MISSING

M4I5. NOT ALLERGIC TO WHEAT, CORN GRAINS

80% VALID

20% MISSING

M4I6. DON'T KNOW

1% VALID 99% MISSING

M4I7. REFUSED

\* VALID

100% MISSING

# **M4J.** Are you allergic to any fruits or vegetables? (n=737)

35% YES (GO TO M4K)

65% NO

\* DON'T KNOW

\* REFUSED

# **M4K.** [IF M4J=1]

What type of fruits or vegetables are you allergic to? [ACCEPT MULTIPLES][DON'T READ LIST] (n=239)

M4K1. AVOCADO, KIWI, BANANA, CHESTNUT

17% VALID

83% MISSING

M4K2. STRAWBERRY, CHERRY, PEACH, PEAR, PLUM, APPLE (ROSACEAE FAMILY)

27% VALID

73% MISSING

M4K3. CELERY

\* VALID

100% MISSING

M4K4. MUSTARD

\* VALID

100% MISSING

M4K5. CORN

2% VALID

98% MISSING

M4K6. OTHER FRUIT

41% VALID

59% MISSING

M4K7. OTHER VEGETABLE

31% VALID

M4K8. DON'T KNOW

2% VALID985 MISSING

M4K9. REFUSED

\* VALID

100% MISSING

# **M4L.** Are you allergic to any kind of beans or legumes? (n=737)

6% YES (GO TO M4M)

92% NO

2% DON'T KNOW

\* REFUSED

# **M4M.** [IF M4L=1]

What kind of beans or legumes are you allergic to? [DON'T READ LIST][ACCEPT MULTIPLES] (n=47)

M4M1. ALL BEANS

17% VALID

83% MISSING

# M4M2. ALL LEGUMES

6% VALID

94% MISSING

M4M3. LENTILS

7% VALID

93% MISSING

M4M4. PEAS

19% VALID

81% MISSING

M4M5. SOY

11% VALID

89% MISSING

### M4M6. PEANUTS

3% VALID

97% MISSING

M4M7. OTHER

50% VALID

50% MISSING

### M4M8. DON'T KNOW

7% VALID

# 93% MISSING

M4M9. REFUSED

\* VALID

100% MISSING

**M4N.** Are you allergic to any other foods? (n=737)

19% YES (GO TO M4O)

79% NO

2% DON'T KNOW

\* REFUSED

# **M4O.** [IF M4N=1]

What else are you allergic to? [DON'T READ LIST][ACCEPT MULTIPLES] (n=155)

M4O1. CHOCOLATE

12% VALID

88% MISSING

M4O2. SULFITES

1% VALID

99% MISSING

M4O3. SPICES

21% VALID

79% MISSING

M4O4. FOOD COLORS

\* VALID

100% MISSING

M4O5. OTHER FOOD ADDITIVE: (SUCH AS ASPARTAME, NITRITE, OLESTRA)

4% VALID

96% MISSING

M4O6. OTHER

61% VALID

39% MISSING

M4O7. DON'T KNOW

6% VALID

94% MISSING

M4O8. REFUSED

\* VALID

How old were you when you first realized or suspected, or were told that you had a food allergy? (TO ANY FOOD. IF RESPONDENT SAYS DIFFERENT TIMES FOR DIFFERENT FOODS, ASK FOR THE LONGEST KNOWN/SUSPECTED FOOD ALLERGY) (n=737)

- 3% LESS THAN ONE YEAR OLD
  1% ONE 2 YEARS OLD
  5% 3 TO 5 YEARS OLD
- 8% 6 TO 9 YEARS OLD
- 13% 0 TO 14 YEARS OLD
- 15% 15 TO 19 YEARS OLD
- 12% 20 24 YEARS OLD
- 7% 25 29YEARS OLD
- 13% 30 39 YEARS OLD
- 11% 40 49 YEARS OLD
- 8% 50 YEARS OR OLDER
- 2% DON'T KNOW
- 1% REFUSED

# **M6nclass.** Classification of Other Specify Responses. (n=116)

- 32% Vb coded in precode
- 32% Vb coded in new code
- 37% Coded in other

#### **M6.** HP

What kinds of reactions have you had to the food(s) you are allergic to? Please respond with yes or no to each item I read. (IF NECESSARY: This is for all of the foods you are allergic to. INCLUDE REACTIONS FROM JUST TOUCHING THE FOOD) (INTERVIEWER: REPEAT THE QUESTION AS NEEDED.) (n=737)

# **M6A.** HP

Skin reaction, such as hives, itching, or redness (IF NECESSARY: As a reaction to food)

- 56% YES
- 44% NO
- \* DON'T KNOW
- \* REFUSED

### **M6B.** HP

Swelling of face (IF NECESSARY: As a reaction to food)

- 34% YES
- 65% NO
- \* DON'T KNOW
- \* REFUSED

# **M6C.** HP

Itchy lips, or mouth, itchy throat (IF NECESSARY: As a reaction to food)

- 50% YES
- 50% NO
- \* DON'T KNOW
- \* REFUSED

```
M6D. HP
      Throat tightness (IF NECESSARY: As a reaction to food)
      35%
            YES
      65%
            NO
            DON'T KNOW
            REFUSED
M6E. HP
      Wheezing
                  (IF NECESSARY: As a reaction to food)
      31%
            YES
      68%
            NO
      1%
            DON'T KNOW
            REFUSED
M6F. HP
      Trouble breathing, shortness of breath, or coughing (IF NECESSARY: As a reaction to food)
      37%
            YES
      62%
            NO
            DON'T KNOW
      1%
            REFUSED
M6G. HP
      Nasal congestion
                        (IF NECESSARY: As a reaction to food)
      35%
            YES
      65%
            NO
            DON'T KNOW
      *
            REFUSED
M6H. HP
      Stomach pain/abdominal cramping (IF NECESSARY: As a reaction to food)
      48%
            YES
      51%
            NO
            DON'T KNOW
            REFUSED
M6I. HP
      Vomiting or nausea (IF NECESSARY: As a reaction to food)
```

29% YES 70% NO

\* DON'T KNOW

\* REFUSED

### **M6J.** HP

Diarrhea (IF NECESSARY: As a reaction to food)

34% YES 65% NO

\* DON'T KNOW

\* REFUSED

# **M6K.** HP

Headache (IF NECESSARY: As a reaction to food)

30% YES

70% NO

1% DON'T KNOW

\* REFUSED

# **M6L.** HP

Dizziness (IF NECESSARY: As a reaction to food)

17% YES

82% NO

1% DON'T KNOW

\* REFUSED

### **M6M**. HP

Anaphylactic [ANA-fa-LAK-tic] shock (IF NECESSARY: dangerous drop in blood pressure; near death experience) (IF NECESSARY: As a reaction to food)

8% YES

91% NO

1% DON'T KNOW

\* REFUSED

### **M6N.** HP

Did you have any other types of reactions?

13% YES

87% NO

\* DON'T KNOW

\* REFUSED

# **M6O.** HP

HAS NEVER HAD A REACTION TO THE FOOD(S).

98% YES -- Has had a food reaction

2% NO -- Never had a reaction to food.

\* DON'T KNOW

\* REFUSED

### **M7.** HP

Has a medical doctor diagnosed your condition as a food allergy? (n=737)

51% YES

48% NO (GO TO M9 AND SKIP M11, PRESCRIBED AN EPI KIT)

1% DON'T KNOW (GO TO M9 AND SKIP M11, PRESCRIBED AN EPI KIT )

\* REFUSED (GO TO M9 AND SKIP M11, PRESCRIBED AN EPI KIT )

**M8class.** Classification of Other Specify Response for M8.

# **M8.** [IF M7=1 THEN M8, ELSE M9]

How did the doctor make the diagnosis of a food allergy . MARK ALL THAT APPLY. DO NOT READ RESPONSES IF RESPONDENT CAN ANSWER IMMEDIATELY WITHOUT THEM. (n=385)

### **M8A.**

SKIN TEST/ PIN PRICK/ SKIN SCRATCH TEST

41% VALID 58% MISSING

### **M8B.**

RAST OR CAP-RAST OR BLOOD TEST

13% VALID 87% MISSING

### **M8C.**

FOOD ELIMINATION

7% VALID93% MISSING

### **M8D.**

ORAL FOOD CHALLENGE

5% VALID95% MISSING

### **M8E.**

ON THE BASIS OF HISTORY [FOR EXAMPLE, DESCRIPTION OF THE FOOD(S) EATEN AND REACTIONS]

21% VALID79% MISSING

### **M8F.**

**OTHER** 

4% VALID97% MISSING

# M8G.

**OTHER TESTS** 

2% VALID98% MISSING

### **M8H**

PHYSICAL EXAMINATION OF SYMPTIONS

6% VALID 94% MISSING

### **M8I**.

**ALLERGY SHOTS** 

\* VALID

### **M8J.**

ALLERGY TEST (UNSPECIFIED)

6% VALID

94% MISSING

### **M8K.**

DON'T KNOW

7% VALID

93% MISSING

### **M8L.**

**REFUSED** 

1% VALID

99% MISSING

# **M9.** HP

When was the last time you had an allergic reaction to food, or had symptoms you thought were caused by an allergic reaction to food? (PROBE: IF THE RESPONDENT DOES NOT REMEMBER A SPECIFIC INSTANCE OR DOES NOT REMEMBER THE DATE, ASK DO YOU THINK IT WAS MORE THAN A YEAR AGO, MORE THAN FIVE YEARS AGO. TRY TO GET RESPONSE INTO A CATEGORY. IF RESPONDENT HAS A NON-FOOD REACTION, DO NOT COUNT IT) (n=737)

```
23% LESS THAN ONE MONTH
```

10% ONE - 2 MONTHS

10% 3 - 6 MONTHS

3% 7 - 11 MONTHS

14% 1 - 2 YEARS

10% 3 - 5 YEARS

4% 6 - 9 YEARS

6% 10 – 14 YEARS

4% 15 – 19 YEARS

8% 20 YEARS OR MORE

3% NEVER

6% DON'T KNOW/ NOT SURE

1% REFUSED

# **M10.** [ASK M10 IF M9 = 1, 2, 3, 4, 5, OR 6]

How many total food allergic reactions have you had in the past 5 years? (INCLUDE REACTIONS TO ALL FOODS) [RANGE: 0-20] (n=519)

4% 0

13% 1

9% 2

10% 3

6% 4

8% 5

4% 6

2% 7

2% 8 9% 10 1% 12 2% 15 20% 20 10% DON'T KNOW 1% .REFUSED

#### M11.

Have you been prescribed an epinephrine [EP eh NEF rin] kit, such as EpiPen® for food allergies? (CLARIFY: THE QUESTION ASKS ABOUT HAVING A PRESCRIPTION, NOT ABOUT FILLING THE PRESCRIPTION. IF THE DOCTOR TOLD THEM TO GET EPINEPHRINE FOR FOOD ALLERGIES THEN MARK "YES") (n=385)

18% YES 81% NO 1% DON'T KNOW \* REFUSED

#### **M12.** HP

(IF M9 = 1-6, THEN M12 AND M13 THROUGH M18, ELSE M19) Now, I just want to talk about your most recent food reaction. Was epinephrine [EP eh NEF rin] used to treat this most recent reaction? (n=519)

[IT DOES NOT HAVE TO BE THE ALLERGIC PERSON'S EPI KIT - WE ARE INTERESTED IN ANY SOURCE OF EPINEPHRINE (AMBULANCE CREW, HOSPITAL ER, ANOTHER'S KIT, ETC)]

6% YES
 91% NO
 3% DON'T KNOW
 1% REFUSED

## **M13.** HP

Were you treated in a hospital or doctor's office for this reaction? Which? (n=519)

9% YES, HOSPITAL
17% YES, DOCTOR'S OFFICE

\* BOTH – HOSPITAL AND DOCTOR'S OFFICE
74% NO

\* DON'T KNOW

\* REFUSED

## **M14.** HP

[IF M13 = 4, DK, OR REF, THEN M15] Only people who answer M13=1, or 3 should get this question.

Did you have to stay overnight in the hospital? (n=43)

25% YES75% NO

- \* DON'T KNOW
- \* REFUSED

## M15. All allergy people who had a reaction in the past 5 years should get this question.

Thinking about the food that caused the reaction we were just talking about, was it (READ LIST): (n=519)

- 22% A packaged food eaten without further preparation, such as milk or cookies, (GO TO M16)
- 5% A prepared packaged food from a mix, such as cake mix. (GO TO M16)
- A prepared food cooked or made at a home, restaurant, or other such place, or (GO TO M17)

  COUNT ALL FOOD THAT HAS TO BE PREPARED IN ANY WAY. FOR

  EXAMPLE, A PIECE OF FISH OR SHRIMP COUNTS AS A PREPARED FOOD BECAUSE IT HAS TO BE COOKED.
- A food that did not come in a package and was not prepared, such as a piece of fruit? (GO TO SECTION M18),
- 9% DON'T KNOW (GO TO M18)
- 3% REFUSED (GO TO M18)

## **M16.** [IF M15 = 1,2]

Was the packaged food . . . (n=154)

- 56% A simple one made from one main ingredient and only a few additions, such as milk or peanut butter, or
- 36% A complex one made from several ingredients, such as cookies, snack food, or ice cream?
- 7% DON'T KNOW
- 1% REFUSED

#### **M17.** [IF M15 = 2.3]

Was the food prepared . . . (n=228)

- 26% At home
- 8% At the home of a friend or relative, or
- 61% In a restaurant, grocery store, bakery, or other such place?
- 3% DON'T KNOW
- 3% REFUSED

#### M18.

How often do you read the ingredient lists on food packages to see if the food you are allergic to is in it? (n=519)

- 32% Always
- 16% Sometimes
- 11% Rarely
- 23% Never
- 16% Only if the food is new to me.
- 1% DON'T KNOW
- \* REFUSED

#### **M20.** TR01

In the past year, have you bought for yourself or eaten a packaged food that you didn't know contained

the food you are allergic to? (n=737)

24% YES

3% MAYBE

71% NO

2% DON'T KNOW

\* REFUSED

## **M21.** [IF M20 = 1.2]

Did this food cause you to have an allergic reaction? (n=180)

63% YES

24% MAYBE

8% NO

5% DON'T KNOW

\* REFUSED

## SECTION N HEALTH STATUS AND FOODBORNE ILLNESS EXPERIENCE

Now I have a few questions about your health and experience with foodborne illness.

## N1. Modified TR01

Have you been told by a doctor that you have either diabetes or reduced gastric acidity [a-SID-a-tee]? (n=4539)

11% YES, HAVE A CONDITION

88% NO, DO NOT HAVE A CONDITION

\* DON'T KNOW

\* REFUSED

## N2. Modified TR01

Here is list of health conditions. I don't need to know which condition you have, only whether you have been told by a doctor that you have any of them: liver disease, currently receiving chemotherapy or radiation therapy, or HIV, AIDS, or have had a organ transplant, or a weakened immune system? (n=4539)

5% YES, HAVE A CONDITION

95% NO, DO NOT HAVE A CONDITION

\* DON'T KNOW

\* REFUSED

## **N3.** TR93, TR98, TR01

In the past month, have you or has anyone in your household had any kind of sickness that you thought might have been caused by eating spoiled or unsafe food? Don't include allergies to food . (n=4539)

8% YES

91% NO

\* DON'T KNOW

#### \* REFUSED

## **N4.** [IF N3 = 0.8.9]

TR93, TR98, TR01

How about in the past year? Have you or has anyone in your household had any kind of sickness that you thought might have been caused by eating spoiled or unsafe food? (n=4121)

- 14% YES
- 85% NO (Go to Section P)
- \* SOMEONE IN HOUSEHOLD DIED FROM FOODBORNE ILLNESS. READ: I'm very sorry to hear that. I won't be asking questions about that. I just have a few more before the interview is over (GO TO SECTION P)
- \* DON'T KNOW (GO TO SECTION P)
- \* REFUSED (GO TO SECTION P)

## **N5.** If N3 or N4=1

Tr93, TR98, TR01

Was it you or someone else in your household who became sick? (n=1019)

- 37% RESPONDENT
- 50% ANOTHER HOUSEHOLD MEMBER (GO TO SECTION P)
- 12% BOTH (ASK SUBSEQUENT QUESTIONS ABOUT THE RESPONDENT)
- 1% SOMEONE IN HOUSEHOLD DIED FROM FOODBORNE ILLNESS. READ: I'm very sorry to hear that. I won't be asking questions about that. I just have a few more before the interview is over (GO TO SECTION P)
- \* DON'T KNOW (GO TO SECTION P)
- \* REFUSED (GO TO SECTION P)

## **N7.** TR01 [IF N5 = 1,3]

How soon after eating this food did **you** become sick? Would you say it was within days, hours, or minutes from eating the food or don't you know? [RECORD ANSWER] (n=500)

- 13% DAYS
- 76% HOURS
- 9% MINUTES
- 3% DON'T KNOW
- \* REFUSED

#### [IF N7 = DAYS]

**N7day**. How many days after eating the food did you become sick? [RANGE 1-21] (n=59)

- 80% NEXT DAY
- 17% 2 DAYS
- 2% 3 DAYS
- 1% 4 DAYS
- \* DON'T KNOW
- \* REFUSED

## [IF N7 = HOURS]

**N7hr**. How many hours after eating the food did you become sick? [RANGE 1-72] (n=377)

- 21% 1 HOUR
- 23% 2 HOURS
- 12% 3 HOURS
- 10% 4 HOURS
- 6% 5 HOURS
- 10% 6 HOURS
- \* DON'T KNOW
- 1% REFUSED

## [IF N7 = MINUTES]

**N7min**. How many minutes after eating the food did you become sick? [RANGE 1- 90] (n=50)

- 15% <10 MINUTES
- 20% 10-20 MINUTES
- 63% > 20 MINUTES
- \* DON'T KNOW
- 2% REFUSED

## **N8.** TR93, TR01

Did anyone report this illness? (n=500)

- 17% YES
- 83% NO
- \* DON'T KNOW
- \* REFUED

## **N8A**. IF N8 = 1

Who did you report it to? (n=79)

- N8a1. A DOCTOR
- 29% VALID
- 71% MISSING

## N8a2. A HOSPITAL EMERGENCY ROOM

- 20% V ALID
- 80% MISSING

## N8a3. THE LOCAL HEALTH DEPARTMENT

- 1% VALID
- 99% MISSING

#### N8a4. GOVERNMENT AGENCY

- 1% VALID
- 99% MISSING
- N8a5. OTHER
- 54% VALID

45% MISSING

N8a6. DON'T KNOW

\* VALID

100% MISSING

N8a7. REFUSED

\* VALID

100% MISSING

**N8bclass:** Classification of Other Specify Responses (n=2)

\* Vb coded in precode

100% Vb coded in new code

\* Vb coded in other

**N8B.** [IF N8A4 = 1]

Which government agency did you report it to? (n=2)

N8B1. FDA

\* VALID

100% MISSING

N8B2. USDA

\* VALID

100% MISSING

N8B3. OTHER

\* VALID

100% MISSING

N8B4. GOVT AGENCY

50% VALID

50% MISSING

N8B5. LOCAL HEALTH DEPARTMENT

50% VALID

50% MISSING

N8B6. DON'T KNOW

\* VALID

100% MISSING

N8B7. REFUSED

\* VALID

100% MISSING

Did [YOU/FAMILY MEMBER] see a doctor for this illness? (n=500)

14% YES

86% NO

- \* DON'T KNOW
- \* REFUSED

#### **N10.** TR93, TR01 [IF N9 = 1]

Did a doctor say it was food poisoning or foodborne illness? (n=65)

72% YES

11% SAID IT MIGHT BE; POSSIBLY

15% NO

3% DON'T KNOW

\* REFUSED

## **N11.** TR93, TR01

[IF N9 = 1]

Did a doctor or other health professional take a stool sample or a blood sample? (n=65)

57% YES

43% NO

\* DON'T KNOW

\* REFUSED

## **SECTION P DEMOGRAPHICS**

And finally, I have just a few more questions to ask for statistical purposes.

[PUT THIS AS AN OPTION FOR EACH QUESTION IN THIS SECTION] IF RESPONDENT ASKS WHY WE NEED THESE QUESTIONS OR OBJECTS TO THE QUESTIONS, READ THIS STATEMENT:

We ask these questions for statistical purposes only. We want to be sure that the people we survey represent all different types of groups in this country. All of this information is confidential and will not be linked to any personal identifying information.

## **P1.** TR93, TR98, TR01

Not including cell phones, are there any telephone numbers in addition to {TELEPHONE NUMBER} in your home that you receive calls on? NOTE: WE ARE ONLY INTERESTED IN NUMBERS THAT MIGHT HAVE BEEN INCLUDED IN THE SURVEY. NUMBERS USED ONLY FOR HOME FAXES OR COMPUTERS SHOULD NOT BE INCLUDED. (n=4539)

14% YES

86% NO

\* DON'T KNOW

1% REFUSED

#### **P2.** TR93, TR98, TR01

## [ASK IF P1 = 1]

Is this/Are these number(s) for... (n=651)

- 52% Home use
- 32% Business and home use, or
- 15% Business use only
- 1% DON'T KNOW
- \* REFUSED

#### **P3.** TR01

How many total people, including yourself, live in your household? (Range = 1-97) (n=4539)

IF P3 > or = 10 RECHECK THE QUESTION.

[INCLUDE: FOSTER CHILDREN, ROOMMATES OR HOUSEMATES, AND PEOPLE STAYING HERE LAST NIGHT WHO HAVE NOT PERMENANT PLACE TO STAY. THIS INCLUDES PEOPLE LIVING HERE MOST OF THE TIME WHLE WORKING, EVEN IF THEY HAVE ANOTHER PLACE TO LIVE. DO NOT INCLUDE: COLLEGE STUDENTS LIVING AWAY WHILE ATTENDING COLLEGE, PEOPLE IN A CORRECTIONAL FACTILITY, NURSING HOME OR MENTAL HOSPITAL LAST NIGHT, ARMED FORCES PERSONNEL LIVING SOMEWHERE ELSE, PEPOLE WHO LIVE OR STAY AT ANOTHER PLACE MOST OF THE TIME.]

NUMBER

## (selected frequencies)

17% 1

31% 2

18% 3

18% 4

14% 5+

\* DON'T KNOW

1% REFUSED

**P3b**. Confirm number for P3.

## **P4.** [ASK IF P3 IS GREATER THAN 1]

How many of these people [in your household] are . . .

#### **P4A**. TR01

Children younger than five years old? (n=3596)

\_\_\_\_ (Range = 0 to 20)

(selected frequencies)

75% 0

16% 1

```
7%
      2
      3 +
1%
```

- DON'T KNOW
- **REFUSED**

[IF P4A > or = 10 CONFIRM ANSWER]

## **P4B.** TR01

Children between 5 and 18 years? (n=3596)

\_\_\_\_\_ (Range = 0 to 20)

(selected frequencies)

58% 0

20% 1

15% 2

5% 3

2% 4+

- DON'T KNOW
- REFUSED

[IF P4B > or = 10 CONFIRM ANSWER]

#### **P4C**. TR01

Adults 60 years of age or older? (n=3596)

(Range = 0 to 20) (selected frequencies) 70% 0

12% 1

16% 2

1% 3 +

- DON'T KNOW
- **REFUSED**

[IF P4C > or = 10 CONFIRM ANSWER]

IF SUM P4A TO P4C >P3, READ FOLLOWING AND GO THROUGH P3 TO P4C SEQUENCE AGAIN:

P4a1. Confirm Number for P4a.

P4b1. Confirm Number for P4b.

P4c1. Confirm Number for P4c.

The numbers are greater than the total number of people living in the household. Let's go back and refigure

## those numbers.

## **P5**. TR88, TR93, TR98, TR01

What year were you born? (n=4539)

(RANGE: 1900-1987)

(recoded into age ranges)

18% age 18-29

21% age 30-39

38% age 40-59

22% age 60 +

\* DON'T KNOW

4% REFUSED

# **P7.** [DON'T ASK IF S4 = 1 and P3 = 1 or IF S4 = 1 or P6=1 and P3=1+P4A]

Is anyone in your household pregnant? (n=4199)

3% YES

96% NO

\* DON'T KNOW

\* REFUSED

## **P8.** TR93, TR98, TR01

Are you Hispanic or Latino? (n=4539)

13% YES

86% NO

\* DON'T KNOW

1% REFUSED

## P9class. Classification of Other Specify Responses (n=4539)

84% Vb coded in precode

5% Vb coded in new code

11% Vb coded in other

# **P9.** TR88, TR93, TR98, TR01

What is your race? Please select one or more. Are you...MARK ALL THAT APPLY (n=4539)

## **P9A.**

White

72% VALID

28% MISSING

## **P9B.**

Black or African American,

12% VALID 88% MISSING

## **P9C.**

Asian

3% VALID97% MISSING

#### P9D.

Native Hawaiian or other Pacific Islander,

1% VALID99% MISSING

## **P9E.**

American Indian or Alaskan Native?

3% VALID97% MISSING

## **P9F.**

OTHER.

\* VALID 100% MISSING

#### P9G.

**HISPANIC or LATINO** 

7% VALID93% MISSING

## **P9H.**

MIXED RACE

\* VALID100% MISSING

## **P9I.**

DON'T KNOW

1% VALID99% MISSING

## P9J.

**REFUSED** 

3% VALID97% MISSING

## **P10.** TR88, TR93, TR98, TR01

What is the last grade or year of school that you have completed? [READ LIST IF NECESSARY] (n=4539)

14% LESS THAN HIGH SCHOOL DEGREE

32% 12 YEARS (HIGH SCHOOL GRADUATE OR GED)

27% 13-15 YEARS (1-3 YEARS COLLEGE (SOME COLLEGE))

- 16% 16 YEARS (COLLEGE GRADUATE (BACHELOR DEGREE OR QUIVALENT))
- 10% (>16 YEARS) POSTGRADUATE, MASTER'S DEGREE, DOCTORATE, LAW DEGREE, OTHER PROFESSIONAL DEGREE [CLARIFY: THIS INCLUDES PEOPLE WORKING ON A GRADUATE DEGREE]
- \* DON'T KNOW
- 2% REFUSED

## P11.

What is your current working status? Are you... (n=4539)

- 51% Working full-time for pay
- 11% Working part-time for pay
- 2% Employed, but temporarily not working (IF NECESSARY: Long Term Leave)
- 4% Looking for work
- 1% Working, but not for pay
- 30% Not working at a job or business and not looking for work/ retired/ [DON"T READ:

## HOMEMAKER/ FULL TIME STUDENT]

- \* DON'T KNOW
- 2% REFUSED

#### P13.

Now, thinking of your households' total income from all sources before taxes, did your household earn \$20,000 or more last year? (n=4539)

- 70% YES
- 18% NO
- 3% DON'T KNOW
- 10% REFUSED

## **P14.** TR98, TR01

[IF P13 = 1]

Which of the following categories best describes your total household income before taxes? Please, stop me when I read your category. (n=3209)

- 14% \$20,000 \$30,000
- 17% \$30,000 \$40,000
- 13% \$40,000 \$50,000
- 11% \$50,000 \$60,000
- 9% \$60,000 \$70,000
- 7% \$70,000 \$80,000
- 4% \$80,000 \$90,000
- 4% \$90,000 \$100,000
- 9% \$100,000 150,000
- 6% More than \$150,000
- 1% DON'T KNOW
- 5% REFUSED

Thank you much for your cooperation. We appreciate your taking the time to participate in our study. Those are all of the questions I have.