

## Attachment 2- EHS-Net Cooling Practices Study Telephone Recruiting Screener and Nonrespondent Questions

Hello this is \_\_\_\_\_ with the \_\_\_\_\_ Health Department. We are working with the Centers for Disease Control and Prevention (CDC) on a research project that focuses on cooling policies and practices and your location has been randomly selected to participate.

Does this establishment cool any potentially hazardous foods from 135°F or above to a 41°F or below? Potentially hazardous foods would include any food of animal origin such as meat, poultry, seafood or dairy as well as cooked vegetables.

- No → Thank you for your time. (*end interview*)
- Yes ↓ (*Go to next paragraph*)

Great! The study consists of an interview with the manager and observation of cooling practices. Specifically we would like to observe how potentially hazardous foods are cooled to refrigerated temperatures. Please keep in mind this is not an inspection and participation is voluntary but we would really appreciate your participation. Also, if you decide to participate, your name and your restaurant's name will not be recorded on the data collection form, nor will they be included in any reports.

Having said that, I need to let you know that at any time during the survey if I see something that is an imminent health hazard, such as no power, no water or sewage on the floor, I will need to stop the study and report the problem to your local health department.

Could we schedule a time to come out when you will be preparing and cooking chicken and complete the survey?

- No → Thank you for your time. Do you have a moment to answer 3 quick questions before hanging up?
  - No → Thank you for your time. (*end interview*)
  - Yes ↓ Great, thanks. (*Ask questions 1-3 below*)

1. Approximately how many meals are served here daily? \_\_\_\_\_ (# meals)  
 Unsure  
 Refused

2. Which one of the following options best describes the menu for this establishment- American, Asian, Italian, Mexican, or Other?  
 American (non-ethnic)  
 Asian  
 Italian  
 Mexican  
 Other  
 Unsure  
 Refused

3. Does this establishment require kitchen manager food safety certification?  
 Yes             Unsure  
 No                 Refused

- Yes ↓ (*Go to next paragraph*)

Great! I'll visit your restaurant for about an hour and a half. Keeping in mind that a manager responsible for managing the kitchen must be available for the interview, and that we would like to be there when cooling is taking place, when would be a convenient time to schedule the visit?

Date: \_\_\_\_\_ Time: \_\_\_\_\_

Please call me at if you need to cancel or re-schedule, or if you have any questions.