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United States Department of Agriculture, University of Arkansas, and County Governments Cooperating

## **Produce Food Safety**

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

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

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

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

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

Other comments:

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