



Academy of Nutrition and Dietetics

Consumer Knowledge of Home Food Safety Practices Survey Conducted April 2011

Home Food Safety Behaviors

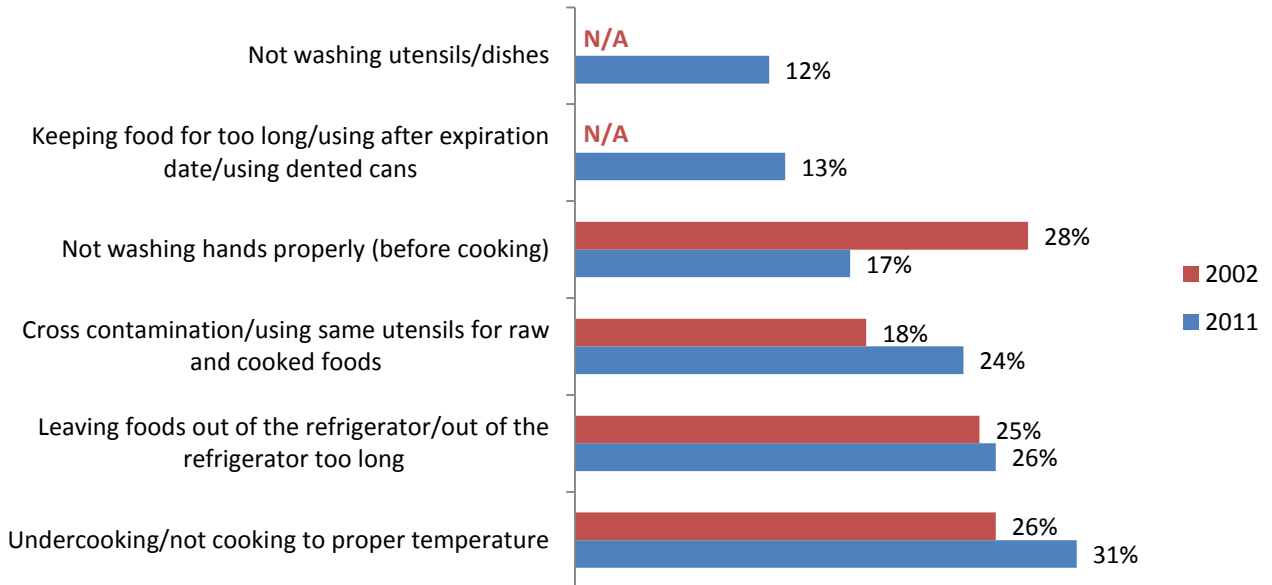
<i>Q. Please indicate how often you do each of the following:</i>		n=1,000		
Always/ Usually	1999	2002	2011	
Use different plates for handling raw meat and cooked meat	85%	85%	89%	
Read and follow microwave cooking instructions on frozen/pre-packaged microwavable meals	N/A	N/A	88%	
Use a food thermometer to check the doneness for red meat, pork or poultry	22%	25%	20%	
Not wash utensils used to handle raw food before they are used for cooked food	18%	18%	9%	
Use the same cutting board without cleaning it with hot soapy water between using it for raw meat or chicken and using it for ready-to-eat foods	10%	13%	6%	
Leave perishable food out of the refrigerator for more than two hours	3%	3%	5%	

<i>Q. Which of the following do you do regularly when shopping, cooking, preparing and consuming food products?</i>		n=1,000
Wash my hands with soap and water		95%
Wash cutting board(s) with soap and water or bleach		86%
Properly store leftovers within two hours of serving		79%
Use different or just-cleaned cutting boards for each product (such as raw meat/poultry/produce)		77%
Separate raw meat, poultry and seafood from ready-to-eat food products		76%
Cook to required temperature (such as 165°F for poultry)		63%
Thaw foods in refrigerator		62%
Regularly clean refrigerator/freezer/microwave oven		62%
Use a food thermometer to check the doneness of meat and poultry items		23%
Clean reusable grocery bags regularly		15%
I do not use reusable grocery bags		26%

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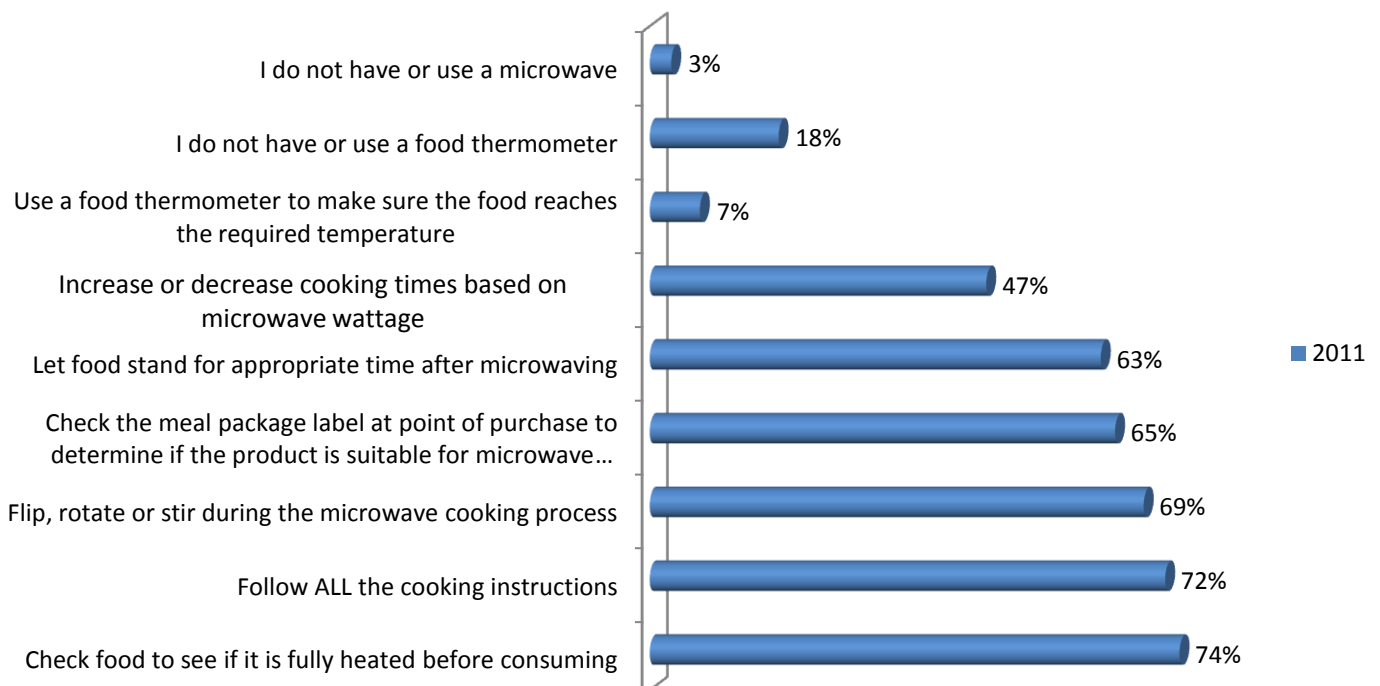
Q. When food is prepared at home, what do you think are the most common things that people do that might cause food poisoning?

n=1,000



Q. Which of the following do you perform regularly when preparing microwave meals at home?

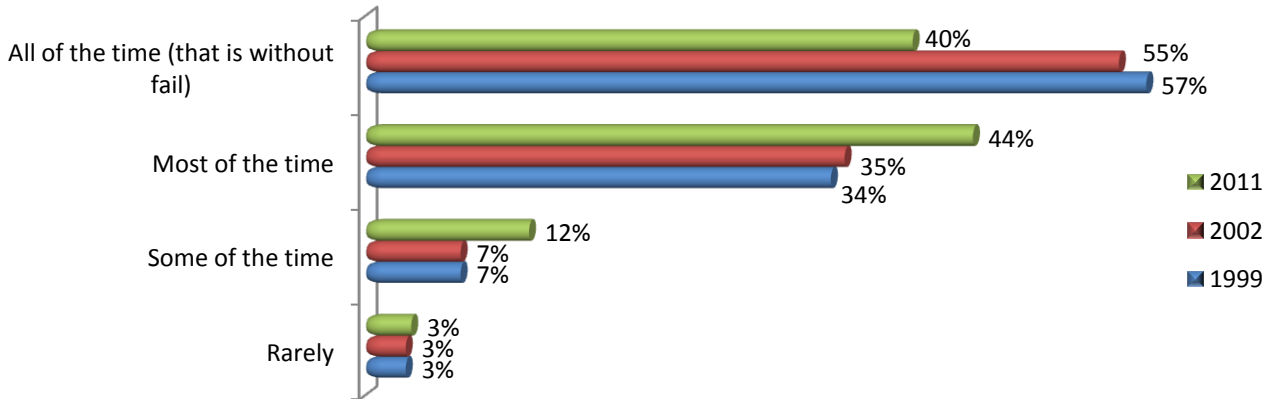
n=1,000



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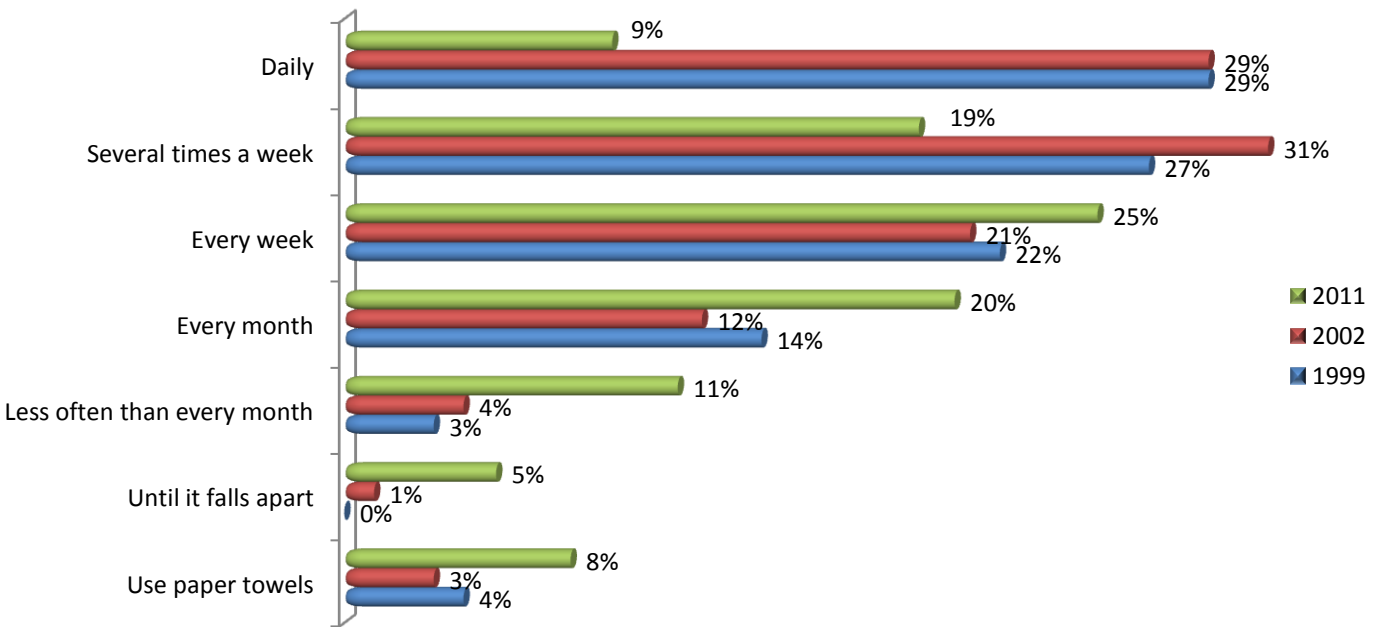
Q. Before each time you begin to prepare food in your kitchen, how often do you wash your hands with soap and warm water for at least 20 seconds?

n=1,000



Q. How often do you usually change or replace the sponge, cloth or rag that you use to clean up your kitchen?

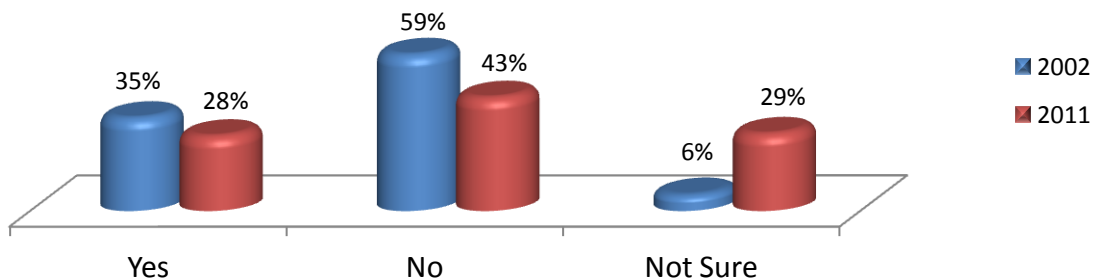
n=1,000



Safe Food Temperature

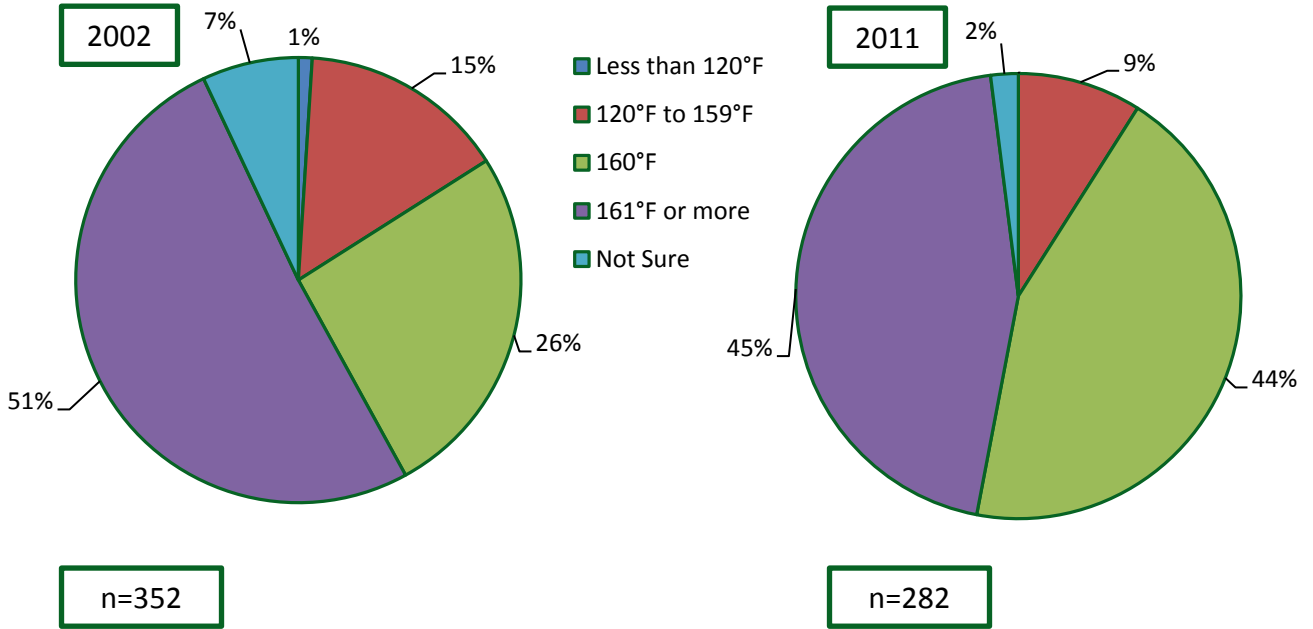
Q. Do you know to what temperature food safety experts recommend people cook ground meat?

n=1,000



Safe Food Temperature

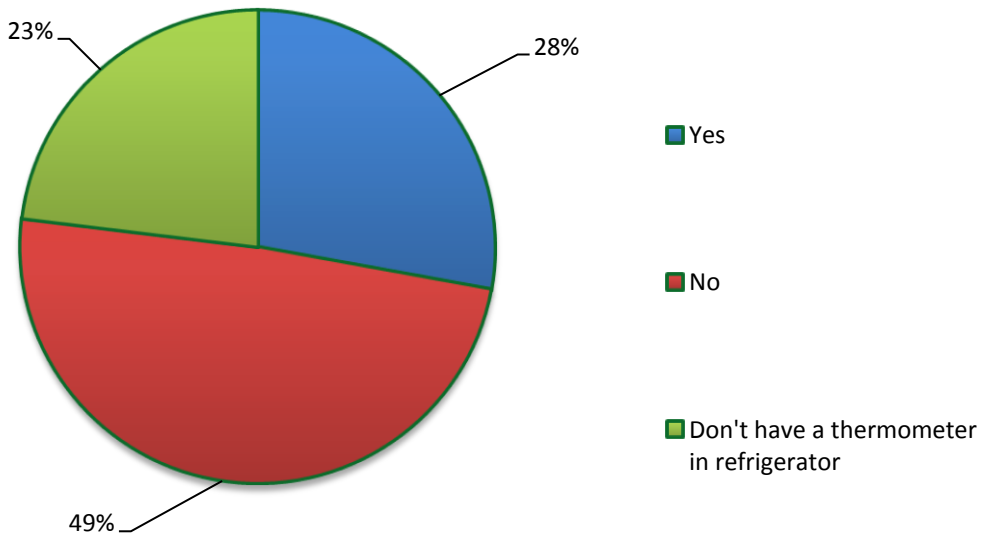
Q. To what minimum temperature do food safety experts recommend people cook ground beef?



Refrigerator Thermometer and Temperature

Q. Do you regularly check the thermometer in your refrigerator?

n=1,000

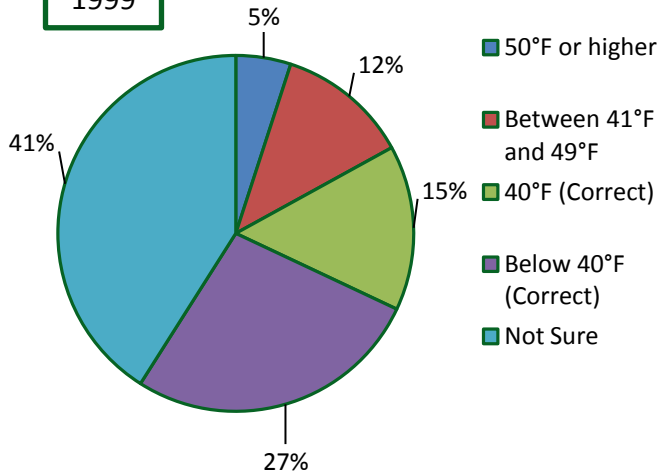


Refrigerator Thermometer and Temperature

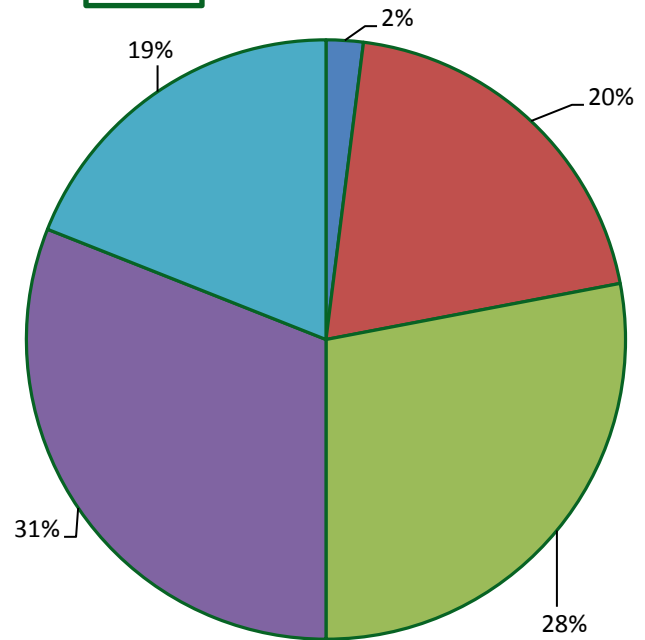
Q. At what temperature do you think your refrigerator is set?

n=1,000

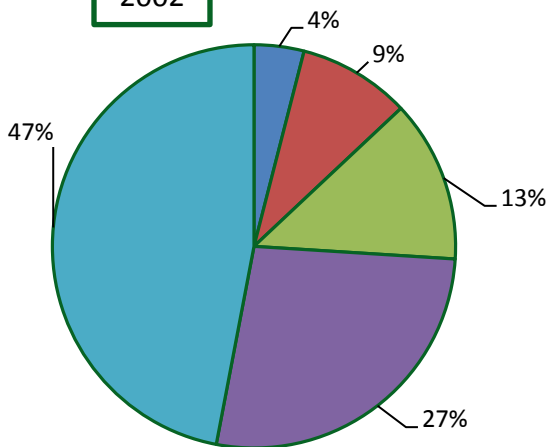
1999



2011



2002



*HealthFocus International conducted the Consumer Knowledge of Home Safety Practices survey in April 2011 for the American Dietetic Association and ConAgra Foods through an online survey of a random sample of 1,000 Americans between the ages of 20 and 75 who are the primary household shopper and responsible for preparing the main meal for the household three or more days a week. The sample was chosen to closely match U.S. population demographics. This survey was originally conducted in 1999, with a follow-up wave in 2002 and 2011. Objectives are to better understand U.S. consumer knowledge of food safety and safe food handling practices.