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*Note.* These supplemental figures and tables were submitted by the authors as an extra resource should the reader want more information and have been posted online due to space limitations at https://www.neha.org/jeh-supplementals. The *Journal of Environmental Health* did not copy edit these tables, nor were they peer reviewed.

**Supplemental Figure 1: Online Survey**

**Q1** Information Sheet and Consent

**Q66** Do you consent to participating in this online survey?

- Yes, I consent to participate (1)
- No, I do not wish to participate (2)

_SKIP TO: End of Survey If Do you consent to participating in this online survey? = No, I do not wish to participate_

**Q68** Thank you for your assistance with our research. This survey will take about 25 minutes to complete. Should you be unable to complete the survey all at once, you can resume your survey at a later time by using the original survey link with the same browser and computer. The survey can be resumed a maximum of 7 days from the first attempt.

**Q67** Please provide an email address so that we may assist you recover your survey access should you encounter any troubles. (Your email address provided here shall be deleted once the data collection process is complete)

______________________________

**Q2** Do you undertake food safety inspections as part of your employment?

- Yes (1)
- No (2)

_SKIP TO: End of Survey If Do you undertake food safety inspections as part of your employment? = No_
Q1A In which of the following jurisdictions are you employed to undertake food safety inspections?

- Australia (1)
- United Kingdom (2)
- United States of America (3)
- New Zealand (4)
- Ireland (6)
- Other (5)

*Skip To: End of Survey If In which of the following jurisdictions are you employed to undertake food safety inspections? = Other*

Q3 Which of the following best describes your employer?

- Local Government (1)
- County / Regional Government (2)
- State Government (3)
- Federal Government (4)
- Government Contractor (5)
- Private Consultancy (6)
- Food Manufacturer / Producer (7)
- Other (please specify) (8) _____________________________________________
Q4 In what settings do you undertake food safety inspections? (please select all that apply)

- Food Retail (restaurants and cafes) (1)
- Food Imports / Exports (2)
- Food Manufacturing (3)
- Farming / Agriculture / On-Farm (4)
- Abattoir / Butchery / Meat Production (5)
- Dairy Food Production (6)
- Institutional Settings (hospitals, aged care, child care) (7)
- Food Warehousing / Distribution (8)
- Supermarkets (9)
- Seafood Production (10)
- Other (please specify) (11)

Q5 What is your job title?

__________________________________________________________________________
Q6 What is the highest level of training you have attained to undertake your role in food safety inspection?

- On the job experience (1)
- Certificate or Diploma (2)
- Bachelor Degree (3)
- Post-graduate Degree (4)
- Still studying (5)
- Other (6)

Q7 How many years have you held a role responsible for undertaking food safety inspections?


Q8 How many food safety inspections did you complete in the last 7 days?


Q17 When undertaking a food safety inspection, do you evaluate the capability of the food business to sustain a positive food safety culture beyond the time of inspection?

- Never (1)
- Sometimes (2)
- About half the time (3)
- Most of the time (4)
- Always (5)

Skip To: Q19 If When undertaking a food safety inspection, do you evaluate the capability of the food business to... = Never

Q18 How do you evaluate the capability of the food business to sustain a positive food safety culture? (please select all that apply)

- Review food safety plans and procedures of the food business (1)
- Review food safety records kept by the food business (2)
- Test the knowledge of food handlers on safe food handling procedures (3)
- Review compliance history of the food business (4)
- Other (please specify) (5)
Q19 If a food business uses cooking as a microbiological kill-step for potentially hazardous foods, do you assess the adequacy of the cooking process?

- Never (1)
- Sometimes (2)
- About half the time (3)
- Most of the time (4)
- Always (5)

Skip To: Q21

Q20 How do you make this assessment cooking adequacy? (please select all that apply)

- Measure the temperature of foods being cooked with a thermometer (1)
- Review records of cooking temperature checks being kept by the food business (2)
- Review the cooking procedure to ensure cooking temperatures will be sufficient and met reliably (3)
- Test the knowledge of food handlers on safe food handling procedures relating to cooking (4)
- Other (please specify) (5)
Q21 If a food business stores potentially hazardous foods in cold storage to control microbiological growth, do you assess the adequacy of the cold storage?

- Never (1)
- Sometimes (2)
- About half the time (3)
- Most of the time (4)
- Always (5)

Skip To: Q23 If a food business stores potentially hazardous foods in cold storage to control microbiological...
= Never

Q22 How do you make this assessment of cold storage adequacy? (please select all that apply)

- Measure the temperature of foods in cold storage with a thermometer (1)
- Review records of cold storage temperature checks being kept by the food business (2)
- Test the knowledge of food handlers on safe food handling procedures relating to cold storage (3)
- Other (please specify) (4)

Other (please specify) (4)
Q23 If a food business holds food hot to control microbiological growth, do you assess the adequacy of the hot storage?

- Never (1)
- Sometimes (2)
- About half the time (3)
- Most of the time (4)
- Always (5)

Skip To: Q27 If a food business holds food hot to control microbiological growth, do you assess the adequacy of... = Never

Q24 How do you make this assessment of hot storage adequacy? (please select all that apply)

- Measure the temperature of foods in hot storage with a thermometer (1)
- Review records of hot storage temperature checks being kept by the food business (2)
- Test the knowledge of food handlers on safe food handling procedures relating to hot storage (3)
- Other (please specify) (4)
Q27 If a food business cools potentially hazardous foods after a microbiological kill-step, do you assess the adequacy of the cooling process?

- Never (1)
- Sometimes (2)
- About half the time (3)
- Most of the time (4)
- Always (5)

Q28 How do you make this assessment of cooling adequacy? (please select all that apply)

- Measure the time it takes for foods to cool to safe storage temperatures (1)
- Review the cooling procedure to ensure cooling temperatures will be sufficient and met reliably (2)
- Review records of time and temperature checks being kept by the food business (3)
- Test the knowledge of food handlers on safe food handling procedures relating to cooling food (4)
- Other (please specify) (5)
Q29 If a food business uses a low temperature cooking process as a microbiological kill-step, do you assess the adequacy of the cooking process?

- Never (1)
- Sometimes (2)
- About half the time (3)
- Most of the time (4)
- Always (5)

Skip To: Q33 If a food business uses a low temperature cooking process as a microbiological kill-step, do you...

= Never

Q30 How do you make this assessment of low temperature cooking adequacy? (please select all that apply)

- Measure the temperature of foods being cooked with a thermometer (1)
- Measure the time taken to cook foods at a low temperature (2)
- Make a visual assessment of foods cooked at a low temperature (3)
- Review the cooking procedure to ensure cooking temperatures, times and quantities will be sufficient and met reliably (4)
- Other (please specify) (5)
Q33 If a food business uses time to control microbiological growth when storing food outside of temperature control, do you assess the adequacy of the time control?

- Never (1)
- Sometimes (2)
- About half the time (3)
- Most of the time (4)
- Always (5)

Skip To: Q35 If a food business uses time to control microbiological growth when storing food outside of temperature... = Never

Q34 How do you make this assessment of time control adequacy? (please select all that apply)

- Measure the time that foods are stored outside of temperature control (1)
- Review records of time and food temperature being kept by the food business (2)
- Review the time control procedure to ensure time outside temperature control will be within safe limits and met reliably (3)
- Test the knowledge of food handlers on safe food handling procedures relating to time and temperature (4)
- Other (please specify) (5)
Q35 If a food business prepares and serves foods that do not have a microbiological kill-step, do you assess the adequacy of the food preparation process?

- Never (1)
- Sometimes (2)
- About half the time (3)
- Most of the time (4)
- Always (5)

Q36 How do you make this assessment of preparation adequacy? (please select all that apply)

- Visual observation of foods prepared that have not undergone a microbiological kill-step (1)
- Test the knowledge of food handlers on safe food handling procedures for ready to eat foods (2)
- Review the preparation procedure for ready to eat foods to ensure protection from contamination is sufficient and met reliably (3)
- Other (please specify) (4)
Q37 If a food business handles food after a microbiological kill-step, do you assess the adequacy of these food handling processes?

- Never (1)
- Sometimes (2)
- About half the time (3)
- Most of the time (4)
- Always (5)

Skip To: Q39 If a food business handles food after a microbiological kill-step, do you assess the adequacy of... = Never

Q38 How do you make this assessment of preparation adequacy? (please select all that apply)

- Visual observation of foods prepared that have undergone further handling after a microbiological kill-step (1)
- Test the knowledge of food handlers on safe food handling procedures (2)
- Visual observation of food handling practices (3)
- Other (please specify) (4)
Q39 If a food business produces a food and declares that it is 'free from' a specific food allergen, do you assess the adequacy of the food production process?

- Never (1)
- Sometimes (2)
- About half the time (3)
- Most of the time (4)
- Always (5)

Skip To: Q43

Q40 How do you make this assessment of allergen control adequacy? (please select all that apply)

- Test the knowledge of food handlers on safe food handling procedures relating to food allergens (1)
- Review the allergen management procedure to ensure allergen control will be sufficient and met reliably (2)
- Visually observe foods being prepared that are being declared 'free from' a particular food allergen (3)
- Other (please specify) (4)
Q43 If a food business relies on a water supply from a non-reticulated source, do you assess the adequacy of water treatment methods?

- Never (1)
- Sometimes (2)
- About half the time (3)
- Most of the time (4)
- Always (5)

Skip To: Q45 If a food business relies on a water supply from a non-reticulated source, do you assess the adequacy of water treatment methods? = Never

Q44 How do you make this assessment of water treatment adequacy? (please select all that apply)

- Review the water treatment procedure to ensure it will be sufficient and met reliably (1)
- Visually observe the condition of any filtration and treatment equipment (2)
- Test the knowledge of food handlers on safe water treatment procedures (3)
- Review servicing records or receipts for maintenance of water treatment equipment (4)
- Other (please specify) (5)
Q45 If a food business thaws frozen potentially hazardous foods prior to a microbiological kill-step, do you assess the adequacy of the thawing process?

- Never (1)
- Sometimes (2)
- About half the time (3)
- Most of the time (4)
- Always (5)

Skip To: Q47 If a food business thaws frozen potentially hazardous foods prior to a microbiological kill-step,...

= Never

Q46 How do you make this assessment of thawing adequacy? (please select all that apply)

- Review records of time and food temperature being kept by the food business (1)
- Review the thawing procedure to ensure time and temperature will be controlled sufficiently and met reliably (2)
- Test the knowledge of food handlers on safe food handling procedures relating to thawing foods (3)
- Visually observe foods being thawed (4)
- Other (please specify) (5)

______________________________
Q47 When inspecting food premises, do you attempt to identify uncontrolled environmental sources of contamination? (e.g. leaking wastewater pipe in food production area)

- Never (1)
- Sometimes (2)
- About half the time (3)
- Most of the time (4)
- Always (5)

Skip To: Q49 if When inspecting food premises, do you attempt to identify uncontrolled environmental sources of contamination? = Never

Q48 How do you identify sources of environmental contamination? (please select all that apply)

- Visual observation of the food premises structure and fixtures and fittings (1)
- Measurement of microbiological activity using an ATP luminometer or environmental surface swabs (2)
- Review of the equipment dismantling and deep clean schedule (3)
- Review food business maintenance records (4)
- Other (please specify) (5)
Q49 When inspecting food premises, do you attempt to identify uncontrolled inherent sources of contamination? (e.g. foods that must be specially prepared to remove naturally occurring toxins such as red kidney beans or particular types of seafood)

- Never (1)
- Sometimes (2)
- About half the time (3)
- Most of the time (4)
- Always (5)

Q50 How do you identify sources of inherent contamination? (please select all that apply)

- Visually observe foods stored ready for use in the food premises (1)
- Review the menu or a list of foods produced at the premises (2)
- Inquire with food handlers if there are any foods they prepare that require specific procedures to render them safe (3)
- Review the food ingredient order list of the food business (4)
- Other (please specify) (5)
Q51 When inspecting food premises, do you attempt to identify uncontrolled sources of cross-contamination? (e.g. failure to clean and sanitise surfaces between handling raw potentially hazardous foods and ready to eat foods)

- Never (1)
- Sometimes (2)
- About half the time (3)
- Most of the time (4)
- Always (5)

Skip To: Q53 If When inspecting food premises, do you attempt to identify uncontrolled sources of cross-contamination... = Never

Q52 How do you identify sources of cross-contamination? (please select all that apply)

- Visually observe food being prepared in the kitchen (1)
- Visually observe food storage areas and food storage conditions (2)
- Review the food preparation procedure to ensure food contact surfaces will be sufficiently separated or cleaned and sanitised between uses (3)
- Test the knowledge of food handlers on safe food handling procedures relating to cross-contamination (4)
- Visually examine food preparation equipment and utensils for contaminants (5)
- Other (please specify) (6)
Q53 When inspecting food premises, do you attempt to identify uncontrolled sources of contamination by food handlers? (e.g. food handlers presenting with symptoms of acute gastrointestinal illness while handling food)

- Never (1)
- Sometimes (2)
- About half the time (3)
- Most of the time (4)
- Always (5)

Skip To: Q55 If When inspecting food premises, do you attempt to identify uncontrolled sources of contamination b... = Never

Q54 How do you identify sources of contamination related to food handlers? (please select all that apply)

- Visually observe food handlers while they prepare food (1)
- Review the procedures relating to exclusion of ill food handlers (2)
- Visually observe the presentation and attire of food handlers working at the food premises (3)
- Test the knowledge of food handlers on management and concealment of cuts and broken skin when handling food (4)
- Other (please specify) (5)
Q55 When inspecting food premises, do you attempt to identify sources or evidence of food adulteration? (e.g. adding melamine as a filler to milk products)

- Never (1)
- Sometimes (2)
- About half the time (3)
- Most of the time (4)
- Always (5)

Skip To: Q57 if When inspecting food premises, do you attempt to identify sources or evidence of food adulteration... = Never

Q56 How do you identify evidence of food adulteration? (please select all that apply)

- Visually observe food storage areas for non-food products that may used to supplement food ingredients (1)
- Acquire samples of food products to send for compositional analysis by a food laboratory (2)
- Review your records for food safety complaints from the public (3)
- Other (please specify) (4)
Display This Question:
If In which of the following jurisdictions are you employed to undertake food safety inspections? = Australia

Q63 Are you willing to be contacted about participating in further research into food safety inspections?

☐ Yes (1)

☐ No (2)

Skip To: End of Survey If Are you willing to be contacted about participating in further research into food safety inspections... = No

Display This Question:
If In which of the following jurisdictions are you employed to undertake food safety inspections? = Australia

Q62 Thank you for your interest in participating in further research. Please add your contact details below.

☐ Given Name (1) __________________________________________

☐ Email (2) __________________________________________

☐ Telephone (3) __________________________________________
Supplementary Figure 2: Survey Engagement, Eligibility, and Withdrawal Flow Diagram

**Engagement**
- Encounters
  - Accessed Survey n = 347
- Consent
  - Consent n = 345
  - Did not consent
    - n = 2 excluded

**Eligibility**
- Undertake inspections as part of employment
  - Undertake inspections n = 267
- Jurisdiction
  - Australia n = 129
  - United Kingdom n = 56
  - United States of America n = 32
  - New Zealand n = 19
  - Ireland n = 22
  - Other jurisdiction
    - n = 9 excluded
- Total eligible n = 258

**Withdrawal**
- Commenced embedded survey
  - Commenced n = 225
  - Drop out prior to commencing embedded survey n = 33
- Completed 25% of embedded survey
  - Completed n = 222
  - Further drop out 0-25% point
    - n = 3
- Completed 50% of embedded survey
  - Completed n = 216
  - Further drop out 25-50% point
    - n = 6
- Completed 75% of embedded survey
  - Completed n = 213
  - Further drop out 50-75% point
    - n = 3
- Completed 100% of embedded survey
  - Completed n = 211
  - Further drop out 75-100% point
    - n = 2
  - (Aggregate drop out n = 136)
### Supplementary Table 1: Number of Survey Respondents Relative to Country

<table>
<thead>
<tr>
<th>Country</th>
<th>Number of Survey Respondents</th>
<th>Percentage of survey respondents</th>
</tr>
</thead>
<tbody>
<tr>
<td>Australia</td>
<td>129</td>
<td>50%</td>
</tr>
<tr>
<td>United Kingdom</td>
<td>56</td>
<td>21.7%</td>
</tr>
<tr>
<td>United States of America</td>
<td>32</td>
<td>12.4%</td>
</tr>
<tr>
<td>New Zealand</td>
<td>19</td>
<td>7.4%</td>
</tr>
<tr>
<td>Ireland</td>
<td>22</td>
<td>8.5%</td>
</tr>
</tbody>
</table>

### Supplementary Table 2: Employer of Survey Respondents

<table>
<thead>
<tr>
<th>Employer</th>
<th>Number of survey respondents</th>
<th>Percentage of survey respondents</th>
</tr>
</thead>
<tbody>
<tr>
<td>Local Government</td>
<td>202</td>
<td>78.6%</td>
</tr>
<tr>
<td>County / Regional Government</td>
<td>17</td>
<td>6.6%</td>
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<tr>
<td>State Government</td>
<td>23</td>
<td>8.9%</td>
</tr>
<tr>
<td>Federal Government</td>
<td>1</td>
<td>.4%</td>
</tr>
<tr>
<td>Government Contractor</td>
<td>1</td>
<td>.4%</td>
</tr>
<tr>
<td>Private Consultancy</td>
<td>2</td>
<td>.8%</td>
</tr>
<tr>
<td>Food Manufacturer / Producer</td>
<td>2</td>
<td>.8%</td>
</tr>
<tr>
<td>Other</td>
<td>9</td>
<td>3.5%</td>
</tr>
</tbody>
</table>

### Supplementary Table 3: Highest Level of Relevant Training of Eligible Survey Respondents

<table>
<thead>
<tr>
<th>Highest level of relevant training</th>
<th>Number of survey respondents</th>
<th>Percentage of survey respondents</th>
</tr>
</thead>
<tbody>
<tr>
<td>On the job experience</td>
<td>11</td>
<td>4.3%</td>
</tr>
<tr>
<td>Certificate or Diploma</td>
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<tr>
<td>Bachelor degree</td>
<td>125</td>
<td>49.2%</td>
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<tr>
<td>Post-graduate degree</td>
<td>84</td>
<td>33.1%</td>
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<tr>
<td>Still studying</td>
<td>3</td>
<td>1.2%</td>
</tr>
<tr>
<td>Other</td>
<td>4</td>
<td>1.6%</td>
</tr>
</tbody>
</table>

### Supplementary Table 4: Years of Experience of Survey Respondents Coded to 5-Year Categories

<table>
<thead>
<tr>
<th>Years of experience coded to five-year categories</th>
<th>Number of survey respondents</th>
<th>Percentage of survey respondents</th>
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</thead>
<tbody>
<tr>
<td>0 &lt; 5 years</td>
<td>53</td>
<td>21.2%</td>
</tr>
<tr>
<td>5 ≤ 10 years</td>
<td>36</td>
<td>14.4%</td>
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<tr>
<td>10 ≤ 15 years</td>
<td>37</td>
<td>14.8%</td>
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<tr>
<td>15 ≤ 20 years</td>
<td>32</td>
<td>12.8%</td>
</tr>
<tr>
<td>20 ≤ years</td>
<td>92</td>
<td>36.8%</td>
</tr>
</tbody>
</table>
Supplementary Table 5: Regularity of Assessing Food Safety Culture, Food Preparation Points, and Processing Against Country, Training, and Experience

<table>
<thead>
<tr>
<th>Dependent variable</th>
<th>X²</th>
<th>df</th>
<th>Sample size (N)</th>
<th>ρ value</th>
<th>Cramer’s V</th>
<th>Lower 95% CI</th>
<th>Upper 95% CI</th>
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</thead>
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<tr>
<td>Country</td>
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<tr>
<td>Q17 Food safety culture</td>
<td>26.639</td>
<td>16</td>
<td>225</td>
<td>.050</td>
<td>.172</td>
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<td>Q19 Cooking adequacy</td>
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<td>12</td>
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<td>&lt;.001</td>
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<td>Q29 Low temperature cooking adequacy</td>
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<td>Q33 Time control adequacy</td>
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<td>Q35 Ready to eat food preparation adequacy</td>
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<td>Q37 Post kill-step handling adequacy</td>
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<td>Q39 Allergen control adequacy</td>
<td>75.910</td>
<td>16</td>
<td>212</td>
<td>.000</td>
<td>0.299</td>
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<td>Q21 Cold storage adequacy</td>
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<td>Q35 Ready to eat food preparation adequacy</td>
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<td>Q37 Post kill-step handling adequacy</td>
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NSR – No significant relationship indicated

X – **Significant relationship indicated with at least moderate effect size**

X – **Significant relationship indicated not meeting inclusion criteria**
Supplementary Table 6: Regularity of Assessing Food Contamination Sources and Probity Against Country, Training, and Experience

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NSR – No significant relationship indicated

\(X\) – Significant relationship indicated with at least moderate effect size

\(X\) – Significant relationship indicated not meeting inclusion criteria