Sour...
7. What is your preferred method to receive food safety information? (Choose your top 3)
   - ☐ Email (newsletters, updates)
   - ☐ Web content (blogs, websites)
   - ☐ Social media
   - ☐ Virtual trainings or presentations
   - ☐ In-person trainings or presentations (course/classroom)
   - ☐ Mail flyers
   - ☐ Conversations with health inspector
   - ☐ My Supervisor or colleagues

8. In the past 12 months have you utilized any of the following resources to obtain food safety information? (Check all that apply)
   - ☐ Minnesota Department of Health Website
   - ☐ Local Health Department Website
   - ☐ Minnesota Department of Agriculture Website
   - ☐ Minnesota Department of Health Gov Delivers (via email)
   - ☐ Asked your inspector a question in person
   - ☐ Emailed your inspector or inspecting agency
   - ☐ Called your inspector or inspecting agency
   - ☐ I have not used any of the above in the past 12 months
   - ☐ Other: (open ended)

9. What food safety topics do you wish you had more information on? (Check all that apply)
   - ☐ Foodborne illness prevention
   - ☐ Food Code requirements
   - ☐ Food safety for new food trends
   - ☐ Equipment requirements
   - ☐ Food recalls or consumer warnings
☐ General food safety
☐ Other: __________

10. In general, how beneficial are Health Department inspections to your operation?
   ☐ Very beneficial  ☐ Somewhat beneficial  ☐ Not at all beneficial  ☐ Unsure

11. Are there any things you would want to change about your inspection process by the Health Department?
   ☐ Yes  ☐ No  ☐ I’m not involved with health inspections
   If yes, what would you change? (Open Ended)

12. Please rate your overall satisfaction of interactions with your health inspector:
   ☐ Very satisfied  ☐ Somewhat satisfied  ☐ Neither satisfied nor dissatisfied  ☐ Somewhat dissatisfied  ☐ Very dissatisfied  ☐ I don’t interact with my inspector (skip to 14)

13. Has your relationship changed with your inspector over the last 2 years due to COVID-19?
   ☐ Yes  ☐ No  ☐ Unsure
   If yes, how has your relationship changed? (Open ended)

14. Do you feel that you have enough training to effectively provide safe food to your patrons?
   ☐ Yes  ☐ No  ☐ Unsure

15. What would make you more effective in your role of assuring safe food practices are followed in the workplace?
   ☐ Additional trainings provided by your management  ☐ Additional trainings provided by the health department  ☐ More communication from the health department on requirements and food code updates  ☐ Paid sick leave so I don’t work while ill  ☐ Food safety factsheets  ☐ Food safety videos  ☐ Other: (open ended)

16. In the past 3 months, have you experienced vomiting or diarrhea?
   ☐ Yes  ☐ No  ☐ Unsure
   b. If yes, did you tell your supervisor that you were experiencing vomiting or diarrhea before reporting to work?
      ☐ Yes  ☐ No
   c. If no, why didn’t you tell your Supervisor that you were sick with vomiting or diarrhea?
      (Check all that apply)
      ☐ I felt it was too personal  ☐ I wasn’t working the days I was symptomatic
I wasn’t contagious  □ I was worried there would be consequences from management
□ I didn’t want to lose my shift  □ I didn’t know I was supposed to  □ Unsure
□ Other:________________

17. Does your restaurant management require workers to report when they are ill with vomiting or diarrhea?
□ Yes  □ No  □ Unsure

18. If a worker says they are ill with vomiting or diarrhea, how does management respond?
□ Do nothing
□ Put worker in non-food area  □ Send worker home  □ Assign worker to other activities  □ Unsure  □ Other:

19. Does management at your restaurant maintain an illness log to record employee illness?
□ Yes  □ No  □ Unsure
   a. If No, doesn’t management maintain an illness log to record employee illness?
□ Unaware of log requirement  □ Management has a log but doesn’t maintain it  □ Management is aware of log requirement but there are too many other things to keep track of
□ Unsure  □ Other:

20. What would you do if a customer called and said they became sick after eating at your restaurant? (check all that apply)
□ Notify management  □ Notify Health Inspector  □ Take down name and number of the caller
□ Contact restaurant corporate office  □ Do nothing with it  □ Investigate internally  □ Unsure  □ Other: (open ended)

21. Please indicate which of the following categories best describes your age:
□ 15-20 years  □ 21-30  □ 31-40 years  □ 41-50 years  □ 51-60 years  □ 61+ years

22. What is your primary language (the language that you speak best)?
□ English  □ Chinese (any dialect)  □ Korean  □ German
□ Spanish  □ Japanese  □ Hmong  □ Other:___________
□ Russian  □ Vietnamese  □ Somali  □ Prefer not to answer

23. If you have any additional comments that you would like to provide, please enter them here: