

KL2: Appendix

Table 5: Behaviours explored in the study

Category	Behaviour	Context	Risk rating (footnote 1)
Cleaning	Not washing hands/only rinsing hands	After preparing raw eggs	Medium
Cleaning	Not washing hands/only rinsing hands	Before handling/eating read to eat food	Medium
Cleaning	Not washing hands/only rinsing hands	After touching uncooked MFP	High
Cleaning	Not washing hands/only rinsing hands	After toilet and other breaks	High
Cleaning	Not washing hands/only rinsing hands	When beginning food prep/cooking/eating (for example, entering kitchen)	Very Low
Cleaning	Not washing hands/only rinsing hands	After putting waste into (internal) kitchen bin	Medium
Cleaning	Not washing hands/only rinsing hands	After touching a personal electronic device (PED)	Low
Cleaning	Not washing hands/only rinsing hands	After touching face/mouth	Very Low
Cleaning	Not washing hands/only rinsing hands	After handling a pet	Low
Cleaning	Not washing hands/only rinsing hands	After handling (raw) pet food	Medium

Category	Behaviour	Context	Risk rating (footnote 1)
Cleaning	Using a tea towel that has not been cleaned or dried	After handwashing	Medium
Cleaning	Not cleaning surfaces or cleaning surfaces without product	After food preparation (excluding MFP)	Low
Cleaning	Not cleaning surfaces or cleaning surfaces without product	After MFP preparation	High
Cleaning	Rinsing with water only, or not cleaning	After food preparation (excluding MFP)	Low
Cleaning	Using the same boards for MFP and other foods	After MFP preparation	High
Cleaning	Not washing fruits and vegetables	Before cooking or consuming	Low
Cleaning	Not washing/washing bagged salad (depending on the instructions on bag)	Preparing bagged salad	Very low
Cleaning	Washing MFP	Preparation of MFP	Medium
Cleaning	Washing ready to eat foods	Before consuming	Medium
Handling	Touching mouth/face/etc.	While preparing food	Low
Handling	Wiping hands on clothing/tea towels instead of washing	While preparing food	High
Handling	Not washing or using different utensils for raw MFP and other	While preparing MFP	High
Handling	Not washing or using different chopping boards for raw MFP and other	While preparing MFP	High

Category	Behaviour	Context	Risk rating (footnote 1)
Handling	Using PED while preparing food	While preparing food	Low
Handling	Dropping food and picking it up for cooking or consumption	While preparing food	High
Handling	Placing ready-to-eat food on non-food contact surfaces for example, worktop, stovetop	While preparing food	Low
Cooking	Defrosting food at room temperature	Immediately before cooking/consuming the food	Medium
Cooking	Not checking cooking instructions	When cooking	High
Cooking	Using risky behaviours to check that food is cooked (for example, tasting the food or using utensils which are then used when the food is cooked/eaten)	When cooking	High
Cooking	Not checking use by date or using food past use-by-date	Before cooking (or consuming food)	High
Cooking	Eating leftovers at room temperature/not reheating until piping hot	When cooking	High
Storing food	Storing perishable foods outside of a fridge	For foods that require refrigeration	High
Storing food	Storing uncooked meats with other foods (in fridge)	When MFP is in sealed container	Low
Storing food	Storing uncooked meats with other foods (in fridge)	When MFP is not in sealed container	High

Category	Behaviour	Context	Risk rating (footnote 1)
Storing food	Storing foods past use by date	-	Low
Storing food	Storing food at incorrect temperature	-	High
Consuming food	Not checking use by date or using food past use by date	Before consuming food (or cooking food)	High

Achieved sample

The achieved sample for households and FBOs are shown in Table 6 and 7 below. Quota sampling was used, based on a range of sample characteristics and using separate screening documents for households and FBOs. For households, some sample characteristics were at a total household level, whereas others focused on the lead participant who would take part in the survey and interviews. This mix ensured social and individual influences on behaviour could be accounted for. For FBOs, sample characteristics focused exclusively on firmographic information. Interviews were only undertaken with the owner or manager of the business.

Table 6: Achieved sample for household (n=70)

Characteristic	Sample frame (household structure)	Minimum Quota	Achieved
Household structure	Couples	10	13
Household structure	Families (at least 1 child under 5 years)	10	15
Household structure	Families (children 5 years and over)	10	15
Household structure	Living alone	10	17
Household structure	Multi-occupancy	10	10
Gender of lead participant (footnote 2)	Female	25	40

Characteristic	Sample frame (household structure)	Minimum Quota	Achieved
Gender of lead participant	Male	25	30
Age of lead participant	20-35	10	25
Age of lead participant	36-45	10	29
Age of lead participant	46-55	10	9
Age of lead participant	56+	10	7
Household income (footnote 3)	Less than £26,000	15	16
Household income	£26,000 or above	20	54
Ethnicity of lead participant	White/White British	20	52
Ethnicity of lead participant	Black/Black British	5	6
Ethnicity of lead participant	Asian/Asian British	5	7
Ethnicity of lead participant	Other	None set	4
Ethnicity of lead participant	Declined to answer	None set	1
Location	England	30	63
Location	Wales	5	3
Location	Northern Ireland	5	4
Household diet (footnote 4)	Eats meat	40	66
Household diet	Eats fish but not meat	5	5
Household diet	Vegetarian	5	6

Characteristic	Sample frame (household structure)	Minimum Quota	Achieved
Household diet	Vegan	5	6
Whether food hypersensitivity in household	Yes	10	13
Whether food hypersensitivity in household	No	Not set	57

Table 7: Achieved sample for FBOs (n=31)

Characteristic	Sample frame	Minimum Quota	Achieved
Service model	Eat in only	5	7
Service model	Eat-in and Takeaway	10	17
Service model	Takeaway only	5	7
FBO type	Restaurant	5	12
FBO type	Café	5	9
FBO type	Takeaway	5	5
FBO type	Home catering	3	2
FBO type	Institution (for example, school, care home)	3	1
FBO type	Deli	None set	1
FBO type	Pub	None set	1
FHRS rating	4-5	10	28
FHRS rating	0-3	5	3

Characteristic	Sample frame	Minimum Quota	Achieved
Size of business	0 to 5 staff members	10	20
Size of business	6 to 10 staff members	5	6
Size of business	Over 10 members of staff	5	5
Location	England	15	31
Location	Wales	5	0
Location	Northern Ireland	5	0

1. Assigned by the FSA's risk assessment team according to the perceived level of microbiological risk that a behaviour poses in relation to foodborne disease. Ratings range from 'very low', 'low', 'medium', 'high' and 'very high'.
2. The lead participant is the individual who was interviewed and surveyed as part of the KL2 study
3. In multi-occupancy households, such as shared accommodation, the income of the lead participant was used.
4. where a household member had different dietary preferences, this was also recorded