1. **Demographic variables**

**1.1) Gender:**  Male  Female

**1.2)** **Age** ------------- years

**1.3) Marital Status:**  Single Married Divorced Widowed

**1.4) Highest educational/professional qualification**

 BT  TS LT  Bachelor in Nursing

 Graduate degree: Master’s or Doctorate degree  Other; specify: …………….

1. **Professional Data**

**2.1) Number of years of experience in the oncology unit:** …………years

**2.2) Did you attend a course on food safety for chemotherapy patients?**

 No  Yes

**2.3) What are your sources of information about food safety?**

 Media  TV  Audio  Brochures  Conferences other; specify: …………...

**2.4) Do you think that nurses have a role in reducing the risk of foodborne infections among chemotherapy patients?**  No  Yes  I don’t know

1. **Indicate what food should be eaten or avoided for patients under chemotherapy**

|  |  |  |  |
| --- | --- | --- | --- |
|  | **Types of food** | **Foods to Eat** | **Foods to Avoid** |
| 3.1 | Unwashed fresh fruit and vegetables |  |  |
| 3.2 | Raw sprouts |  |  |
| 3.3 | Raw or undercooked meat |  |  |
| 3.4 | Raw or undercooked poultry |  |  |
| 3.5 | Raw or undercooked seafood |  |  |
| 3.6 | Cold hot dogs |  |  |
| 3.7 | Soft cheeses made from unpasteurized milk (Brie, Camembert, feta, goat cheese…) |  |  |
| 3.8 | Unpasteurized beverages (fruit juices, raw milk, raw yogurt, or cider) |  |  |
| 3.9 | Meat, poultry, seafood cooked to a safe internal temperature |  |  |
| 3.10 | Pasteurized milk |  |  |
| 3.11 | Cooked eggs with a firm yolk |  |  |
| 3.12 | Washed fresh or cooked produce |  |  |
| 3.13 | Hard cheese or soft cheese made from pasteurized milk |  |  |
| 3.14 | Reheat hot dogs |  |  |
| 3.15 | Cooked sprouts |  |  |

1. **Food safety knowledge: Indicate which statement is correct/ not correct**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
|  |  | **Correct** | **Not correct** | **Don't know** |
|  | Preparation of food in advance is likely to contribute to food poisoning |  |  |  |
|  | Reheating of food is likely to contribute to food contamination |  |  |  |
|  | Incorrect application of cleaning/sanitizing procedures on equipment (refrigerator, slicing machine) can increase the risk of foodborne disease to inpatients |  |  |  |
|  | Hand washing before handling food can reduce the risk of food contamination |  |  |  |
|  | Wearing hand gloves while handling food reduces the risk of transmitting foodborne infection to patients’ food |  |  |  |
|  | Awareness about standard operating procedure for food safety and hygiene in this hospital |  |  |  |
|  | People with skin infections/diseases can contaminate food |  |  |  |
|  | Nose picking habit is dangerous and can contaminate food |  |  |  |
|  | Mouth, nose, and hair should be covered before handling food |  |  |  |
|  | Hands should be washed after defecation and urination |  |  |  |
|  | Licking fingers could contaminate food during handling |  |  |  |
|  | Talking to patients and colleagues while serving food could contaminate it |  |  |  |
|  | Foodborne diseases could be transmitted through contaminated fruits |  |  |  |
|  | Proper washing of fruits could reduce transmission of foodborne illnesses |  |  |  |
|  | The correct temperature for a refrigerator is (<5°C) |  |  |  |
|  | Hot ready to eat foods should be maintained at (>60°C) |  |  |  |
|  | Cold ready to eat foods should be maintained at (<5°C) |  |  |  |
|  | Hepatitis B can be transmitted by food |  |  |  |
|  | Cholera can be transmitted by food |  |  |  |
|  | Food items are associated to the transmission of *Vibrio cholerae* |  |  |  |
|  | Food items are associated to the transmission of gastroenteritis |  |  |  |

1. **Food safety attitudes: Answer by NO or YES**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
|  |  | **No** | **Yes** | **Uncertain** |
|  | Raw foods should be kept separated from cooked foods |  |  |  |
|  | Defrosted food should not be refrozen |  |  |  |
|  | It is necessary to check the refrigerator/freezer operating conditions periodically to reduce the risk of food spoilage |  |  |  |
|  | The risk of food contamination will reduce if we wear personal protective equipment before handling food |  |  |  |
|  | Improper storage of foods may cause health hazard to consumers |  |  |  |
|  | Hand washing at critical times contributes to food safety and hygiene |  |  |  |
|  | Nurses with respiratory/diarrhea diseases should be excluded from food handling until full recovery |  |  |  |
|  | Food-service staff with abrasions or cuts on hands should not touch unwrapped Food |  |  |  |

1. **Food safety practices: Determine how many times you do these practices**

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
|  |  | **Always** | **Often** | **Rarely** | **Never** | |
| 6.1 | Do you wash your hands before touching unwrapped raw food? |  |  |  |  | |
| 6.2 | Do you wash your hands after touching unwrapped raw food? |  |  |  |  | |
| 6.3 | Do you wash your hands before touching unwrapped cooked food? |  |  |  |  | |
| 6.4 | Do you wash your hands after touching unwrapped cooked food? |  |  |  |  | |
| 6.5 | Do you use separate kitchen utensils to prepare cooked and raw food? |  |  |  |  | |
| 6.6 | Do you thaw frozen food at room temperature? |  |  |  |  | |
| 6.7 | Do you wear personal protective equipment before handling food |  |  |  | |  |
| 6.8 | Do you check and certify external food items before consumption by patients |  |  |  | |  |
| 6.9 | Do you check integrity of hospital wheeler-bin foods before packaging to patients |  |  |  | |  |

1. **Opinion Questions:**

**7.1) Do you think that food safety is a concern for cancerous patients?**

 No  Yes  I don’t know

**7.2) Do you agree that food safety is a concern for cancerous patients?**

 Strongly disagree  Disagree  Neutral  Agree  Strongly agree

**7.3) Do you think that food safety is a concern for oncology nurses?**

 No  Yes  I don’t know

**7.4) Do you agree that food safety is a concern for oncology nurses?**

 Strongly disagree  Disagree  Neutral  Agree  Strongly agree

Thank you!