# CAWI Questionnaire

Name of survey

FSS Consumer Attitudes Survey - Wave Five (Food Safety and Hygiene) with Food Safety Campaign Pre-wave Questions

Client name

**Food Standards Scotland** 



Author(s)

This questionnaire was written according to TNS quality procedures

Q077 - T8: INTRO Text

Thank you for agreeing to take part in this national survey on food in Scotland.

There are questions on a wide variety of issues relating to food - such as shopping, cooking, eating out and healthy eating - and we really want to find out what you think about these important issues. Even if you're not sure we're still really keen to know your impressions and understanding of the topics.

The survey should take around 30 minutes to complete, but you can pause the survey at any time and come back to complete it.

Thank you for taking the time to complete this important piece of research.

# Q001 - Q1: DEMOG1 Are you? Normal 1 Male 2 Female 3 Other (specify) 4 Prefer not to say Scripter notes: SCRIPTING: CHECK QUOTAS AND CONTINUE IF ELIGIBLE.

Q002 - Q2: DEMOG2 Single coded

# Which of the following age groups do you fall into?

#### **Normal**

- 1 Under 16♣ GO TO END OF QUESTIONNAIRE
- 2 16-17
- 3 18-24
- 4 25-34
- 5 35-44
- 6 45-54
- 7 55-64
- 8 65-74
- 9 75+
- 10 Refused

♥ GO TO END OF QUESTIONNAIRE

Scripter notes: SCRIPTING: CHECK QUOTAS AND CONTINUE IF ELIGIBLE.

Which of the following groups does the Chief Income Earner in your household belong to?

- The person in the household with the largest income is the Chief Income Earner, however this income is obtained.
- If the Chief Income Earner is retired and has an occupational pension, please select according to the previous occupation
- If the Chief Income Earner is not in paid employment and has been out of work for less than 6 months, please select according to previous occupation

(Please tick one only)

#### **Normal**

- Semi or unskilled manual worker (e.g. Manual jobs that require no special training or qualifications; Manual workers, Apprentices to be skilled trades, Caretaker, Cleaner, Nursery School Assistant, Park keeper, non-HGV driver, shop assistant etc.)
- Skilled manual worker (e.g. Skilled Bricklayer, Carpenter, Plumber, Painter, Bus/Ambulance Driver, HGV driver, Unqualified assistant teacher, AA patrolman, pub/bar worker, etc.)
- 3 Supervisory or clerical / Junior managerial / Professional / administrator (e.g. Office worker, Student Doctor, Foreman with 25+ employees, sales person, Student Teachers etc.)
- Intermediate managerial / Professional / Administrative (e.g. Newly qualified (under 3 years) doctor, Solicitor, Board director small organisation, middle manager in large organisation, principle officer in civil Service/local government etc.)
- Higher managerial/ Professional/Administrative (e.g. Established doctor, Solicitor, Board Director in large Organisation (200+ employees), top level civil servant/public service employee, Headmaster/mistress, etc.)
- 6 Student (living away from home)
- 7 Retired and living on state pension only
- 8 Unemployed (for over 6 months) or not working due to long term sickness

Scripter notes: SCRIPTING: CHECK QUOTAS AND CONTINUE IF ELIGIBLE.

TO BE CODED AS FOLLOWS:

A = 5

B = 4C1 = 3,6

C2 = 2

D = 1

E = 7.8

Q004 - Q4: DEMOG4

Single coded

Which of these best describes where in Scotland you live?

Please select one answer only

# **Normal**

- 1 Northern Scotland (Grampian, Highland, Perth/Tayside, Western Isles, Orkney, Shetland)
- 2 Central Scotland (Glasgow, Ayrshire, Lanarkshire, Argyll, Edinburgh & Lothians, Fife, Central)
- 3 Southern Scotland (Borders/Dumfries & Galloway)
- 4 Do not live in Scotland

♥ GO TO END OF QUESTIONNAIRE

Scripter notes: SCRIPTING: CHECK QUOTAS AND CONTINUE IF ELIGIBLE.

Q005 - Q5: DEMOG5

Numeric

Min = 1 | Max = 20

How many people are there in your household altogether, including any children and yourself?

Q006 - Q6: DEMOG6 Multi coded

Do you have any children in your household of the following ages, or is anyone in the household currently pregnant?

Please tick all that apply

#### **Normal**

- 1 Currently pregnant
- 2 Any under 5 years old
- 3 Any 5 11 years old
- 4 Any 12 15 years old
- 5 Any 16 17 years old
- 6 No no children under 18 in household/not currently pregnant \*Exclusive

Q007 - Q7: FSS1 Single coded

In Scotland, 'Food Standards Scotland' has replaced 'Food Standards Agency' as the organisation responsible for making sure people eat healthily and safely.

Had you heard of Food Standards Scotland before today?

#### **Normal**

1 Yes

♥ GO TO Q008 - Q8

2 No

Q008 - Q8: FSS2 Multi coded

Which of these issues do you think Food Standards Scotland is responsible for?

Please select all that apply.

#### Random

- 1 Ensuring the food you buy is safe to eat
- 2 Promoting food safety in the home
- 3 Promoting and enabling healthy eating
- 4 Ensuring food is sustainable such as reducing green house emissions and reducing waste when producing food
- 5 Overseeing inspections of restaurants and other food businesses for food hygiene
- 6 Nutrition labelling information on food packaging
- 7 Date labels, such as "best before" and "use by" labels
- 8 Food authenticity i.e. food is what it says it is on the packaging
- 9 Country of origin labels, which identify where food comes from
- 10 Working with the food industry and business to improve standards
- 11 Other (please write in) \*Open \*Position fixed
- 12 Don't know \*Position fixed \*Exclusive

Q009 - Q9: FSS3 Single coded

# How much do you trust or distrust Food Standards Scotland to do its job?

# <u>Normal</u>

- 1 I trust it a lot
- 2 I trust it
- 3 I neither trust it nor distrust it
- 4 I distrust it
- 5 I distrust it a lot
- 6 Don't know \*Position fixed

Q010 - Q10: FSS4 Matrix

# Number of rows: 11 | Number of columns: 6

# How do you rate Food Standards Scotland in terms of?

# **Random**

1441144						
	Excellent	Very good	Good	Fair	Poor	Don't know
Working in the best interests of Scotland and people who live here	•	O	O	O	O	O
Providing the right advice about food and nutrition related issues which affect you	0	O	O	O	•	•
Being an organisation which responds quickly to problems related to food	•	O	O	0	O	O
Helping people to understand food labels and what's in their food	0	O	O	O	O	0
Ensuring that food in Scotland is safe to eat	0	0	•	•	O	O
Being the experts when it comes to food safety	•	O	O	•	•	•
Speaking to people in a way that's friendly and understandable	0	O	O	O	•	0
Being a dynamic and forward-looking organisation	0	O	O	O	O	0
Taking action when needed to protect consumers	0	O	O	•	•	•
Having the necessary expertise to help people in Scotland eat healthily	•	O	O	•	•	•
Providing useful food safety advice	0	0	•	•	•	•

**Scripter notes:** DYNAMIC GRID INVERT SCALE WITH DON'T KNOW FIXED

# Number of rows: 7 | Number of columns: 7

# How much do you agree or disagree with each of these statements?

# **Random**

	I definitely agree	I tend to agree	I neither agree nor disagree	I tend to disagree	I definitely disagree	Don't know	Not applicable to me
I'm not generally interested in food and cooking	0	•	O	O	0	•	O
I don't have time to spend preparing and cooking food	•	•	O	O	O	•	O
The price of food means I often don't buy the food I would like to	•	•	0	0	•	•	0
There's so much advice about food I tend to ignore it now	•	•	O	0	•	•	•
When it comes to preparing and cooking food, I tend to do what I learned when I was younger	0	•	0	0	0	•	•
When I shop I just tend to buy food for the same type of meals rather than thinking about anything new	0	•	0	O	O	•	•
I like to talk to people about things that interest or concern me about food and food issues	O	•	0	O	0	•	O
I can cook Spaghetti Bolognese from scratch without using a jar of pasta sauce	•	•	•	0	•	•	O
I know how to make scrambled eggs	0	O	0	•	•	O	O

Scripter notes: ASK ALL

DYNAMIC GRID

INVERT SCALE WITH DON'T KNOW AND NOT APPLICABLE TO ME FIXED

# **Q013 - Q13: INFOCONC3**

Matrix

# Number of rows: 16 | Number of columns: 2

Please sort each of these issues according to whether or not the cause you concern or do not cause you concern.

# **Rotated**

	Causes concern	Does not cause concern
Food poisoning such as Salmonella, E. coli and Campylobacter	0	O
Genetically Modified (GM) foods	•	O
The feed given to livestock	•	O
Animal welfare	•	O
The use of pesticides \ hormones \ steroids \ antibiotics in growing \ producing food	O	O
The use of additives (such as preservatives and colouring) in food products	0	O
Date labels, such as "best before" and "use by" labels	O	O
Other information on food labels	•	O
Food hygiene when eating out	•	O
Food hygiene at home	•	O
Food prices	•	O
Food not being what the label says it is	•	O
Allergens – things in food that cause allergic reactions	0	O
Possibility of food supply shortages	•	O
Impact of environment on food production (e.g. carbon emissions, water scarcity)	O	O
People having an unhealthy diet	•	O

# **Q014 - Q14: INFOCONC4**

Single coded

# Which one of the following are you most concerned about?

Please tick one box only

# **Random**

- 1 My family or myself becoming ill through eating unsafe food
- 2 Eating food that isn't what it says it is without knowing
- 3 Making sure I / myself and my family eat a healthy, balanced diet
- 4 Not being able to afford a healthy, balanced diet
- 5 Other (please write in) \*Open \*Position fixed

# Not back | Number of rows: 5 | Number of columns: 4

What impact, if any, do you think there might be on the following food issues as a result of Brexit – the UK voting to leave the EU?

#### **Random**

# **Rendered as Dynamic Grid**

	It will improve	There will be no change	It will get worse	Don't know
Price of food	•	•	0	•
Food safety	•	O	O	•
Food availability	•	O	O	O
Food being sustainable / environmentally friendly	•	0	•	•
Food fraud (food being what it says it is on the label)	•	0	•	0

Scripter notes: INVERT SCALE ON ALTERNATE INTERVIEWS, WITH DON'T KNOW FIXED AT END

# **Q015 - Q15: INFOCONC5**

Matrix

# Number of rows: 4 | Number of columns: 2

#### Do you have clear information on...?

#### **Random**

	Yes	No			
Eating a healthy balanced diet	O	O			
How to prepare and cook food safely and hygienically	0	O			
How to check whether the food I am eating when in a bar/café/restaurant is safe	0	O			
What the labels on the food that I buy mean	O	O			
Scripter notes: DYNAMIC GRID					

# **Q016 - Q16: INFOCONC6**

Multi coded

# Have you seen or heard any advertising recently about any of the following food issues?

(Please select all that apply)

#### **Rotated**

- 1 Preventing food poisoning such as Salmonella, E. coli and Campylobacter
- 2 Food safety when preparing and cooking food at home
- 3 Food safety when cooking over the festive season
- 4 Food safety when eating out
- 5 Food labelling
- 6 Reducing the amount of food waste
- 7 Food waste recycling
- 8 Food not being what the label says it is
- 9 Having a healthy diet
- 12 How to barbecue chicken properly
- 13 Avoiding food poisoning when barbecuing
- 14 Reducing the amount of treats and unhealthy snacks we eat
- 15 Changing what we eat now to avoid health problems later in life
- 16 How children's diets can affect their health later in life (e.g. Type 2 diabetes, heart attacks)
- 17 Products being recalled
- 18 Not washing chicken/poultry
- 19 Washing hands before cooking
- 20 Eating rare burgers
- 21 Eating cheese made from unpasteurised (raw) milk
- 10 Other (specify) \*Position fixed
- 11 Not seen/heard any advertising about food issues \*Position fixed \*Exclusive

#### **Q017 - Q17: RESPCOOK**

Single coded

# Which of these best describes the level of responsibility you have for <u>cooking and preparing food</u> in your household?

- 1 Responsible for all or most of the preparation/cooking
- 2 Responsible for about half of the preparation/cooking
- 3 Responsible for less than half of the preparation/cooking
- 4 Not responsible for any of the preparation/cooking
  - SGO TO QNEWC FULL1 / Q207

# Number of rows: 8 | Number of columns: 4

At the moment, how often do you eat or prepare and cook the following at home?

# **Random**

	More than once a week	Once a week	Less often than once a week	Never
Beef, lamb or pork	O	O	O	•
Raw poultry like chicken or turkey	O	O	O	•
Pre-cooked meats like ham or meat patè	O	O	O	•
Burgers and sausages	O	O	O	•
Milk and dairy foods like cheese and yoghurt	O	O	O	•
Eggs	O	O	O	•
Fish, excluding shellfish	O	O	O	•
Shellfish (includes crab, prawns and lobster)	O	O	O	•

Scripter notes: DYMANIC GRID

INVERT SCALE

# Q132 - T2: SAFETYINTRO

**Text** 

The next few questions are about what you do in the kitchen.

# Number of rows: 14 | Number of columns: 5

How often do you do each of the following?

(Please use 'not applicable' if you never cook or prepare a particular type of food, or if you only use prepared/pre-washed/peel only type of foods).

#### **Random**

	Never	Sometimes	Most of the time	Always	Not applicable
Store open tins in the fridge	O	O	O	O	0
Use different chopping boards for different foods or wash chopping board when switching between foods	O	O	•	•	O
Wash raw meat OTHER THAN chicken/poultry	•	O	0	•	•
Wash raw chicken or poultry	O	0	O	•	0
Wash fruit or vegetables (including salad) which are going to be eaten raw	•	•	O	•	•
Wash fruit or vegetables which are going to be cooked	•	•	•	•	•
Wash hands before starting to prepare or cook food	•	0	0	•	•
Wash hands immediately after handling raw meat, poultry or fish	•	•	0	•	•
Cook food until it is steaming hot throughout	•	•	O	•	•
Eat chicken or turkey if the meat is pink or has pink or red juices	•	•	O	•	•
Eat red meat (e.g. beef or lamb, steak or roast meat, but not mince) if it is pink or has pink or red juices	0	O	•	0	0
Eat burgers or sausages if the meat is pink or has pink or red juices	•	•	O	•	•
Eat whole cuts of pork or pork chops if the meat is pink or has pink or red juices	O	•	•	0	•

Scripter notes: DYNAMIC GRID

INVERT SCALE NOT APPLICABLE FIXED

#### **Q206 / QNEW: RINSER**

Single coded

What are your views on washing raw poultry (chicken, turkey, etc)? Even if you never eat or cook it we are interested in what you think

(Please tick all that apply)

# Random - Dynamic Grid

- 1 Washing raw poultry has a bad effect on the quality of the cooking
- 2 It has already been washed so you don't need to wash it
- 3 Washing poultry can mean you splash water containing harmful bacteria around the kitchen
- 4 You need to wash raw poultry to remove the chemicals/pesticides
- 5 You need to wash it to get any dirt or off
- 6 You should wash any raw food that has been handled to avoid eating germs or bacteria
- 7 Other (please write in) \*Open \*Position fixed
- 8 Don't know

Ask only if **Q018 - Q18** ROW=1 & COL=1,2,3 or **Q018 - Q18** ROW=2 & COL=1,2,3 or **Q018 - Q18** ROW=4 & COL=1,2,3 or **Q018 - Q18** ROW=7 & COL=1,2,3 or **Q018 - Q18** ROW=8 & COL=1,2,3

Q020 - Q20: SAFETY3 Single coded

Which method do you usually use to defrost frozen meat or fish?

(Please tick one box only)

#### **Random**

- 1 Placing it in water
- 2 Leave it at room temperature (e.g. on the worktop whether on a plate, in a container or in its packaging)
- 3 Leave it in the fridge
- 4 Leave it in a cool place (other than fridge)
- 5 Defrosting it in the microwave
- 6 Other (please write in) \*Open \*Position fixed
- 7 Do not defrost meat or fish

#### **Q022 - Q22: SAFETY5**

Multi coded

How do you normally check the temperature in your fridge?

(Please tick any that apply)

#### Random

- 1 Check the setting / gauge of fridge
- 2 Check the temperature display/ thermometer built into the fridge
- 3 Put a thermometer in the fridge and check
- 4 Look inside/check for ice/condensation
- 5 Feel food inside to see if it is cold
- 6 Other (please write in) \*Open \*Position fixed
- 7 Never check fridge temperature \*Position fixed \*Exclusive
- 8 Don't have a fridge \*Position fixed \*Exclusive

# Q023 - Q23: SAFETY6

Open

Use the sliding scale on the thermometer to show what the temperature inside your fridge should be.

SHOW IMAGE

**Scripter notes:** 

SCALE: IMAGE OF THERMOMETER WITH KEY POINTS ON SCALE FROM -5 TO +15 CELSIUS, SHOWING 5 DEGREE INTERVALS

# Q024 - Q24: SAFETY7

Multi coded

# Where in the fridge do you store raw meat and poultry?

(Please tick all that apply)

#### **Random**

- 1 Anywhere
- 2 On the bottom shelf of the fridge
- 3 At the top of the fridge
- 4 In a separate compartment e.g. a meat drawer or salad tray
- 5 In the middle of the fridge
- 6 Wherever there is space
- 7 Other (please write in) \*Open \*Position fixed
- 8 Don't store raw meat\poultry in the fridge \*Position fixed \*Exclusive

SGO TO QNEWC - FULL1 / Q207

9 Don't buy or store meat or poultry at all \*Position fixed \*Exclusive

SGO TO QNEWC - FULL1 / Q207

#### Q025 - Q25: SAFETY8

Multi coded

#### How do you store raw meat and poultry in the fridge?

(Please tick all that apply)

#### **Random**

- 1 Away from cooked foods
- 2 Covered with film \ foil
- 3 In a covered container
- 4 In its packaging
- 5 On a plate
- 6 Other (please write in) \*Open \*Position fixed

# ASK ALL EXCEPT THOSE WITHOUT FRIDGE (Q026/8)

# **Q207 QNEWC - FULL1**

Single coded

# How often would you say your fridge is completely full?

(Please tick one answer only)

#### **Normal**

- 1 All the time
- 2 Most of the time
- 3 Occasionally
- 4 Rarely
- 5 Never

♣ IF 4 OR 5 RARELY/NEVER FULL GO TO QNEW - CHILLER / Q209

#### Q207 / QNEWC - FULL1/1-3 ONLY

#### **Q208 / QNEW - FULL2**

Multi coded

Which of the following, if any, do you do when your fridge is completely full?

(Please tick all that apply

#### Random

- 1 Pack it so that I can easily find the items I use most
- 2 Pack it any way so I can to fit everything in
- 3 Throw out items that are old or have passed their use-by date
- 4 Turn down the temperature to make it colder
- 5 Other (please write in) \*Open \*Position fixed
- 6 Nothing do not doing anything differently
- 7 Don't know

#### ASK ALL EXCEPT THOSE WITHOUT FRIDGE (Q026/8)

#### Q209 / QNEW: Chiller

Open

What happens to the food in your fridge if the temperature is too high?

Please type in

# **ASK ALL**

#### Q026 - Q26: SAFETY9

Single coded

In general, what is the main thing you look for or think about when deciding whether a food is safe to eat or use in cooking?

(Please tick one box only)

# **Rotated**

- 1 How it looks (e.g. mould, discolouration)
- 2 How it smells
- 3 How it tastes
- 4 What it feels like / the texture
- 5 Whether it has been stored correctly
- 6 Whether it's packaged properly
- 7 Best before date
- 8 Use by date
- 9 Sell by or display until date0
- 10 Other date
- 11 Other (please write in) \*Open \*Position fixed

#### Which of these is the best indicator of whether food is safe to eat?

(Please tick one box only)

#### **Rotated**

- 1 Use by date
- 2 Best before date
- 3 Sell by date
- 4 Display until date
- 5 Don't know \*Position fixed

#### Q028 - Q28: SAFETY11

Single coded

# Do you check use-by dates when you are buying food?

(Please tick one box only)

#### **Normal**

- 1 Yes, always
- 2 Yes, depending on the food type
- 3 Sometimes
- 4 Never

#### Ask only if NOT **Q017 - Q17**,4

#### Q029 - Q29: SAFETY12

Single coded

#### Do you check use-by dates when you are about to cook or prepare food?

(Please tick one box only)

#### **Rotated**

- 1 Yes, always
- 2 Yes, depending on the food type
- 3 Sometimes
- 4 Never \*Position fixed

Scripter notes: ASK ALL EXCEPT THOSE NOT PREPARING.COOKING FOOD

#### Q030 - Q30: SAFETY13

Single coded

# If a food label says 'use by 15 January' what is the last date you should eat it?

(Please tick one box only)

#### **Normal**

- 1 13 January
- 2 14 January
- 3 15 January
- 4 16 January
- 5 17 January
- 6 18 January
- 7 19 January
- 8 20 January
- 9 No specific date
- 10 It depends on the condition of the food
- 11 Don't know \*Position fixed

Scripter notes: ROTATE ORDER OF ASKING Q30 AND Q31

# Q031 - Q31: SAFETY14

Single coded

# If a food label says 'best before 15 January' what is the last date you should eat it?

(Please tick one box only)

#### **Normal**

- 1 13 January
- 2 14 January
- 3 15 January
- 4 16 January
- 5 17 January
- 6 18 January
- 7
- 19 January
- 8 20 January
- 9 No specific date
- 10 It depends on the condition of the food
- 11 Don't know \*Position fixed

Scripter notes: ROTATE ORDER OF ASKING Q30 AND Q31

#### Q032 - Q32: SAFETY15

Single coded

If you open a packet of sliced cooked or cured meat e.g. ham and keep it stored in the fridge, what is the maximum length of time you would keep it before deciding you would definitely not eat it?

(Please tick one box only)

#### **Normal**

- 1 Up to one day
- 2 Up to two days
- 3 Up to three days
- 4 Up to four days
- 5 Up to five days
- 6 More than five days
- 7 Follow the storage information on the product
- 8 Look at the use-by date
- 9 Not applicable - don't ever eat or use this food item

#### Q033 - Q33: SAFETY16

Single coded

How many times would you consider re-heating food after it was cooked for the first time?

(Please tick one box only)

# **Normal**

1 Not at all

- 2 Once
- 3 Twice
- 4 Three times
- 5 More than three times
- 6 Don't know \*Position fixed

# Q034 - Q34: SAFETY17

Multi coded

# And how do you usually tell that food has been re-heated properly?

(Please tick all that apply)

#### **Random**

- 1 Steam coming from it
- 2 Taste it
- 3 Check the middle is hot
- 4 Check it's an even temperature throughout
- 5 Put hand over it/touch it
- 6 Use a thermometer/probe
- 7 Use a timer to ensure it has been cooked for a certain amount of time
- 8 It looks hot / is bubbling / sizzling
- 9 Other (please write in) \*Open \*Position fixed
- 10 I don't check \*Position fixed \*Exclusive
- 11 Don't know \*Position fixed \*Exclusive

#### **Q036 - Q36: FPOISON2**

Single coded

# Have you personally ever had food poisoning and if so when was the last occasion?

(Please tick one box only)

#### **Normal**

- 1 Yes, in the last year
- 2 Yes, more than a year ago
- 3 I think so but I'm not sure it was food poisoning
- 4 No

5 Don't know \*Position fixed

♥ GO TO Q039 - Q39

#### **Q037 - Q37: FPOISON3**

Multi coded

# On the last occasion, how do you think you got food poisoning?

(Please tick all that apply)

#### **Rotated**

- 1 From something you ate in a café/restaurant
- 2 From a take-away
- 3 From a barbeque
- 4 From a meal prepared at home
- 5 From a meal prepared by family/friend in their home
- 6 From food bought from an independent retailer eg butcher/fishmonger or farmers' market
- 7 From something you ate past its use by date
- 8 From food that was not cooked properly
- 9 From food that was not stored properly
- 10 Other \*Position fixed
- 11 Don't know \*Position fixed \*Exclusive

# Q210 / QNEWC: FPOISON3

Single coded

Did you confirm with your GP or local doctor's surgery that you had had food poisoning, and if so, did they tell you what strain or type of food poisoning you had?

(Please tick one box only)

# **Normal**

- 1 No never visited GP/Doctor's surgery
- 2 Yes, told me it was campylobacter
- 3 Yes, told me it was salmonella
- 4 Yes, told me it was e-coli
- 5 Yes, told me it was listeria
- 6 Yes, told me it was something else (not listed above)
- 7 No, not told by my GP/not confirmed
- 8 Don't know \*Position fixed

#### Q152 - T3: LABELINTRO

Text

#### **ASK ALL**

The next few questions are about food labels.

Q039 - Q39: LABEL1 Multi coded

What information are you looking for when you read food labels when shopping?

(Please tick all that apply)

#### **Random**

- 1 Ingredients
- 2 Cooking instructions
- 3 Allergy information
- 4 Colour coded nutrition information on the front of the pack
- 5 Calorie content / number of calories
- 6 Storage information
- 7 Use-by dates / best before dates
- 8 Country of origin
- 9 Organic / sustainable / Fairtrade
- 10 Manufacturer
- 11 Number of people it serves
- 12 Weight/volume of product
- 13 Serving suggestions
- 14 Price, when it is shown on the food label
- 15 Other (please write in) \*Open \*Position fixed
- 16 I never look at labelling on food products \*Position fixed \*Exclusive

Q040 - Q40: LABEL2 Multi coded

# What information are you looking for when you read food labels at home?

(Please tick all that apply)

#### **Random**

- 1 Ingredients
- 2 Cooking instructions
- 3 Allergy information
- 4 Colour coded nutrition information on the front of pack
- 5 Calorie content / number of calories
- 6 Storage information
- 7 Use-by dates / best before dates
- 8 Country of origin
- 9 Organic / sustainable / Fairtrade
- 10 Manufacturer
- 11 Number of people it serves
- 12 Weight/volume of product
- 13 Serving suggestions
- 14 Price, when it is shown on the food label
- 15 Other (please write in) \*Open \*Position fixed
- 16 I never look at labelling on food products \*Position fixed \*Exclusive

Ask only if NOT Q039 - Q39,16 or NOT Q040 - Q40,16

#### Q041 - Q41: LABEL3

Open

We want you to imagine you are shopping in your favourite food and grocery shop.

On the next screens you will see the front and back of a packet of quiche. We want you to read this packet just as you would as if you were in the shop – not for any more or less time than normal.

Start reading the front of the packet as soon as the image comes on screen (after you have clicked on the forward arrow below), read it as you normally would and once you're finished click on the forward arrow again.

You'll then see the back of the packet, and we'd like you to read this as you normally would and then click the forward arrow once you're finished.

**Scripter notes:** REPLACE IMAGE WITH Q41\_1 IMAGE REPEAT SCREEN SHOWING BACK OF PACKET Q41\_2 IMAGE

On the screen with the image, add a line of text below the image (leave a couple of blank lines between the image and the text) saying

"Once you have finished reading the label please click the forward arrow to move on."

Q042 - Q42: LABEL4 Multi coded

Where would you go for information about food hygiene, and how to prepare and cook food safely at home?

(Please tick all that apply)

#### **Random**

- 1 Family and friends
- 2 School / college / a course
- 3 Work
- 4 Retailers (e.g. supermarkets)
- 5 Newspapers
- 6 News websites
- 7 Food TV shows / cooking programmes
- 8 Food magazines
- 9 Cookery books
- 10 Food Standards Scotland website \*Position fixed
- 11 Other food websites \*Position fixed
- 12 TV / radio campaigns
- 13 Books
- 14 Internet search engine
- 15 Social media
- 16 Product packaging
- 17 Doctor / GP
- 18 Other (please write in) \*Open \*Position fixed
- 19 I don't look for information on food safety \*Position fixed \*Exclusive

Scripter notes: CODE 11 FIXED AFTER CODE 10

# Q157 - T4: EATOUTINTRO

Text

These next questions are about eating out.

#### Q043 - Q43: EATOUT1

Multi coded

During the past 7 days how many  $\underline{\text{meals}}$  did you have away from home that were prepared in the following places?

(Type in the number of meals you've had in each place in the grid below)

# **Random**

- 1 Restaurant / sit-in café (not fast food)
- 2 Fast food takeaway
- 3 Fast food sit-in
- 4 Canteen/cafeteria at workplace, University or College
- 5 Bakery
- 6 Sandwich shop / deli
- 7 Retail / grocery shop / supermarket 'meal deal'
- 8 Retail / grocery shop / supermarket not 'meal deal'
- 9 Coffee shop
- 10 Vending machine

**Scripter notes:** SHOW AS GRID SO CAN SEE ALL PLACES TOGETHER, WITH NUMERIC OPTION NEXT TO EACH, AND SHOWING TOTAL AT BOTTOM

RECORD NUMBER OF OCCASIONS FOR EACH - MIN = 0, MAX = 21

# Q044 - Q44: EATOUT2

Multi coded

Thinking about these same sorts of places...when you're deciding where to eat out, which of the following are important to you?

(Please tick all that apply)

#### **Random**

- 1 Price
- 2 Recommendations or invitation from someone you know/good reviews
- 3 Nutritional information of the food is provided
- 4 Healthy foods/choices
- 5 Cleanliness and hygiene
- 6 Good service
- 7 The result of the most recent hygiene inspection
- 8 Food for restricted diets such as Vegetarian, Halal, Kosher etc.
- 9 Something else (please write in) \*Open \*Position fixed
- 10 I never eat out at all \*Position fixed \*Exclusive

#### Q045 - Q45: EATOUT3

Single coded

In your opinion, when you eat out, how healthy would you say the food that you eat is, compared to when you eat at home?

#### **Inverted**

- 1 A lot more healthy when I eat out
- 2 A bit more healthy when I eat out
- 3 About the same
- 4 A bit less healthy when I eat out
- 5 A lot less healthy when I eat out
- 6 It varies too much to say \*Position fixed
- 7 Don't know \*Position fixed

#### Q046 - Q46: EATOUT4

Single coded

When you eat out, how safe would you say the food that you eat is, compared to when you eat at home?

# **Inverted**

- 1 A lot more safe when I eat out
- 2 A bit more safe when I eat out
- 3 About the same
- 4 A bit less safe when I eat out
- 5 A lot less safe when I eat out
- 6 It varies too much to say \*Position fixed
- 7 Don't know \*Position fixed

# Q047 - Q47: EATOUT5

Multi coded

How do you judge the hygiene standards of the places you eat out at or buy food from?

(Please tick all that apply)

#### **Random**

- 1 Word of mouth
- 2 Reputation
- 3 Appearance of staff
- 4 General appearance of premises
- 5 Hygiene sticker
- 6 Hygiene certificate
- 7 Websites
- 8 Other (please write in) \*Open \*Position fixed
- 9 Don't know \*Position fixed \*Exclusive

#### Q048 - Q48: EATOUT6

Multi coded

Have you ever seen any of these images before today, and if so where?

#### **Normal**

- 1 Yes food establishment window or door (e.g. restaurant/cafe)
- 2 Yes on a website
- 3 Yes in a newspaper/magazine
- 4 Yes somewhere else
- 5 No, not seen \*Exclusive

Scripter notes: SHOW FHIS LOGO/CERTIFICATE

#### Q049 - Q49: EATOUT7

Single coded

This is a certificate for a food hygiene information scheme in Scotland.

In the last 12 months, have you used this food hygiene information scheme to check an establishment's hygiene standards?

By food establishment, we mean restaurants, cafes, takeaways, hotels and food shops.

#### **Normal**

- 1 Yes
- 2 No

⇔ GO TO QNEWA / Q211

Scripter notes: SHOW FHIS CERTIFICATE

# Q050 - Q50: EATOUT8

Single coded

Where did you check it on the most recent occasion?

- 1 Window or door (of restaurant/café or example)
- 2 On the internet
- 3 Somewhere else (please write in) \*Open

# Q051 - Q51: EATOUT9

Single coded

And on that occasion how much influence did it have on your decision on whether or not to use that establishment?

#### **Inverted**

- 1 It had a lot of influence
- 2 It had a little influence
- 3 It had no influence at all

**ASK ALL** 

#### Q211 / QNEW A - EATOUT10

Mulit- coded

If you wanted to check how a food business did on their most recent hygiene inspection where would you go for this information?

Please tick all that apply

#### **Inverted**

- 1 Food Standards Scotland website
- 2 The website of the food business
- 3 The local council website
- 4 The window of the food business
- 5 Somewhere else (please specify)
- 6 Would never check this
- 7 Don't know

# Number of rows: 11 | Number of columns: 6

# How much do you agree or disagree with each of these statements?

# **Random**

Kalluolli	_				_	
	I definitely agree	I tend to agree	I neither agree nor disagree	I tend to disagree	I definitely disagree	Don't know
I am unlikely to get food poisoning from food prepared in my own home	0	0	O	O	O	•
Restaurants, cafés and takeaways and catering establishments should pay more attention to food safety and hygiene	0	•	0	•	O	•
The information on food labels is clear and understandable	O	0	O	•	O	•
I worry about getting food poisoning when I eat out	O	•	0	•	O	•
I don't know what campylobacter is	O	O	O	O	O	•
I'd like to know more about where the food I eat comes from						
It's important to me that I try to buy food produced in Scotland when I can						
I trust the information on food labels						
It worries me that what's in my food might not be what's on the label						
I am happy to eat burgers that are pink in the middle, even though there is the potential risk of food poisoning	0	•	0	0	O	•
There are serious health risks to young children and the elderly from food prepared at home	0	0	0	•	•	0
No one gets very ill from food they have prepared in their own kitchen	•	•	O	•	O	•
There are lots of easy things to do in the kitchen to reduce the risks of getting food poisoning	•	•	0	•	•	•
I use the 5 second rule sometimes as a way of deciding if something is safe to eat/cook i.e. it can be used if it I pick it up from the floor in under 5 seconds	•	O	•	O	•	O

Scripter notes: DYNAMIC GRID

INVERT SCALE DON'T KNOW FIXED

Hav	e you seen or heard any advertising or publicity resoning in the home?	ecently on the subject of how to avoid food
	Please select one	option only
Nor	<u>mal</u>	
1	O Yes	
2	O No	
3	O Don't know	
	Ask only if YES at Q212 / NEW: Clair	ned_awareness_of_advertising
Q21	3 / NEW: Campaign awareness	Multi coded
Not	back   Min = 1	
Whe	re did you see or hear this advertising or publicity?	
	Do not pro	ompt
Inv	<u>ert</u>	
1	TV advertising	
2	TV programme	
3	Advertising on the radio	
4	Features / programmes on the radio	
5	Advertising in newspapers / magazines	
6	PR / News / Newspaper article	
7	On posters	
8	On YouTube	
9	On websites	
10	On Facebook	
11	On Twitter	
12	On Instagram	
13	On Snapchat	
14	Other internet / social media channels *Position fixed	
15	Other (specify) *Open	
16	Don't know / can't remember *Position fixed *Exclusive	
	Ask only if YES at Q212 / NEW: Clain	ned_awareness_of_advertising
Q21	4 NEW: Campaign recall	Open
	se describe to me the advertising or publicity you have t did it show and what did it say?	seen or heard about food poisoning in the home?
	Please ty	pe in

		ATINTR	

Text

I am now going to ask you some questions about healthy eating.

# **Q053 - Q53: HEALTHEAT1**

Single coded

Thinking about the kind of foods you normally eat and drink nowadays (both for meals and snacks), how healthy do you feel these are?

#### **Inverted**

- 1 Very healthy
- 2 Quite healthy
- 3 Neither healthy nor unhealthy
- 4 Not very healthy
- 5 Not at all healthy
- 6 It varies too much to say \*Position fixed

#### **Q054 - Q54: HEALTHEAT2**

Single coded

And thinking about the kinds of foods other people in your household normally eat and drink (both for meals and snacks), how healthy do you feel these are?

#### **Inverted**

- 1 Very healthy
- 2 Quite healthy
- 3 Neither healthy nor unhealthy
- 4 Not very healthy
- 5 Not at all healthy
- 6 It varies too much to say \*Position fixed

Scripter notes: ASK IF MORE THAN ONE PERSON IN THE HOUSE

#### **Q055 - Q55: HEALTHEAT3**

Matrix

# Number of rows: 4 | Number of columns: 3

Please indicate how much each of these concerns you?

#### **Random**

	A lot	A little	Not at all
The amount of salt in food	O	O	O
The amount of sugar in food	O	O	O
The amount of fat in food	O	O	O
The amount of saturated fat in food	O	O	•

Scripter notes: DYNAMIC GRID

# Number of rows: 18 | Number of columns: 6

# How much do you agree or disagree with each of these statements?

# **Random**

Kalluolli						
	I definitely agree	I tend to agree	I neither agree nor disagree	I tend to disagree	I definitely disagree	Don't know
The experts contradict each other over what foods are good or bad for you	0	O	O	O	O	0
I get confused over what's supposed to be healthy and what isn't	•	O	O	•	O	•
As long as you take enough exercise you can eat whatever you want	0	O	O	0	O	0
I think my children are a healthy weight for their age and height	0	O	O	O	O	•
I'm worried about the possibility of me or my children getting diabetes later in life	0	O	O	0	O	0
I know that an unhealthy diet can cause lots of health problems, like cancer and heart disease	•	•	0	•	0	•
I tend to eat more unhealthily at home than at work	0	O	O	•	O	•
I'm worried about the types of food my child(ren) is/are eating	O	O	O	O	O	O
I think the problems around people in Scotland being overweight or obese are exaggerated	•	•	•	•	•	•
Eating things like cakes, biscuits, chocolates or sweets makes me feel good	0	O	O	O	O	O
I think there are too many children who are not a healthy weight for their age and height	•	•	•	0	0	•
There are too many people who eat unhealthily in Scotland	•	O	O	•	O	•
Eating healthy food makes me feel good about myself	0	O	O	•	O	•
I know that in Scotland, we have to make some significant changes to what we eat to be more healthy	•	•	•	•	•	•
It worries me that unhealthy foods seem to be on price promotion more often than healthy ones	•	•	•	•	•	0
I know I need to do something to eat more healthily	0	O	O	O	O	O
It's not up to me, it's up to others such as supermarkets / food manufacturers / the government to make the food we buy healthier	•	•	•	•	•	•
I know I eat too many 'treats' like cakes, biscuits, chocolates or sweets every day	0	0	0	•	0	•

Scripter notes: DYNAMIC GRID

SCRIPTING: STATEMENTS 4, 5 AND 8 SHOULD ONLY BE ASKED OF PARENTS DEFINED AS Q6 CODES 1-5

INVERT SCALE DON'T KNOW FIXED

# Q057 - Q57: ALLERGY1

Multi coded

# Which, if any, of the following applies to you?

(Please tick all that apply)

#### **Normal**

- 1 Completely vegetarian
- 2 Partly vegetarian
- 3 Vegan
- 4 Allergic to certain foods or ingredients
- 5 On a diet trying to lose weight
- 6 On a diet trying to gain weight
- 7 On a diet due to diabetes
- 8 Reducing the amount of fat in my diet
- 9 Reducing the amount of sugar in my diet
- 10 Reducing the amount of starchy foods in my diet
- 11 Increasing the amount of protein in my diet
- 12 Increasing the amount of starchy foods in my diet
- 13 Avoid certain food for religious or cultural reasons
- 14 Avoid certain food for medical reasons other than a food allergy e.g. diabetes
- 15 Avoid certain foods for other reasons (e.g. foods that don't seem to agree with me) \*Position fixed
- 16 Other (please write in) \*Open \*Position fixed
- 17 None \*Position fixed \*Exclusive

Ask only if Q005 - Q5 > 1

# Q058 - Q58: ALLERGY2

Single coded

#### Does anyone in your household, other than you, have a food allergy?

# **Normal**

- 1 Yes
- 2 No
- 3 Don't know

Ask only if **Q058 - Q58,**1

# Q059 - Q59: ALLERGY3

Single coded

#### And do you ever buy food for this person with the allergy?

- 1 Yes
- 2 No

# Ask only if **Q057 - Q57**,4 or **Q058 - Q58**,1

Q060 - Q60: ALLERGY4

Multi coded

#### What are you / someone in your household allergic to?

(Please tick all that apply)

#### Random

- 1 Cereals containing gluten, e.g. wheat (including spelt and khorasan), rye, barley and oats and their hybridised strains
- 2 Crustaceans, e.g.prawns, crab and lobster
- 3 Eggs
- 4 Fish
- 5 Peanuts
- 6 Soybeans
- 7 Milk
- 8 Nuts, e.g.almonds, hazelnuts, walnuts, pecan nuts, Brazil nuts, pistachio, cashew, macadamia nuts or Queensland nuts
- 9 Celery (including celeriac)
- 10 Mustard
- 11 Sesame
- 12 Sulphur dioxide/sulphites (preservatives used in some foods and drinks) at levels above 10mg per kg or per litre
- 13 Lupin
- 14 Molluscs, eg clams, mussels, whelks, oysters, snails and squid
- 15 Other (specify) \*Position fixed

Ask only if **Q057 - Q57**,4 or **Q058 - Q58**,1

# Q061 - Q61: ALLERGY5

Single coded

How easy or difficult is it to find allergy information about foods you are buying in shops and supermarkets?

# **Inverted**

- 1 Very easy
- 2 Quite easy
- 3 Neither
- 4 Quite difficult
- 5 Very difficult

Ask only if **Q057 - Q57**,4 or **Q058 - Q58**,1

#### **Q062 - Q62: ALLERGY6**

Single coded

How easy or difficult is it to find allergy information about foods when you are eating away from home e.g. in a café or restaurant, or when ordering a take-away?

#### **Inverted**

- 1 Very easy
- 2 Quite easy
- 3 Neither
- 4 Ouite difficult
- 5 Very difficult

# Ask only if **Q057 - Q57**,4 or **Q058 - Q58**,1

#### Q063 - Q63: ALLERY7

Multi coded

Where do you mainly get allergy information when shopping or eating out of the home?

(Please tick all that apply)

#### Random

- 1 Labels on food
- 2 Ask staff/people in shops/stalls for information
- 3 Information on menus
- 4 Other in-store information e.g. signs on the wall
- 5 Restaurant website
- 6 Other (namely) \*Position fixed

#### **Q065 - Q65: RESPSHOP**

Single coded

Thinking about food/grocery shopping, which of these best describes the level of responsibility you have for the <a href="mailto:shopping">shopping</a> in your household ?

(Please tick one box only)

#### **Normal**

- 1 Responsible for all or most of the food/grocery shopping
- 2 Responsible for about half of the food/grocery shopping
- 3 Responsible for less than half of the food/grocery shopping
- 4 Not responsible for any of the food/grocery shopping

Q067 - Q67: SHOP2 Single coded

Where do you get <u>most</u> of your food and grocery shopping? This could be where you go every week for a main shop or where you buy from on a frequent basis

(Please select one answer only)

- 1 Large supermarket
- 2 Mini supermarket e.g. Metro/Local
- 3 Local/corner shop (including newsagents)
- 4 Garage forecourt
- 5 Independent greengrocer
- 6 Independent butcher
- 7 Independent baker
- 8 Independent fishmonger
- 9 Market (including stalls or farmer's markets)
- 10 Farm
- 11 Home delivery from a supermarket
- 12 Home delivery (including vegetable boxes) not from a supermarket
- 13 Other shop \*Position fixed

Q068 - Q068: SHOP3 Single coded

#### How often do you do a main shop for your household food shopping?

#### **Normal**

- 1 Every day
- 2 2-3 times per week
- 3 About once a week
- 4 2-3 times a month
- 5 Once a month
- 6 Less often
- 7 Never

Q069 - Q069: SHOP4

**Multi coded** 

# Which, if any, of the following types of raw meat (including poultry) do you usually buy?

(Please tick all that apply)

#### **Normal**

- 1 Minced or diced
- 2 Meat portion (e.g. steak or chops)
- 3 Skinless chicken portions
- 4 Skin-on chicken portions
- 5 Processed (e.g. sausages or bacon)
- 6 Joints (e.g. of beef, lamb, pork, etc.)
- 7 Whole chicken or other poultry
- 8 Other type of raw meat \*Position fixed
- 9 Do not buy raw meat \*Position fixed \*Exclusive

#### Q082 - T5: CLASSINTRO

**Text** 

The last few questions are to help us analyse the findings.

#### Q070 - Q70: CLASSIF1

Single coded

# Please tell me if you suffer from any of these? You do not need to tell me which, just if you suffer from any.

Asthma

Other lung problem/disease

Heart problem/disease

Diabetes

Kidney problem/disease

Liver problem/disease

Neurological conditions (including strokes)

Lowered immunity due to disease or treatment

Cancer

- 1 Yes
- 2 No
- 3 Don't know \*Position fixed
- 4 Refused \*Position fixed

# Which best describes your current working status?

(Please tick one box only)

#### **Normal**

- 1 Self employed full time (30+ hours per week)
- 2 Self employed part-time (less than 30 hours per week)
- 3 In paid full-time employment (30+ hours per week)
- 4 In paid part-time employment (less than 30 hours per week)
- 5 Unemployed
- 6 Retired from paid work altogether
- 7 On maternity/paternity leave
- 8 Looking after family or home
- 9 Full-time student/ at school
- 10 Long term sick or disabled
- 11 Unable to work because of short-term illness or injury
- 12 On a government training scheme
- 13 Doing something else (please write in) \*Open \*Position fixed
- 14 Would prefer not to say \*Position fixed

#### Q072 - Q72: CLASSIF3

Single coded

#### What is your ethnic group?

(Choose one option that best describes your ethnic group or background)

- 1 White (HEADER ONLY DO NOT SHOW AS CODE)
- 2 Scottish
- 3 Other British
- 4 Irish
- 5 Gypsy/Traveller
- 6 Polish
- 7 Any other White ethnic group
- 8 Mixed or Multiple ethnic groups (HEADER ONLY DO NOT SHOW AS CODE)
- 9 Any Mixed or Multiple ethnic groups
- 10 Asian, Asian Scottish or Asian British (HEADER ONLY DO NOT SHOW AS CODE)
- 11 Pakistani, Pakistani Scottish or Pakistani British
- 12 Indian, Indian Scottish or Indian British
- 13 Bangladeshi, Bangladeshi Scottish or Bangladeshi British
- 14 Chinese, Chinese Scottish or Chinese British
- 15 Any other Asian
- 16 African (HEADER ONLY DO NOT SHOW AS CODE)
- 17 African, African Scottish or African British
- 18 Any other African
- 19 Caribbean or Black (HEADER ONLY DO NOT SHOW AS CODE)
- 20 Caribbean, Caribbean Scottish or Caribbean British
- 21 Black, Black Scottish or Black British
- 22 Any other Caribbean or Black
- 23 Other ethnic group (HEADER ONLY DO NOT SHOW AS CODE)
- 24 Arab, Arab Scottish or Arab British
- 25 Any other ethnic group
- 26 Would prefer not to say

Q073 - Q73: CLASSIF3

Single coded

This study is being funded by the Food Standards Scotland (FSS). Would you be willing for FSS, or an organisation acting on their behalf, to re-contact you to ask further questions about the survey or invite you to take part in future research on this subject? There would be no obligation for you to take part.

#### **Normal**

- 1 Yes
- 2 No

Q074 - Q74: CLASSIF4

Alpha

Please type in your full postcode in the box below? This is for analysis purposes only and will not be used to identify you personally.

TYPE IN BOX

Scripter notes: STANDARD FORMAT FOR POSTCODE I.E CAPITAL LETTERS AND A SPACE BETWEEN TWO HALVES

Q083 - T6: Text

THANK YOU VERY MUCH FOR TAKING PART IN THIS IMPORTANT PIECE OF RESEARCH