

# FSS Consumer Trends Survey (260131370)

### Final Weighted Topline Results

#### Notes on tables

The unweighted samples (actual number of people interviewed) are shown in the top row of each table. The weighted bases are shown in the second row of the table. The percentages are calculated on these weighted bases and all the other figures in the table are also weighted ones.

Percentages are rounded to the nearest whole number. This may cause some mutually exclusive categories to sum to slightly more than or less than 100%.

Any percentages calculated on small bases should be treated with caution as they may be subject to wide margins of sampling error. This is particularly true if the base comprises less than 100 respondents.

"- "Indicates a value of zero. " \* " indicates a number or percentage less than 0.5.

For questions where more than one answer is allowed, the percentages representing different responses may well add to considerably more than 100%.

'Nets' or 'overcodes' are sometimes used to cover two or more responses. If a respondent has made more than one of these responses, he or she will only be counted once in the overcode total, which may therefore be less than the sum of the figures for the individual responses.

Questions/tables are laid out in the sequence in which they were asked in the final survey questionnaire. The question number e.g. Q61 does not necessarily reflect this as question order was changed and questions removed throughout the questionnaire design process.



# Q1. Are you?

	Total
Unweighted Base	1003
Base	1003
Male	48%
Female	52%

# Q2. Which of the following age groups do you fall into?

	Total
Unweighted Base	1003
Base	1003
16-17	1%
18-24	13%
25-34	16%
35-44	16%
45-54	18%
55-64	15%
65-74	18%
75+	3%

# Q3. Socio Economic Grade

	Total
Unweighted Base	1003
Base	1003
AB	21%
C1	29%
C2	20%
DE	30%

# Q4. Which of these best describes where in Scotland you live?

	Total
Unweighted Base	1003
Base	1003
Northern Scotland (Grampian, Highland,	
Perth/Tayside, Western Isles, Orkney,	
Shetland)	24%
Central Scotland (Glasgow, Ayrshire,	
Lanarkshire, Argyll, Edinburgh & Lothians,	
Fife, Central)	70%
Southern Scotland (Borders/Dumfries &	
Galloway)	6%



Q5. How many people are there in your household altogether, including any children and yourself?

	Total		
Unweighted Base	1003		
Base	1003		
1	23%		
2	42%		
3	20%		
4	10%		
5	3%		
6	1%		
7	*		
8+	*		

Q6. Do you have any children in your household of the following ages, or is anyone in the household currently pregnant?

	Total
Unweighted Base	1003
Base	1003
Net: Any children/pregnant	21%
Currently pregnant	1%
Any under 5 years old	7%
Any 5 - 11 years old	11%
Any 12 - 15 years old	7%
Any 16 - 17 years old	4%
No - no children under 18 in household/not	
currently pregnant	78%

Q7. 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?

	Total
Unweighted Base	1003
Base	1003
Yes	44%
No	56%



#### All aware of FSS

# Q8. Which of these issues do you think Food Standards Scotland is responsible for?

	Total
Unweighted Base	450
Base	445
Net: Any food safety	86%
Ensuring the food you buy is safe to eat	80%
Promoting food safety in the home	57%
Promoting and enabling healthy eating	49%
Ensuring food is sustainable - such as reducing green house emissions	
and reducing waste when producing food	35%
Overseeing inspections of restaurants and other food businesses for food	
hygiene	63%
Net: Any labelling	76%
Nutrition labelling information on food packaging	58%
Date labels, such as "best before" and "use by" labels	58%
Country of origin labels, which identify where food comes from	49%
Food authenticity – i.e. food is what it says it is on the packaging	65%
Working with the food industry and business to improve standards	75%
Other	*
Don't know	4%

### All aware of FSS

Q9. How much do you trust or distrust Food Standards Scotland to do its job?

Unweighted Base	450
Base	445
Net: Trust	70%
l trust it a lot (2)	19%
l trust it (1)	51%
I neither trust it nor distrust it (0)	28%
Net: Distrust	*
I distrust it (-1)	*
I distrust it a lot (-2)	-
Don't know	2%



#### All aware of FSS

# Q10. How do you rate Food Standards Scotland in terms of?

	Working in the best interests of Scotland and people who live here	advice organisation about which food and responds nutrition quickly to related problems issues related to		Helping people to understand food labels and what's in their food	Ensuring that food in Scotland is safe to eat	Being the experts when it comes to food safety	
Unweighted							
Base	450	450	450	450	450	450	
Base	445	445	445	445	445	445	
Net: Top 3							
Box	79%	77%	70%	76%	83%	81%	
Net: Top 2							
Box	45%	42%	39%	42%	49%	46%	
Excellent	15%	11%	11%	10%	16%	13%	
Very good	30%	31%	27%	31%	32%	32%	
Good	34%	34%	31%	34%	35%	35%	
Fair	9%	12%	13%	12%	9%	9%	
Poor	1%	1%	2%	2%	*	1%	
Don't know	11%	10%	15%	10%	7%	9%	

	Speaking to people in a way that's friendly and understan dable	Being a dynamic and forward- looking organisation	Taking action when needed to protect consumers	Having the necessary expertise to help people in Scotland eat healthily	Providing useful food safety advice
Unweighted					
Base	450	450	450	450	450
Base	445	445	445	445	445
Net: Top 3					
Box	72%	71%	76%	79%	80%
Net: Top 2					
Box	37%	36%	43%	41%	44%
Excellent	11%	11%	14%	14%	13%
Very good	26%	25%	29%	26%	31%
Good	36%	35%	33%	38%	36%
Fair	11%	12%	9%	9%	10%
Poor	1%	2%	2%	2%	1%
Don't know	16%	15%	13%	10%	8%



Unweighted	I'm not generally interest- ed in food and cooking	I don't have time to spend prepar- ing and cooking food	The price of food means I often don't buy the food I would like to	There's so much advice about food I tend to ignore it now	When it comes to preparing and cooking food, I tend to do what I learned when I was younger	When I shop I just tend to buy food for the same type of meals rather than thinking about anything new	I like to talk to people about things that interest or concern me about food and food issues
Base	1003	1003	1003	1003	1003	1003	1003
Base	1003	1003	1003	1003	1003	1003	1003
Net: Agree	16%	17%	43%	37%	51%	37%	41%
I definitely							
agree	6%	3%	14%	7%	8%	6%	9%
I tend to agree	10%	14%	29%	30%	43%	31%	31%
I neither agree							
nor disagree	15%	17%	19%	31%	22%	25%	33%
Net: Disagree	67%	64%	36%	30%	24%	36%	23%
I tend to							
disagree	36%	38%	26%	24%	20%	29%	17%
I definitely							
disagree	32%	26%	10%	7%	4%	8%	6%
Don't know	1%	1%	1%	1%	1%	1%	1%
Not applicable to me	1%	1%	1%	1%	2%	1%	2%

# Q11. How much do you agree or disagree with each of these statements?



# Q12. As a consumer, what issues in relation to eating safely and healthily at home, and outside of the home do you think Food Standards Scotland should focus on? (SPONTANEOUS)

NB: Only mentions of 3%+ shown

	Total
Unweighted Base	1003
Base	1003
Net: SOURCE/TYPE OF FOOD	12%
Origin of the food	5%
Home / locally produced food	3%
Net: PACKAGING	8%
Clear / fully explained / standardised labelling	5%
Net: FOOD SAFETY/STANDARDS	14%
Food safety in shops / restaurants / take-aways	3%
Food safety (no detail)	4%
Food safety/standards all other mentions	*
Net: EDUCATION	16%
Provide information on how to eat healthily	4%
How to prepare/cook food properly / safely	7%
Net: HYGIENE	11%
Food hygiene / cleanliness	5%
Cleanliness / hygiene of food suppliers	6%
Net: HEALTH	7%
Net: HEALTHY EATING	14%
Discourage eating fast / junk food / ready meals	3%
Promoting healthy eating	6%
Net: INGREDIENTS	11%
Sugar content	4%
Reducing sugar / intake	3%
Additives / preservatives	3%
Net: QUALITY/FRESHNESS	8%
Quality of food	4%
Sell by and use before dates / clearer guidelines	3%
Net: PRICE	9%
Healthy food too expensive / needs to be affordable	3%
Net: MISCELLANEOUS	34%
Availability	*
Other	9%
Nothing	4%
Don't Know/not stated	15%



# Q13. Please sort this list according to those which cause you and those which do not cause you concern. (Table showing proportion concerned)

	Total
Unweighted Base	1003
Base	1003
Net: Any	99%
Food poisoning such as Salmonella, E. coli and Campylobacter	79%
Genetically Modified (GM) foods	51%
The feed given to livestock	62%
Animal welfare	77%
The use of pesticides \ hormones \ steroids \ antibiotics in growing \ producing food	79%
The use of additives (such as preservatives and colouring) in food products	68%
Net: Any labelling	56%
Date labels, such as "best before" and "use by" labels	43%
Other information on food labels	32%
Net: Any food hygiene	81%
Food hygiene when eating out	78%
Food hygiene at home	36%
Food prices	70%
Food not being what the label says it is	79%
Allergens – things in food that cause allergic reactions	45%
Possibility of food supply shortages	35%
Impact of environment on food production (e.g. carbon emissions, water	
scarcity)	56%
People having an unhealthy diet	50%
Not concerned about any	1%

# Q14. Which one of the following are you most concerned about?

	Total
Unweighted Base	1003
Base	1003
My family or myself becoming ill through eating unsafe food	30%
Eating food that isn't what it says it is without knowing	21%
Making sure I / myself and my family eat a healthy, balanced diet	31%
Not being able to afford a healthy, balanced diet	16%
Other	*
None	1%



# Q15. Do you have clear information on ...?

	Eating a healthy balanced diet	How to prepare and cook food safely and hygienically	How to check whether the food I am eating when in a bar/café/resta urant is safe	What the labels on the food that I buy mean
Unweighted Base	1003	1003	1003	1003
Base	1003	1003	1003	1003
Yes	89%	92%	26%	70%
No	11%	8%	74%	30%

# Q16. Have you seen or heard any advertising recently about any of the following food issues?

\_\_\_\_

	Total
Unweighted Base	1003
Base	1003
Net: Any	54%
Net: Food hygiene	26%
Preventing food poisoning such as	
Salmonella, E. coli and Campylobacter	13%
Promoting good food hygiene when	
preparing and cooking food at home	13%
Promoting good food hygiene when cooking	
over the festive season	13%
Food hygiene when eating out	7%
Net: Food waste	42%
Reducing the amount of food waste	33%
Food waste recycling	31%
Net: Any labelling	23%
Food labelling	17%
Food not being what the label says it is /	
products being recalled	12%
Promoting a healthy diet	28%
Other	*
Not seen/heard any advertising about food	
issues	46%



Q17. Which of these best describes the level of responsibility you have for cooking and preparing food in your household?

	Total
Unweighted Base	1003
Base	1003
Net: Responsible	95%
Responsible for all or most of the	
preparation/cooking	59%
Responsible for about half of the	
preparation/cooking	25%
Responsible for less than half of the	
preparation/cooking	11%
Not responsible for any of the	
preparation/cooking	5%

# Base: All responsible for cooking and preparing food in the home

Q18. At the moment, how often do you eat or prepare and cook the following at home?

	Beef, lamb or pork	Raw poultry like chicken or turkey	Pre- cooked meats like ham or meat patè	Burgers and sausages	Milk and dairy foods like cheese and yoghurt	Eggs	Fish, exclude -ing shellfish	Shel-Ifish (includes crab, prawns and lobster)
Unweighted								
Base	956	956	956	956	956	956	956	956
Base	952	952	952	952	952	952	952	952
Net: Ever	90%	90%	87%	87%	97%	95%	87%	55%
Net: Once a week or more	64%	68%	57%	40%	89%	74%	55%	15%
More than once a week	22%	30%	25%	8%	69%	41%	13%	4%
Once a week	42%	39%	32%	32%	20%	34%	41%	11%
Less often than once a	• • • • (		• • • • •	<b>1-</b> 0 (	•••	• • • • •	222/	100/
week	26%	22%	29%	47%	9%	20%	32%	40%
Never	10%	10%	13%	13%	3%	5%	13%	45%



# Base: All responsible for cooking and preparing food in the home

# Q19. How often do you do each of the following?

	Store open tins in the fridge	Use different chopping boards for different foods or wash chopping board when switching between foods	Wash raw meat OTHER THAN chicken/ poultry	Wash raw chicken or poultry	Wash raw fish or sea- food	Wash fruit or vegetables (including salad) which are going to be eaten raw	Wash fruit or vege- tables which are going to be cooked	Wash hands before starting to prepare or cook food
Unweighte					050	050	050	
d Base	956	956	956	956	956	956	956	956
Base	952	952	952	952	952	952	952	952
Net: Ever	37%	86%	39%	45%	50%	92%	88%	98%
Always	8%	51%	12%	22%	24%	51%	42%	73%
Most of the time	5%	20%	9%	9%	9%	20%	22%	16%
					(	0.00/	0.404	1001
Sometimes	24%	15%	18%	14%	16%	20%	24%	10%
Sometimes Never	24% 61%	15% 11%	18% 51%	14% 45%	16% 26%	<u>20%</u> 6%	24% 11%	<u>10%</u> 2%

	Wash hands immediately after handling raw meat, poultry or fish	Cook food until it is steaming hot throughout	Eat chicken or turkey if the meat is pink or has pink or red juices	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	Eat burgers or sausages if the meat is pink or has pink or red juices	Eat whole cuts of pork or pork chops if the meat is pink or has pink or red juices
Unweighte						
d Base	956	956	956	956	956	956
Base	952	952	952	952	952	952
Net: Ever	94%	98%	11%	45%	18%	18%
Always	76%	74%	2%	8%	3%	4%
Most of the						
time	11%	20%	4%	14%	3%	4%
Sometimes	7%	4%	4%	23%	11%	10%
Never	2%	2%	83%	47%	72%	72%
Not applicable	4%	*	7%	8%	9%	10%



# Base: All responsible for cooking and preparing food in the home and ever eat or prepare meat or fish

# Q20. Which method do you usually use to defrost frozen meat or fish?

	Total
Unweighted Base	924
Base	913
Placing it in water	4%
Leaving it at room temperature (e.g. on the worktop whether on a plate, in a container or in its	
packaging)	37%
Leave it in the fridge	38%
Leave it in a cool place (other than fridge)	12%
Defrosting it in the microwave	5%
Use a defrosting tray/box	*
Other	*
Do not defrost meat or fish	4%

# Base: All responsible for cooking and preparing food in the home

Q21. Why do you think you should wash your chopping board when using it for preparing different types of food? (SPONTANEOUS)

	Total
Unweighted Base	956
Base	952
To avoid/prevent /for cross contamination	56%
Contamination between raw and cooked food	2%
(Risk of) Bacteria	4%
(To help) Stop the spread / transfer of bacteria	15%
To kill bacteria	5%
Hygiene / cleanliness	9%
To remove / get rid of germs	3%
To stop the spread / transfer of germs/bugs	8%
Best to use different boards (for different food products)	3%
Prevent food poisoning / becoming ill	4%
Other	4%
None	4%
Don't know	2%



# Q22. How do you normally check the temperature in your fridge?

Unweighted Base	956
Base	952
Net: Ever check	81%
Check the setting / gauge of fridge	33%
Check the temperature display/ thermometer built	
into the fridge	30%
Put a thermometer in the fridge and check	19%
Look inside/check for ice/condensation	16%
Feel food inside to see if it is cold	19%
Other	-
Never check fridge temperature	19%
Don't have a fridge	1%

# Base: All responsible for cooking and preparing food in the home and have a fridge

Q23. Use the sliding scale on the thermometer to show what the temperature inside your fridge should be.

	Total
Unweighted Base	950
Base	945
-5	9%
0	38%
+5	47%
+10	5%
+15	1%

# Q24. Where in the fridge do you store raw meat and poultry?

	Total
Unweighted Base	950
Base	945
Net: Anywhere/wherever space	91%
Anywhere	5%
On the bottom shelf of the fridge	60%
At the top of the fridge	5%
In a separate compartment e.g. a meat drawer or	
salad tray	13%
In the middle of the fridge	6%
Wherever there is space	9%
In the freezer	*
In a container	*
Other	*
Don't store raw meat\poultry in the fridge	4%
Don't buy or store meat or poultry at all	4%



# Base: All responsible for cooking and preparing food in the home and store meat or poultry in the fridge.

#### Q25. Where in the fridge do you store raw meat and poultry?

	Total
Unweighted Base	867
Base	865
Away from cooked foods	44%
Covered with film \ foil	27%
In a covered container	40%
In its packaging	63%
On a plate	18%
Other	*
None	*

Q26. 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?

	Total
Unweighted Base	1003
Base	1003
How it looks (e.g. mould, discolouration)	19%
How it smells	26%
How it tastes	1%
What it feels like / the texture	1%
Whether it has been stored correctly	4%
Whether it's packaged properly	1%
Net: Any date	48%
Best before date	12%
Use by date	29%
Sell by or display until date	6%
Other date	*
How it looks and smells	*
Most/ combination of the above	1%
Other	*

#### Q27. Which of these is the best indicator of whether food is safe to eat?

	Total
Unweighted Base	1003
Base	1003
Use by date	69%
Best before date	19%
Sell by date	4%
Display until date	2%
Don't know	6%



	Total
Unweighted Base	1003
Base	1003
Net: Yes	89%
Yes, always	64%
Yes, depending on the food type	25%
Sometimes	9%
Never	2%

#### Q28. Do you check use-by dates when you are buying food?

# Base: All responsible for cooking and preparing food in the home

Q29. Do you check use-by dates when you are about to cook or prepare food?

	Total
Unweighted Base	956
Base	952
Net: Yes	89%
Yes, always	59%
Yes, depending on the food type	30%
Sometimes	9%
Never	2%

#### Q30. If a food label says 'use by 15 January' what is the last date you should eat it?

	Total
Unweighted Base	1003
Base	1003
13 January	*
14 January	16%
15 January	63%
16 January	3%
17 January	2%
18 January	1%
19 January	*
20 January	*
No specific date	1%
It depends on the condition of the food	13%
Don't know	1%



Q31. If a food label says 'best before 15 January' what is the last date you should eat it?

	Total
Unweighted Base	1003
Base	1003
13 January	1%
14 January	25%
15 January	20%
16 January	3%
17 January	4%
18 January	1%
19 January	*
20 January	1%
No specific date	6%
It depends on the condition of the food	37%
Don't know	1%

Q32. 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?

	Total
Unweighted Base	1003
Base	1003
Up to one day	3%
Up to two days	18%
Up to three days	27%
Up to four days	9%
Up to five days	9%
More than five days	4%
Net: Refer to label	22%
Follow the storage information on the product	13%
Look at the use-by date	9%
Not applicable – don't ever eat or use this food item	7%

Q33. How many times would you consider re-heating food after it was cooked for the first time?

	Total
Unweighted Base	1003
Base	1003
Not at all (0)	11%
Once (1)	78%
Twice (2)	8%
Three times (3)	1%
More than three times (4)	1%
Don't know	3%



# Base: All who ever reheat food

# Q34. And how do you usually tell that food has been re-heated properly?

	Total
Unweighted Base	888
Base	897
Net: Any	96%
Steam coming from it	22%
Taste it	15%
Check the middle is hot	50%
Check it's an even temperature throughout	31%
Put hand over it/touch it	5%
Use a thermometer/probe	13%
Use a timer to ensure it has been cooked for a certain	
amount of time	12%
It looks hot / is bubbling / sizzling	36%
Other	*
I don't check	1%

# Q35. Which three foods are most likely to cause food poisoning if not prepared or stored correctly?

	Total
Unweighted Base	1003
Base	1003
Raw meat like beef, lamb or pork	85%
Raw poultry	68%
Cooked poultry	47%
A packet of sliced cooked or cured meat e.g. ham	25%
Milk and dairy foods like cheese and yoghurt	24%
Eggs	24%
Fish (excluding shellfish)	15%
Shellfish	11%

# Q36. Have you personally ever had food poisoning and if so when was the last occasion?

	Total
Unweighted Base	1003
Base	1003
Net: Yes	27%
Yes, in the last year	4%
Yes, more than a year ago	23%
I think so but I'm not sure it was food poisoning	13%
No	56%
Don't know	4%



# Base: All who have ever had food poisoning

	Total
Unweighted Base	405
Base	405
From something you ate in a café/restaurant	38%
From a take-away	23%
From a barbeque	2%
From a meal prepared at home	7%
From a meal prepared by family/friend in their home	6%
From food bought from an independent retailer eg	
butcher/fishmonger or farmers' market	3%
From something you ate past its use by date	3%
From food that was not cooked properly	11%
From food that was not stored properly	5%
Other	5%
Don't know	9%

# Q37. On the last occasion, how do you think you got food poisoning?

#### Base: All who have ever had food poisoning

Q38. In response to the last case of food poisoning you had, which of these have you done?

	Total
Unweighted Base	405
Base	405
Net: Any took action	68%
Tried to get more information about the issue	8%
Read food labels more carefully	8%
Net: Any change to cooking/prep	10%
Changed the way you cook food	7%
Changed the way you prepare food	5%
Thrown food away that's reached or passed its use by	
date	12%
Stopped eating certain foods	11%
Net: Any change to eating out	48%
Stopped eating at certain food establishments (e.g.	
restaurants/cafés)	29%
Stopped buying from certain establishments	20%
Paid (more) attention to food hygiene ratings at food	
establishments	13%
Other	2%
Took no action	32%



# Q39. What information are you looking for when you read food labels when shopping?

	Total
Unweighted Base	1003
Base	1003
Net: Ever look at food labels	95%
Ingredients	45%
Cooking instructions	40%
Allergy information	12%
Colour coded nutrition information on the front of the	
pack	22%
Calorie content / number of calories	26%
Storage information	32%
Use-by dates / best before dates	78%
Country of origin	29%
Organic / sustainable / Fairtrade	16%
Manufacturer	12%
Number of people it serves	20%
Weight/volume of product	28%
Serving suggestions	10%
Price, when it is shown on the food label	56%
Salt content	*
Sugar content	*
Fat content	*
Suitable for vegetarians/vegans	*
Other	*
I never look at labelling on food products	5%

# Q40. What information are you looking for when you read food labels at home?

	Total
Unweighted Base	1003
Base	1003
Net: Ever look at food labels	93%
Ingredients	19%
Cooking instructions	67%
Allergy information	7%
Colour coded nutrition information on the front of pack	9%
Calorie content / number of calories	14%
Storage information	43%
Use-by dates / best before dates	72%
Country of origin	8%
Organic / sustainable / Fairtrade	4%
Manufacturer	4%
Number of people it serves	17%
Weight/volume of product	12%
Serving suggestions	20%
Price, when it is shown on the food label	7%
Other	*
I never look at labelling on food products	7%



# Q41. Time spent looking at labelling on pack.

	Front	Back	Total time
Unweighted			
Base	1003	1003	1003
Base	1003	1003	1003
0-5	18%	18%	6%
6-10	20%	23%	8%
11-15	24%	17%	11%
16-20	16%	11%	11%
21-25	8%	7%	11%
26-30	4%	6%	11%
30+	10%	19%	43%

# Q42. Where would you go for information about food hygiene, and how to prepare and cook food safely at home?

	Total
Unweighted Base	1003
Base	1003
Net: Any friend/family/colleague	20%
Family and friends	17%
School / college / a course	4%
Work	1%
Retailers (e.g. supermarkets)	7%
Newspapers	3%
News websites	3%
Food TV shows / cooking programmes	13%
Food magazines	9%
Cookery books	23%
Net: Any online/social media	63%
Food Standards Scotland website	30%
Other food websites	16%
Internet search engine	46%
Social media	3%
TV / radio campaigns	4%
Books	6%
Product packaging	37%
Doctor / GP	2%
Personal experience/ common sense	1%
Other	*
I don't look for information on food safety	17%



# Q43. During the past 7 days how many meals did you have away from home that were prepared in the following places?

	Restaurant / sit-in café (not fast food)	Fast food - takeaway	Fast food - sit-in	Canteen/ cafeteria at workplace, University or College	Bakery
Unweighted	(000				(000
Base	1003	1003	1003	1003	1003
Base	1003	1003	1003	1003	1003
0	68%	74%	86%	89%	88%
1	24%	20%	13%	6%	10%
2	5%	5%	1%	2%	2%
3	1%	1%	*	1%	*
4	1%	*	-	1%	*
5	*	*	*	1%	-
6	*	-	-	1%	-
7	*	-	-	*	-
8-14	-	-	-	-	-
15-21	*	-	-	-	-

	Sandwich shop / deli	Retail / grocery shop / supermarket - 'meal deal'	Retail / grocery shop / supermarket - not 'meal deal'	Coffee shop	Vending machine
Unweighted					
Base	1003	1003	1003	1003	1003
Base	1003	1003	1003	1003	1003
0	86%	85%	88%	84%	97%
1	10%	11%	7%	12%	3%
2	3%	2%	3%	2%	1%
3	*	*	1%	1%	*
4	*	*	1%	*	-
5	*	*	*	*	-
6	-	*	-	*	-
7	-	*	*	*	-
8-14	*	-	*	-	-
15-21	-	-	-	-	-



Q44. Thinking about these same sorts of places...when you're deciding where to eat out, which of the following are important to you?

	Total
Unweighted Base	1003
Base	1003
Price	67%
Recommendations or invitation from someone you	
know/good reviews	39%
Nutritional information of the food is provided	7%
Healthy foods/choices	26%
Net: Hygiene	67%
Cleanliness and hygiene	65%
The result of the most recent hygiene inspection	9%
Good service	62%
Food for restricted diets such as Vegetarian, Halal,	
Kosher etc.	9%
Something else	5%
I never eat out at all	6%

### Base: All who ever eat out

Q45. 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?

	Total
Unweighted Base	945
Base	943
Net: Healthier	6%
A lot more healthy when I eat out (2)	2%
A bit more healthy when I eat out (1)	4%
About the same (0)	39%
Net: Less Healthy	45%
A bit less healthy when I eat out (-1)	32%
A lot less healthy when I eat out (-2)	13%
It varies too much to say	5%
Don't know	4%



#### Base: All who ever eat out

Q46. When you eat out, how safe would you say the food that you eat is, compared to when you eat at home?

	Total
Unweighted Base	945
Base	943
Net: Safe	7%
A lot more safe when I eat out (2)	1%
A bit more safe when I eat out (1)	5%
About the same (0)	52%
Net: Less Safe	28%
A bit less safe when I eat out (-1)	24%
A lot less safe when I eat out (-2)	4%
It varies too much to say	3%
Don't know	11%

# Q47. How do you judge the hygiene standards of the places you eat out at or buy food from?

	Total
Unweighted Base	1003
Base	1003
Net: Reputation	65%
Word of mouth	38%
Reputation	56%
Net: Appearance	78%
Appearance of staff	57%
General appearance of premises	74%
Net: Hygiene	40%
Hygiene sticker	20%
Hygiene certificate	34%
Websites	8%
Cleanliness of toilets	1%
Previous experience	*
Cleanliness of the premises/cutlery/plates etc	*
Don't check/ eat out	*
How they handle/ serve food	*
Other	*
NA	*
Don't know	8%



### Q48. Have you seen any of these images before today, and if so where?

#### (IMAGES OF FHIS SHOWN)

	Total
Unweighted Base	1003
Base	1003
Net: Yes	50%
Yes - food establishment window or door (e.g.	
restaurant/cafe)	44%
Yes – on a website	6%
Yes – in a newspaper/magazine	1%
Yes – somewhere else	4%
No, not seen	50%

Q49. In the last 12 months, have you used a food hygiene information scheme, like this one, to check an establishment's hygiene standards? (FHIS CERTIFICATE SHOWN)

	Total
Unweighted Base	1003
Base	1003
Yes	26%
No	74%

#### Base: All who have used a food hygiene information scheme

Q50. Where did you check it on the most recent occasion?

	Total
Unweighted Base	235
Base	263
Window or door (of restaurant/café or example)	90%
On the internet	8%
Somewhere else	2%

#### Base: All who have used a food hygiene information scheme

Q51. And on that occasion how much influence did it have on your decision on whether or not to use that establishment?

	Total
Unweighted Base	235
Base	263
Net: Any	83%
It had a lot of influence	31%
It had a little influence	53%
It had no influence at all	17%



# Q52. How much do you agree or disagree with each of these statements?

	I am unlikely to get food poisoning from food prepared in my own home	Restaurants, cafés and takeaways and catering establishmen ts should pay more attention to food safety and hygiene	The information on food labels is clear and understanda ble	l worry about getting food poisoning when I eat out	l don't know what campylobact er is
Unweighted					
Base	1003	1003	1003	1003	1003
Base	1003	1003	1003	1003	1003
Net: Agree	58%	75%	52%	25%	47%
I definitely					
agree	20%	33%	9%	6%	32%
I tend to agree	38%	41%	43%	19%	15%
I neither agree					
nor disagree	23%	18%	27%	27%	11%
Net: Disagree	16%	4%	19%	46%	37%
I tend to					
disagree	12%	3%	15%	35%	20%
I definitely					
disagree	4%	1%	4%	11%	17%
Don't know	3%	4%	2%	2%	5%

、	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
Unweighted	4000	1000	(000	1000
Base	1003	1003	1003	1003
Base	1003	1003	1003	1003
Net: Agree	55%	57%	50%	47%
I definitely				
agree	15%	21%	6%	12%
I tend to agree	40%	37%	44%	36%
I neither agree nor disagree	31%	29%	35%	32%
Net: Disagree	12%	12%	13%	19%
l tend to disagree	10%	8%	10%	16%
l definitely disagree	2%	3%	3%	3%
Don't know	2%	2%	2%	2%



Q53. Thinking about the kind of foods you normally eat and drink nowadays (both for meals and snacks), how healthy do you feel these are?

	Total
Unweighted Base	1003
Base	1003
Net: Healthy	53%
Very healthy (2)	6%
Quite healthy (1)	47%
Neither healthy nor unhealthy (0)	30%
Net: Not Healthy	14%
Not very healthy (-1)	12%
Not at all healthy (-2)	2%
It varies too much to say (0)	4%

#### Base: All respondents with more than one person in the household

Q54. 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?

	Total
Unweighted Base	757
Base	776
Net: Healthy	53%
Very healthy (2)	7%
Quite healthy (1)	47%
Neither healthy nor unhealthy (0)	27%
Net: Not Healthy	15%
Not very healthy (-1)	13%
Not at all healthy (-2)	2%
It varies too much to say (0)	5%

#### Q55. Please indicate how much each of these concerns you?

	The amount of salt in food	The amount of sugar in food	The amount of fat in food	The amount of saturated fat in food
Unweighted				
Base	1003	1003	1003	1003
Base	1003	1003	1003	1003
Net: Any	83%	86%	87%	87%
A lot	34%	44%	39%	40%
A little	49%	42%	48%	47%
Not at all	17%	14%	13%	13%



# Q56. How much do you agree or disagree with each of these statements?

	The experts contradict each other over what foods are good or bad for you	l get confused over what's supposed to be healthy and what isn't	As long as you take enough exercise you can eat whatever you want	I think my children are a healthy weight for their age and height	I'm worried about the possibility of me or my children getting diabetes later in life	I know that an unhealthy diet can cause lots of health problems, like cancer and heart disease
Unweighted						
Base	1003	1003	1003	208	208	1003
Base	1003	1003	1003	216	216	1003
Net: Agree	69%	35%	20%	75%	41%	85%
I definitely						
agree	23%	9%	3%	34%	11%	45%
I tend to agree	46%	27%	17%	41%	30%	40%
I neither agree nor disagree	22%	25%	29%	15%	28%	11%
Net: Disagree	7%	38%	49%	5%	28%	2%
I tend to disagree	6%	26%	36%	4%	21%	2%
l definitely disagree	1%	12%	13%	2%	6%	*
Don't know	3%	2%	2%	5%	3%	2%

	I tend to eat more unhealthily at home than at work	I'm worried about the types of food my child(ren) is/are eating	I think the problems around people in Scotland being overweight or obese are exaggerated	Eating things like cakes, biscuits, biscuits, chocolat es or sweets makes makes me feel good	I think there are too many children who are not a healthy weight for their age and height	There are too many people who eat unhealthily in Scotland
Unweighted						
Base	1003	208	1003	1003	1003	1003
Base	1003	216	1003	1003	1003	1003
Net: Agree	18%	45%	19%	46%	76%	74%
I definitely						
agree	4%	12%	6%	7%	38%	35%
I tend to agree	15%	33%	13%	39%	38%	39%
I neither agree						
nor disagree	33%	30%	22%	32%	16%	15%
Net: Disagree	44%	22%	56%	21%	5%	6%
I tend to						
disagree	27%	17%	34%	14%	3%	4%
l definitely						
disagree	18%	5%	22%	6%	2%	2%
Don't know	4%	3%	3%	1%	4%	4%



	Eating healthy food makes me feel good about myself	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	I know I need to do something to eat more healthily	It's not up to me, it's up to others such as supermark ets / food manufactur ers / the governmen t to make the food we buy healthier	I know I eat too many 'treats' like cakes, biscuits, chocolates or sweets every day
Unweighted	4000	1000	1000	1000	4000	4000
Base	1003	1003	1003	1003	1003	1003
Base	1003	1003	1003	1003	1003	1003
Net: Agree	66%	75%	66%	51%	24%	41%
I definitely						
agree	20%	30%	28%	12%	5%	13%
I tend to agree	46%	45%	38%	39%	19%	28%
I neither agree nor disagree	25%	18%	22%	28%	24%	22%
Net: Disagree	7%	4%	8%	20%	49%	36%
I tend to						
disagree	5%	3%	6%	15%	29%	24%
I definitely						
disagree	2%	1%	2%	4%	20%	12%
Don't know	2%	3%	3%	1%	3%	1%



# Q57. Which, if any, of the following applies to you?

	Total
Unweighted Base	1003
Base	1003
Net: Any Vegetarian/vegan	13%
Completely vegetarian	4%
Partly vegetarian	8%
Vegan	2%
Allergic to certain foods or ingredients	7%
Net: Any Diet	20%
On a diet trying to lose weight	16%
On a diet trying to gain weight	2%
On a diet due to diabetes	5%
Net: Any reducing specific element	36%
Reducing the amount of fat in my diet	25%
Reducing the amount of sugar in my diet	29%
Reducing the amount of starchy foods in my diet	10%
Net: Any increasing specific element	8%
Increasing the amount of protein in my diet	8%
Increasing the amount of starchy foods in my diet	1%
Net: Any avoiding food for other reason	17%
Avoid certain food for religious or cultural reasons	1%
Avoid certain food for medical reasons other than a	
food allergy e.g. diabetes	5%
Avoid certain foods for other reasons (e.g. foods	
that don't seem to agree with me)	12%
Reducing the amount of salt in my diet	1%
Trying to eat healthily	*
Other	1%
None	39%

# Base: All who follow a specific diet / have specific dietary requirements

Q58. Does anyone in your household, other than you, have a food allergy?

	Total
Unweighted Base	757
Base	776
Yes	7%
No	91%
Don't know	2%



# Base: All with someone in the household with a food allergy

# Q59. And do you ever buy food for this person with the allergy?

	Total
Unweighted Base	49
Base	52
Yes	74%
No	26%

#### Base: All with / living with someone with food allergy

Q60. What are you / someone in your household allergic to?

	Total
Unweighted Base	108
Base	110
Cereals containing gluten, e.g. wheat (including spelt and khorasan), rye, barley and oats and their	
hybridised strains	20%
Crustaceans, e.g. prawns, crab and lobster	20%
Eggs	15%
Fish	11%
Peanuts	14%
Soybeans	3%
Milk	15%
Nuts, e.g. almonds, hazelnuts, walnuts, pecan nuts, Brazil nuts, pistachio, cashew, macadamia nuts or	
Queensland nuts	9%
Celery (including celeriac)	-
Mustard	1%
Sesame	3%
Sulphur dioxide/sulphites (preservatives used in some foods and drinks) at levels above 10mg per	
kg or per litre	2%
Lupin	-
Molluscs, e.g. clams, mussels, whelks, oysters,	
snails and squid	16%
Fruit (all mentions)	11%
Mushrooms	7%
Vegetables (all mentions)	3%
Meat (any type)	1%
Other	8%



# Base: All with / living with someone with food allergy

Q61. How easy or difficult is it to find allergy information about foods you are buying in shops and supermarkets?

	Total
Unweighted Base	108
Base	110
Net: Easy	61%
Very easy (2)	10%
Quite easy (1)	51%
Neither (0)	25%
Net: Difficult	15%
Quite difficult (-1)	11%
Very difficult (-2)	4%

#### Base: All with / living with someone with food allergy

Q62. 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?

	Total
Unweighted Base	108
Base	110
Net: Easy	25%
Very easy (2)	3%
Quite easy (1)	22%
Neither (0)	26%
Net: Difficult	49%
Quite difficult (-1)	36%
Very difficult (-2)	13%

### Base: All with / living with someone with food allergy

Q63. Where do you mainly get allergy information when shopping or eating out of the home?

	Total
Unweighted Base	108
Base	110
Labels on food	59%
Ask staff/people in shops/stalls for information	53%
Information on menus	62%
Other in-store information e.g. signs on the wall	12%
Restaurant website	11%
Other	1%
None	1%



# Q75. Looking at the list below, please indicate whether you have done each of these more or less in the last 6 months, or whether you have not changed these.

	Eaten at home	Cooked at home	Bought takeaway food	Prepared packed lunches	Bought snacks and treats on special offer	Eaten leftover food	Kept leftovers for longer	Eaten food past its use by date	Eaten food past its best before date
Unweighted									
Base	1003	1003	1003	1003	1003	1003	1003	1003	1003
Base	1003	1003	1003	1003	1003	1003	1003	1003	1003
More	38%	38%	7%	15%	14%	16%	8%	6%	8%
Less	5%	5%	43%	15%	25%	16%	23%	18%	17%
No change	57%	56%	50%	70%	61%	67%	68%	75%	75%

# Q76. You said that you had [INSERT ACTION] [INSERT IF MORE OR LESS] in the last 6 months. Why have you made this change?

	Eaten at home	Cooked at home	Bought takeaway food	Prepared packed lunches	Bought snacks and treats on special offer	Eaten leftover food	Kept leftovers for longer	Eaten food past its use by date	Eaten food past its best before date
Unweighted	1002	1002	4000	4000	4002	4002	4000	4000	4000
Base	1003	1003	1003	1003	1003	1003	1003	1003	1003
Base	1003	1003	1003	1003	1003	1003	1003	1003	1003
MORE	38%	38%	7%	15%	14%	16%	8%	6%	8%
To save	0001	0.001	101		001		= . /	001	= . /
money	30%	28%	1%	11%	8%	11%	5%	3%	5%
It's healthier	15%	21%	*	7%	1%	1%	*	1%	1%
For food safety reasons	3%	4%	-	1%	*	*	1%	*	1%
To avoid waste	9%	9%	1%	3%	1%	12%	5%	4%	5%
Other reason	3%	3%	5%	1%	5%	1%	1%	*	*
LESS	5%	5%	43%	15%	25%	16%	23%	18%	17%
To save money	1%	2%	32%	3%	11%	2%	3%	2%	2%
It's healthier	1%	*	17%	2%	14%	4%	3%	3%	3%
For food safety reasons	1%	1%	4%	1%	1%	7%	12%	9%	8%
To avoid waste	1%	1%	3%	2%	4%	4%	7%	5%	5%
Other reason	2%	3%	4%	9%	2%	2%	2%	2%	2%
NO CHANGE	57%	56%	50%	70%	61%	67%	68%	75%	75%



Q65. Thinking about food/grocery shopping, which of these best describes the level of responsibility you have for the <u>shopping</u> in your household?

	Total
Unweighted Base	1003
Base	1003
Net: Any	97%
Responsible for all or most of the food/grocery shopping	62%
Responsible for about half of the food/grocery shopping	29%
Responsible for less than half of the food/grocery shopping	6%
Not responsible for any of the food/grocery shopping	3%

# Base: All responsible for food and grocery shopping

#### Q66. Before you shop how often do you?

	Check your cupboards, fridge or freezer to see what you have already and what you might need	Make a list of things to buy	Plan your/your family's meals in advance
Unweighted Base	980	980	980
Base	970	970	970
Net: Ever	97%	91%	90%
Net: Always/most of			
the time	76%	64%	49%
Always	34%	34%	17%
Most of the time	42%	30%	32%
Sometimes	21%	26%	41%
Never	3%	9%	10%
Don't know	1%	*	1%



### Base: All responsible for food and grocery shopping

Q67. 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.

	Total
Unweighted Base	980
Base	970
Net: Any Supermarket	98%
Large supermarket	85%
Mini supermarket e.g. Metro/Local	7%
Home delivery – from a supermarket	5%
Net: Any Independent	1%
Independent greengrocer	*
Independent butcher	1%
Independent baker	*
Independent fishmonger	*
Net: Any Home Delivery	5%
Home delivery – from a supermarket	5%
Home delivery (including vegetable boxes) – not from	
a supermarket	*
Net: Any corner shop/garage	1%
Local/corner shop (including newsagents)	1%
Garage forecourt	-
Market (including stalls or farmer's markets)	*
Farm	*
Other shop	*

### Base: All responsible for food and grocery shopping

#### Q68. How often do you do a main shop for your household food shopping?

	Total
Unweighted Base	980
Base	970
Net: At least once a month	98%
Net: At least once a week	80%
Every day	1%
2-3 times per week	18%
About once a week	61%
2-3 times a month	13%
Once a month	5%
Less often	1%
Never	2%



# Base: All responsible for food and grocery shopping

Q69. Which, if any, of the following types of raw meat (including poultry) do you usually buy?

	Total
Unweighted Base	980
Base	970
Minced or diced	67%
Meat portion (e.g. steak or chops)	57%
Skinless chicken portions	61%
Skin-on chicken portions	25%
Processed (e.g. sausages or bacon)	55%
Joints (e.g. of beef, lamb, pork, etc.)	36%
Whole chicken or other poultry	41%
Other type of raw meat	9%
Do not buy raw meat	9%

Q70. Please tell me if you suffer from any of these? You do not need to tell me which, just if you suffer from any.

	Total
Unweighted Base	1003
Base	1003
Yes	24%
No	74%
Don't know	1%
Refused	1%

# Q71. Which best describes your current working status?

	Total
Unweighted Base	1003
Base	1003
Net: Working	52%
Self-employed full time (30+ hours per week)	7%
Self-employed part-time (less than 30 hours per week)	4%
In paid full-time employment (30+ hours per week)	29%
In paid part-time employment (less than 30 hours per week)	12%
On maternity/paternity leave	*
Net: Not working	47%
Unemployed	5%
Retired from paid work altogether	23%
Looking after family or home	6%
Full-time student/ at school	6%
Long term sick or disabled	6%
Unable to work because of short-term illness or injury	1%
On a government training scheme	*
Would prefer not to say	1%



# Q72. What is your ethnic group?

	Total
Unweighted Base	1003
Base	1003
Net: White	96%
Scottish	76%
Other British	15%
Irish	1%
Gypsy/Traveller	-
Polish	1%
Any other White ethnic group	4%
Net: Mixed or Multiple ethnic groups	1%
Any Mixed or Multiple ethnic groups	1%
Net: Asian, Asian Scottish or Asian British	2%
Pakistani, Pakistani Scottish or Pakistani British	*
Indian, Indian Scottish or Indian British	1%
Bangladeshi, Bangladeshi Scottish or Bangladeshi British	*
Chinese, Chinese Scottish or Chinese British	1%
Any other Asian	-
Net: African	*
African, African Scottish or African British	*
Any other African	-
Net: Caribbean or Black	*
Caribbean, Caribbean Scottish or Caribbean British	*
Black, Black Scottish or Black British	-
Any other Caribbean or Black	-
Net: Other ethnic group	*
Arab, Arab Scottish or Arab British	*
Any other ethnic group	*
Would prefer not to say	*