	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 no more than 30 minutes to complete. If you are using a smartphone, please rotate to horizontal to make completion easier.						
	Thank you for taking the time to complete this	Thank you for taking the time to complete this important piece of research.					
Q1	Are you?						
	Male						
	Female						
	Prefer to self-describe						
	Prefer not to say						
	Please type here:						
Q2	Which of the following age groups do you fall i	nto?					
	Under 16	) 45-54					
	16-17	55-64					
	18-24	65-74					
	25-34	75+					
	35-44	Refused					

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

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

$\bigcirc$	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.)
$\bigcirc$	Skilled manual worker (e.g. Skilled Bricklayer, Carpenter, Plumber, Painter, Bus/Ambulance Driver, HGV driver, Unqualified assistant teacher, AA patrolman, pub/bar worker, etc.)
$\bigcirc$	Supervisory or clerical / Junior managerial / Professional / administrator (e.g. Office worker, Student Doctor, Foreman with 25+ employees, sales person, Student Teachers etc.)
$\bigcirc$	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.)
$\bigcirc$	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.)
$\bigcirc$	Student (living away from home)
$\bigcirc$	Retired and living on state pension only
$\bigcirc$	Unemployed (for over 6 months) or not working due to long term sickness

Q4	Which of these areas best of	describes where in Scotland	you live?
	Grampian	Glasgow	Central
	Highland	Ayrshire	Borders
	Perth/Tayside	Lanarkshire	Dumfries & Galloway
	Western Isles	Argyll	Do not live in Scotland
	Orkney	Edinburgh & Lothians	
	Shetland	Fife	
Q5	How many people are there and yourself?	in your household altogeth	er, including any children
Q6	Do you have any shildren in	a vour household of the follo	wing agos, or is anyons
QU	in the household currently	n your household of the follo pregnant?	owing ages, or is anyone
	Currently pregnant		
	Any under 5 years old		
	Any 5 - 11 years old		
	Any 12 - 15 years old		
	Any 16 - 17 years old		
	No - no children under	18 in household/not currently	pregnant





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?
	Yes
	No
Q8	Which of these issues do you think Food Standards Scotland is responsible for?
	Ensuring the food you buy is safe to eat
	Promoting food safety in the home
	Promoting and enabling healthy eating
	Ensuring food is sustainable - such as reducing green house emissions and reducing waste when producing food
	Overseeing inspections of restaurants and other food businesses for food hygiene
	Nutrition labelling information on food packaging
	Date labels, such as "best before" and "use by" labels
	Food authenticity – i.e. food is what it says it is on the packaging
	Country of origin labels, which identify where food comes from
	Working with the food industry and business to improve standards
	Other
	Don't know
	What other issues?

help people in Scotland eat

Providing useful food safety advice

healthily

Q11	How much do you agree or d	isagree	with e	ach of	these s	tatemer	its?	
		l definit ely agree	I tend to agree	I neither agree nor dis agree		I definit ely disa gree	Don't know	Not ap plicabl e to me
	I'm not generally interested in food and cooking	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$
	I don't have time to spend preparing and cooking food	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$
	The price of food means I often don't buy the food I would like to	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$
	There's so much advice about food I tend to ignore it now	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$
	When it comes to preparing and cooking food, I tend to do what I learned when I was younger	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$
	When I shop I just tend to buy food for the same type of meals rather than thinking about anything new	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$
Q12	How confident are you about		_			n (that is	s, cook	ing with
	a range of ingredients includ	ing raw	ingred	lients)?	)			
	1 = 2 3 4  not at all confi dent		5 (	6	7	8	9	10 = extremely confident
Q13	Please sort each of these iss concern or do not cause you		_	to whe	ether o	not the	y caus	e you
				Causes o	oncern	Do	es not c concer	
	Food poisoning		·					••
	Genetically Modified (GM) foods				)		$\widetilde{\bigcirc}$	

The feed given to livestock

Animal welfare

			Causes conce		es not cause concern
	he use of pesticides \ hormones \ stentibiotics in growing \ producing food	eroids \	$\bigcirc$		$\bigcirc$
	he use of additives (such as preservablouring) in food products	atives and	$\bigcirc$		$\bigcirc$
	nderstanding the difference between bels, such as "best before" and "use		$\bigcirc$		$\bigcirc$
Fo	ood hygiene when eating out		$\bigcirc$		$\bigcirc$
Fo	ood hygiene at home		$\bigcirc$		$\bigcirc$
			Causes conce		es not cause concern
Г.	and prince		Causes conce	111	Concern
Г	ood prices				
Fo	ood not being what the label says it i	S	$\bigcirc$		$\bigcirc$
	Allergens – things in food that cause allergic reactions		$\bigcirc$		$\bigcirc$
Po	Possibility of food supply shortages		$\bigcirc$		$\bigcirc$
	npact of environment on food produc arbon emissions, water scarcity)	tion (e.g.	$\bigcirc$		$\bigcirc$
P	eople having an unhealthy diet		$\bigcirc$		$\bigcirc$
	/hat impact, if any, do you thi result of Brexit – the UK voti			following	food issues as
_	Tesait of Brexit - the ort votil	It will	There will be	It will get	
		improve	no change	worse	Don't know
Pi	rice of food	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$
Fo	ood safety	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$
Fo	ood availability	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$
	ood being sustainable / nvironmentally friendly	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$
	ood fraud (food being what it says is on the label)	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$

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/restaurant is safe  What the labels on the food that I buy mean	Yes	No
Have you seen or heard any advertising following food issues?	ng or pul	
Preventing food poisoning  Food safety when preparing and cooking food at home  Food safety when cooking over the festive season  Food safety when eating out  Food labelling  Food not being what the label says it is  Having a healthy diet  How to barbecue chicken properly  Avoiding food poisoning when barbecuing  Reducing the amount of treats and unhealthy snacks we eat  Changing what we eat now to avoid health problems later in life  What else have you seen?		How children's diets can affect their health later in life (e.g. Type 2 diabetes, heart attacks)  Products being recalled  Not washing chicken/poultry  Washing hands before cooking  Eating rare burgers  Eating cheese made from unpasteurised (raw) milk  How to eat more healthily outside the home Saying no to upsizing deals offered when buying food in restaurants, cafes, takeaways, petrol stations or cinemas  Other  Not seen/heard any advertising about food issues

,	and preparing food in your h		n responsibili	ity you nave i	or cooking
	Responsible for all or most of the preparation/cooking				
	Responsible for about half of the preparation/cooking				
	Responsible for less that	n half of the p	oreparation/cod	oking	
	Not responsible for any of	of the prepara	ution/cooking		
218	At the moment, how often do home?	you eat or p	orepare and c	ook the follo	wing at
		More than once a week	Once a week	Less often than once a week	Never
	Beef, lamb or pork	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$
	Raw poultry like chicken or turkey	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$
	Pre-cooked meats like ham or meat patè	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$
	Burgers and sausages	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$
	Milk and dairy foods like cheese and yoghurt	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$
		More than once a week	Once a week	Less often than once a week	Never
	Eggs	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$
	Fish, excluding shellfish	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$
	Shellfish (includes crab, prawns and lobster)	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$
	Game, such as Pheasant, Duck and Venison	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$

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

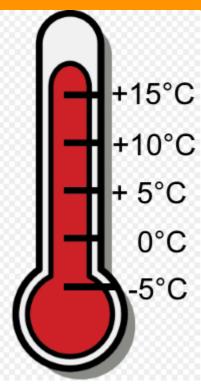
Q19 How often do you do each of the following? (Please use 'not applicable' if you never cook or prepare a particular type of food, or if you only use prepared/prewashed/peel only type of foods)

	Never	Sometime s	Most of the time	Always	Not applicable
Store open tins in the fridge	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$
Use different chopping boards for different foods or wash chopping board when switching between foods	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$
Wash raw meat OTHER THAN chicken/poultry	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$
Wash raw chicken or poultry	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$
Wash fruit or vegetables (including salad) which are going to be eaten raw	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$
Wash hands before starting to prepare or cook food	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$
Wash hands immediately after handling raw meat, poultry or fish	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$
Cook food until it is steaming hot throughout	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$
Eat chicken or turkey if the meat is pink or has pink or red juices	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$
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	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$
	Never	Sometime s	Most of the time	Always	Not applicable
Eat burgers or sausages if the meanis pink or has pink or red juices	t O	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$
Eat whole cuts of pork or pork chops if the meat is pink or has pink or red juices		$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$
Use the same utensils for moving / cutting raw meat and for vegetables		$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$
Regularly change / wash dish cloths / tea towels		$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$
	Never	Sometime s	Most of the time	Always	Not applicable
Allow pets on to kitchen surfaces	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$

	Clean worktops before preparing food
	Completely fill my fridge
	Turn down the temperature to make my fridge colder when it is full
Q20	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 ( <i>Please tick all that apply</i> )
	Washing raw poultry has a bad effect on the quality of the cooking
	It has already been washed so you don't need to wash it
	Washing poultry can mean you splash water containing harmful bacteria around the kitchen
	You need to wash raw poultry to remove the chemicals/pesticides
	You need to wash it to get any dirt off
	You should wash any raw food that has been handled to avoid eating germs or bacteria
	Other
	Don't know
	What are your views?

	ch method do you usually use to defrost frozen meat? (Please tick one box
	Placing it in water
	Leave it at room temperature (e.g. on the worktop whether on a plate, in a container or in its packaging)
	Leave it in the fridge
	Leave it in a cool place (other than fridge)
	Defrosting it in the microwave
	Other
	Do not defrost meat or fish
Wha	nt method do you use?
How appl	do you normally check the temperature in your fridge? ( <i>Please tick any tha</i>
	Check the setting / gauge of fridge
	Check the temperature display/ thermometer built into the fridge
	Put a thermometer in the fridge and check
	Look inside/check for ice/condensation
$\overline{}$	
	Feel food inside to see if it is cold
	Feel food inside to see if it is cold  Other
	) }
	Other
How	Other  Never check fridge temperature

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



Q24	Where in the fridge do you store raw meat and poultry? (Please tick all that
	apply)

	Anywhere
	On the bottom shelf of the fridge
	At the top of the fridge
	In a separate compartment e.g. a meat drawer or salad tray
	In the middle of the fridge
	Wherever there is space
	Other
	Don't store raw meat\poultry in the fridge
	Don't buy or store meat or poultry at all
Wher	'e?

Q25	How do you store raw meat and poult	ry in the fridge? (Please tick all that apply)
	Away from cooked foods	
	Covered with film \ foil	
	In a covered container	
	In its packaging	
	On a plate	
	Other	
	How do you store it?	
Q26	What happens to the food in your fridge	ge if the temperature is too high?
Q27	In general, what is the main thing you whether a food is safe to eat or use in	look for or think about when deciding cooking? (Please tick one box only)
	How it looks (e.g. mould, discolouration)	Best before date
	How it smells	Use by date
	How it tastes	Sell by or display until date
	What it feels like / the texture	Other date
	Whether it has been stored correctly	Other
	Whether it's packaged properly	
	What do you look for?	

Q28	Which of these is the best indicator of whether food is safe to eat? (Please tick one box only)
	Use by date
	Best before date
	Sell by date
	Display until date
	Don't know
Q29	Do you check use-by dates when you are buying food? (Please tick one box only)
	Yes, always
	Yes, depending on the food type
	Sometimes
	Never
Q30	Do you check use-by dates when you are about to cook or prepare food? (Please tick one box only)
	Yes, always
	Yes, depending on the food type
	Sometimes
	Never
Q31	If a food label says ' <u>use by</u> 15 January' what is the <u>last date</u> you should eat it? (Please tick one box only)
	13 January
	14 January 18 January It depends on the condition of the
	15 January 19 January Don't know
	16 January 20 January

Q32	If a food label says ' <u>best before</u> 15 January' what is the <u>last date</u> you should eat it? (Please tick one box only)		
	13 January	17 January	No specific date
	14 January	18 January	It depends on the condition of the food
	15 January	19 January	Don't know
	16 January	20 January	
Q33	in the fridge, what is the n	ced cooked or cured meat on aximum length of time you tely not eat it? (Please tick	the contract of the contract o
	Up to one day	More	than five days
	Up to two days		w the storage information on roduct
	Up to three days	Look	at the use-by date
	Up to four days		applicable – don't ever eat or his food item
	Up to five days		
Q79	How do you usually tell th apply)	at food has been cooked pi	roperly? (Please tick all that
	Taste it		
	Check it's an even ter	mperature throughout	
	Put hand over it/touch	n it	
	Use a thermometer/pr	robe	
	Use a timer to ensure	it has been cooked for a cer	tain amount of time
	It looks hot / is bubbling	ng / sizzling / steaming	
	Other		
	I don't check		
	Don't know		

	many times would you consider re-heating food after it was cooked for time? (Please tick one box only)
	Not at all
$\check{\subset}$	Once
Č	) Twice
$\check{\subset}$	Three times
Č	More than three times
$\check{\subset}$	Don't know
	how do you usually tell that food has been re-heated properly? (Please hat apply)
	Taste it
	Check it's an even temperature throughout
	Put hand over it/touch it
	Use a thermometer/probe
	Use a timer to ensure it has been cooked for a certain amount of time
	It looks hot / is bubbling / sizzling / steaming
	Other
	I don't check
$\equiv$	Don't know

Q36	Have you personally ever had food poisoning and if so when was the last occasion? (Please tick one box only)				
	Yes, in the last year				
	Yes, more than a year ago				
	I think so but I'm not sure it was food poisoning				
No					
	Don't know				
Q37	On the last occasion, how do you think you got food poisoning? (Please tick all that apply)				
	From something you ate in a café/restaurant				
	From a take-away				
	From a barbeque				
	From a meal prepared at home				
	From a meal prepared by family/friend in their home				
	From something you ate past its use by date				
	From food that was not cooked properly				
	From food that was not stored properly				
	Other				
	Don't know				

Q38	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 type of food poisoning you had? (Please tick one box only)
	No – never visited GP/Doctor's surgery
	Yes, told me it was campylobacter
	Yes, told me it was salmonella
	Yes, told me it was e-coli
	Yes, told me it was listeria
	Yes, told me it was something else (not listed above)
	No not told by my GP/not confirmed

The next few questions are about food labels.

Don't know

Q39	What information are you looking for when you read food labels? (Please tick al that apply)
	Ingredients
	Cooking instructions
	Allergy information
	Colour coded (traffic light) nutrition information on the front of the pack
	Number of calories
	Storage information
	Use-by dates / best before dates
	Country of origin
	Organic / sustainable / Fairtrade
	Other
	I never look at labelling on food products
	What information?

Don't know

Where did you see or hear this advertisin Please select all that apply	g or publicity / media coverage?
TV advertising	Advertising on the internet
Advertising on catch-up TV (e.g. STV player, All 4)	Advertising / posts on Facebook
TV programmes	Advertising / posts on Twitter
Radio advertising	Advertising on Snapchat
Radio features/programmes	Advertising on Instagram
Newspaper / magazine advertising	Advertising on Youtube
Newspaper / magazine article	At a stand / display in a shopping centre
Billboards / outdoor posters / digital posters at bus stops / railway stations	Other
Posters somewhere else	Not seen or heard any advertising or publicity / media coverage
Article on a website / blog / online	Don't know
Where did you hear or see it?	
	:h. / alia a a
Q43 Please describe the advertising or public heard about up-sizing? What did it show YOUR ANSWER BELOW GIVING AS MUC	and what did it say? PLEASE TYPE
L	
The next questions are about eating out.	

Q44	During the past 7 days, have you eaten any meals prepared in the following places? <i>Please select all that apply.</i>		
		Restaurant / sit-in café (not fast food)	
		Fast food - takeaway	
		Fast food - sit-in	
		Canteen/cafeteria at workplace, University or College	
		Bakery	
		Sandwich shop / deli	
		Retail / grocery shop / supermarket - 'meal deal'	
		Retail / grocery shop / supermarket - not 'meal deal'	
		Coffee shop	
		Vending machine	
		None of the above	
Q45	_	ur opinion, when you eat out, how healthy would you say the food that you	
	eat	s, compared to when you eat at home?	
	$\bigcirc$	A lot more healthy when I eat out	
	$\bigcirc$	A bit more healthy when I eat out	
		About the same	
		A bit less healthy when I eat out	
		A lot less healthy when I eat out	
	$\bigcirc$	It varies too much to say	
		Don't know	



Food **hygiene** information

## **PASS**

food hygiene legisla	on and passed me	r inspection on	

This certificate seniors the property of the touring authority, which reserves the right to remove it at any time





This establishment was inspected by Council in accordance with current food hygiene legislation and passed the inspection on

DATE ISSUED

SIGNED ON BEHALF OF THE ISSUING AUTHORITY

This certificate senatris the property of the tourng authority, which reserves the right to remove it at any time

Q49	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 a food establishment's hygiene standards?
	Yes
	No
Q50	Where did you check it on the most recent occasion?
	Window or door (of restaurant/café or example)
	On the internet
	Somewhere else
	Where?
Q51	And on that accessor have revely influence did it have an year decision on
QJI	And on that occasion how much influence did it have on your decision on whether or not to use that establishment?
	It had a lot of influence
	It had a little influence
	It had no influence at all

Q52		ed to check how a where would you						. —	
	Food	Standards Scotlan	d website	)					
	The w	The website of the food business							
The local council website  The window of the food business									
	Some	where else							
	Would	d never check this							
	Don't	know							
	Where wou	lld you go for this	informat	tion?					
Q53	How much	do you agree or d	lisagree v	with eac	ch of thes	se staten	nents?		
					I neither				
					agree		I definite	<b>.</b>	
			I definite ly agree	agree	nor disagree	I tend to disagree	ly disagree	Don't know	
	•	o get food poisoning pared in my own	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	
	and catering e	cafés and takeaways establishments should ntion to food safety	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	
	The information clear and und	on on food labels is erstandable	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	
					I neither		l definite		
			I definite		agree nor	I tend to	I definite ly	Don't	
			ly agree	I tend to agree	agree nor			Don't know	
	I worry about when I eat ou	getting food poisoning t	ly agree		agree nor		ly		
	when I eat out		ly agree		agree nor		ly		

food produced in Scotland when I can	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$
I trust the information on food labels	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$
It worries me that what's in my food might not be what's on the label	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$
	I definite ly agree	I tend to agree	I neither agree nor disagree	I tend to disagree	I definite ly disagree	Don't know
I am happy to eat burgers that are pink in the middle	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$
There are serious health risks to young children and the elderly from food prepared at home	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$
No one gets very ill from food they have prepared in their own kitchen	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$
There are lots of easy things to do in the kitchen to reduce the risks of getting food poisoning	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$
			I neither			
			aardd		I datinita	
	l definite		agree nor	I tend to	I definite ly	Don't
Luce the E accord vuls comptimes	I definite ly agree	I tend to agree	nor			Don't know
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			nor		ly	
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	ly agree		nor		ly	
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  Restaurants, bars and cafes usually provide enough information to allow me to check that the food I am	ly agree		nor		ly	
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  Restaurants, bars and cafes usually provide enough information to allow me to check that the food I am eating is safe	ly agree	agree	nor disagree	disagree	ly disagree	know
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  Restaurants, bars and cafes usually provide enough information to allow me to check that the food I am eating is safe  I always follow use by dates  Have you seen or heard any a	ly agree	agree	nor disagree	disagree	ly disagree	know
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  Restaurants, bars and cafes usually provide enough information to allow me to check that the food I am eating is safe  I always follow use by dates  Have you seen or heard any a how to avoid food poisoning	ly agree	agree	nor disagree	disagree	ly disagree	know

Q54

Where did you see or hear this advertise apply	
TV advertising	On websites
TV programme	On Facebook
Advertising on the radio	On Twitter
Features / programmes on the radio	On Instagram
Advertising in newspapers / magazines	On Snapchat
PR / News / Newspaper article	Other internet / social media channels
On posters	Other
On YouTube	Don't know / can't remember
lease describe to me the advertising of	
Please describe to me the advertising of	
Please describe to me the advertising cood poisoning in the home? What did	it show and what did it say?
Please describe to me the advertising of the poisoning in the home? What did	it show and what did it say?  ions about healthy eating.  ormally eat and drink nowadays (bot
Please describe to me the advertising open poisoning in the home? What did am now going to ask you some quest whinking about the kind of foods you need to the standard standa	it show and what did it say?  ions about healthy eating.  ormally eat and drink nowadays (bot
Please describe to me the advertising of pood poisoning in the home? What did am now going to ask you some quest hinking about the kind of foods you needs and snacks), how healthy do you	it show and what did it say?  ions about healthy eating.  ormally eat and drink nowadays (bot
Please describe to me the advertising of pool poisoning in the home? What did am now going to ask you some quest thinking about the kind of foods you needs and snacks), how healthy do you very healthy	it show and what did it say?  ions about healthy eating.  ormally eat and drink nowadays (bot
Please describe to me the advertising of bood poisoning in the home? What did am now going to ask you some quest hinking about the kind of foods you needs and snacks), how healthy do you Very healthy  Quite healthy	it show and what did it say?  ions about healthy eating.  ormally eat and drink nowadays (bot
Please describe to me the advertising of cood poisoning in the home? What did am now going to ask you some quest which the series of thinking about the kind of foods you needs and snacks), how healthy do you will be althy  Ouite healthy  Neither healthy nor unhealthy	it show and what did it say?  ions about healthy eating.  ormally eat and drink nowadays (bot

Q58	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?				
	Very healthy				
	Quite healthy				
	Neither healthy nor unhealthy				
	Not very healthy				
	Not at all healthy				
	It varies too much to say				
	I am now going to ask you some questions about food crime.  Food crime is a term that covers a number of areas such as:  Food fraud: Swapping or adding cheaper, lower quality or dangerous ingredients.  Mislabelling: Deliberately falsifying information on food labels, for example, saying it's Scottish produce, free range, or organic when it's not.  Illicit goods: Selling a product as something it isn't, such as fake vodka or wine being sold as genuine.  Unfit food: Allowing food to be sold that could be a risk to consumers: from putting animal by-products back into the food chain, to changing use-by dates  Illegal slaughter: Slaughtering farmed and wild animals under conditions which don't meet animal welfare or hygiene standards  Document fraud: Fraudulently using the identity of a genuine food business or using falsified documents to assure the quality of a product.				
Q59	How serious a problem do you think food crime is in Scotland?				
	Very serious				
	Quite serious				
	Neither serious nor not serious				
	Not very serious				
	Not at all serious				
	Unsure				

Q60	If you became aware of a food crime, what would you do? (Please tick all that apply)			
	Report it to the police			
	Report it to my local authority / council			
	Complain to the place the food / drink was bought			
	Search online (e.g. Google) what to do			
	Contact Food Standards Scotland			
	Phone the Scottish Food Crime Hotline			
	Something else			
	I wouldn't know what to do			
	Nothing			
	What would you do?			
Q61	Have you ever suspected that something you have eaten or drunk isn't what it said it was on the label?			
	Yes			
	No			
Q62	Before today, had you heard of the Scottish Food Crime Hotline?			
	Yes			
	No			

Q63	Which, if any, of the following applies to	o you? (Please tick all that apply)
	Completely vegetarian	Reducing the amount of starchy foods in my diet
	Partly vegetarian	Increasing the amount of protein in my diet
	Vegan	Increasing the amount of starchy foods in my diet
	Allergic to certain foods or ingredients	Avoid certain food for religious or cultural reasons
	On a diet trying to lose weight	Avoid certain food for medical reasons other than a food allergy
	On a diet trying to gain weight	e.g. diabetes  Avoid certain foods for other reasons (e.g. foods that don't
	On a diet due to diabetes	seem to agree with me)
	Reducing the amount of fat in my diet	Other
	Reducing the amount of sugar in my diet	None
	What else applies?	
Q64	Dece anyone in your beyon held albert	shop you have a food allers.
QU4	Does anyone in your household, other t	nan you, nave a food allergy?
	Yes	
	No	
	Don't know	
Q65	And do you ever buy food for this perso	on with the allergy?
	Yes	
	No	

apply)					
Cereals containing gluten, e.g. wheat (including spelt and khorasan), rye, barley and oats and their hybridised strains Crustaceans, e.g. prawns, crab and lobster	Nuts, e.g. almonds, hazelnuts, walnuts, pecan nuts, Brazil nuts, pistachio, cashew, macadamia nuts or Queensland nuts  Celery (including celeriac)				
Eggs	Mustard				
Fish	Sesame				
Peanuts	Sulphur dioxide/sulphites (preservatives used in some foods				
Soybeans	and drinks)  Lupin				
Milk	Molluscs, eg clams, mussels, whelks, oysters, snails and squid				
	Other				
What?					
Do you carry an Epipen or other auto-in	njector with you when you are eating out?				
Yes, always	injector trial you milen you also calling out				
$\simeq$					
Yes, sometimes					
No					
I don't have / need an Epipen / auto-injector					

Q68	How easy or difficult is it to find allergy information about foods you are buying in shops and supermarkets?
	Very easy
	Quite easy
	Neither
	Quite difficult
	Very difficult
Q69	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?
	Very easy
	Quite easy
	Neither
	Quite difficult
	Very difficult
Q70	Where do you mainly get allergy information when shopping or eating out of the home? (Please tick all that apply)
	Labels on food
	Ask staff/people in shops/stalls for information
	Information on menus
	Other in-store information e.g. signs on the wall
	Restaurant website
	Other
	Where do you get allergy information?

Q71	Thinking about food/grocery shopping, which of these best describes the level of responsibility you have for the shopping in your household? ( <i>Please tick one box only</i> )				
	Responsible for all or most of the food/grocery shopping				
	Responsible for about half of the food/grocery shopping				
	Responsible for less than half of the food/grocery shopping				
	Not responsible for any of the food/grocery shopping				
Q72	Which, if any, of the following types of raw meat (including poultry) do you usually buy? ( <i>Please tick all that apply</i> )				
	Minced or diced				
	Meat portion (e.g. steak or chops)				
	Skinless chicken portions				
	Skin-on chicken portions				
	Processed (e.g. sausages or bacon)				
	Joints (e.g. of beef, lamb, pork, etc.)				
	Whole chicken or other poultry				
	Other type of raw meat				
	Do not buy raw meat				
1	The last few questions are to help us analyse the findings.				

Q73	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					
	Yes					
	No					
	Don't know					
	Prefer not to say					
Q74	Which best describes your current working	ng status? (Please tick one box only)				
	Self employed full time (30+ hours per week)	Looking after family or home				
	Self employed part-time (less than 30 hours per week)	Full-time student/ at school				
	In paid full-time employment (30+ hours per week)	Long term sick or disabled				
	In paid part-time employment (less than 30 hours per week)	Unable to work because of short-term illness or injury				
	Unemployed	On a government training scheme				
	Retired from paid work altogether	Ooing something else				
	On maternity/paternity leave	Would prefer not to say				
	Please state what:					

Q/5	What is your ethni group or backgrou	• • •	one option	that best describes your ethnic			
	White - Scott	ish	$\bigcirc$	Chinese, Chinese Scottish or Chinese British			
	White - Other	r British		Any other Asian			
	White - Irish		$\bigcirc$	African, African Scottish or African British			
	White - Gyps	y/Traveller		Any other African			
	White - Polis	h	$\bigcirc$	Caribbean, Caribbean Scottish or Caribbean British			
	Any other Wh	Any other White ethnic group	$\bigcirc$	Black, Black Scottish or Black British			
	Any Mixed or groups	Multiple ethnic	$\bigcirc$	Arab, Arab Scottish or Arab British			
	Pakistani, Pa Pakistani Brit	ıkistani Scottish or tish	$\bigcirc$	Any other ethnic group			
	Indian, Indian British	n Scottish or Indian	$\bigcirc$	Would prefer not to say			
		Bangladeshi angladeshi British					
Q76	willing for FSS, or ask further question	an organisation acons about the surve	cting on the ey or invite	Scotland (FSS). Would you be eir behalf, to re-contact you to you to take part in future bligation for you to take part.			
	Yes						
	No						
Q77	Please enter your	contact details:					
	Name:						
	Email:						
Q78	purposes only and	· · · · · · · · · · · · · · · · · · ·	o identify y	ow? This is for analysis ou personally. Please type xx9			