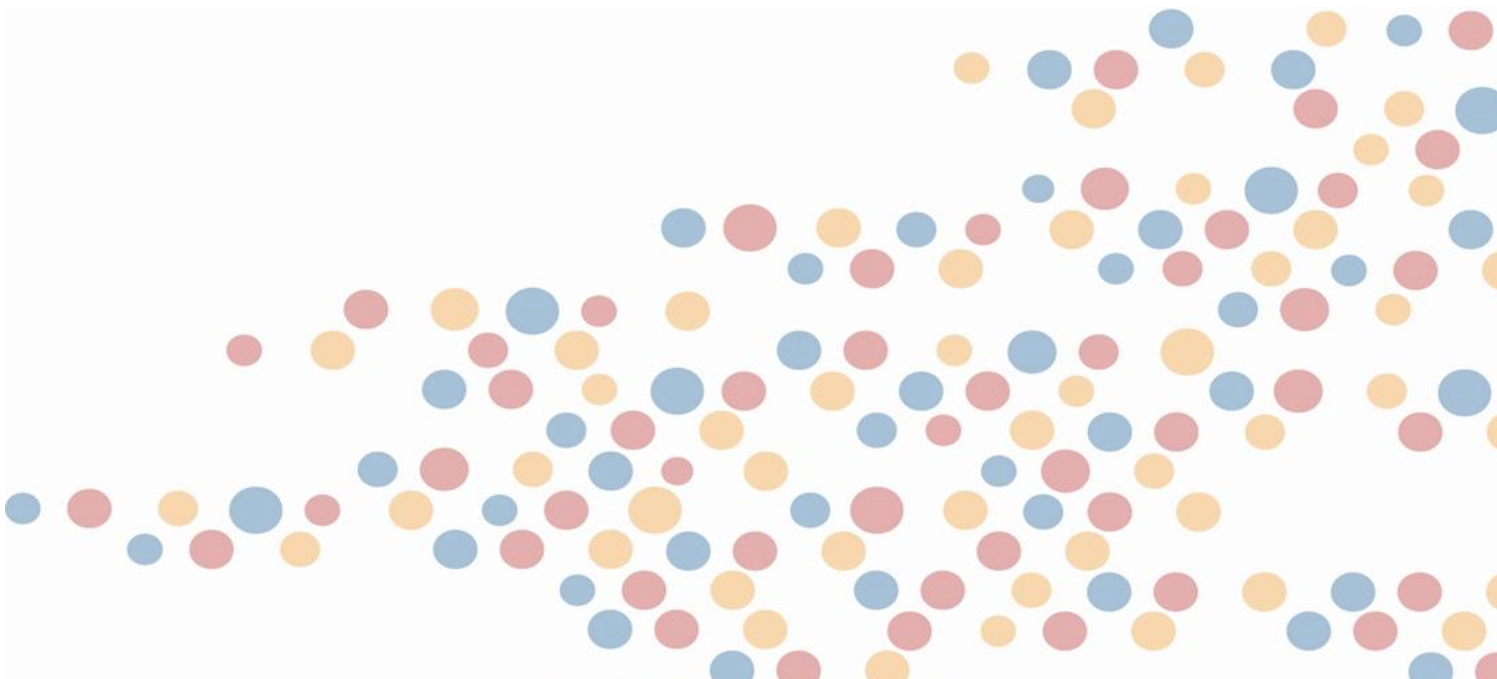




## **FSS Consumer Attitudes Survey - Wave 9 Questionnaire**

### **Food Standards Scotland**



## INTRO

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, food safety, 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 25 minutes to complete.

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

### Q1: Gender

Single coded

Are you?

- 1 Male
- 2 Female
- 3 Prefer to self-describe (.....)
- 4 Prefer not to say

*CHECK QUOTAS AND CONTINUE IF ELIGIBLE.*

### Q2: Age

Single coded

Which of the following age groups do you fall into?

- 1 Under 16 – Thank and Close
- 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 – Thank and close

*CHECK QUOTAS AND CONTINUE IF ELIGIBLE.*

## Q3: SEG

Single coded

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

**Normal**

- 1 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.)
- 2 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.)
- 4 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.)
- 5 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

**CHECK QUOTAS AND CONTINUE IF ELIGIBLE.**  
**TO BE UPCODED TO SEG AS FOLLOWS: A = 5; B = 4; C1 = 3,6; C2 = 2; D = 1; E = 7,8**

## Q4: REGION

Single coded

Which of these areas best describes where in Scotland you live?

- 1 Grampian
- 2 Highland
- 3 Perth/Tayside
- 4 Western Isles
- 5 Orkney
- 6 Shetland
- 7 Glasgow
- 8 Ayrshire
- 9 Lanarkshire
- 10 Argyll
- 11 Edinburgh & Lothians
- 12 Fife
- 13 Central
- 14 Borders
- 15 Dumfries & Galloway
- 16 Do not live in Scotland - CLOSE

**CHECK QUOTAS AND CONTINUE IF ELIGIBLE.**

## Q5: HOUSEHOLD

Numeric

**Min = 1 | Max = 20**

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

**Q6: CHILDREN**

Multi coded

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

- 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*

**Q7: FSS1 SHOW LOGOS – FSS & FSA**

Single coded

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

Had you heard of Food Standards Scotland before today?

- 1 Yes – Go to Q8
- 2 No – Go to Q11

**Q8: FSS2 ASK IF YES (CODE 1) AT Q7**

Multi coded

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

**ROTATE**

- 1 Ensuring the food you buy is safe to eat
- 2 Helping people cook safely at home
- 3 Helping people in Scotland to eat more healthily
- 4 Ensuring food is sustainable - such as reducing greenhouse 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 Ensuring food is authentic – what it says it is on the packaging
- 9 Country of origin labels, which identify where food comes from
- 10 Allergen labelling on all food packaging
- 11 Working with the food industry and businesses to improve standards
- 12 Tackling food crime and food fraud
- 13 Making sure the food we eat in Scotland is of a high quality
- 14 Making sure food is produced ethically and that animal welfare is protected
- 15 Working with food businesses to improve the nutritional value of the food we eat
- 12 Other (please write in) *\*Open \*Position fixed*
- 13 Don't know *\*Position fixed \*Exclusive*

**Q9: FSS3 ASK IF YES (CODE 1) AT Q7**

Single coded

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

- 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

Q10: FSS4 ASK IF YES (CODE 1) AT Q7

Matrix

How do you rate Food Standards Scotland in terms of?

ROTATE

	Excellent	Very good	Good	Fair	Poor	Don't know
Working in the best interests of Scotland and people who live here						
Providing the right advice about food and nutrition related issues which affect you						
Being an organisation which responds quickly to problems related to food						
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						
Speaking to people in a way that's friendly and understandable						
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						

Q11: INFOCONC1 ASK ALL

Matrix

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

ROTATE

	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							
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							

Q12: COOKINGSKILLS ASK ALL

Matrix

How confident are you about cooking meals from scratch (that is, cooking with a range of ingredients including raw ingredients)?

SINGLE CODE

1 - not at all confident...2...3...4...5...6...7...8...9...10 extremely confident

Q13: INFOCONC3

Matrix

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

**ROTATE**

	Causes concern	Does not cause concern
Food poisoning		
Genetically modified (GM) foods		
The feed given to livestock		
Animal welfare		
The use of pesticides, hormones, steroids or antibiotics in growing and producing food		
The use of additives (such as preservatives and colourings) in food products		
Understanding the difference between date labels, such as "best before" and "use by" labels		
Food safety when eating out		
Food safety at home		
Food prices		
Food not being what the label says it is		
Allergens (things in food that cause allergic reactions)		
Possibility of food supply shortages		
Impact of food production on the environment		
People having an unhealthy diet		
Being encouraged to 'upsized' to bigger portions or add sides and extras when I'm out		
Impact of food packaging on the environment		
Food standards and the quality of the food we eat		
Whether food is produced ethically or not		

Q15: INFOCONC5

Matrix

Do you have clear information on...?

**ROTATE**

	Yes	No
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/cafe/restaurant is safe		
Ingredients in food which could cause allergic reactions		

## Q16: INFOCONC6

Multi coded

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

## ROTATE

- 1 Preventing food poisoning
- 2 Food safety when preparing and cooking food at home
- 3 Food safety when cooking over the festive season
- 4 Reducing the amount of treats and unhealthy snacks we eat
- 5 Changing what we eat now to avoid health problems later in life
- 6 How to eat more healthily outside the home
- 7 Having a healthy diet
- 8 Food allergies
- 9 Healthy eating and food safety resources for schools
- 10 How to report food crime
- 11 Food poisoning from campylobacter
- 12 Saying no to upsizing deals offered when buying food in restaurants, cafes, takeaways, petrol stations or cinemas
- 13 Other (specify) \*Position fixed
- 14 Not seen/heard any advertising about food issues \*Position fixed \*Exclusive

## Q17: RESPCOOK

Single coded

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

## Normal

- 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 – Go to Q22

## Q18: SAFETY1

Matrix

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

## ROTATE

	More than once a week	Once a week	Less often than once a week	Never
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, excluding shellfish				
Shellfish (includes crab, prawns and lobster)				
Game, such as Pheasant, Duck and Venison				
Offal, such as liver or kidneys				

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

## Q19: SAFETY2

## Matrix

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 don't have a fridge).

**ROTATE**

	Never	Sometimes	Most of the time	Always	Not applicable
Store open tins in the fridge					
Use different chopping boards for different foods or wash chopping board when switching between foods					
Wash raw chicken or poultry					
Wash hands before starting to prepare or cook food					
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 burgers or sausages if the meat is pink or has pink or red juices					
Use the same utensils for moving / cutting raw meat and for vegetables					
Regularly change / wash dish cloths / tea towels					
Allow pets on to kitchen surfaces					
Completely fill my fridge					
Turn down the temperature to make my fridge colder when it is full					
Store raw meat / poultry uncovered in the fridge					
Store raw and cooked food separately in the fridge					
Check the temperature of my fridge					
Defrost meat at room temperature					
Read the information on food labels					
Check if food is safe to eat by smelling it					
Only reheat leftovers once					
Use the '5 second rule' to decide if something is safe to eat after being dropped on the floor					



Q20: RINSER ASK IF EAT ANY MEAT OR FISH AT Q18

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)

ROTATE

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

Q21: SAFETY3 ASK ALL EXCEPT THOSE NOT RESPONSIBLE FOR COOKING (Q17=4)

Single coded

Which method do you usually use to defrost frozen meat / poultry etc? (Please tick one box only)

ROTATE

- 1 Place 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 Defrost it in the microwave
- 6 Do not defrost, always cook from frozen
- 7 Never freeze meat / poultry

Q22: SAFETY5 ASK ALL

Multi coded

How do you normally check the temperature in your fridge? (Please tick any that apply)

ROTATE

- 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 \_\_\_\_\_) \*Position fixed
- 7 I never check fridge temperature \*Position fixed \*Exclusive
- 8 I don't have a fridge \*Position fixed \*Exclusive – Go to Q27 [SAFETY9]

Q23: SAFETY6 ASK ALL EXCEPT THOSE WITHOUT FRIDGE (Q22=8)

Open

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

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

Q24: SAFETY7 ASK ALL EXCEPT THOSE WITHOUT FRIDGE (Q22=8)

Multi coded

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

ROTATE

- 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, if my fridge is full
- 7 Other (please write in) \*Open \*Position fixed
- 8 Don't store raw meat/poultry in the fridge \*Position fixed \*Exclusive SKIP TO Q26
- 9 Don't buy or store meat or poultry at all \*Position fixed \*Exclusive SKIP TO Q26

Q25: SAFETY8 ASK ALL EXCEPT THOSE WHO CODE 8 OR 9 AT Q24

Multi coded

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

ROTATE

- 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

Q26: CHILLER ASK ALL EXCEPT THOSE WITHOUT FRIDGE (Q22=8)

Open

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

Empty text box for response to Q26.

Q27: SAFETY9 ASK ALL

Matrix

How often do you do the following? (Please use 'not applicable' if you never cook or prepare a particular type of food).

ROTATE

	Never	Sometimes	Most of the time	Always	Not applicable
Use a food thermometer to check food is cooked thoroughly					
Wash fruit or vegetables (including salad) which are going to be eaten raw					
Eat whole cuts of pork or pork chops if the meat is pink or has pink/red juices					
Clean worktops before preparing food					

**Q28: SAFETY10**

Single coded

Which of these is the best indicator of whether food is safe to eat? (Please tick one box only)

**ROTATE**

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

**Q29: SAFETY11**

Single coded

Do you check use-by dates when you are buying food? (Please tick one box only)

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

**Q30: SAFETY12 ASK ALL EXCEPT THOSE NOT RESPONSIBLE FOR COOKING (Q17=4)**

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

**Q31: 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

ROTATE ORDER OF ASKING Q31 AND Q32

## Q32: 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)

- 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

ROTATE ORDER OF ASKING Q31 AND Q32

## Q33: 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)

- 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 Not applicable – don't ever eat or use this food item

## Q34: SAFETY15B ASK ALL EXCEPT THOSE WHO DON'T EAT COLD MEAT (Q33=7)

Single coded

Still thinking about when you open a packet of sliced cooked or cured meat e.g. ham and keep it stored in the fridge, on what do you base your decision on whether it is safe to eat or not? (Please tick one box only)

- 1 The storage information on the product
- 2 The use-by date
- 3 A combination of storage information and use-by date
- 4 Neither of these / something else

## Q35: SAFETY18 ASK ALL

Multi coded

How do you usually tell that food has been cooked properly? (Please tick all that apply)

ROTATE

- 1 Taste it
- 2 Cut into the thickest part to see if it is cooked
- 3 Put hand over it/touch it
- 4 Use a thermometer/probe
- 5 Use a timer to ensure it has been cooked for a certain amount of time
- 6 It looks hot / is bubbling / sizzling / steaming
- 7 Other (please write in) \*Open \*Position fixed
- 8 I don't check \*Position fixed \*Exclusive
- 9 Don't know \*Position fixed \*Exclusive

**Q36: 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)*

- 1 Not at all – **SKIP TO Q39 [FPOISON2]**
- 2 Once
- 3 Twice
- 4 Three times
- 5 More than three times
- 6 Don't know *\*Position fixed*

**Q37: SAFETY17 ASK ALL EXCEPT THOSE WHO CODE 1 AT Q36****Multi coded**And how do you usually tell that food has been re-heated properly? *(Please tick all that apply)***ROTATE**

- 1 Taste it
- 2 Put hand over it/touch it
- 3 Use a thermometer/probe
- 4 Use a timer to ensure it has been cooked for a certain amount of time
- 5 It looks hot / is bubbling / sizzling / steaming
- 6 Other (please write in) *\*Open \*Position fixed*
- 7 I don't check *\*Position fixed \*Exclusive*
- 8 Don't know *\*Position fixed \*Exclusive*

**Q38: FPOISON1 ASK ALL****Single coded**Have you personally ever had food poisoning and if so when was the last occasion? *(Please tick one box only)*

- 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 – **Go To Q39[LABEL1]**
- 5 Don't know *\*Position fixed – Go To Q43[LABEL1]*

**Q39: FPOISON2 ASK UNLESS NO/DK AT Q38 (CODES 4 OR 5)****Multi coded**On the last occasion, where do you think you got food poisoning? *(Please tick all that apply)***ROTATE**

- 1 From something you ate in a café/restaurant
- 2 From a take-away
- 3 From a barbecue
- 4 From a meal prepared at home
- 5 From a meal prepared by family/friend in their home
- 9 Other *\*Position fixed*
- 10 Don't know *\*Position fixed \*Exclusive*

**Q40: FPOISON3 ASK UNLESS NO/DK AT Q38 (CODES 4 OR 5)****Multi coded**On the last occasion, how do you think you got food poisoning? *(Please tick all that apply)***ROTATE**

- 1 From something you ate past its use by date
- 2 From food that was not cooked properly
- 3 From food that was not stored properly
- 4 From generally poor food hygiene
- 5 Other *\*Position fixed*
- 6 Don't know *\*Position fixed \*Exclusive*

**Q41: FPOISON4****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 type of food poisoning you had? *(Please tick one box only)*

- 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
- Yes, told me it was norovirus
- 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*

**Q42: FPOISON5 ASK ALL****Single coded**

To what extent do you agree or disagree with the following statements about food poisoning?

**ROTATE**

	I definitely agree	I tend to agree	I neither agree nor disagree	I tend to disagree	I definitely disagree	Don't know <i>*Position fixed</i>
I have heard more about campylobacter food poisoning recently						
I do everything I can to protect myself from campylobacter food poisoning						
Campylobacter food poisoning can be very serious for older people, young children and other vulnerable groups						
I don't believe I'm really at risk of getting campylobacter food poisoning						

The next few questions are about food labels.

## Q43: LABEL1

Multi coded

What information are you looking for when you read food labels? *(Please tick all that apply)*

## ROTATE

- 1 Ingredients
- 2 Cooking instructions
- 3 Allergy information
- 4 Colour coded (traffic light) nutrition information on the front of the pack
- 5 Number of calories
- 6 Storage information
- 7 Use-by dates / best before dates
- 8 Country of origin
- 9 Organic / sustainable / Fairtrade
- 10 Suitable for vegetarian / vegan diets
- 11 Other (please write in) *\*Open \*Position fixed*
- 12 I never look at labelling on food products *\*Position fixed \*Exclusive*

## Q44: 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)*

## ROTATE

- 1 Family and friends
- 2 Retailers (e.g. supermarkets)
- 3 Food TV shows / cooking programmes
- 4 Food magazines
- 5 Cookery books
- 6 Food Standards Scotland website *\*Position fixed*
- 7 Other food websites *\*Position fixed*
- 8 Internet search engine
- 9 Product packaging
- 10 Voice search (e.g. Alexa, Google Home)
- 11 Other (please write in) *\*Open \*Position fixed*
- 12 I don't look for information on food safety *\*Position fixed \*Exclusive*

The next questions are about eating out.

## Q45: EATOUT1

Multi coded

During the past 7 days, have you eaten any meals prepared in the following places? Please select all that apply.

## ROTATE

- 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

## Q46: EATOUT4

Matrix

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

## ROTATE

	I definitely agree	I tend to agree	I neither agree nor disagree	I tend to disagree	I definitely disagree	Don't know
There is enough information provided about allergens in foods when eating out						
All restaurants, cafes and takeaways should display calories on their menus / products						
All restaurants, cafés and takeaways should display allergens on their menus / products						

## 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

## ROTATE

- 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



**Q48: EATOUT6 SHOW FHIS LOGO/CERTIFICATE****Multi coded**

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

- 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*

**Q49: EATOUT7 SHOW FHIS CERTIFICATE****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 a food establishment's hygiene standards?

- 1 Yes
- 2 No - *GO TO Q52 [EATOUT10]*

**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*

**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?

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

**Q52: EATOUT10****Multi- 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*

- 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

**Q53: SAFETYATT**

**Matrix**

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

**ROTATE**

	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						
Restaurants, cafés and takeaways and catering establishments should pay more attention to food safety and hygiene						
The information on food labels is clear and understandable						
I worry about getting food poisoning when I eat out						
I don't know what campylobacter is						
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						
There are serious health risks to young children and the elderly from food prepared at home						
There are lots of easy things to do in the kitchen to reduce the risks of getting food poisoning						
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						
Restaurants, bars and cafes usually provide enough information to allow me to check that the food I am eating is safe						

**ASK ALL**

**Single coded**

**Q54: FOOD CRIMENEW**

How well would you say you understand what 'food crime' is?

- 1 Very well
- 2 Quite well
- 3 Unsure
- 4 Not very well
- 5 Not at all well

**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 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.

**Q55: FOODCRIME1**

Single coded

How serious a problem do you think food crime is in Scotland?

***Inverted***

- |   |                                 |
|---|---------------------------------|
| 1 | Very serious                    |
| 2 | Quite serious                   |
| 3 | Neither serious nor not serious |
| 4 | Not very serious                |
| 5 | Not at all serious              |
| 6 | Unsure                          |

**Q56: FOODCRIME2****Multi coded**

If you became aware of a food crime, what would you do? *(Please tick all that apply)*

**ROTATE**

- 1 Report it to the police
- 2 Report it to my local authority / council
- 3 Complain to the place the food / drink was bought
- 4 Search online (e.g. Google) what to do
- 5 Contact Food Standards Scotland
- 6 Phone the Scottish Food Crime Hotline
- 7 Contact Crimestoppers
- 8 Something else (please write in \_\_\_\_\_)
- 9 I wouldn't know what to do
- 10 Nothing

**Q57: FOODCRIME3****Single coded**

Have you ever suspected that something you have eaten or drunk isn't what it said it was on the label?

- 1 Yes
- 2 No

**Q58: FOODCRIME4****Single coded**

Before today, had you heard of the Scottish Food Crime Hotline?

- 1 Yes
- 2 No

**Q59: ALLERGY1**

Multi coded

Which, if any, of the following applies to you? (Please tick all that apply)

- 1 Completely vegetarian
- 2 Pescetarian (eat a vegetarian diet which also includes fish but no meat)
- 3 Flexitarian (actively reducing the amount of meat and dairy in my diet)
- 4 Vegan
- 5 Allergic to certain foods or ingredients
- 6 On a diet trying to lose weight
- 7 On a diet trying to gain weight
- 8 On a diet due to diabetes
- 9 Reducing the amount of fat in my diet
- 10 Reducing the amount of sugar in my diet
- 11 Reducing the amount of starchy foods in my diet
- 12 Increasing the amount of protein in my diet
- 13 Increasing the amount of starchy foods in my diet
- 14 Avoid certain food for religious or cultural reasons
- 15 Avoid certain food for medical reasons other than a food allergy e.g. diabetes
- 16 Avoid certain foods for other reasons (e.g. foods that don't seem to agree with me)
- 17 Other (please write in) \*Open \*Position fixed
- 18 None \*Position fixed \*Exclusive

**Q60: ALLERGY4A ASK ONLY IF Q59=5**

Multi coded

What are you allergic to? (Please tick all that apply)

**ROTATE**

- 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)
- 13 Lupin
- 14 Molluscs, eg clams, mussels, whelks, oysters, snails and squid
- 15 Other (specify) \*Position fixed

**Q61: ALLERGY2 ASK ONLY IF Q5 > 1**

Multi coded

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

- 1 Yes, an adult aged 18+ – GO TO Q62
- 2 Yes, a young person aged 12-17years – GO TO Q62
- 3 Yes, a child aged 11 years or under – GO TO Q62
- 4 No – SKIP TO Q70
- 5 Don't know - Go to Q70

Q62: ALLERGY3

Single coded

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

- 1 Yes
- 2 No

Q63: ALLERGY4B ASK ONLY IF Q61={1,2,3}

Multi coded

What is this person in your household allergic to? (Please tick all that apply)

ROTATE

- 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)
- 13 Lupin
- 14 Molluscs, eg clams, mussels, whelks, oysters, snails and squid
- 15 Other (specify) \*Position fixed

Q64: ALLERGY11 ASK ONLY IF Q59=5 OR Q61={1,2,3}

Single coded

Do you carry an EpiPen or other auto-injector with you when you are eating out, in case of an allergic reaction to food?

- 1 Yes, always
- 2 Yes, sometimes
- 3 No
- 4 I don't have / need an EpiPen / auto-injector

Q65: ALLERGY5 ASK ONLY IF Q59=5 OR Q61={1,2,3}

Single coded

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

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

Q66: ALLERGY6 ASK ONLY IF Q59=5 OR Q61={1,2,3}

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?

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

**Q67: ALLERGY7 ASK ONLY IF Q59=5 OR Q61=(1,2,3)**

**Multi coded**

Where do you mainly get food allergy information when shopping or eating out of the home? (Please tick all that apply)

**ROTATE**

- 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*

**Q68: ALLERGY8 ASK ONLY IF HAVE A FOOD ALLERGY THEMSELVES Q59=5**

**Single coded**

To what extent do you agree or disagree with the following statements about your food allergies?

**ROTATE**

	Strongly agree	Agree	Neither agree nor disagree	Disagree	Strongly disagree	Don't know <i>*Position fixed</i>
I always tell the waiter/waitress about my food allergies when eating out in a restaurant / café						
I feel comfortable talking about my food allergies with friends						
I always tell staff about my food allergies when buying "food to go" from a sandwich shop / takeaway						
If a food label says "may contain" something I'm allergic to, I would still eat it						
It's easy to avoid food allergens when ordering a take-away						

**Q69: ALLERGY9 ASK ONLY IF HAVE A CHILD WITH FOOD ALLERGY Q61=(2,3)**

**Single coded**

Thinking now about your child(ren) with food allergies, to what extent do you agree or disagree with the following statements?

**ROTATE**

	Strongly agree	Agree	Neither agree nor disagree	Disagree	Strongly disagree	Don't know <i>*Position fixed</i>
My child always tells the waiter/waitress about their food allergies when eating out in a restaurant / café						
My child feels comfortable talking about their food allergies with friends						
My child always tells staff about their food allergies when buying "food to go" from a sandwich shop / takeaway						

**Q70: ALLERGY10 ASK ALL**

Single coded

To what extent do you agree or disagree with the following statements about food allergies?

**ROTATE**

	Strongly agree	Agree	Neither agree nor disagree	Disagree	Strongly disagree	Don't know <i>*Position fixed</i>
Food allergies can be life-threatening						
I don't believe that all the people who say they have a food allergy really do						
Having a food allergy is nothing to be embarrassed about						
I always check if people I'm cooking for have a food allergy						
Food <b>intolerances</b> are a myth						

**Q71: RESPSHOP ASK ALL**

Single coded

Thinking about food/grocery shopping, which of these best describes the level of responsibility you have for the shopping in your household ? *(Please tick one box only)*

- 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 – **GO TO Q73**

**Q72: SHOP4**

Multi coded

Which, if any, of the following types of raw meat (including poultry) do you usually buy? *(Please tick all that apply)*

- 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 Offal (e.g. liver, kidneys)
- 9 Other type of raw meat *\*Position fixed*
- 10 Do not buy raw meat *\*Position fixed \*Exclusive*

**Q73: RECALL1 ASK ALL**

Single coded

Do you recall any news or social media alerts about any foods being recalled from sale in the past 12 months?

- 1 Yes
- 2 No – **SKIP TO Q75**
- 3 Don't know – **SKIP TO Q75**



**Q74: RECALL2**

Multi coded

To the best of your knowledge, where did you see the recall?

**ROTATE**

- 1 In-store
- 2 Food Standards Scotland website or alert
- 3 News outlet (e.g. BBC)
- 4 Consumer or campaign group (e.g. Which?, Allergy UK)
- 5 Other
- 6 Don't know

**Q75: RECALL3 ASK ALL**

Single coded

Thinking about the last time you recall food being recalled from sale, do you clearly remember which food was involved and why it was recalled?

- 1 Yes, I remember which food and why it was recalled
- 2 I remember which food but not why it was recalled
- 3 No, I don't remember the details
- 4 Don't know/Don't remember a recall

**CLASSINTRO**

Text

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

**Q76: 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)

- 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

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

Q79: 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.

- 1 Yes
- 2 No

Q80: 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.

THANK YOU VERY MUCH FOR TAKING PART IN THIS IMPORTANT RESEARCH