



English (United Kingdom) ▾

Default Question Block

Thank you for choosing to take part in this thermometry research study.

The purpose of this study is to establish the operating temperature of fridges in people's homes and to determine end-point cooking temperatures.

Please note that uploading images implies consent for the image to be used for research purposes, this may include presentation at conferences, or in research journal publications. Any images that make you identifiable will be excluded from the study.

If you have any questions please contact Dr Ellen Evans on elevans@cardiffmet.ac.uk

This portal will close on 30th September. Four people will receive £25 vouchers as a token of thanks for taking part.

Please indicate what images you are uploading:

- Refrigerator thermometer temperature
 - Cooking probe temperature
-

Fridge temperatures

Please answer yes or no to the following questions

| | Yes | No |
|--|-----------------------|-----------------------|
| Did you know the recommended operating temperature for a fridge before taking part in this research study? | <input type="radio"/> | <input type="radio"/> |
| Do you now know the recommended operating | <input type="radio"/> | <input type="radio"/> |

| | Yes | No |
|--|-----------------------|-----------------------|
| temperature for a fridge? | | |
| Did you own a fridge thermometer before receiving this free one? | <input type="radio"/> | <input type="radio"/> |
| Do you think that having a fridge at the recommended temperature will reduce the risk of food poisoning? | <input type="radio"/> | <input type="radio"/> |
| Do you think that having a fridge at the recommended temperature can reduce food waste? | <input type="radio"/> | <input type="radio"/> |
| Do you think you will use the fridge thermometer after taking part in this study? | <input type="radio"/> | <input type="radio"/> |

Please upload an image of the thermometer in your refrigerator, clearly showing the temperature.

Please select the temperature shown on the refrigerator thermometer:

Is your fridge running at a temperature of 5°C or less?

- Yes, the fridge is running at a temperature of 5°C or less
 - No, the fridge is running at a temperature above 5°C
-

Have you adjusted the temperature of fridge since receiving the fridge thermometer?

- Yes
 - No
-

What temperature was the fridge previously running at?

- The fridge was running at a temperature of 5°C or less
 - The fridge was running at a temperature above 5°C
-

Does your fridge have a digital temperature display?

- Yes

No

Please select the temperature shown on the digital display:

Do you know how old your fridge is?

- Less than 5 years old
 - between 5 and 10 years old
 - Between 10 and 15 years old
 - Between 15 and 20 years old
 - Over 20 years old
 - I don't know
-

You've noted that your fridge is running at a temperature above the recommended temperature of 5°C.

Having a fridge operating at this temperature can encourage food poisoning bacteria and food spoilage bacteria to grow quicker.

You can reduce the risk of illness and help prevent food wastage by gradually adjusting the dial, so the temperature on the thermometer is 5°C or less.

Given your fridge is operating above the recommended temperature. Which of these statements best describes you:

- I'm not at all concerned about this, I will not be readjusting my refrigerator temperature.
 - I'm not overly concerned about this, I may consider readjusting my refrigerator temperature.
 - I'm somewhat concerned about this, I will be readjusting my refrigerator temperature.
 - I'm really worried about this, I will be readjusting my refrigerator temperature immediately.
-

It appears that your fridge is operating at a safe temperature range. It is important to keep checking the operating temperature regularly.

Having a fridge operating at this temperature can help to keep food fresher for longer and slow down how quickly food poisoning bacteria and food spoilage bacteria grow.

Cooking temperatures

Please answer yes or no to the following questions

- | | Yes | No |
|---|-----------------------|-----------------------|
| Did you own a cooking probe before receiving this free one? | <input type="radio"/> | <input type="radio"/> |
| Did you know the recommended cooking temperature for meat and poultry before taking part in this study? | <input type="radio"/> | <input type="radio"/> |
| Do you now know the recommended cooking temperature for meat and poultry? | <input type="radio"/> | <input type="radio"/> |
| | Yes | No |
| Do you think that using a temperature probe will reduce the risk of food poisoning? | <input type="radio"/> | <input type="radio"/> |
| Do you think you will continue using the temperature probe after this research study? | <input type="radio"/> | <input type="radio"/> |
-

Please upload an image of the probe being used to check the temperature of something you've cooked, clearly showing the temperature.

Please indicate what type of food you checked the temperature for:

- Pork/Ham
 - Beef/Veal
 - Lamb/Mutton
 - Poultry: Chicken/Turkey
 - Game meat: Chevon/Venison/Boar/Rabbit
 - Game birds: Duck/Goose/Pheasant/Partridge
 - Fish/Seafood
 - Other
-

Please provide more detail about the food you check the temperature for:

- Whole bird, fish or large joint of meat (that required cutting/slicing for serving multiple portions)
- Small piece of meat/fish/poultry (e.g. individual chicken breast, lamb steaks)
- Minced meat product (e.g. bolognese, sausage, burger)

Reheating leftovers (please specify)

Please select the temperature shown on the temperature probe:

Had the food reached 75°C when you first checked it?

- Yes, the food had reached a temperature of 75°C or above when I first checked it
- No, the food had not reached a temperature of 75°C when I first checked it
-

You have indicated that the food was less than 75°C when you first checked, what did you do?

- Continued cooking until the temperature was above 75°C
- Stopped cooking as circumstance didn't allow for longer cooking
- Stopped cooking and hoped that it would be ok
- I intentionally cooked to a temperature of less than 75°C (e.g. medium rare steak)
- Other (please state)
-

Demographic questions

What is your age group?

- 18-24 years of age
- 25-34 years of age
- 35-44 years of age
- 45-54 years of age
- 55-64 years of age
- 65-74 years of age
- 75 - 84 years of age
- 85 years of age and over
- Prefer not to say
-

How do you describe yourself?

- Male

- Female
 - Non-binary / third gender
 - Prefer to self-describe
 - Prefer not to say
-

What best describes your ethnic origin?

- White
 - Black/African/Caribbean
 - Asian (Indian, Pakistani, Bangladeshi, Chinese, any other Asian background)
 - Mixed two or more ethnic groups
 - Other (Arab or any others)
 - Prefer not to say
-

What best describes your employment status over the last three months?

- Working full-time
 - Working part-time
 - Unemployed and looking for work
 - A homemaker or stay-at-home parent
 - Student
 - Retired
 - Other
 - Prefer not to say
-

Where are you located?

Country

Region/County

Please describe the type of accommodation where you live

- In a rented property (including privately rented house/flat, retirement village, sheltered accommodation, almshouses, housing association etc.)
 - In a property I own (or owned by my family)
 - Other (please describe... e.g. Caravan)
-

What is your household size?

- 1 (live alone)
 - 2
 - 3
 - 4
 - 5
 - 6
 - 7
 - 8
 - 9
 - 10 or more
-

Please state why you decided to take part in this research study:

prize and submission

Please provide your email address and choose from the following list the reasons you would like to be contacted

I would like to

- Be entered into the prize draw to win one of four £25 voucher
 - Receive a summary of the findings of this study
 - Receive an email about opportunities to take part in other similar projects
-

Please press 'Next' to submit your answers.

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