

Egg Handling in Restaurants Study



Egg Handling Practices in Restaurants Protocol

METHODS:

Participants: Restaurants in a given EHS-Net catchment area that serve eggs during all hours of operation. Establishment selection will require EHS-Net to verify hours of egg service prior to enrolling an establishment. Qualification questions are listed on the instrument.

Sample Selection: EHS-Net personnel will identify jurisdictions in the EHS-Net catchment area that are located in a metropolitan area and invite local food program managers to participate. Individual EHS-Net sites have the option to request the assistance of local health jurisdiction personnel. If available, local personnel may then conduct interviews.

Once a location(s) has been chosen, EHS-Net site representatives will select a sample of restaurants from the establishment list of jurisdiction(s) of interest. This can be achieved by randomly selecting a starting point from the list, then selecting restaurants listed at a regular intervals. The interval is obtained by dividing the total number of establishments on the list by 20. If the list is exhausted with out obtaining an adequate number of establishments, go back to the start point, move up one and continue to skip by the original number.

Example:

Step 1. There 72 establishments in the jurisdiction. $72/20 = 3.6$.

Step 2. Randomly select a starting point on the establishment list and mark it.

Step 3. From that point solicit every 4th establishment on the list until 20 agree to participate.

If a chain exists within the jurisdiction select only one. Interviews will be conducted over the course of one month. Goal is 10 – 20 interviews per EHS-Net site, though 20 are preferable. Interviewing more than 20 is encouraged.

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ID # _____

Egg Handling Practices in Restaurants Data Collection Instrument

Interviewer Name: _____ Affiliation, (Circle one) EHS-Net / State/Local Sanitarian

Date of visit to restaurant: ___ / ___ / 2002 Time of Visit: _____: _____ (Circle) AM PM

Fips County Code _____ State Fips Code: _____

Job title of the person interviewed? (Circle all that apply) Food Handler
Owner
Manager
Cook/Chef
Other (List) _____

What best describes the ownership of this restaurant? (Circle one) Independent
Local chain
Regional chain
National chain – Franchise
National chain – Corporate Owned

INSTRUCTIONS: DO NOT SAY WORDS IN ITALICS

VERIFICATION

Please note that we do not collect any information that identifies the restaurant. If you are willing to participate in the survey, let's begin.

Does this restaurant serve breakfast all day? (Circle) Y N DK
If no, END INTERVIEW. Thank you for your time.

Does this restaurant serve eggs as part of the breakfast menu? (Circle) Y N DK
If no, END INTERVIEW. Thank you for your time.

INTERVIEW

1. What is the average number of meals served each day at the restaurant? _____

2. From whom does the restaurant purchase eggs? (Circle) Local producers
Wholesaler
Other: (Identify) _____

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6. Does the restaurant use pasteurized shell eggs? Y N DK

If no, skip to question 7.

6A. *If yes*, Are pasteurized shell eggs used to prepare any of the following items?

6 I. Fried eggs cooked to order? Y N DK

6 II. Omelettes? Y N DK

6. III. Scrambled eggs? Y N DK

6 IV. Poached eggs? Y N DK

6 V. Soft-boiled? Y N DK

6 VI. Hard-boiled? Y N DK

6 VII. French toast? Y N DK

6 VIII. Batter for pancakes? Y N DK

6 IX. Other dishes: (List) _____

7. Does the restaurant cook eggs in advance customer orders? Y N DK

7A. *If yes*, How are they held? _____

8. Is a microwave oven used to prepare eggs and egg-containing foods? Y N DK

8A. *If yes*, List the items _____

9. In a 24-hour period, how frequent are whisks and bowls used to prepare eggs washed and sanitized? _____

10. Are the manager(s) in this establishment food safety certified? Y N DK Refused

10A. *If yes*, Are all certified? Y N DK Refused

11. Is manager food safety certification mandated by your company policy? Y N DK Refused

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12. Is food safety training provided to food worker(s)? Y N DK Refused

12A. *If yes*, Which of the following provides the training to the food worker(s)? (*Circle all that apply*)

- OJT
- State or local regulatory agency
- Corporate/Company course
- Private Organization or Consultant
- Other: (describe) _____

13. Do food workers receive a paid sick leave? Y N DK Refused

13A. *If yes*, Do all receive paid sick leave? Y N DK Refused

14. Are employees, required to report a diarrheal illness to the establishment manager? Y N DK Refused

15. Is there a policy or procedure that restricts employees from working when ill? Y N DK Refused

END OF INTERVIEW: Thanks, that was the last question. We are almost done. In the final part of this visit, we'd like to observe how eggs are handled and prepared and take some temperature measurements.

OBSERVATIONS

For questions 1618: Measure temperatures by puncturing one shell egg and inserting a thermometer. Measure temperatures with a thermocouple.

16. Does the restaurant keep shell eggs kept refrigerated up to the point of preparation or cooking? Y N

16A. If no, where are the shell eggs kept immediately before cooking? _____

For question 16B: Measure the temperature of the warmest eggs.

16B. Measure the temperature of the warmest portion of the uncooked shell eggs _____ °F

For questions 17 18: Choose the warmest part of the refrigerator.

17. Measure the internal temperature of one shell egg in a refrigerator? _____ °F

18. What is the internal temperature of one shell egg in the staging reach-in cooler? _____ °F

19. What is the final cook temperature of one of each of the following standard (no special cooking requests made) egg or egg containing dishes?

19A. Slice of French toast _____ °F

19B. Omelette _____ °F

19C. Order of scrambled eggs _____ °F

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20. If the restaurant uses a hot-hold (e. g. steam table), what is the temperature of scrambled eggs? _____ °F
21. Are cooked ready-to-eat eggs and egg containing foods separate from raw animal foods during,
- | | | |
|-------------------|---|---|
| 21A. Preparation? | Y | N |
| 21B. Holding? | Y | N |
| 21C. Display? | Y | N |
22. Are utensils or single-use gloves used during serving of ready-to-eat eggs and egg containing foods? Y N
23. Is there a sink for hand washing in the kitchen area? Y N
- | | | |
|-------------------------|---|---|
| 23A. Does it have soap? | Y | N |
| 23B. Paper towels? | Y | N |
| 23C. Hot water? | Y | N |
24. Are there signs requiring hand washing posted in restrooms? Y N

We are done, thank you for your time.

END