

Evaluation of the *Home Child Care Providers' Food Safety Program* Part I

Put a check mark (✓) in the box that describes what you did **before** you participated in the *Home Child Care Providers' Food Safety Program*. Check only one box next to each statement.

BEFORE this program	Did regularly	Did not do regularly	Did not do
1. I washed my hands with soap and water for 20 seconds before handling food.			
2. I washed my hands immediately after handling raw meat or poultry.			
3. I washed my hands immediately after using the bathroom.			
4. I cooled hot food in the refrigerator in shallow containers.			
5. I kept cooked food at room temperature for less than two hours.			
6. I used a thermometer to determine if meat or poultry is done.			
7. I thawed meat in the refrigerator.			
8. I used a different cutting board for raw meat and raw poultry than for cutting fruit or vegetables.			
9. I cleaned cutting boards and counter tops, and then used a sanitizing solution.			
10. I threw away any unfinished milk left over in the baby bottle.			
11. I served baby food in a dish or another container, not directly from the jar.			
12. I disinfected the diapering area after each use.			



Evaluation of the *Home Child Care Providers' Food Safety Program* Part II

Put a check mark (✓) in the box that describes what you **plan to do** after participating in the *Home Child Care Providers' Food Safety Program*. Check only one box next to each statement.

AFTER this program	Will do regularly	Will not do regularly	Will not do
1. I will wash my hands with soap and water for 20 seconds before handling food.			
2. I will wash my hands immediately after handling raw meat or poultry.			
3. I will wash my hands immediately after using the bathroom.			
4. I will cool hot food in the refrigerator in shallow containers.			
5. I will keep cooked food at room temperature for less than two hours.			
6. I will use a thermometer to determine if meat or poultry is done.			
7. I will thaw meat in the refrigerator.			
8. I will use a different cutting board for raw meat and raw poultry than for cutting fruit or vegetables.			
9. I will clean cutting boards and counter tops, and will then use a sanitizing solution.			
10. I will throw away any unfinished milk left over in the baby bottle.			
11. I will serve baby food in a dish or another container, not directly from the jar.			
12. I will disinfect the diapering area after each use.			



Evaluation of the *Home Child Care Providers' Food Safety Program* Follow-up

Our records show that you participated in the *Home Child Care Providers' Food Safety Program*. We are interested in your current food handling practices. Put a check mark (√) in the box that describes what you **do now**. Check only one box next to each statement.

NOW	Do regularly	Do not do regularly	Do not do
1. I wash my hands with soap and water for 20 seconds before handling food.			
2. I wash my hands immediately after handling raw meat or poultry.			
3. I wash my hands immediately after using the bathroom.			
4. I cool hot food in the refrigerator in shallow containers.			
5. I keep cooked food at room temperature for less than two hours.			
6. I use a thermometer to determine if meat or poultry is done.			
7. I thaw meat in the refrigerator.			
8. I use a different cutting board for raw meat and raw poultry than for cutting fruit or vegetables.			
9. I clean cutting boards and counter tops, and then use a sanitizing solution.			
10. I throw away any unfinished milk left over in the baby bottle.			
11. I serve baby food in a dish or another container, not directly from the jar.			
12. I disinfect the diapering area after each use.			