

# FOOD SAFETY CALENDAR EVALUATION



*HPS - FOOD SAFETY PROGRAM  
SEPTEMBER 17, 2012*



# Background



**Distributed to 1900  
high and medium-risk  
premises in  
Simcoe Muskoka for  
close to 20 years**

# Evaluation



- Was it being used?
- Was it effective?
- Should we keep it or use something else?
  
- Internal survey to PHIs
- External survey to food premise operators

# Results - Internal Survey



- 83% of PHIs distributed calendar
- 61% rated it excellent
- 26% rated it acceptable
- Good communication tool
- New content & pictures
- New format magnets or posters



# External Survey - Objectives



- Is calendar on display for staff?
- Effectiveness
- Proper use
- Attitudes towards calendar
  
- Phoned random sample of 600



# Results – External Survey

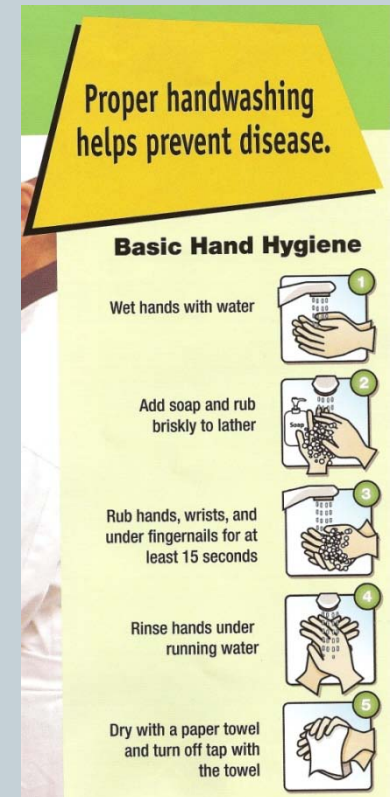


- **29% had received calendar**
- **48.5% said they did NOT receive calendar**
- **22.5% unsure**
  
- **87% who had received calendar - posted it**
- **Majority posted in kitchen / prep area**
  
- **Everyone who had received it wanted it to continue**

# Results – External Survey



- 94% said it was an excellent tool for staff
- 89% - graphics grab attention
- 95% liked food safety information
- 64% liked legislative requirements
- 15% said it was a good reminder
- 89% said they liked everything



# Limitations



- Power-Over Relationship
- Social Desirability
- Self-Reported

**Speed up the cooling process**

Use shallow pans to cool foods that are cooked in large batches.

Cut large meat and poultry products into smaller pieces.

Divide large batches of soups or gravies into smaller pre-chilled stainless steel pans.

Place food products in a blast chiller if available.

Cool soups, gravies and stews in ice water baths, stirring frequently.

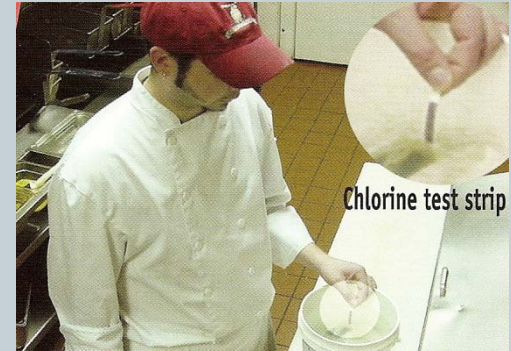
**June ~ 2011**



# Conclusions



- Calendar is being used
- It is an effective tool
- New information and graphics may be needed
- Methods for evaluation worked well



# Questions?



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