

**A descriptive cross-sectional study of food hygiene practices among informal ethnic food vendors in Gauteng Province, South Africa**

Tulisiwe P. Mbombo-Dweba, Christian A. Mbajiorgu, James Wabwire Oguttu

**Italian Journal of Food Safety**

**Supplementary Material I: Questionnaire/ Checklist**

1.1 Age

Below 20years	
20-29 years	
30-39 years	
40-49 years	
50-59 years	
60-69 years	
Over 70 years	

## 1.2 Age of the business

Below 3 years	
4-6 years	
7-9 years	
10-12 years	
13-15 years	
Over 16 years	

## 1.3 Educational level

Code	Reason	
1	No formal schooling	
2	Primary education	
3	Completed matric	
4	Self employed	
5	Diploma	
6	University degree	
7	Postgraduate degree	
8	Other (specify)	

1.4 English proficiency

Cannot read	
Can read a little	
Can read	

1.5 Which of the following best describes the region of birth of the vendor?

Southern Africa	
West Africa	
Central Africa	
East Africa	
Other (specify)	

1.6 Which of the following best describe the nature of the business?

Shop	
Independent restaurant	
Chain restaurant	
Market	
Other (specify)	

1.7 Which of these best describe your customers?

Southern Africans	
East Africans	
West Africans	
Central Africans	
All of the above	
Other	

1.8 Which of these best describe the number of health inspections?

Weekly	
Every other week	
Monthly	
Every other month	
Once in 3 months	
Once in 6 months	
Once a year	

Never	
Other (specify)	

1.9. Certificate in food handling and hygiene practices?

Yes (give details)	
No	

**CHECKLIST FOR THE ASSESSMENT OF HYGIENE**

**Checklist for the food vendors at ethnic food markets, shops and restaurants.**

**Ref No:**

**A Hygiene: facilities**

2.1 Structure of where the ethnic food is sold

Permanent structure	
Temporary structure	
Other (explain)	

2.2 Condition of the structure

Ventilation	Good	Poor(explain)
Floors		
Ceiling		
Equipment		
Walls		

Other		

2.3 Facilities (Tick)

Refrigerator	
Freezer	
Thermometer	
Microwave	
Other	


2.4 Water source

Tap available at the premises	
Water collected in containers from municipal taps	
Entrepreneur brings water from home	
Entrepreneur buys water from someone who delivers it to the premises	
Other	

2.5 Waste disposal

Rubbish bin at the premises	
Rubbish bin covered	
Rubbish bin overflowing with rubbish	



Other	

2.6 Nature of the toilet and washing facilities available at the premises

Potable toilet only	
Potable toilet with tap close by ( $\pm 20\text{m}$ )	
Potable toilet with tap $\pm 100\text{m}$ away	
Long drop toilets only	
Long drop toilets with tap close by ( $\pm 20\text{m}$ )	
Long drop toilets with tap $\pm 100\text{m}$ away	
Flushing toilets with no hand washing basin	
Flushing toilets with hand washing basin	
Flushing toilets with hand washing basin with soap	
Flushing toilets with hand washing basin but no soap	
Other	

2.7 Which these best describes the toilets used by the staff at the ethnic shops, markets and restaurants?

Exclusively used by the staff	
Constructed by the municipality for a number of different entrepreneurs	
Use of toilets at petrol station	
Use of toilets at the mall/shopping centre	
Other	

**B Personal hygiene: Food handling practices and personal hygiene**

3.1 Washing of hands is carried out in different containers at the shop

Yes	
No	

3.2 Measures employed by food handlers to avoid cross-contamination of food?

Utensils used for raw food and cooked are kept separate	
Knives are washed and disinfected between using	
Containers used for serving food are not used to handle raw food	
Food vendors wash hands between handling raw and ready to eat food	
Surfaces are washed and disinfected between using	
Other	

3.3 Protective clothes worn while preparing and serving food

Cap	
Apron	
gloves	

Other	

3.4 Does the food handler wash hands between serving and handling money?

Yes	
No	

3.5 Does the food handler wash hands between serving each customer?

Yes	
No	

3.6 Ready to eat food reheated before serving?

Yes	
No	

3.7 Which these best describes the manner in which food is reheated?

Food reheated per serving?	
Whole pot of food reheated?	
Other	

--

3.8 Temperature at which cooked food is kept?

$\geq 65^{\circ}\text{C}$	
$\leq 65^{\circ}\text{C}$	

3.9 Is ready to eat food covered to protect from dust and flies?

Yes	
No	

3.10 Rate the fly population at the premises / site

> 10 flies	
1-10 flies	
Not even one fly observed	

3.11 Is raw food covered to protect from dust and flies?

Yes	
No	

3.12 Is raw food and ready-to-eat food stored separately?

Yes	
No	

3.13 Which of the following describes the preparation of food?

All the day's food prepared at one time	
Not all food is cooked at one go	

3.14 Length of food handler's finger nails?

Short	
Long	

3.15 Are the food handler's finger nails clean?

Yes (no grime visible)	
No (grime visible)	

3.16 Is the food handler wearing jewellery /bangles?

Yes	
No	

3.17 How often did the food handler wash hands during the time of observation?

Frequently after every serving	
Once in a while during observation	
Not at all during time of observation	

3.18 If the food handler washed hands, did he/she use running water?

Yes	
No	

3.19 If the food handler washed hands, did he/she use soap?

Yes	
No	

3.20 If the food handler wore gloves, did he/she change them when handling different food?

Yes	
No	

D Product assortment

4.1 Which of the following best describe the food products sold by the entrepreneur?

Raw products	
Cooked products	
Both	