

FOOD HANDLERS (HFA)

Field	Question	Answer
grp logo		
generated_note_name_13	AFRICAN POPULATION AND HEALTH RESEARCH CENTER	
generated_note_name_14	MATERNAL AND CHILD WELBEING UNIT	
generated_note_name_16	HEALTHY FOOD AFRICA:FOOD SYSTEM LAB FOR NAIROBI PROJECT	
generated_note_name_18	FOOD HANDLERS QUESTIONNAIRE	
generated_note_name_20	English	
generated_note_name_22	[caseid] Food safety knowledge, attitudes & hygiene practices of street food vendors	
generated_note_name_25	This questionnaire aims to assess current food handling practices, knowledge and attitudes of food vendors in Korogocho and Viwandani. It also aims to assess access to water and sanitation facilities as these influence hygiene practices.	

Field	Question	Answer
confirm info grp		
generated_note_name_36	PLEASE CONFIRM THE PRELOADED INFORMATION	
generated_note_name_37	food_vender_name :: [food_vender_name]	
generated_note_name_38	contacts :: [contacts]	
generated_note_name_39	address :: [address]	
generated_note_name_40	vill :: [vill]	
fi_code_grp		
fi_code <i>(required)</i>	1.11 FIELD WORKER'S CODE	
q1p12 <i>(required)</i>	1.12 DATE OF INTERVIEW (DD/MM/YYYY)	
sec_consent		
sec_consent > sec_consent_row1		
generated_note_name_58	Introduction Hello, My name is [[fw_name]] and I am part of a research team from the African Population and Health Research Center (APHRC) led by Dr Elizabeth Kimani- Murage. We will be conducting a study on feasibility and effectiveness of urban farming and food safety interventions in promoting household food security and nutrition among vulnerable populations in informal settlements in Nairobi. We will then share the findings of this project with key decision and policy-makers to help them make the best decisions in improving food and nutrition security.	
generated_note_name_59		
sec_consent > sec_consent_row2		

Field	Question	Answer
generated_note_name_62	Explanation of procedures Being part of this study involves participating in an interview that will take about 45- 60 minutes. We are here to learn from you, so we will be seeking your views, knowledge, beliefs and understanding on a number of issues regarding the feasibility and effectiveness of urban farming and food safety interventions in promoting household food security and nutrition among vulnerable populations in informal settlements in Nairobi. To us, you are the real expert, and there's a lot we can learn from you. This is a very informal discussion; you can talk about anything you think is important for us to know. We encourage you only to share information that you are comfortable sharing and you should feel comfortable expressing your general view on the topics discussed without exchanging personal information you wish to keep private.	
generated_note_name_63		
sec_consent > sec_consent_row3		
generated_note_name_66	Voluntary participation and confidentiality Your participation in this interview is voluntary, and if you choose not to participate, you will NOT be treated with prejudice. Please note that if at any point in time you feel you	
generated_note_name_67		

Field	Question	Answer
	do not want to continue participating, you can withdraw any time without any consequences or penalty. If at any point you feel uncomfortable about any of the questions, you do not have to answer them. We encourage you only to share information that you are comfortable sharing, you should feel comfortable expressing your general view on the topics discussed.	
	We will not identify you while sharing the information that you share with us. Your details will be coded to maintain anonymity, and kept safely in a password protected file in a computer used by the research team. Accompanying notes will be locked in cabinets only accessed by the research team and will be also be discarded once the study is completed.	
sec_consent > sec_consent_row4		
generated_note_name_70	Benefits, harm and risks	
	You will not get any material gift for participating in this study. The information you give us will be useful in informing policy and interventions that will benefit your community and other communities in Kenya.	
generated_note_name_71	There is no anticipated harm or risks that you or any of your family members will suffer resulting from your participation in this study.	

Field	Question	Answer
sec_consent > sec_consent_row5		
generated_note_name_74	Questions and your rights as a participant	
	You have the right to ask, and have answered, any questions you may have about this research. If you have any questions or concerns about this study or the results you can ask me before or after the interview or you can contact the Principal Investigator, Dr. Elizabeth Kimani at APHRC on +254 020 400 1000. This study	
generated_note_name_75	has been approved by a nationally recognized Ethics Review Committee. If you have questions about your rights as a research participant, or concerns or complaints about the research, you may contact the Scientific Steering Committee Member on The Research Officer, AMREF Kenya, Office Tel : + 254 20 6994000	
reserved_name_for_field_list_labels_76		1 Yes 2 No
consent_q1p10 (required)	1.10 Do you have any questions now?	1 Yes 2 No
consent_q1p10_os (required)	Please write down the questions	
q1p11 (required)	1.11 Do you accept to participate in the study?	1 Yes 2 No
sec_q1p11_q1p12		
sec_q1p11_q1p12 > sec_q1p12		
q1p12a (required)	1.12 Why don't you want to participate in this interview?	1 Too busy/Do not have time 2 Tired of Research 3 Research not beneficial

Field	Question	Answer
	IF THE RESPONDENT DOES NOT ACCEPT TO BE INTERVIEWED	4 Not interested 96 Other (specify) 97 Refusal
q1p12b <i>(required)</i>	1.12 Other (specify)	
sec_main_questionnaire		
sec_main_questionnaire > consent_group		
generated_note_name_94	Cheti cha kibali/kukubali	
generated_note_name_95	PARTICIPATING IN THIS STUDY	
consent_group_labels	LABEL	1 Yes 2 No
js_hh_consent_1 <i>(required)</i>	This research study has been explained to me, including risks and possible benefits (if any), other options for treatments or procedures, and other important things about the study. I have been given the opportunity to ask questions about the project.	1 Yes 2 No
js_hh_consent_2 <i>(required)</i>	I understand that all procedure/tests for this study have been approved by the Ethics and Scientific Review Committee of AMREF	1 Yes 2 No
js_hh_consent_3 <i>(required)</i>	I understand that I will not benefit directly from the research done using the data I provided.	1 Yes 2 No
js_hh_consent_4 <i>(required)</i>	I agree to take part in the project. Taking part in the project will include being interviewed and/or recorded (audio or video). I understand that I may withdraw from the study at any time.	1 Yes 2 No

Field	Question	Answer
 generated_note_name_101	USE OF THE INFORMATION PROVIDED	
 js_hh_consent_5 <i>(required)</i>	I am in agreement that data collected from me may be stored in a data repository and used for the purposes described above	1 Yes 2 No
 js_hh_consent_6 <i>(required)</i>	I am in agreement that data generated may be made available as stated above	1 Yes 2 No
 js_hh_consent_7 <i>(required)</i>	I am in agreement that the information I have supplied in the list of questions and the information from the tests and measurements taken from me may be used as stated above	1 Yes 2 No
 js_hh_consent_8 <i>(required)</i>	I agree that some or all the data I provided may be stored in a database and that these may be shared with other researchers according to the processes and procedures of this study by using my study code or another code that de-identifies my data (or preserves the confidentiality of the information I provided).	1 Yes 2 No
 js_hh_consent_9 <i>(required)</i>	I understand that every time a new study is done using the data I provided, permission will be obtained from the ethics committee for the study to make sure that it is used only for the purposes stated above.	1 Yes 2 No
 generated_note_name_115	1.13 Thank you for agreeing to participate in this study.	
 res_signature <i>(required)</i>	Signature	

Field	Question	Answer
[FW NOTE:: You must SAVE the signature before you proceed to the next screen]		
sec_main_questionnaire > sest_grp		
generated_note_name_153	Socio demographic information	
soc_q1 (required)	1. Gender	1 Male 2 Female
soc_q2 (required)	2. Marital status:	1 1. Currently married 2 2. Living together 3 3. Separated 4 4. Divorced 5 5. Widowed 6 6. Never married
soc_q3 (required)	3. Date of birth (DD/MM/YYYY)	
soc_q4 (required)	4. Highest level of formal education	1 1. Less than primary school 2 2. Primary school 3 3. Secondary/High school 4 4. College//University 5 5. Post graduate degree
q5 (required)	5. Area of residence:	1 urban (within the slum) 2 peri-urban 3 rural
q6 (required)	6. What type of a vendor are you?	1 mobile 2 stationery 96 other (specify)
q6_os (required)	6. Other Specify	
sec_main_questionnaire > q7_grp		
q7 (required)	7. For how long have you been vending food?	
q7_unit (required)	Indicate Unit	1 Weeks 2 Months 3 Years
q8 (required)	8. What types of food are sold?	1 Plant origin (uncooked) 2 Animal origin (uncooked) 3 Both plant and animal origin (uncooked)

Field	Question	Answer
		4 Plant origin (cooked)
		5 Animal origin (cooked)
		6 Both plant and animal origin (cooked)
sec_main_questionnaire > q10_grp		
generated_note_name_181	10. Where and how are food produced stored before they are sold?	
q10p1 <i>(required)</i>	10.1. Plant origin (uncooked)	
q10p2 <i>(required)</i>	10.2. Animal origin (uncooked)	
q10p3 <i>(required)</i>	10.3. Both plant and animal origin (uncooked)	
q10p4 <i>(required)</i>	10.4. Plant origin (cooked)	
q10p5 <i>(required)</i>	10.5. Animal origin (cooked)	
		1 Firewood
		2 Charcoal
		3 Electricity
		4 LPG/Natural Gas
		5 Biogas
q11 <i>(required)</i>	11. What is your Main source of energy for cooking;	6 Paraffin /Kerosene
		7 Coal/Lignite
		8 Straw/Shrubs/Grass
		9 Agricultural Crops (Dried Maize Stocks/Maize Cobs)
		99 Not Applicabel (NA)
		1 Refrigerator
q12 <i>(required)</i>	12. Which cooling facility do you use in your business	2 Freezer
		3 Cooler
		99 None
		1 Sorting
		2 Washing
q13 <i>(required)</i>	13. Any minimal processing done on the food produce?	3 Peeling
		4 Cutting
		5 Repackaging
		99 None
q14 <i>(required)</i>	14. If packaging is done, what materials are used ?	1 Plastic bags
		2 Brown Paper bags

Field	Question	Answer
		3 Newspapers
		96 Other (specify)
		99 Not Applicable
q14_os (required)	14. Other packaging materials used (Specify)?	
q15 (required)	15. Any additives added to foods?	1 Yes
		2 No
		98 Don't know
q16 (required)	16. If additives are added, which additives used?	
sec_main_questionnaire > q17_grp		
generated_note_name_210	Water Sanitation and Hygiene	
		1 Piped Into Dwelling
		2 Piped Into Yard Plot
		3 Public Tap/ Standpipe
		4 Tubewell/Borehole
		5 Protected Well
		6 Unprotected Well
		7 Protected Spring
		8 Unprotected Spring
		9 Rainwater
		1 Tanker Truck
		0
q17 (required)	17. What is the Main source of water for cooking and drinking?	1 Cart With Small Tank
		1 Water Kiosk
		2
		Surface Water
		1 (River/Dam/Lake/Pond/Stream/Canal/Irrigation Channel)
		3
		Bottled Water
		1
		4
		Sachet Water
		1
		5
		Other (Specify)
		9
		6

Field	Question	Answer
q17_os (required)	17. Other source of water for cooking and drinking (specify)	1 Piped Into Dwelling 2 Piped Into Yard Plot 3 Public Tap/ Standpipe 4 Tubewell/Borehole 5 Protected Well 6 Unprotected Well 7 Protected Spring 8 Unprotected Spring 9 Rainwater 10 Tanker Truck 11 Cart With Small Tank 12 Water Kiosk 13 Surface Water (River/Dam/Lake/Pond/Stream/Canal/Irrigation Channel) 14 Bottled Water 15 Sachet Water 16 Other (Specify)
q18 (required)	18. What is the main source of water for cleaning utensils/treatment	1 Very Clean 2 Satisfactory 3 A Bit Dirty 4 Very Dirty 5 Own Flush/Traditional Pit/VIP Toilet 6 Flush Trench Toilet 7 Toilet Without Pit/Working Flush 8 No Facility/Bush/Field/Flying Toilet 96 Other (Specify)
q18_os (required)	18. Other source of water for cleaning utensils/treatment	
q19 (required)	19. How would you rate the quality of water from your usual source in the last one week?	
q20 (required)	20. What kind of toilet facility have you mainly used during the last 4 weeks?	

Field	Question	Answer
q20_os (required)	20. Other kind of toilet facility (specify)?	1 Within The Compound
q21 (required)	21. How far is the toilet facility from the business?	2 Outside The Compound, < 5 Minutes 3 Outside The Compound, 5 - 10 Minutes 4 Outside The Compound, >10 Minutes 99 Not Applicable (NA)
q22 (required)	22. Do you pay to use the toilet facility?	1 Yes 2 No
q23 (required)	23. Do you wash your hands with soap ?	1 Yes 2 No
q24 (required)	24. When do you or they wash their hands?	1 After Visiting Toilet 2 Before Eating 3 Before Preparing Food 4 After Handling Child's Waste 5 Before Feeding A Child 96 Other (Specify)
q24_os (required)	24. Other times you or they wash their hands (specify)?	
sec_main_questionnaire > q25_grp		
generated_note_name_238	Food safety knowledge	
q25 (required)	25. Have you received any formal training in food preparation and handling?	1 Yes 2 No
q26 (required)	26. Have you undergone any training on food safety and hygiene?	1 Yes 2 No
sec_main_questionnaire > q27_30_grp		
generated_note_name_249	27. What aspects did you learn in the course / training?	
q28 (required)	28. (a).....	
q29 (required)	29. (b).....	
q30 (required)	30. (c)	
q40 (required)	40. Which of the following disease (s) can be transmitted by food?	1 Bloody diarrhoea 2 Typhoid fever 3 AIDS

Field	Question	Answer
	(choose more than one answer)	4 Flu 5 Diabetes 98 I don't know
q31 (required)	31. Do you know of any circumstances that can lead to food borne illnesses?	1 Yes 2 No 1 Eating undercooked or raw meat 2 Not washing hands before handling food 3 Cutting meat, fish and vegetables on the same cutting board surface 4 The way food is prepared at home 5 Not cleaning and sanitizing utensils 6 Allowing sick persons to handle and prepare food
q32 (required)	32. If response to is yes, please site two examples of such circumstances <i>Use the following to guide the enumerator (enumerator to tick all that apply)</i>	41. Eating and drinking in the work place increases the risk of food contamination? 1 Yes 2 No 98 Don't know
sec_main_questionnaire > q42_grp		
generated_note_name_270	42. Mention two symptoms of common food borne illnesses	
q42a (required)	(a) Symptom	
q42b (required)	(b) Symptom	
q43 (required)	43. Are germs normally found on the surface of the human skin?	1 Yes 2 No 98 Don't know
q44 (required)	44. Should food handlers who are suffering from food-borne illnesses continue handling food?	1 Yes 2 No 98 Don't know
q45 (required)	45. Should a dishcloth be used for wiping hands?	1 Yes 2 No 98 Don't know
q46 (required)	46. Can the same gloves be used to handle different kinds of food?	1 Yes 2 No 98 Don't know

Field	Question	Answer
q47 (required)	47. Can the same gloves be used to handle cooked and uncooked food?	1 Yes 2 No 98 Don't know
q48 (required)	48. Does freezing or use of ice prevent the growth of germs or kill germs?	1 Yes 2 No 98 Don't know
q49 (required)	49. Should vegetables be first chopped and then washed?	1 Yes 2 No 98 Don't know
q50 (required)	50. Can a cracked dish/utensils allow germs to grow?	1 Yes 2 No 98 Don't know
q51 (required)	51. Can frozen foods that have been defrosted be refrozen?	1 Yes 2 No 98 Don't know
q52 (required)	52. Is preparation of foods in advance likely to contribute to food-borne illnesses?	1 Yes 2 No 98 Don't know
sec_main_questionnaire > q54_grp		
generated_note_name_292	Food Handlers' Attitudes	
q54_grp_options	OPTIONS	1 Strongly Agree 2 Agree 3 Uncertain 4 Disagree 5 Strongly disagree
q54 (required)	54. Safe food handling is an important part of my job as a food vendor	1 Strongly Agree 2 Agree 3 Uncertain 4 Disagree 5 Strongly disagree
q55 (required)	55. Learning more about food safety is important to me	1 Strongly Agree 2 Agree 3 Uncertain 4 Disagree 5 Strongly disagree

Field	Question	Answer
■ q56 (required)	56. Testing foods for food safety hazards is necessary and important to me	1 Strongly Agree 2 Agree 3 Uncertain 4 Disagree 5 Strongly disagree
■ q57 (required)	57. Washing hands thoroughly after visiting the toilet and before handling food is important and necessary	1 Strongly Agree 2 Agree 3 Uncertain 4 Disagree 5 Strongly disagree
■ q58 (required)	58. I believe that how I handle food relates to food safety/or prevention of food borne diseases	1 Strongly Agree 2 Agree 3 Uncertain 4 Disagree 5 Strongly disagree
■ q59 (required)	59. Raw foods should be kept separately from cooked foods to reduce the risk of cross contamination	1 Strongly Agree 2 Agree 3 Uncertain 4 Disagree 5 Strongly disagree
■ q60 (required)	60. Using cap, masks, protective gloves, and adequate clothing reduces the risk of food contamination	1 Strongly Agree 2 Agree 3 Uncertain 4 Disagree 5 Strongly disagree
■ q61 (required)	61. It is important to know the temperature of the refrigerator to reduce the risk of food safety	1 Strongly Agree 2 Agree 3 Uncertain 4 Disagree 5 Strongly disagree
■ q62 (required)	62. Improper storage of foods may be hazardous to health	1 Strongly Agree 2 Agree 3 Uncertain 4 Disagree 5 Strongly disagree

Field	Question	Answer
q63 (required)	63. Food-services staff with abrasion or cuts on fingers or hands should not touch unwrapped foods (do not cover cuts with easily detectable plasters)	1 Strongly Agree 2 Agree 3 Uncertain 4 Disagree 5 Strongly disagree
sec_main_questionnaire > q65_70_grp		
generated_note_name_313	Food handlers' practices	
q65_70_grp_options	OPTIONS	1 Yes 2 No
q65 (required)	65. Do you have a habit of wearing protective clothing (e.g apron, mask, cap) when handling or serving unwrapped foods?	1 Yes 2 No
q66 (required)	66. Do you use a mask when you touch or distribute unwrapped foods?	1 Yes 2 No
q67 (required)	67. Do you wash your hands after every toilet visit?	1 Yes 2 No
q68 (required)	68. Do you wash your hands before touching unwrapped raw foods?	1 Yes 2 No
q69 (required)	69. Do you wash your hands before touching unwrapped cooked foods?	1 Yes 2 No
q70 (required)	70. Do you wash your hands after touching unwrapped cooked foods?	1 Yes 2 No
q71 (required)	71. How do you keep your fingernails? (observe length)	1 Keep finger nails long 2 Keep finger nails short
q72a (required)	72 (a). Do you cover food when serving?	1 Yes 2 No
q72b (required)	72 (b). Do you cover food during storage?	1 Yes 2 No
q73 (required)	73. How do you manage your waste?	1 Burn

Field	Question	Answer
		2 Composting
		3 Local municipal council
		4 Garbage bags/plastic bags /bins
		5 Local garbage collectors
		96 Other, (specify)
		99 None/Not Applicable
q73_os (required)	73. Other ways you manage your waste (specify)?	
		1 Use clean container to store water
		2 Ensure water is covered
q74 (required)	74. What methods do you use to ensure that your water is safe to drink	3 Boil the water before drinking
		4 Treats the water with chemical
		5 Filtration
		99 Nothing
		100 Not Applicable (NA)
q75 (required)	75. Do you smoke ?	1 Yes
		2 No
q76 (required)	76. i) Do you smoke while working ?	1 Yes
		2 No
		1 With gloves
		2 Without gloves
q77 (required)	77. How would you handle foods when you have a wound or cut on your hands?	3 Wound covered with cloth
		4 Wound covered with plastic bag
		5 Wound covered with band aid
		6 Wound is left open
		96 Other (specify)
q77_os (required)	77. Other way(s) you handle foods when you have a wound or cut on your hands (specify)	
q78 (required)	78. Do you go for regular health check-ups ? If yes ask (i)	1 Yes
		2 No
		1 Weekly
		2 Monthly
q79 (required)	79. How often do you go?	3 Every three months
		4 Every 6 months
		5 Once a year

Field	Question	Answer
q79_os (required)	79. Other (specify)?	96 Other
q80 (required)	80. Do you reheat food before serving?	1 Yes 2 No 99 Not Applicable (NA)
q81 (required)	81. How do you know that the food is adequately warmed up?	
sec_main_questionnaire > q83_grp		
generated_note_name_361	Risk perception	
q83 (required)	83. To start off, I would like to ask, how common do you think it is for people in Korogocho / Viwandani / Mathare to get food poisoning because of the way food is prepared in their home? Would you say that it is?	1 Very common 2 Somewhat common 3 Not very common 98 Don't know
sec_main_questionnaire > q84_94_grp		
generated_note_name_372	84. How likely do you think it is that the following foods contain germs or other microorganisms that could make you sick? Please use a to scale where is "not at all likely" and is "very likely."	
q84_94_grp_options	OPTIONS	1 Not all likely 2 Not likely 3 Neutral 4 Likely 5 Very likely
q85 (required)	85. Uncooked beef	1 Not all likely 2 Not likely 3 Neutral 4 Likely 5 Very likely
q86 (required)	86. Raw fruit	1 Not all likely 2 Not likely

Field	Question	Answer
		3 Neutral
		4 Likely
		5 Very likely
		1 Not all likely
		2 Not likely
 q87 (required)	87. Uncooked eggs	3 Neutral
		4 Likely
		5 Very likely
		1 Not all likely
		2 Not likely
 q88 (required)	88. Raw vegetables	3 Neutral
		4 Likely
		5 Very likely
		1 Not all likely
		2 Not likely
 q89 (required)	89. Uncooked fish	3 Neutral
		4 Likely
		5 Very likely
		1 Not all likely
		2 Not likely
 q90 (required)	90. Uncooked chicken	3 Neutral
		4 Likely
		5 Very likely
		1 Not all likely
		2 Not likely
 q91 (required)	91. Egg salad (boiled eggs and kachumbari)	3 Neutral
		4 Likely
		5 Very likely
		1 Not all likely
		2 Not likely
 q92 (required)	92. Cabbage salad	3 Neutral
		4 Likely
		5 Very likely
		1 Not all likely
 q93 (required)	93. Cooked cabbage	2 Not likely
		3 Neutral

Field	Question	Answer
q94 (required)	94. Cooked meat (fish, chicken, beef)	4 Likely
		5 Very likely
		1 Not all likely
		2 Not likely
		3 Neutral
q95 (required)	95. Do you think contamination of food by germs (microorganisms) is a serious food safety problem, somewhat of a problem, or not a food safety problem at all?	4 Likely
		5 Very likely
		1 Serious food safety problem
		2 Somewhat of a food safety problem
		3 Not a food safety problem at all
q96 (required)	96. How common do you think it is for people in Korogocho / Viwandani / Mathare to get food poisoning from food prepared outside the home compared to food prepared at home? Would you say that it is More common than from food prepared at home, Less common than food prepared at home, About the same as food prepared at home, Don't know?	98 Don't know
		97 Refused
		1 More common than from food prepared at home
		2 Less common than food prepared at home
		3 About the same as food prepared at home
sec_main_questionnaire > q98_grp		
generated_note_name_395	Food borne illness perception	
q98 (required)	98. Do you think that certain groups of people have a higher risk of getting food poisoning, or do you think that all groups of people have about the same risk?	98 Don't know
		1 Certain types of people have a higher risk of getting food poisoning
		2 All types of people have about the same risk of getting food poisoning
		3 It depends - certain types of people are at higher risk for some types of food poisoning
		98 Don't know
sec_main_questionnaire > q100_105_grp		

Field	Question	Answer
generated_note_name_403	Water security	
generated_note_name_405	I would like to find out about water access in your business. Please tell me	
generated_note_name_408	0 - Never (0 Times) 1 - Rarely (1–2 Times) 2 - Sometimes (3–10 Times) 3 - Often (11-20 Times) 4 - Always (More Than 20 Times) 98 - Don't Know and not Applicable/Don't Have This	
q100_105_grp_options	OPTIONS	0 0 1 1 2 2 3 3 4 4 98 98
q100 <i>(required)</i>	100. How frequently did you or anyone in your business worry you would not have enough water for all of your business needs?	0 0 1 1 2 2 3 3 4 4 98 98
q101 <i>(required)</i>	101. How frequently has your main water source been interrupted or limited (e.g., low water pressure, less water than expected, river dried up)?	0 0 1 1 2 2 3 3 4 4 98 98
q102 <i>(required)</i>	102. How frequently does your business have problems with water?	0 0 1 1 2 2 3 3 4 4 98 98

Field	Question	Answer
q103 (required)	103. How frequently have you	0 0
	or anyone in your business had	1 1
	to change what was being sold	2 2
	because there were problems	3 3
	with water (e.g., for washing	4 4
	foods, cooking, etc.)?	98 98
q104 (required)	104. How frequently have you	0 0
	or anyone in your business had	1 1
	to go without washing hands	2 2
	after dirty activities	3 3
	(e.g.defecating, cleaning animal	4 4
	dung) because of problems	98 98
	with water?	0 0
q105 (required)	105. How frequently did you or	1 1
	anyone in your business feel	2 2
	angry about your water	3 3
	situation?	4 4
		98 98
sec_main_questionnaire > q108_grp		
generated_note_name_426	Structured observation checklist for food vendors	
generated_note_name_427	Shelter/space used for vending if not mobile	
q108 (required)	108. What material is the floor	1 Earth
	made of?	2 Sand
		3 Dung
		4 Wood Planks
		5 Palm/Bamboo
		6 Parquet Or Polished Wood
		7 Vinyl Or Asphalt Strips
		8 Ceramic Tiles
		9 Cement
		10 Carpet
		96 Other (Specify)

Field	Question	Answer
q108_os (required)	108. Other material floor is made of (specify)?	1 No Roof 2 Thatch/Grass/Makuti 3 Dung/Mud/Sod 4 Iron Sheets 5 Tin Cans 6 Concrete 7 Tiles 96 Other (Specify)
q109 (required)	109. What material is the roof made of?	1 No Walls 2 Cane/Palm/Trunks 3 Dung/Mud/Sod 4 Bamboo With Mud 5 Stone With Mud 6 Plywood 7 Cardboard 8 Reused Wood 9 Iron Sheets 10 Cement 11 Stone With Lime/Cement 12 Bricks 13 Cement Blocks 14 Wood Planks/Shingles 96 Other(Specify)
q109_os (required)	109. Other material roof is made of (specify)?	
q110 (required)	110. What material are the external walls made of?	
q110_os (required)	110. Other material external walls are made of (specify)?	
q111 (required)	111. Is the vending space sheltered and protected from rain sun or dust?	1 Yes 2 No
q112 (required)	112. Is the food prepared at home or on site?	1 a) On site 2 b) At home 3 c) both
q116 (required)	116. Is ice used in the business?	1 Yes 2 No

Field	Question	Answer
sec_main_questionnaire > q118_121_grp		
generated_note_name_455	Food:	
generated_note_name_457	Is food...	
q118_121_grp_options	OPTIONS	1 Yes 2 No
q118 (required)	118. Sold from tray/basin with covering	1 Yes 2 No
q119 (required)	119. Sold from tray/basin with no covering	1 Yes 2 No
q120 (required)	120. Presence of flies around vending area	1 Yes 2 No
q121 (required)	121. Food reheated before sale	1 Yes 2 No
sec_main_questionnaire > q123_128_grp		
generated_note_name_469	Storage facilities for:	
generated_note_name_470	Are there Storage facilities for?	
q123_128_grp_options	OPTIONS	1 Yes 2 No
q123 (required)	123. Raw ingredients	1 Yes 2 No
q124 (required)	124. Separation of different raw and cooked ingredients	1 Yes 2 No
q125 (required)	125. Water for cleaning and cooking	1 Yes 2 No
q126 (required)	126. Water for drinking	1 Yes 2 No
q127 (required)	127. Cooking utensils	1 Yes 2 No
q128 (required)	128. Presence of a functional cooling facility	1 Yes 2 No
q129 (required)	129. Types of plates used for serving food	1 Plastic plates 2 Disposable paper plates 3 Glass plates

Field	Question	Answer
		96 Other (specify)
		99 Not Applicable
q129_os (required)	129. Other (specify)?	
		1 Plastic bags
		2 Brown Paper bags
q130 (required)	130. Types of packaging for takeaway	3 Newspapers
		96 Other (specify)
		99 Not Applicable
q130_os (required)	130. Other (specify)?	
		1 Stored in a cooling facility, reheated and sold
		2 Covered and stored at room temperature
q131 (required)	131. What is done with the left-over cooked foods?	3 Discarded in a rubbish bin
		4 Given out/ distributed to the community
		5 Sold at a lower price
		96 Other (Specify)
q131_os (required)	131. Other (specify)?	
q132 (required)	132. What disinfectant or cleaning reagents are used for cleaning utensils	
sec_main_questionnaire > q134_144_grp		
generated_note_name_497	Cleanliness of the vending environment	
generated_note_name_499	Presence of:	
q134_144_grp_options	OPTIONS	1 Yes
		2 No
q135 (required)	135. Waste bin	1 Yes
		2 No
q136 (required)	136. Adequate nearby refuse dump sites for both food waste	1 Yes
		2 No
q137 (required)	137. Proper drainage system for waste water	1 Yes
		2 No
q138 (required)	138. Is vending site away from rubbish, waste water, toilets, open drains and animals	1 Yes
		2 No

Field	Question	Answer
q139 (required)	139. Toilet facility within the vicinity	1 Yes 2 No
q140 (required)	140. Do they have hand wash facilities near the toilets?	1 Yes 2 No
q141 (required)	141. Hand towel	1 Yes 2 No
q142 (required)	142. Hand wash soap	1 Yes 2 No
q143 (required)	143. Is there a cleaning schedule for the toilet facility	1 Yes 2 No
q144 (required)	144. Presence of pests such as rats/cockroaches in the environment	1 Yes 2 No
sec_main_questionnaire > q146_150_grp		
generated_note_name_517	Personal hygiene	
q146_150_grp_options	OPTIONS	1 Yes 2 No
q146 (required)	146. Does the vendor wear gloves when handling food?	1 Yes 2 No
q147 (required)	147. Does the vendor have a head covering?	1 Yes 2 No
q148 (required)	148. Does vendor wear uniform/an apron when handling food?	1 Yes 2 No
q149 (required)	149. Clean and short fingernails	1 Yes 2 No
q150 (required)	150. Vendor washes hands before handling foods	1 Yes 2 No
general_comment	GENERAL COMMENTS	
end_time (required)	END TIME	
gps_coordinates (required)	Collect the GPS coordinates [FW NOTE:: GPS coordinates can only be captured accurately when outside the house.]	
js_hh_tl_consent (required)	Are you the TL? Choose "NO" if you are not the Team Leader	1 Yes 2 No

Field	Question	Answer
js tl grp		
generated_note_name_543	TEAM LEADERS SECTION	
js_tl_grp > js_tl_grp_inner		
passcode (required)	TL's Secret Code	
js_tl_grp > js_tl_grp_inner > js_tl_date_time		
tl_date (required)	TL Date	
tl_end_time (required)	END TIME	
tl_edited (required)	Mark Complete	
generated_note_name_556	8.0. END OF INTERVIEW	