

Food Safety Resources for Managers and Vendors of Farmers Markets in Texas

Supplemental #1

Appendix A. Farmers market vendor and manager survey

General Questions for vendors and managers

1. If vendors and managers are provided instruction on good food handling practices, what form of instruction would be better received? You can choose more than one.
 - a. Face to face
 - b. Online
 - c. Hybrid (online and face to face)
 - d. Other; please list

2. Have you ever taken a food safety training course like ServSafe?
 - a. Yes
 - b. No

3. Do you think taking a food safety training course could benefit you or your business?
 - a. Yes
 - b. No
 - c. No opinion

4. Does your market facilities have access to hand washing sinks?
 - a. Yes
 - b. No

5. What are some of the hurdles to practicing safe food handling practices at the markets?
 - a. Too costly
 - b. Too many guidelines
 - c. Other: _____

6. Did the passing of FSMA regulations affect you in any way?
 - a. Yes
 - b. No
 - c. It does not apply to me

7. If there was a database that compiled the different food safety guidelines by county, would that make implementing food safety practices easier?
 - a. Yes
 - b. No

8. Would you be willing to utilize Smartphone technologies as a way to engage consumers in food safety?
 - a. Yes
 - b. NoIf not, why? _____

9. Are you male or female?
 - a. Male
 - b. Female

10. How old are you?
 - a. 0-25
 - b. 25-50
 - c. over fifty

11. What is your ethnicity?
 - a. Caucasian
 - b. Hispanic
 - c. Black
 - d. Pacific islander/Asian
 - e. Other:

Vendor Specific Questions

12. How long have you been a vendor?
 - a. 1-5 years
 - b. 5-10 years
 - c. over 10 years

13. What do you sell?
 - a. produce
 - b. ready to eat foods
 - c. dairy
 - d. fresh meat
 - e. other:

14. How many markets do you sell at?
 - a. 1
 - b. 2
 - c. 3-4
 - d. 5
 - e. More than 5

15. Which counties do you sell in? Please list all of them below

16. Do managers require that vendors implement practices that would ensure food safety such as using disposable gloves, or providing utensils for food samples?
 - a. Yes
 - b. No

17. What food safety training materials are provided to you by your market managers?
 - a. Pamphlets/ handbooks
 - b. Nothing
 - c. Other: _____

18. What do you think about the food safety resources you have reviewed in the past?

- a. They're not comprehensive enough
- b. They're very good
- c. No opinion
- d. I don't review food safety resources
- e. Other: _____

19. If you are a vendor at multiple markets, are there differences in food safety training requirements?

- a. Yes
- b. No
- c. Not applicable, I only sell at one market

20. What is your stance on current USDA food safety recommendations?

- a. Not cost effective
- b. Guidelines are unclear across counties
- c. Recommendations are easy to follow
- d. Other; please specify

Manager Specific Questions

21. On average, how many vendors sell at your market?

- a. 1-5
- b. 5-10
- c. 10-15
- d. 15-20
- e. 20-25
- f. more than 25

22. What percent of vendors at your market are small farmers?

- a. 1-10%
- b. 10-20%
- c. 20-30%
- d. 30-40%
- e. 40-50%
- f. more than 50%

23. Do you provide educational/training materials specific to the safe handling of food to vendors?

- a. Yes; I provide them with _____
- b. No

24. How many markets do you manage?

- a. 1
- b. 2
- c. more than 2

25. Please list all the counties that you manage markets in: