

Barnes, J., Smith, J., Whiley, H., & Ross, K. (2024). Examining food safety inspections: Do they meet the grade to protect public health? *Journal of Environmental Health*, 86(9), 24–35.


Corresponding Author: Jason Barnes, School of Psychology and Public Health, La Trobe University, 1 Kingsbury Drive, Bundoora, VIC, 3086, Australia.
Email: jason.barnes@latrobe.edu.au.

Note. These supplemental figures and tables were submitted by the authors as an extra resource should the reader want more information and have been posted online due to space limitations at <https://www.neha.org/jeh-supplementals>. The *Journal of Environmental Health* did not copy edit these tables, nor were they peer reviewed.

Supplemental Figure 1: Online Survey

Q1 Information Sheet and Consent

Q66 Do you consent to participating in this online survey?

- Yes, I consent to participate (1)
 - No, I do not wish to participate (2)
- 

Q1A In which of the following jurisdictions are you employed to undertake food safety inspections?

- Australia (1)
- United Kingdom (2)
- United States of America (3)
- New Zealand (4)
- Ireland (6)
- Other (5)



Q3 Which of the following best describes your employer?

- Local Government (1)
- County / Regional Government (2)
- State Government (3)
- Federal Government (4)
- Government Contractor (5)
- Private Consultancy (6)
- Food Manufacturer / Producer (7)
- Other (please specify) (8) _____



Q4 In what settings do you undertake food safety inspections? (please select all that apply)

- Food Retail (restaurants and cafes) (1)
 - Food Imports / Exports (2)
 - Food Manufacturing (3)
 - Farming / Agriculture / On Farm (4)
 - Abattoir / Butchery / Meat Production (5)
 - Dairy Food Production (6)
 - Institutional Settings (hospitals, aged care, child care) (7)
 - Food Warehousing / Distribution (8)
 - Supermarkets (9)
 - Seafood Production (10)
 - Other (please specify) (11)
-

Q5 What is your job title?

Q6 What is the highest level of training you have attained to undertake your role in food safety inspection?

On the job

Q19 If a food business uses cooking as a microbiological kill step for potentially hazardous foods, do you assess the adequacy of the cooking process?

Never (1)

Sometime/TT121Tf3.5720TD0Tc<00820TD0Tc91At(1e8u51443303)0.64u960TD0Tc<0003>Tjfor

Q21 If a food business stores potentially hazardous foods in cold storage to control microbiological growth, do you assess the adequacy of the cold storage?



Q23 If a food business holds food hot to control microbiological growth, do you assess the adequacy of the hot storage?

- Never (1)
 - Sometimes (2)
 - About half the time (3)
 - Most of the time (4)
 - Always (5)
-

Q27 If a food business cools potentially hazardous foods after a microbiological kill step, do you assess the adequacy of the cooling process?

- Never (1)
 - Sometimes (2)
 - About half the time (3)
 - Most of the time (4)
 - Always (5)
-

Q29 If a food business uses a low temperature cooking process as a microbiological kill step, do you assess the adequacy of the cooking process?

- Never (1)
- Sometimes (2)
- About half the time (3)
- Most of the time (4)
- Always (5)



Q30 How do you make this assessment of low temperature cooking adequacy? (please select all that apply)

- Measure the temperature of foods being cooked with a thermometer (1)
- Measure the time taken to cook foods at a low temperature (2)
- Make a visual assessment of foods cooked at a low temperature (3)
- Review the cooking procedure to ensure cooking temperatures, times and quantities will be sufficient and met reliably (4)
- Other (please specify) (5)

Q33 If a food business uses time to control microbiological growth when storing food outside of

Q35 If a food business

Q43 If a food business relies on a water supply from a non reticulated source, do you assess the adequacy of water treatment methods?

- Never (1)
- Sometimes (2)
- About half the time (3)
- Most of the time (4)
- Always (5)



Q44 How do you make this assessment of water treatment adequacy? (please select all that apply)

Q45 If a food business thaws frozen potentially hazardous foods prior to a microbiological kill step, do you assess the adequacy of

Q47 When inspecting food premises, do you attempt to identify uncontrolled environmental sources of contamination? (e.g. leaking wastewater pipe in food production area)

- Never (1)
- Sometimes (2)
- About half the time (3)
- Most of the time (4)
- Always (5)



Q48 How do you identify sources of environmental contamination? (please select all that apply)

Q49 When inspecting food premises, do you attempt to identify uncontrolled inherent sources of contamination? (e.g. foods that must be specially prepared to remove naturally occurring toxins such as red kidney beans or particular types of seafood)

- Never (1)
- Sometimes (2)
- About half the time (3)
- Most of the time (4)
- Always

Q51 When inspecting food premises, do you attempt to identify uncontrolled sources of cross contamination? (e.g. failure to clean and sanitise surfaces between handling raw potentially hazardous foods and ready to eat foods)

- Never (1)
- Sometimes (2)
- About half the time (3)
- Most of the time (4)
- Always (5)



Q52 How do you identify sources of cross contamination? (please select all that apply)

- Visually observe food being prepared in the kitchen (1)
- Visually observe food storage

Q53 When inspecting food premises, do you attempt to identify uncontrolled sources of contamination by food handlers? (e.g. food handlers presenting with symptoms of acute gastrointestinal illness while handling food)


- Never (1)
- Sometimes (2)
- About half the time (3)
- Most of the time (4)
- Always (5)



Q54 How do you identify sources of contamination related to food handlers? (please select all that apply)

Q55 When inspecting food premises, do you attempt to identify sources or evidence of food adulteration? (e.g. adding melamine as a filler to milk products)

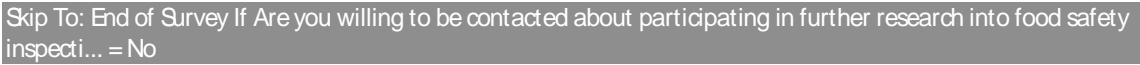
- Never (1)
 - Sometimes (2)
 - About half the time (3)
 - Most of the time (4)
 - Always (5)
-

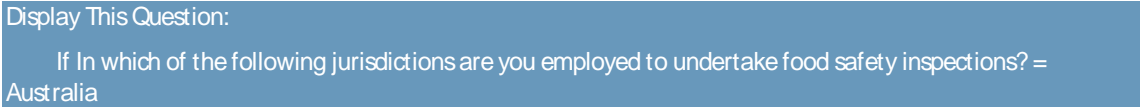


Q63 Are you willing to be contacted about participating in further research into food safety inspections?

Yes (1)

No (2)





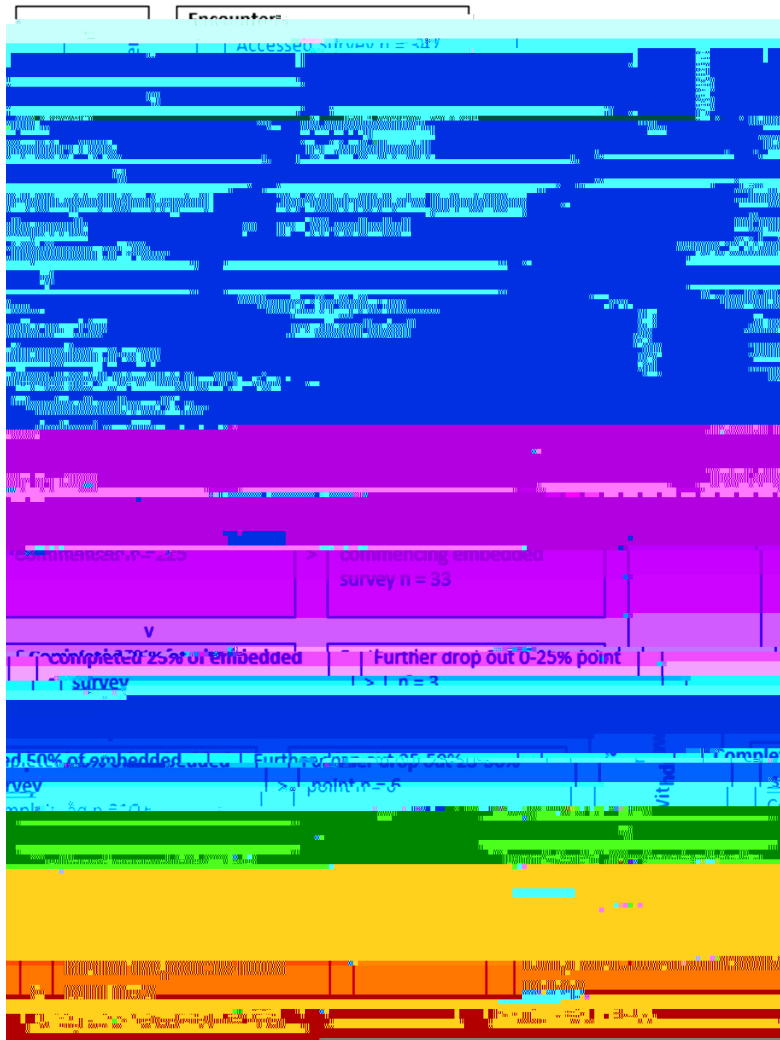
Q62 Thank you for your interest in participating in further research. Please add your contact details below.

Given Name (1) _____

Email (2) _____

Telephone (3) _____

Supplementary Figure 2: Survey Engagement, Eligibility, and Withdrawal Flow Diagram



Supplementary Table 1: Number of Survey Respondents Relative to Country

Country	Number of Survey Respondents	Percentage of survey respondents
Australia	129	50%
United Kingdom	56	21.7%
United States of America	32	12.4%
New Zealand	19	7.4%
Ireland	22	8.5%

Supplementary Table 2: Employer of Survey Respondents

Employer	Number of survey respondents	Percentage of survey respondents
Local Government	202	78.6%
County / Regional Government	17	6.6%
State Government	23	8.9%
Federal Government	1	.4%



Q43

Water treatment adequacy

NSR

Supplementary Table 6: Regularity of Assessing Food Contamination Sources and Probity Against Country, Training, and Experience

ST6 Regularity of assessing food contamination sources and probity against country, training and experience Pearson's Chi Square Test of Independence using Monte Carlo method and Cramer's V measure of effect size								
	Dependent variable	X ²	df	Sample size (N)	value	Cramer's V	Lower 95% CI	Upper 95% CI
Country								
Q47	Environmental sources of contamination				NSR			
Q49	Inherent sources of contamination	63.230	16	208	.000	0.276	0.24	0.369
Q51	Sources of cross contamination				NSR			
Q53	Sources of contamination by food handlers				NSR			
Q55	Sources or evidence of food adulteration	50.356	16	211	<.001	0.244	0.216	0.333
Training								
Q47	Environmental sources of contamination				NSR			
Q49	Inherent sources of contamination				NSR			
Q51	Sources of cross contamination				NSR			
Q53	Sources of contamination by food handlers				NSR			
Q55	Sources or evidence of food adulteration				NSR			
Experience								
Q47	Environmental sources of contamination				NSR			
Q49	Inherent sources of contamination				NSR			
Q51	Sources of cross contamination				NSR			
Q53	Sources of contamination by food handlers				NSR			
Q55	Sources or evidence of food adulteration							

NSR – No significant relationship indicated

X – Significant relationship indicated with at least moderate effect size