Food Handling and Consumption – Results from the FDA/FSIS Food Safety Surveys

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Background

- Nationally representative (US) random digit dial telephone surveys
- 5 waves of data collected:
  - Sample sizes: 1620 – 4539
- Adults only (Age 18 and up)
- Data weighted to Census population
- Multiple topics
Results-Fight BAC!

- CLEAN-Trends in Hand Washing
- SEPARATE- Trends in Cutting Board Washing
- COOK-Trends in Food Thermometer Usage
- COOL- Refrigerator Thermometer Use
- Trends in Potentially Risky Food Consumption
COOK-Food Thermometer Use

• The percent of the US population (who cooks the main meal) and reports owning a food thermometer has increased:
  • 1998: 48%
  • 2001: 60%
  • 2006: 69%
COOL- Refrigerator Thermometer Use

- New questions in 2006
- 54% report having either put a thermometer in the refrigerator or have a built in one.
- 43% report having their refrigerator set to the correct temperature.
Eating Potentially Risky Foods: Percent of US Population Who Ate Each Food

Year


Percent Unsafe Practices

0 10 20 30 40 50 60

Raw egg
Pink Hamburger
Raw oyster
Raw fish
Raw clam
Steak tartare
Conclusions

• Improvements in many food safety behaviors between 1993 and 1998.

• Many other trends staying the same from 1998, 2001, and 2006.

• Continued improvement on food thermometer usage for roasts and chicken parts from 1998 through 2006.
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Eating Potentially Risky Foods:
Percent of US Population Who Ate Each Food

- Raw clam a
- Raw clam b
- Raw oyster a
- Raw oyster b
- Raw fish
- Raw egg
- Steak tartar a
- Steak tartar b
- Pink Hamburger

Year:
- 1993
- 1998
- 2001
- 2006