

Implementation of the FSA Listeriosis Guidance: Annex: FSA survey of NHS Trusts questionnaire

Section 1 – Your role

1. Please select the best description of your role.
 - Food handler (for example, catering, food service, food retail)
 - Catering manager (responsible for food safety)
 - Clinical staff (for example, nurse, doctor)
 - Other staff (for example, porter, security, reception)
 - Administrator
 - Volunteer

Section 2 – Controlling the food safety risk from *Listeria monocytogenes*

2. Is your Trust registered as a food business operator (FBO) with your local authority and/or have a primary authority relationship?
 - registered with local authority only
 - registered with local authority and primary authority relationship
 - not registered with LA
 - don't know
3. Does your Trust have a food safety management system based on hazard analysis critical control point (HACCP) principles?
 - Yes
 - No
 - Don't know
4. Was your Trust using the FSA guidance* before this survey?

[*Reducing the Risk of Vulnerable Groups Contracting Listeriosis \(2016\)](#)

- Yes
 - No
 - Don't know
5. Please rate to what extent you agree or disagree with the following statement:

Cleaning of all food contact surfaces controls the risk of *Listeria monocytogenes* effectively in the Trust.

- Strongly agree
- Agree
- Disagree
- Strongly disagree
- Don't know

6. Please rate to what extent you agree or disagree with the following statement:

Food safety controls in the Trust are effective in stopping cross-contamination of food with *Listeria monocytogenes*.

- Strongly agree
- Agree
- Disagree
- Strongly disagree
- Don't know

7. What is the maximum temperature that chilled ready-to-eat foods reach in the cold chain from supply of chilled ingredients to sale or service of the food?

- 5°C
- 8°C
- less than 8°C for up to 4 hours
- less than 8°C for more than 4 hours
- don't know
- not applicable (for example, no chilled ready-to-eat foods)

b. What is the maximum temperature that chilled ready-to-eat foods reach during service or storage on wards or other patients areas?

- 5°C
- 8°C
- less than 8°C for up to 4 hours
- less than 8°C for more than 4 hours
- don't know
- not applicable (for example, no chilled ready-to-eat foods)

8. Please rate to what extent you agree or disagree with the following statement:

Across the Trust, we monitor and record temperatures throughout the cold chain, including on the wards, consistently and accurately.

- Strongly agree
- Agree
- Disagree
- Strongly disagree
- Don't know
- Not applicable

9. Please rate to what extent you agree or disagree with the following statement:

Across the Trust, we carry out regular sampling for *Listeria monocytogenes* to verify compliance with microbiological criteria regulations.

- Strongly agree
- Agree
- Disagree
- Strongly disagree
- Don't know
- Not applicable

10. Please rate to what extent you agree or disagree with the following statement:
The maximum shelf-life for ready-to-eat sandwiches sold or distributed on the Trust's sites is day of production plus 2 days* unless shelf-life studies are provided.

* Please note that day of production plus 2 days is a not a legal requirement.

- Agree
- Disagree
- Strongly disagree
- Don't know

11. Please rate to what extent you agree or disagree with the following statement:

The Trust's food safety management system covers all food pathways on our site(s). For example, On-site catering, retail, food prepared off-site, visitor supplied food.

- Strongly agree
- Agree
- Disagree
- Strongly disagree
- Don't know
- Not applicable

12. Please rate to what extent you agree or disagree with the following statement:
Across the Trust, we monitor and record the performance of all our controls for Listeria monocytogenes effectively and take effective action when required as a result.

- Strongly agree
- Agree
- Disagree
- Strongly disagree
- Don't know
- Not applicable

13. Across the Trust, who receives training about how to control the risk of Listeria monocytogenes?

Please select all that apply.

- Kitchen staff
- Service and food retail staff
- Ward staff
- Volunteers
- None of the above
- Don't know

14. Please rate to what extent you agree or disagree with the following statement:
Across the Trust, we ensure that the risk of Listeria monocytogenes is controlled effectively in the whole supply chain, for example, we ensure that there are effective safety controls in place at our

suppliers and their suppliers.

- Strongly agree
- Agree
- Disagree
- Strongly disagree
- Don't know
- Not applicable

15. Has the Trust implemented the legal requirements outlined in the FSA's guidance [Reducing the risk of vulnerable groups contracting listeriosis?](#)

Section name	Yes, fully implemented	Yes implemented to some extent	No not implemented	Don't know
Section 2: Control of Contamination	-	-	-	-
Section 3 Control of Growth	-		-	-
Section 4: Management Controls	-	-	-	-

16. Has the Trust implemented the best practice outlined in the FSA's guidance [Reducing the risk of vulnerable groups contracting listeriosis?](#)

Section name	Yes, fully implemented	Yes implemented to some extent	No not implemented	Don't know
Section 2: Control of Contamination	-	-	-	-
Section 3 Control of Growth	-		-	-
Section 4: Management Controls	-	-	-	-

17. Please indicate what barriers make it difficult to implement the FSA guidance* in full in your Trust. Please select all that apply.

* [Reducing the risk of vulnerable groups contracting listeriosis \(2016\)](#)

- the guidance is unclear
- the guidance is not a legal requirement
- the guidance is incorrect
- the guidance is too demanding
- money
- insufficient knowledge of the guidance
- insufficient training in the guidance
- time pressures
- low skilled or unskilled staff
- high staff turnover
- lack of control over food service
- lack of control over food preparation
- lack of control over food storage
- lack of control over supply chain
- inadequate premises
- inadequate food preparation equipment
- inadequate food storage facilities
- poor maintenance of equipment or premises
- other issues take priority
- pressure from more senior management

- other barrier not listed above [FREE TEXT OPTION]
- don't know
- not applicable – for example, no barriers

Section 3 – Your comments on the FSA guidance Reducing the risk of vulnerable groups contracting listeriosis (2016)

The next questions provide you with the opportunity to comment on each section of the FSA guidance Reducing the risk of vulnerable groups contracting listeriosis (2016).

You do not have to comment. We particularly welcome any suggestions for how to improve the guidance and how to overcome barriers to implementing it in full.

18. Please comment on Section 1: Introduction of the FSA guidance [Reducing the risk of vulnerable groups contracting listeriosis \(2016\)](#).

[FREE TEXT BOX]

19. Please comment on Section 2: Control of Contamination of the FSA guidance [Reducing the risk of vulnerable groups contracting listeriosis \(2016\)](#).

[FREE TEXT BOX]

20. Please comment on Section 3: Control of Growth of the FSA guidance [Reducing the risk of vulnerable groups contracting listeriosis \(2016\)](#).

[FREE TEXT BOX]

21. Please comment on Section 4: Management Controls of the FSA guidance [Reducing the risk of vulnerable groups contracting listeriosis \(2016\)](#).

[FREE TEXT BOX]

Thank you for completing the survey and helping us to ensure that food is safe.

End note:

IFF Research illuminates the world for organisations businesses and individuals helping them to make better-informed decisions.”

Our Values:

1. Being human first:

Whether employer or employee, client or collaborator, we are all humans first and foremost. Recognising this essential humanity is central to how we conduct our business, and how we lead our lives. We respect and accommodate each individual's way of thinking, working and communicating, mindful of the fact that each has their own story and means of telling it.

2. Impartiality and independence:

IFF is a research-led organisation which believes in letting the evidence do the talking. We don't undertake projects with a preconception of what "the answer" is, and we don't hide from the truths that research reveals. We are independent, in the research we conduct, of political flavour or dogma. We are open-minded, imaginative and intellectually rigorous.

3. Making a difference:

At IFF, we want to make a difference to the clients we work with, and we work with clients who share our ambition for positive change. We expect all IFF staff to take personal responsibility for everything they do at work, which should always be the best they can deliver.