

# Knowledge of AMR amongst food handlers: Annex A 2022 Food Handlers Survey Questionnaire

## Q1. To what extent have you heard of the following?

- Antimicrobial resistance
  - Antibiotic resistance
1. Yes, I've heard about it, and I know a lot about it
  2. Yes, I've heard about it, and know a little about it
  3. Yes, I've heard about it, but don't know much about it
  4. Yes, I've heard about it, but don't know anything about it
  5. No, I have never heard about it before today

## Q2. Please tell us whether the following are true or false. We will then ask you to indicate how confident you are with your answer to each, on a scale ranging from “just guessing” to “absolutely sure”.

- an illness caused by antimicrobial/ antibiotic resistant bacteria may not be able to be treated or cured with medicine
  - infection with antimicrobial / antibiotic resistant bacteria could make me ill
  - the spread of antimicrobial / antibiotic resistant bacteria will make us better at resisting illness
  - routine medical processes such as operations will become more dangerous if antimicrobial / antibiotic resistance spreads
  - the spread of antimicrobial/ antibiotic resistant bacteria can be prevented through good food hygiene practices
  - thoroughly cooking your food will eliminate antimicrobial/ antibiotic resistant bacteria if it is present
  - there is a higher risk I could be infected by antimicrobial/antibiotic resistant bacteria whilst travelling abroad
  - I am less likely to be exposed to antimicrobial/ antibiotic resistant bacteria by preparing food at home than I am by eating out
  - antibiotics are used to treat viral infections
1. True
  2. False
  3. Don't Know

## Q2B (True). How confident are you with your answers to the previous question, on a scale ranging from “just guessing” to “absolutely sure”?

Firstly, how confident were you when you stated the following statements as true?

1. Just guessing
2. Very unsure
3. Somewhat unsure
4. Neither sure nor unsure
5. Somewhat sure
6. Very sure
7. Absolutely sure

**Q2B (False). And now, how confident were you when you stated the following statements as false?**

1. Just guessing
2. Very unsure
3. Somewhat unsure
4. Neither sure nor unsure
5. Somewhat sure
6. Very sure
7. Absolutely sure

**Q3. Which of the following food preparation activities, if any, do you think could protect against the spread of antimicrobial resistance? Please select all that apply**

1. Preparing different food types on different surfaces / chopping boards
2. Cooking food thoroughly
3. Heating leftovers until they are steaming hot before eating them
4. Storing food at 5°C or below
5. Following storage instructions on food labels
6. Washing hands before starting to prepare or cook food
7. Washing or peeling fruit and vegetables
8. Washing hands after handling raw meat and raw poultry chicken and other raw meat
9. Washing chicken prior to cooking
10. None of these
11. Don't know

**Q4. Which of the following foods do you consider to be sources of antimicrobial resistance? Please select all that apply**

1. Red Meat
2. Poultry
3. Eggs
4. Salad / leafy greens
5. Fruit
6. Seafood
7. Dairy products (milk, cheese, etc.)
8. Any other products (please specify)
9. None of these
10. Don't know