Wake County Food Safety Program

1. On average, how often do you eat food prepared by a Wake County restaurant or
foodservice facility each week? This includes dining in a restaurant, ordering take-
out or delivery, pick-up from a drive-through or mobile food cart, or purchasing
prepared foods from a grocery store or deli.

jn	More than 5 times per week
jn	3 to 5 times per week
jn	Less than 3 times per week
m	Rarely

2. Do you check the restaurant's or foodservice facility's sanitation score (the grade card)?



3. Where do you look to find the sanitation score? (You may select more than one answer)

- Posted score (grade card) at the restaurant
 On-line postings through the Wake County website
 On-line postings through other websites
- Television
- Newspaper

4. Does the sanitation score impact your decision to eat food prepared by the restaurant or food service facility?

j m	Yes
jm	Sometimes
jm	No

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5. Would you eat food prepared by a restaurant or foodservice facility with a score of:

	Yes	No	Maybe
A - 97% to 102%	j n	j o	jα
A - 94% to 96.5%	j m	j m	j m
A - 90% to 93.5%	j a	j n	j α
B - 85% to 89.5%	jn	j m	j m
B - 80% to 84.5%	ja	j n	j a
C - 75% to 79.5%	j m	j m	j m
C - 70% to 74.5%	j n	jn	j α

6. In your opinion, how often should restaurants and foodservice facilities be inspected each year?

jn	Monthly
jn	4 times a year (quarterly)
jn	2 times a year
<u>j</u> m	Once a year

7. What do you believe is the purpose of Wake County's food safety inspection program? (You may select more than one)

To prevent foo	aborne	illness
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€ To inform the public of the facility's sanitation practices

€ To educate and inform the facility's staff about safe food handling practices

To protect the public health

8. How can Wake County improve its food safety inspection program?

