**Volunteer Food Safety “Cooking for Crowds”  
Program Follow-up Evaluation Form**

1. As a result of attending Penn State Extension’s Cooking for Crowds program, what practice changes (if any) have you made in the past 3 to 6 months (N/A = Not Applicable)? (Circle your answer.)

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| Always washed hands for 20 seconds before handling food | Do More  Often Than  Before | Do Because  Of Program | Same as  Before | Probably  Won’t Do | N/A |
| Separated raw from ready-to-eat foods during preparation, storage and serving | Do More  Often Than  Before | Do Because  Of Program | Same as  Before | Probably  Won’t Do | N/A |
| Used sanitizer test strips to measure sanitize concentration | Do More  Often Than  Before | Do Because  Of Program | Same as  Before | Probably  Won’t Do | N/A |
| Checked food temperatures with a calibrated thermometer | Do More  Often Than  Before | Do Because  Of Program | Same as  Before | Probably  Won’t Do | N/A |
| Cooled foods quickly (to 70° F within 2 hours and to 41° within 4 hours | Do More  Often Than  Before | Do Because  Of Program | Same as  Before | Probably  Won’t Do | N/A |

1. As a result of attending the Cooking for Crowds program, with how many people have you shared the information? (Circle your answer.)

|  |  |  |  |
| --- | --- | --- | --- |
| 1-5 | 6-10 | 11-15 | 15 or more |

1. As a result of attending Cooking for Crowds, what additional equipment has your organization purchased to improve food safety in your establishment? (Check all the boxes that apply.)

|  |  |
| --- | --- |
|  Thermometers |  Plastic Cutting Boards |
|  Ice Wand |  Shallow pans for cooling foods |
|  Additional cold storage units |  Sanitizer test strips |
|  Additional hot holding equipment |  Blast chiller |
|  Additional cold holding units |  None, did not purchase any new equipment |
|  Gloves |  Other, please specify |

Other

-Continued-

1. How have you used the Cooking for Crowds Manual? (Check all the boxes that apply.)

|  |
| --- |
|  Food Safety Checklist |
|  Trained other volunteers |
|  Resource guide |
|  Temperature charts/cooling charts |
|  Reference for specific events (i.e., sub sale, bake sale, dinners) |
|  Not used yet |
|  Other, please specify.\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |

1. As a result of attending the Cooking for Crowds program, how has your organization handled the suggestion to develop a food safety committee?

|  |
| --- |
|  We have established a committee. |
|  We are in the process of developing a committee. |
|  We do not plan to develop a committee. |
|  We had an existing committee. |

1. How important have each of the following been in helping to improve safe food handling practices? (Circle your answer.)

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Organization Leadership | Not  Important | Somewhat  Important | Moderately  Important | Very  Important |
| Local Inspector | Not  Important | Somewhat  Important | Moderately  Important | Very  Important |
| Cooking for Crowds  (Penn State Extension) | Not  Important | Somewhat  Important | Moderately  Important | Very  Important |
| Other (Please list below.) | Not  Important | Somewhat  Important | Moderately  Important | Very  Important |

Other:

1. Please list additional comments.

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