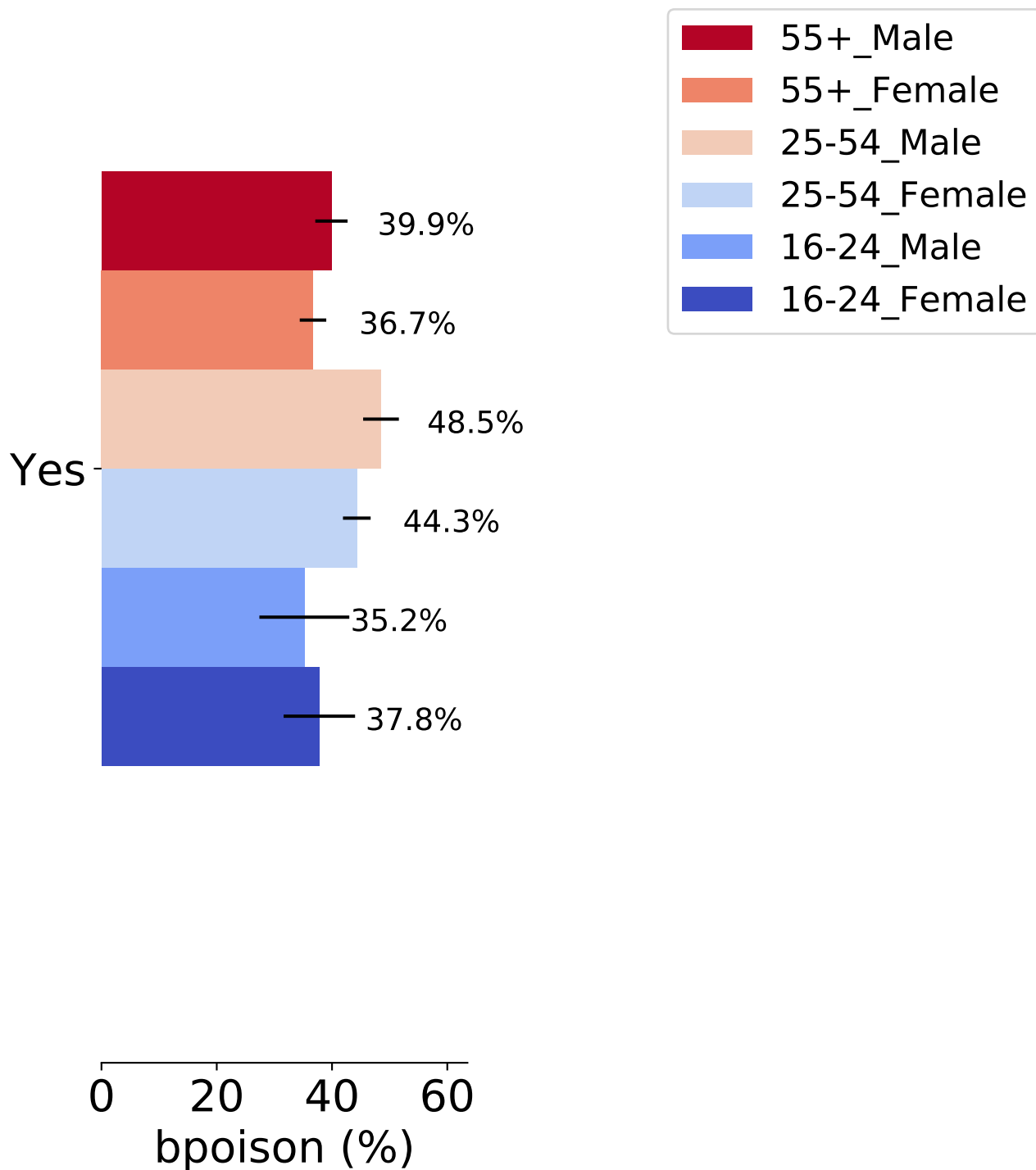
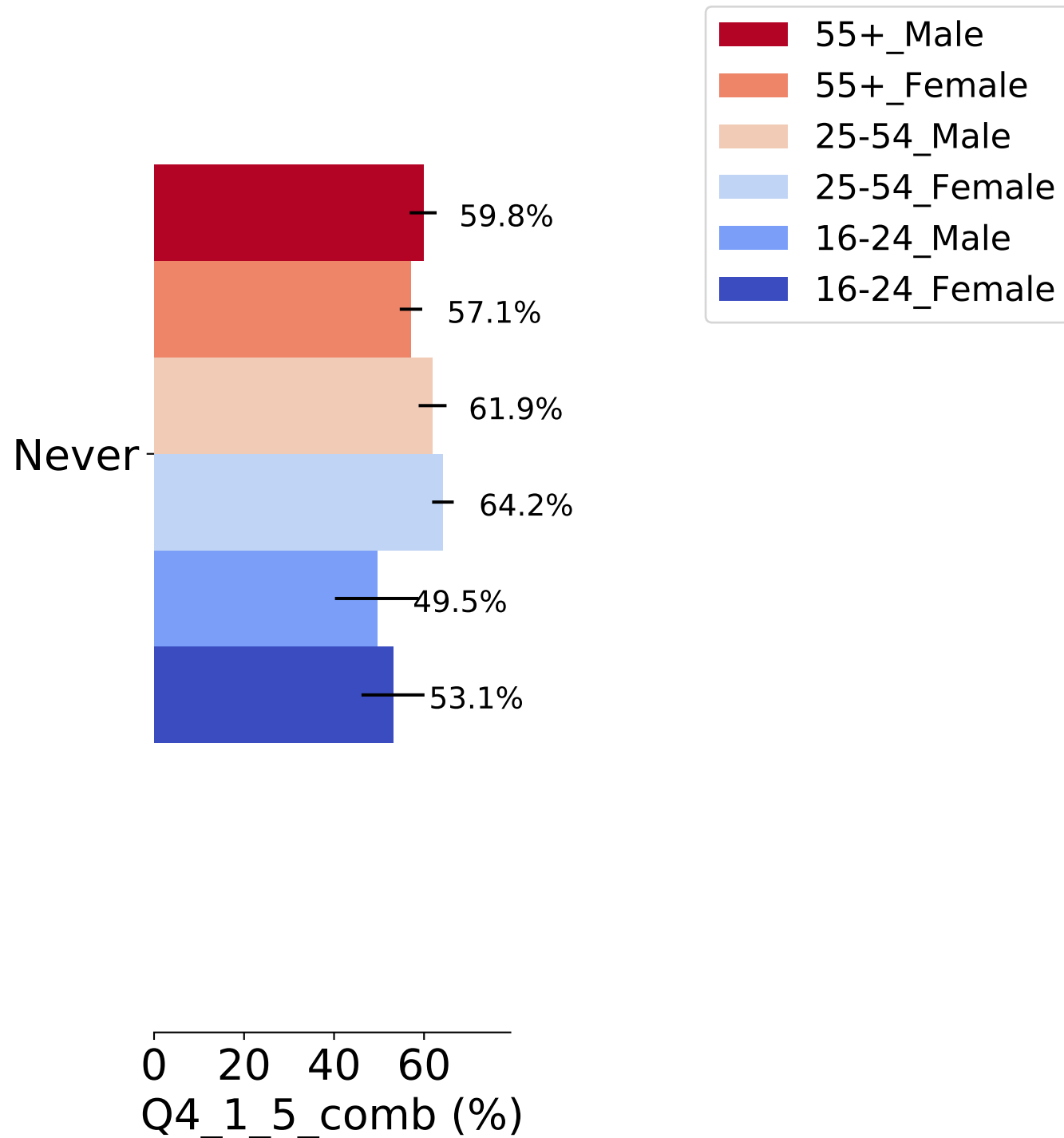


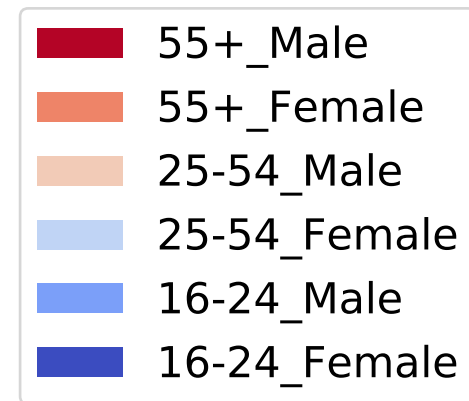
Whether had food poisoning



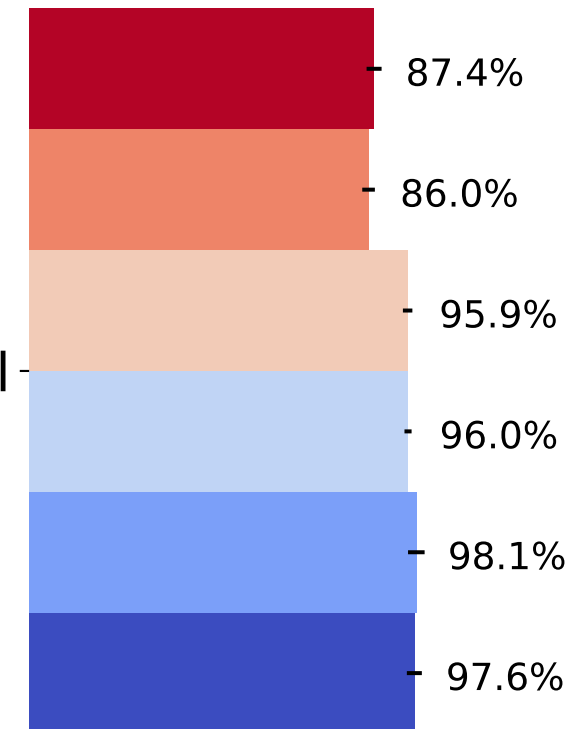
Wash raw meat and poultry (W3-5: other than chicken)



Eats out at all

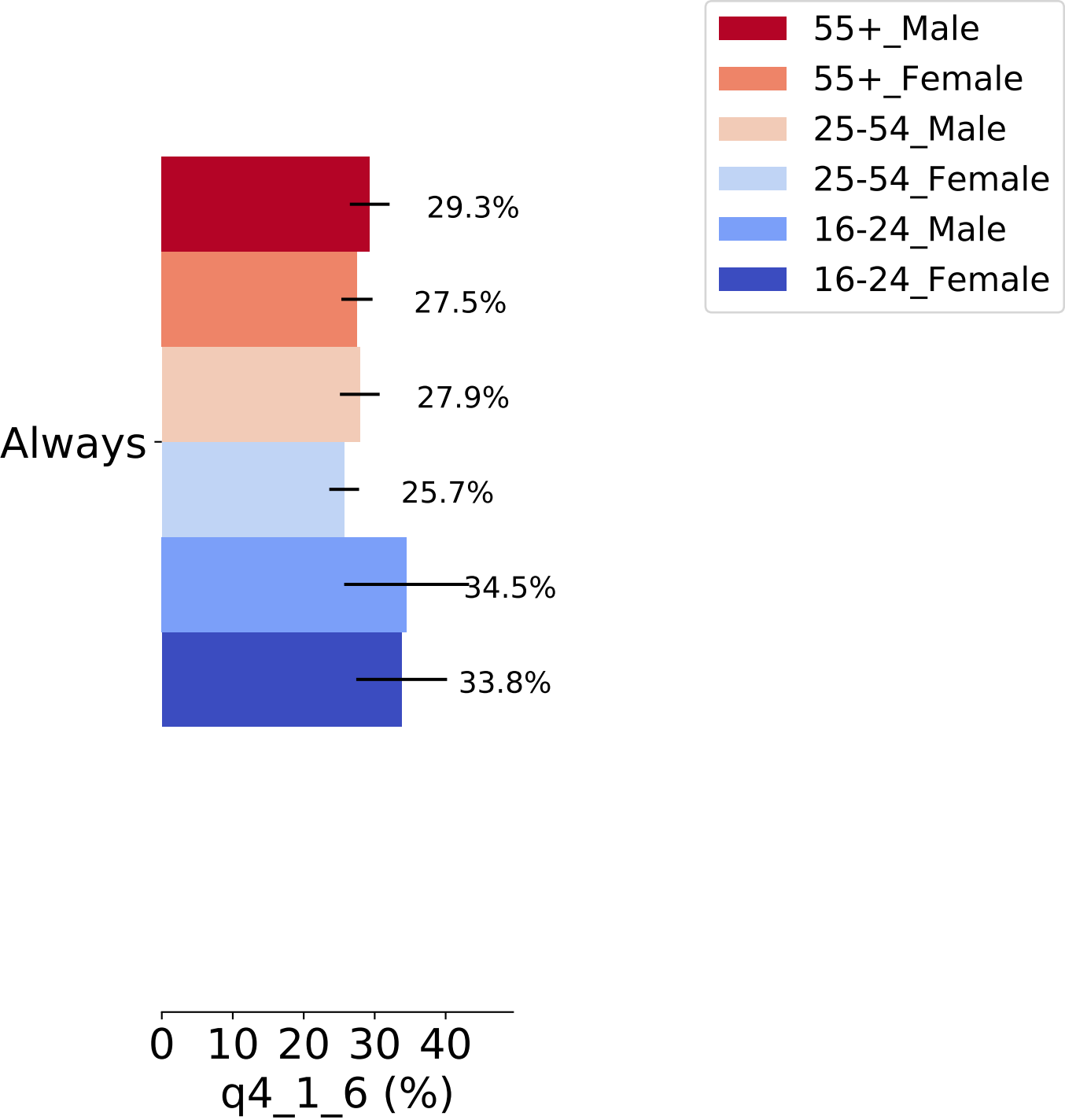


Eats out at all

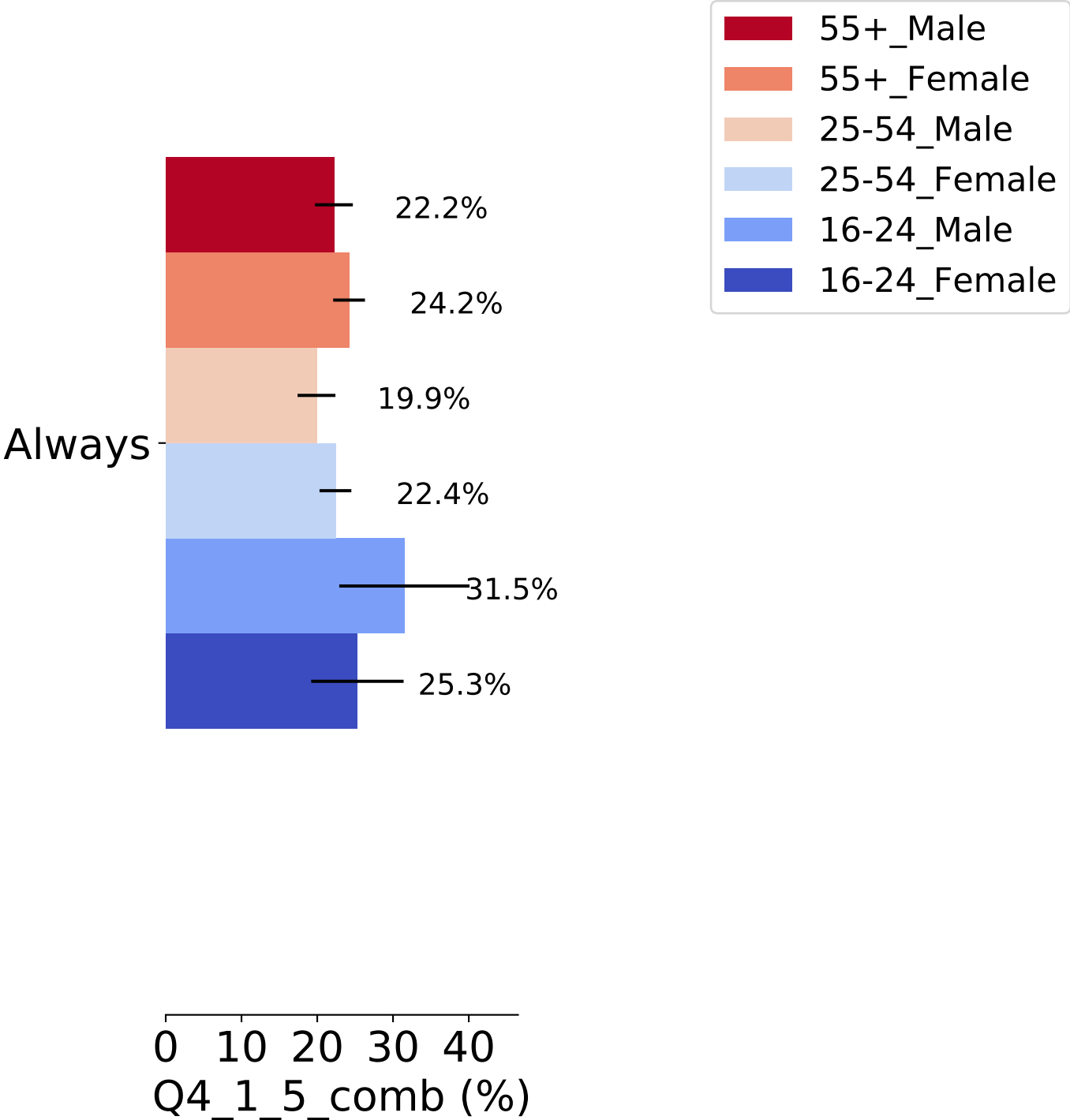


0 25 50 75 100
eatoutev (%)

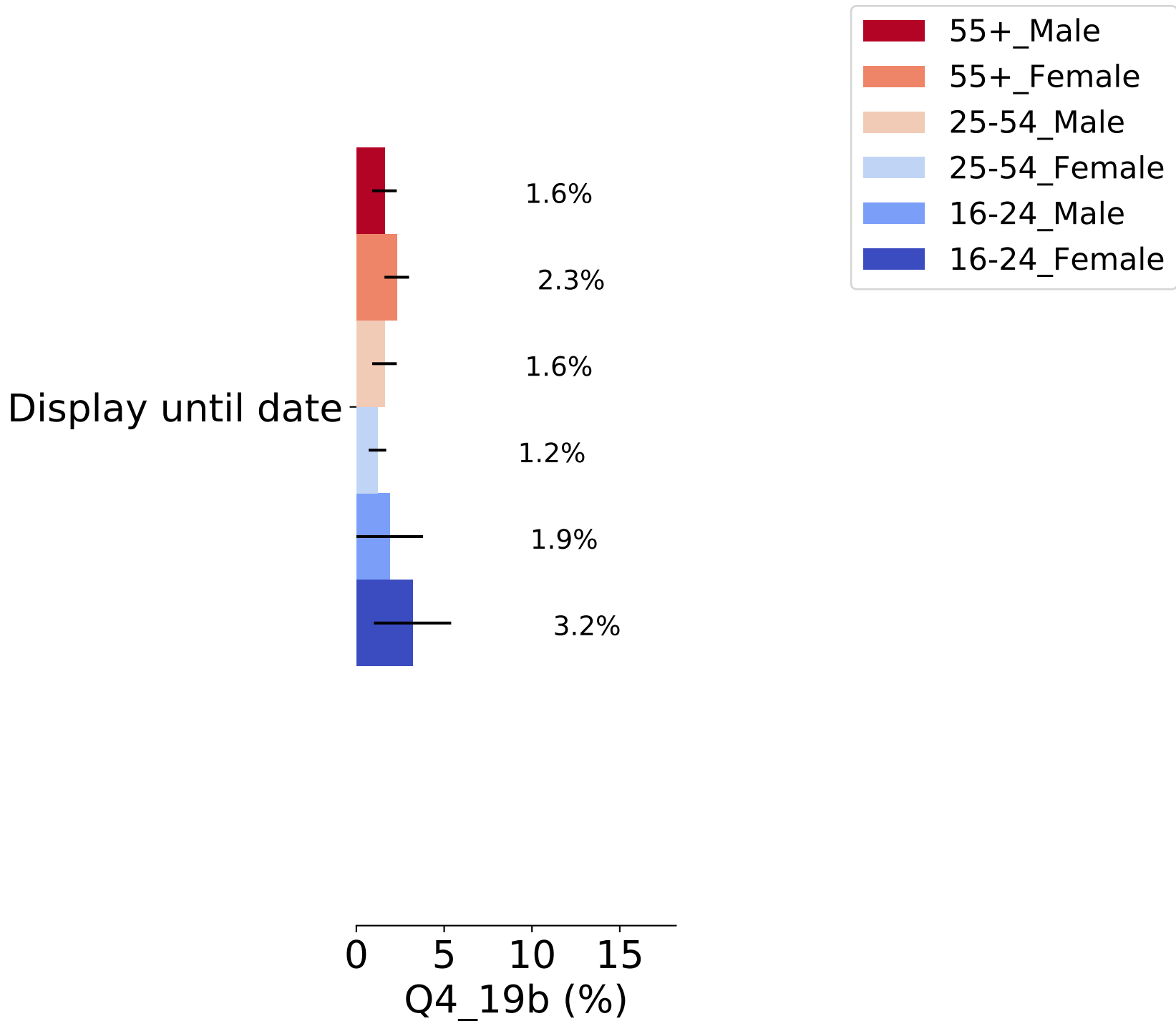
Wash raw chicken



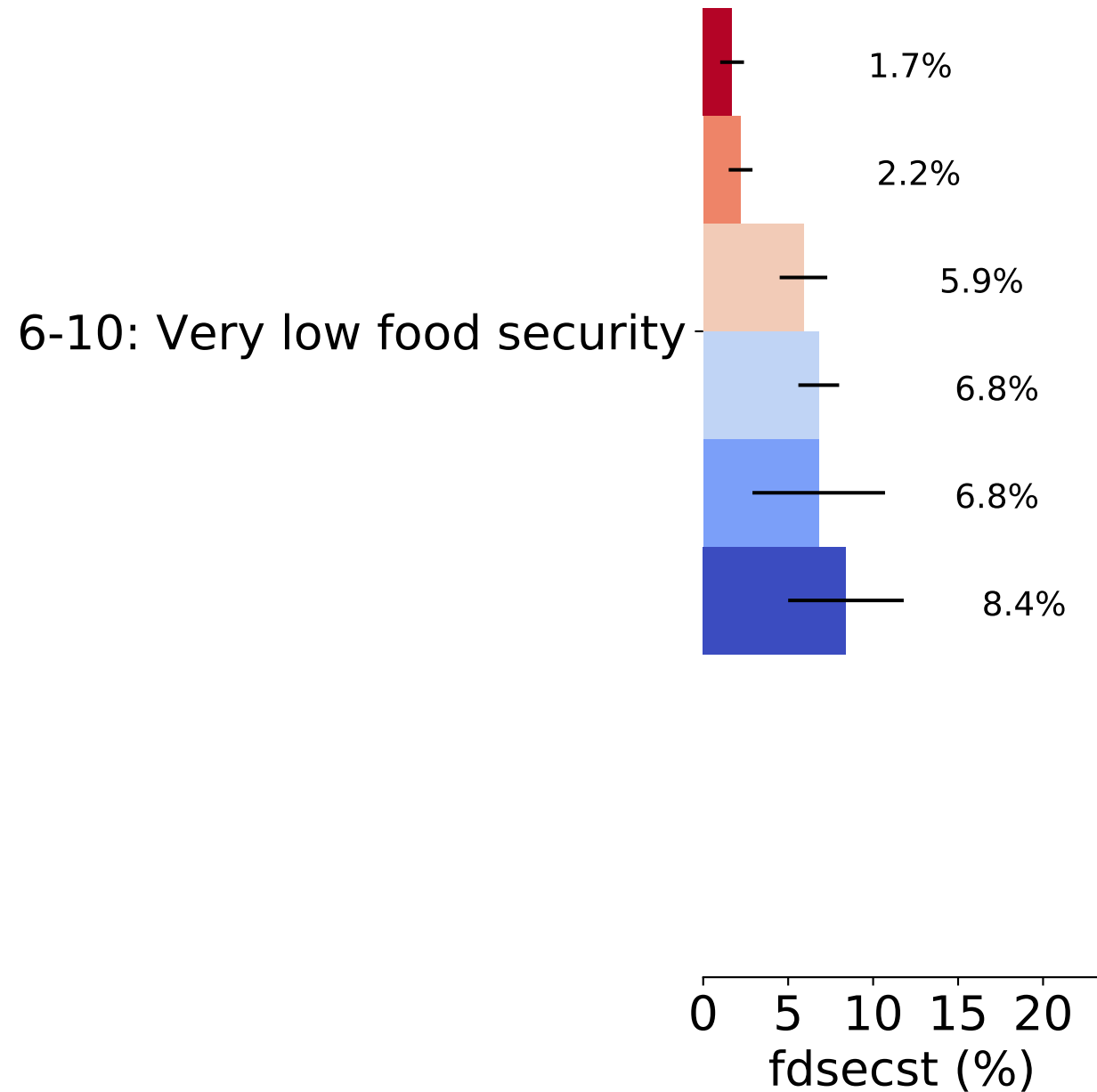
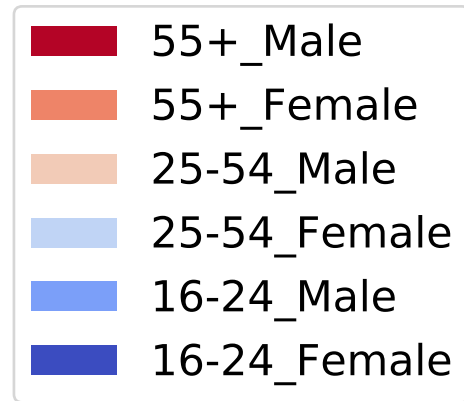
Wash raw meat and poultry (W3-5: other than chicken)



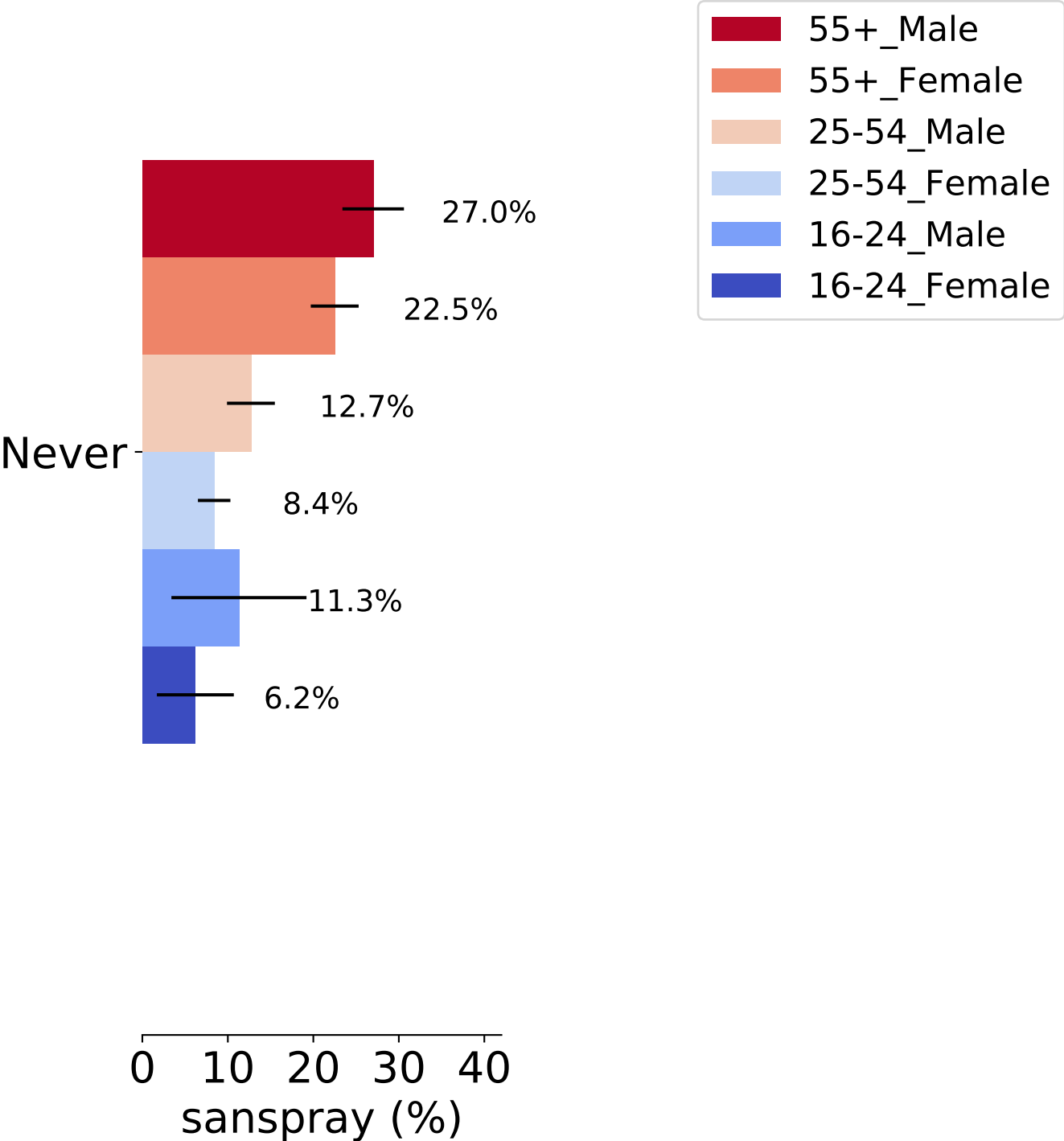
Which of these is the best indicator of whether food is safe to eat?



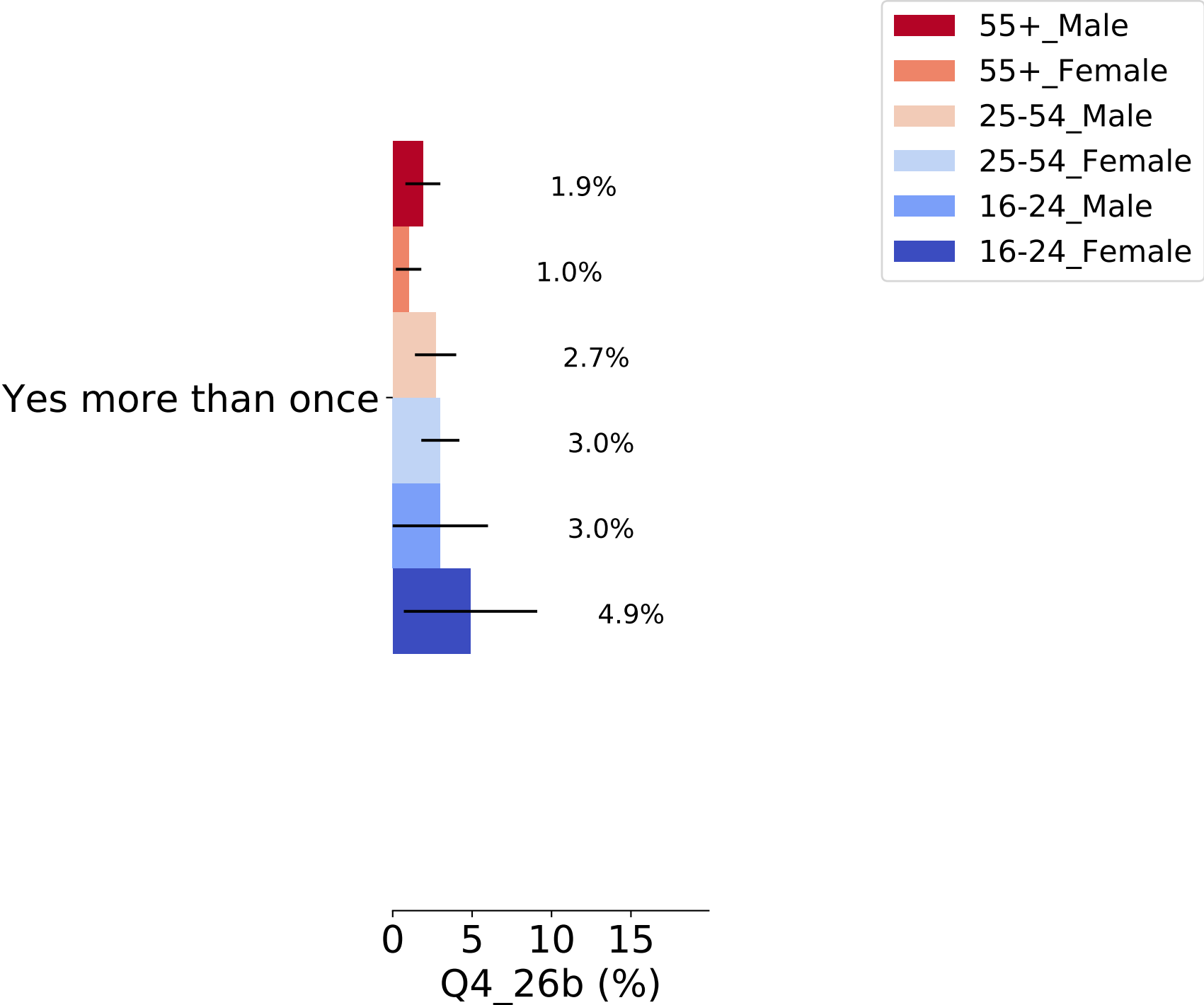
Food security status



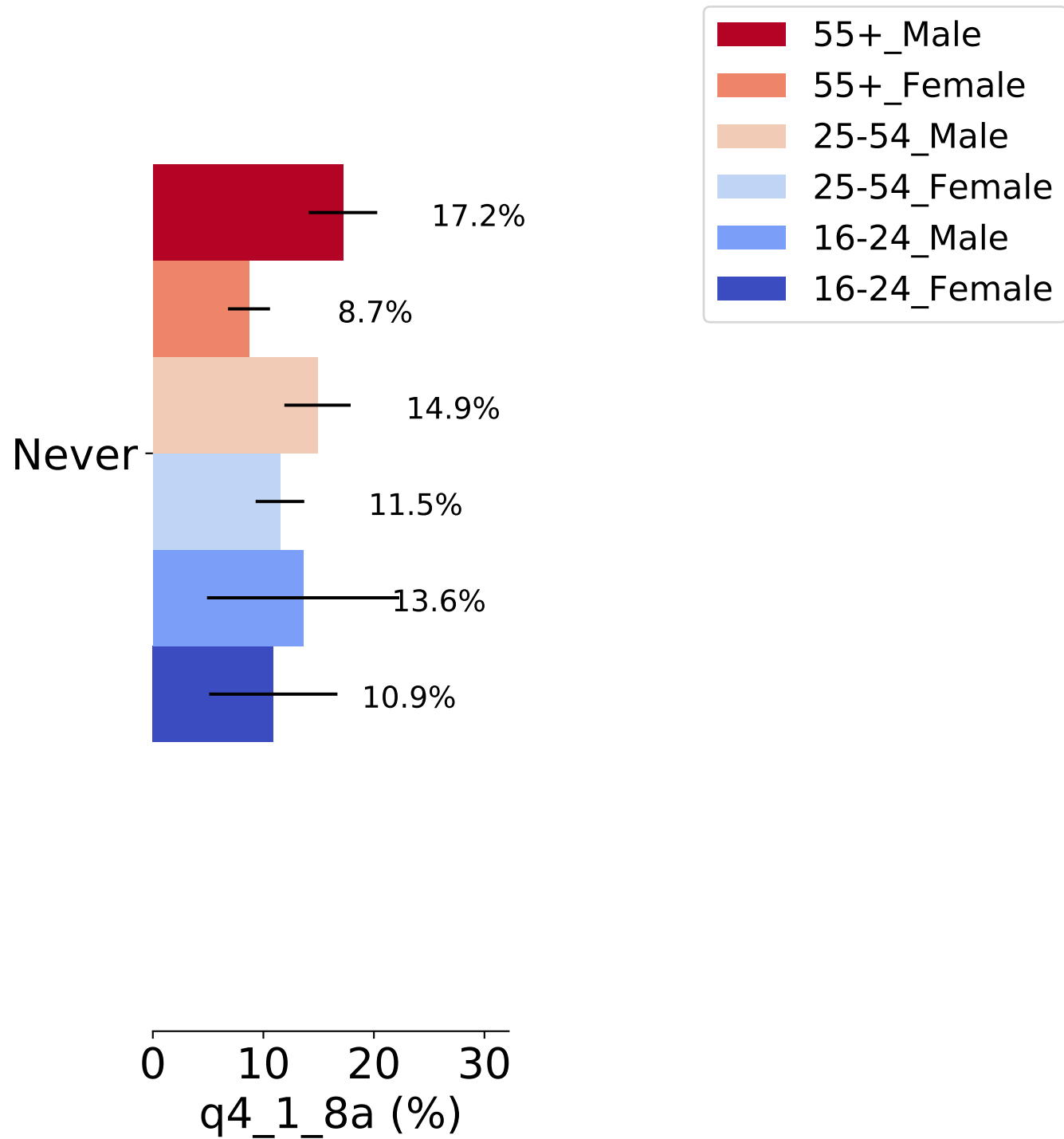
Use any antibacterial surface sanitising spray or wipes to clean kitchen work surfaces



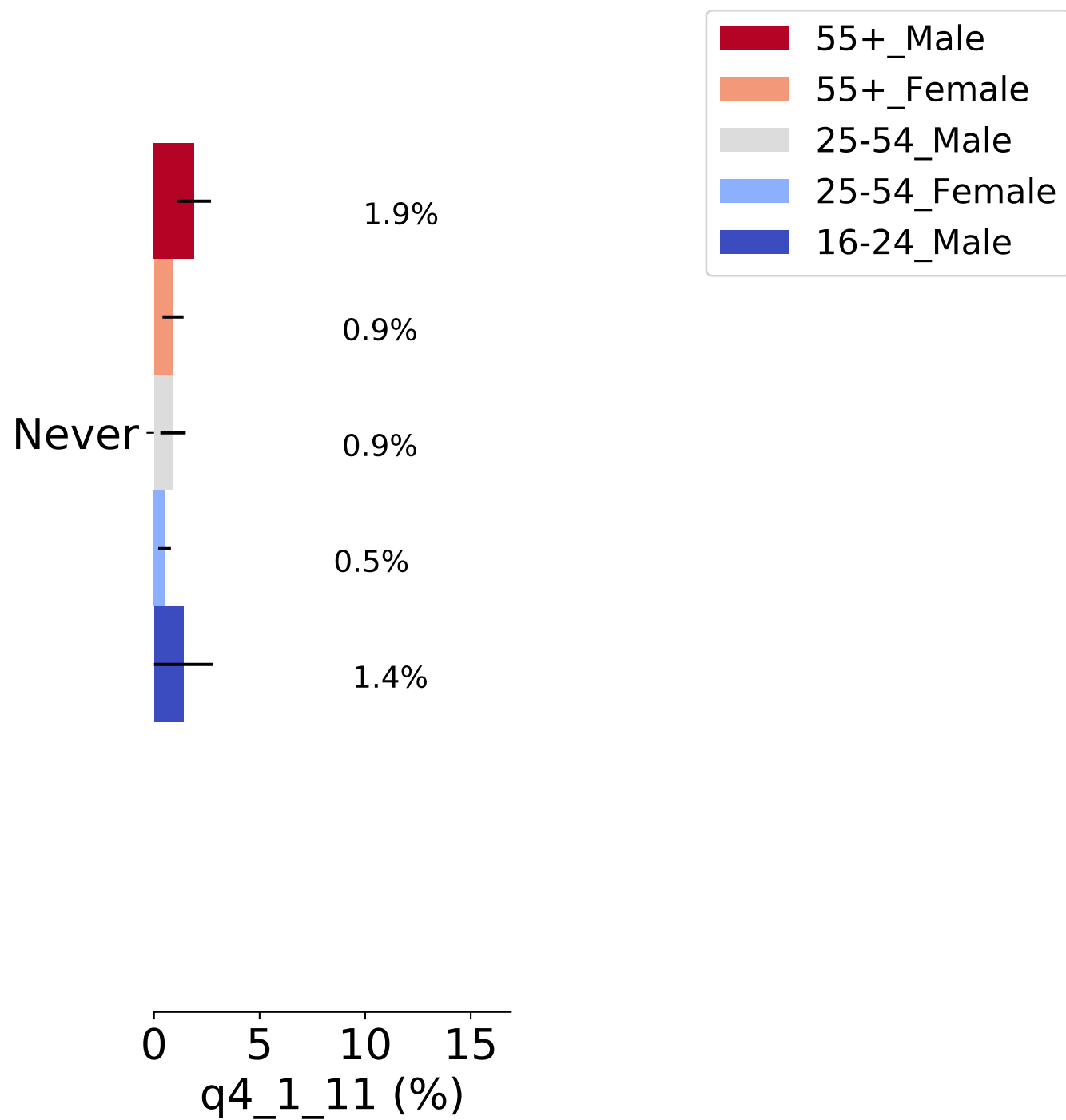
Have you had food poisoning in the last year?



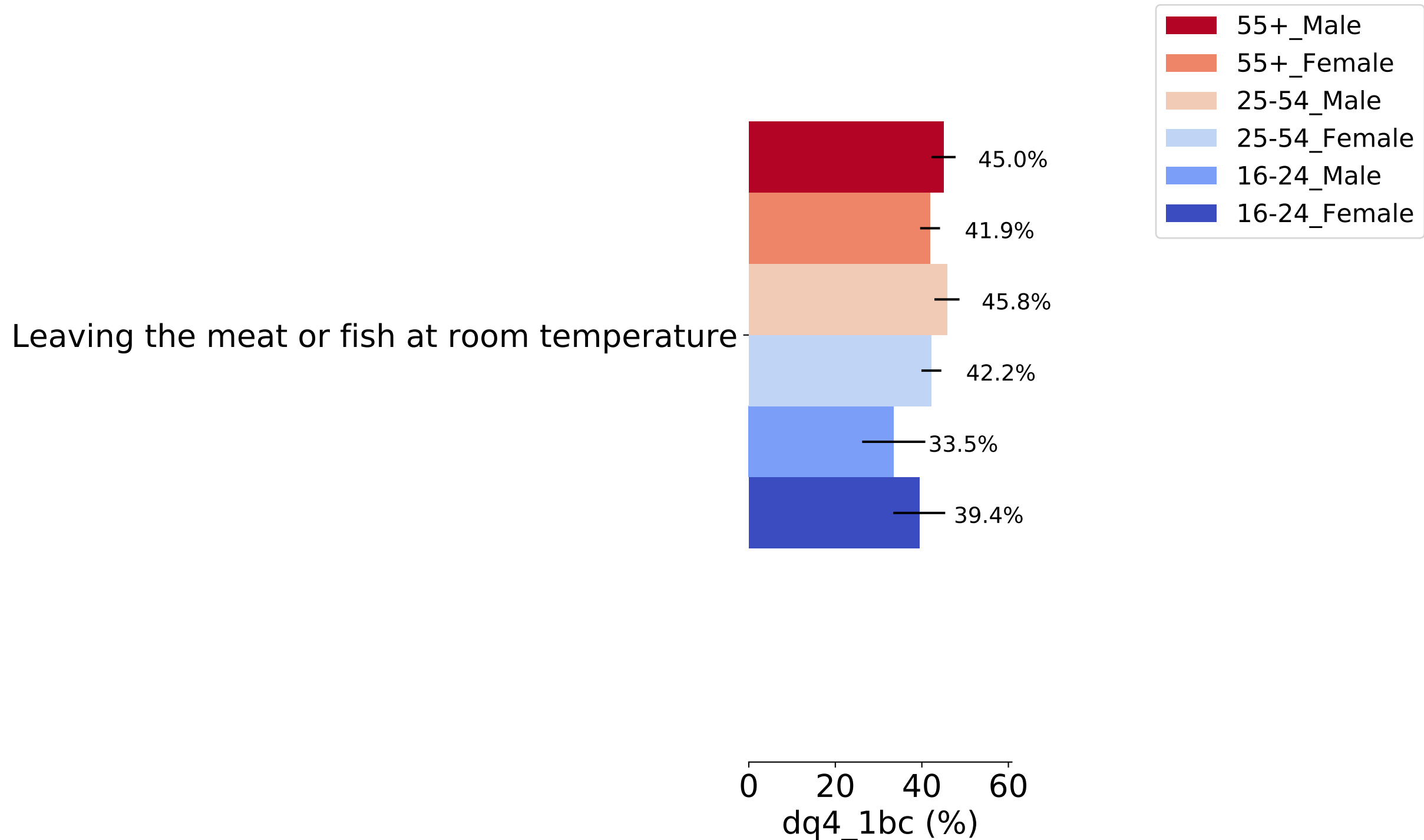
Wash fruit and vegetables to be eaten raw



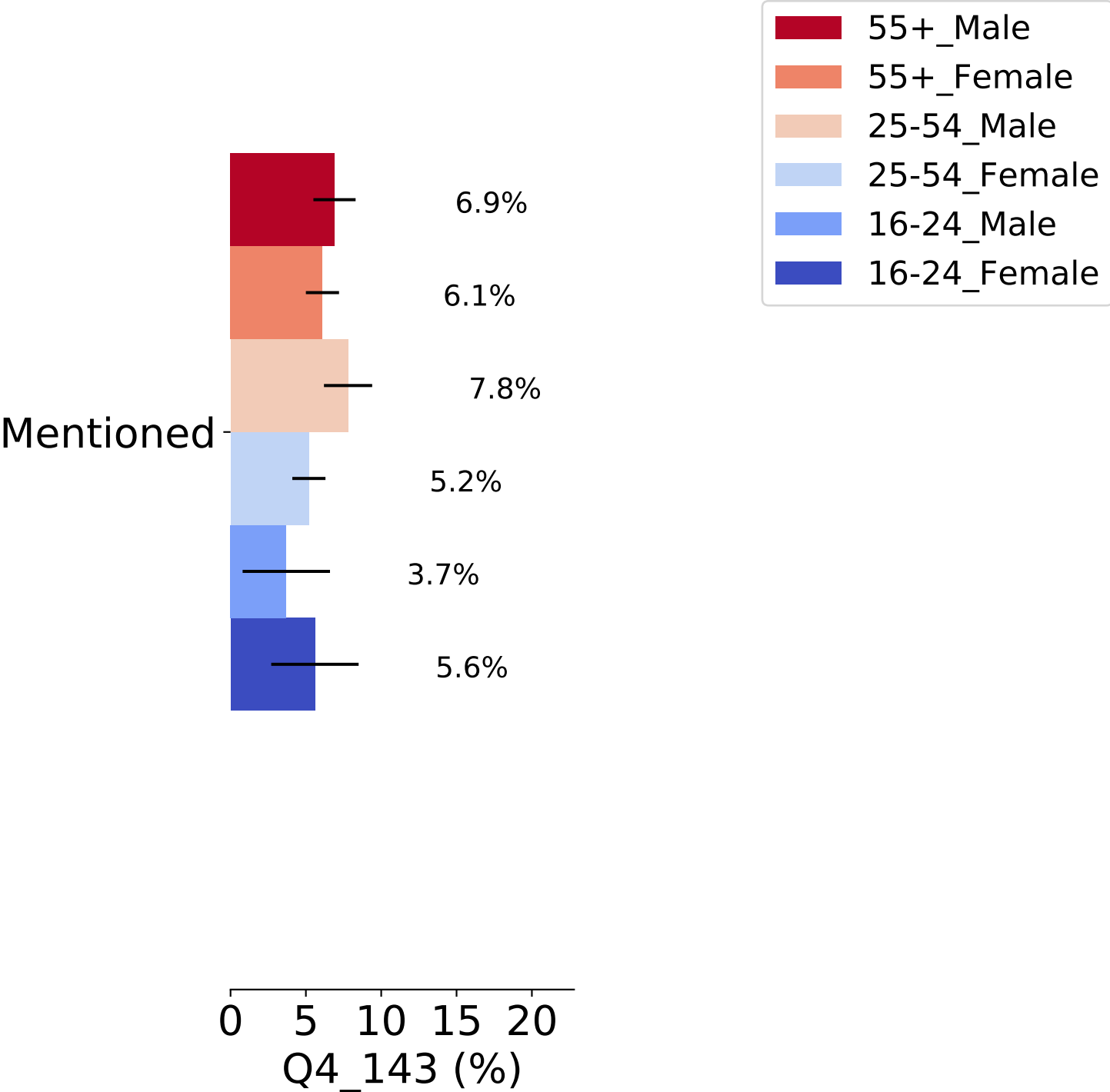
Wash hands before starting to prepare or cook food



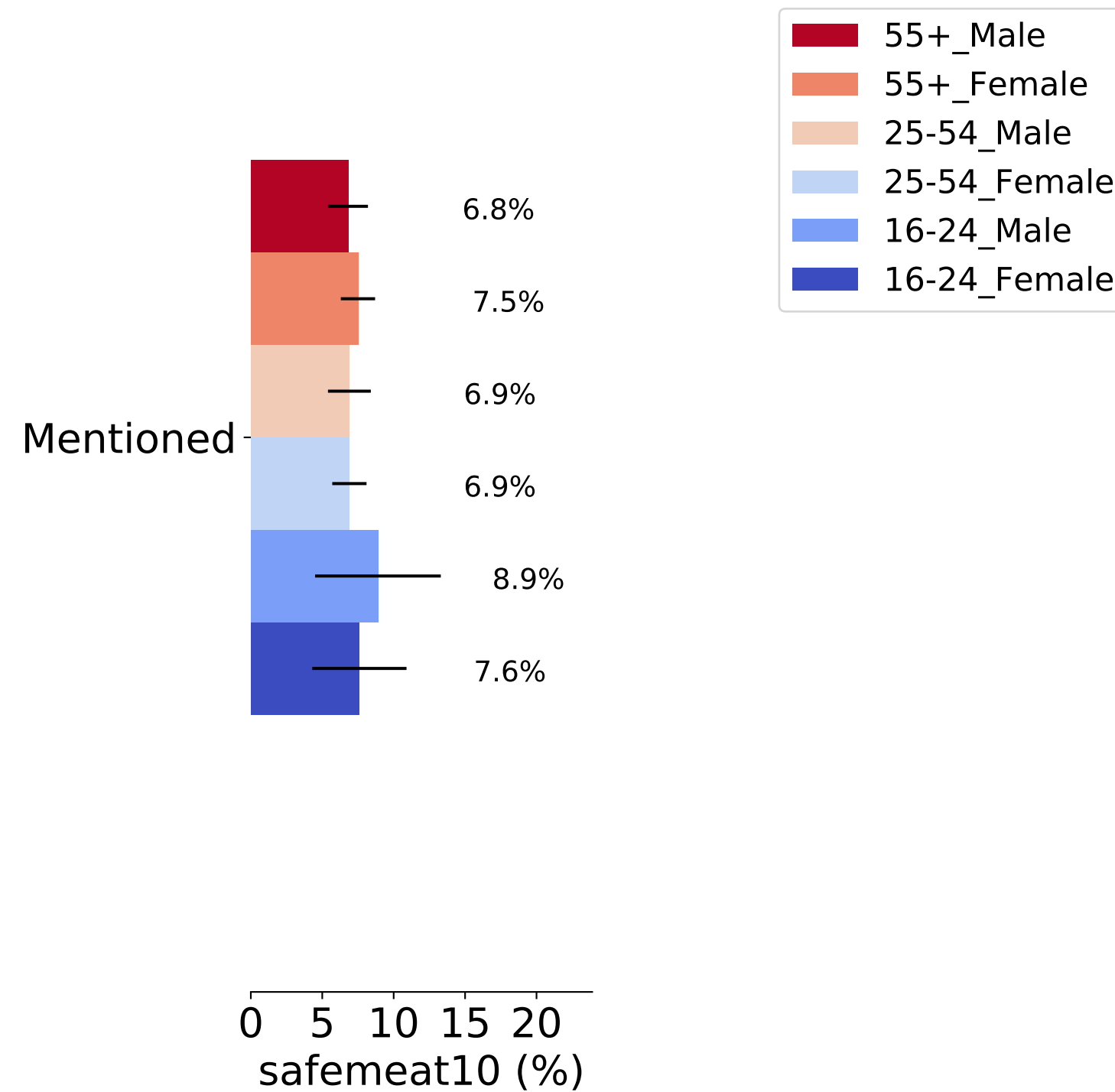
Q4_1B/ Q4_1C Which method do you generally use to defrost frozen meat or fish?



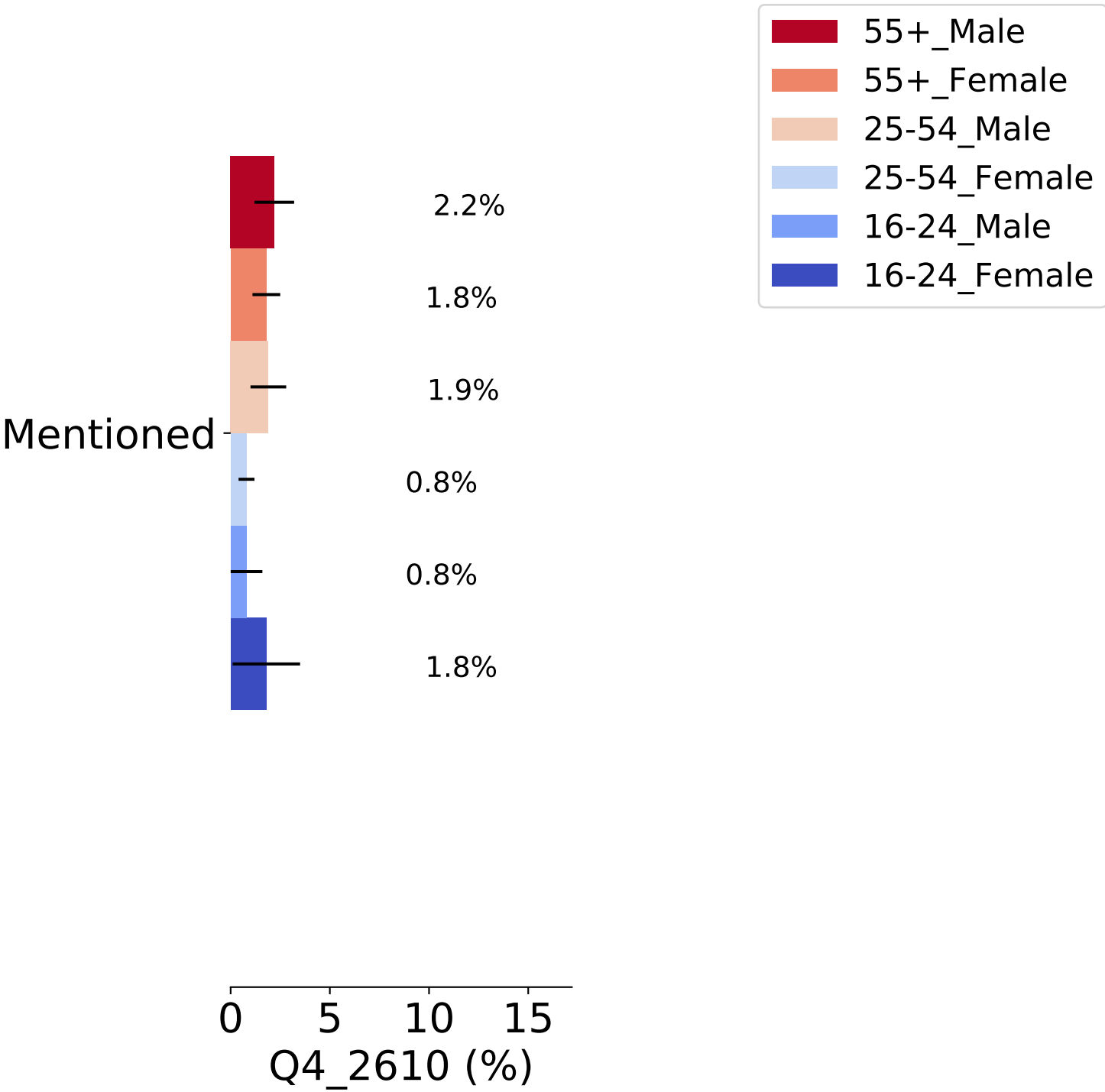
Where in the fridge do you store raw meat and poultry: At the top of the fridge



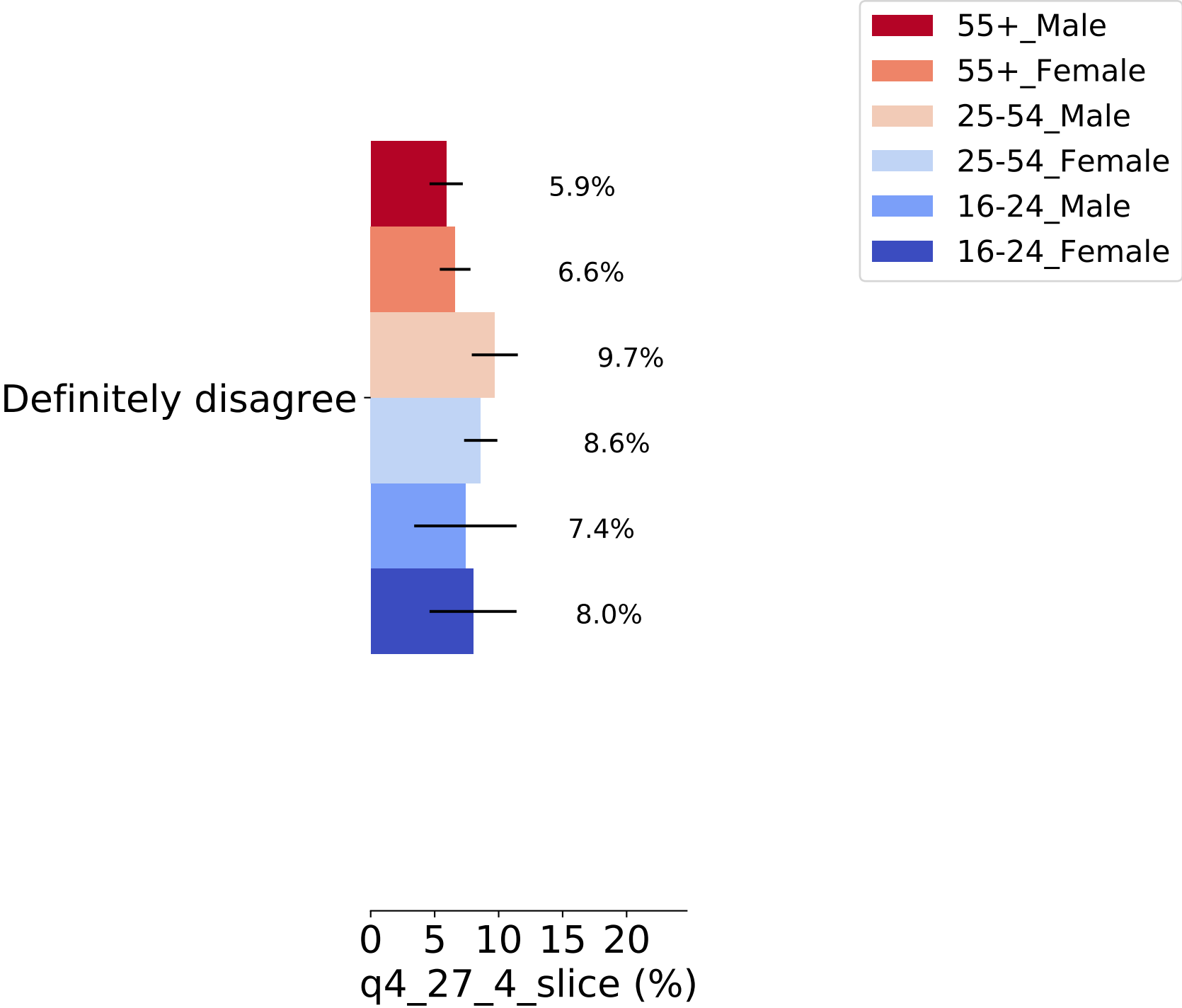
How can you tell whether raw meat like beef, lamb, pork or poultry is safe to eat or use in cooking: Sell by or display until date



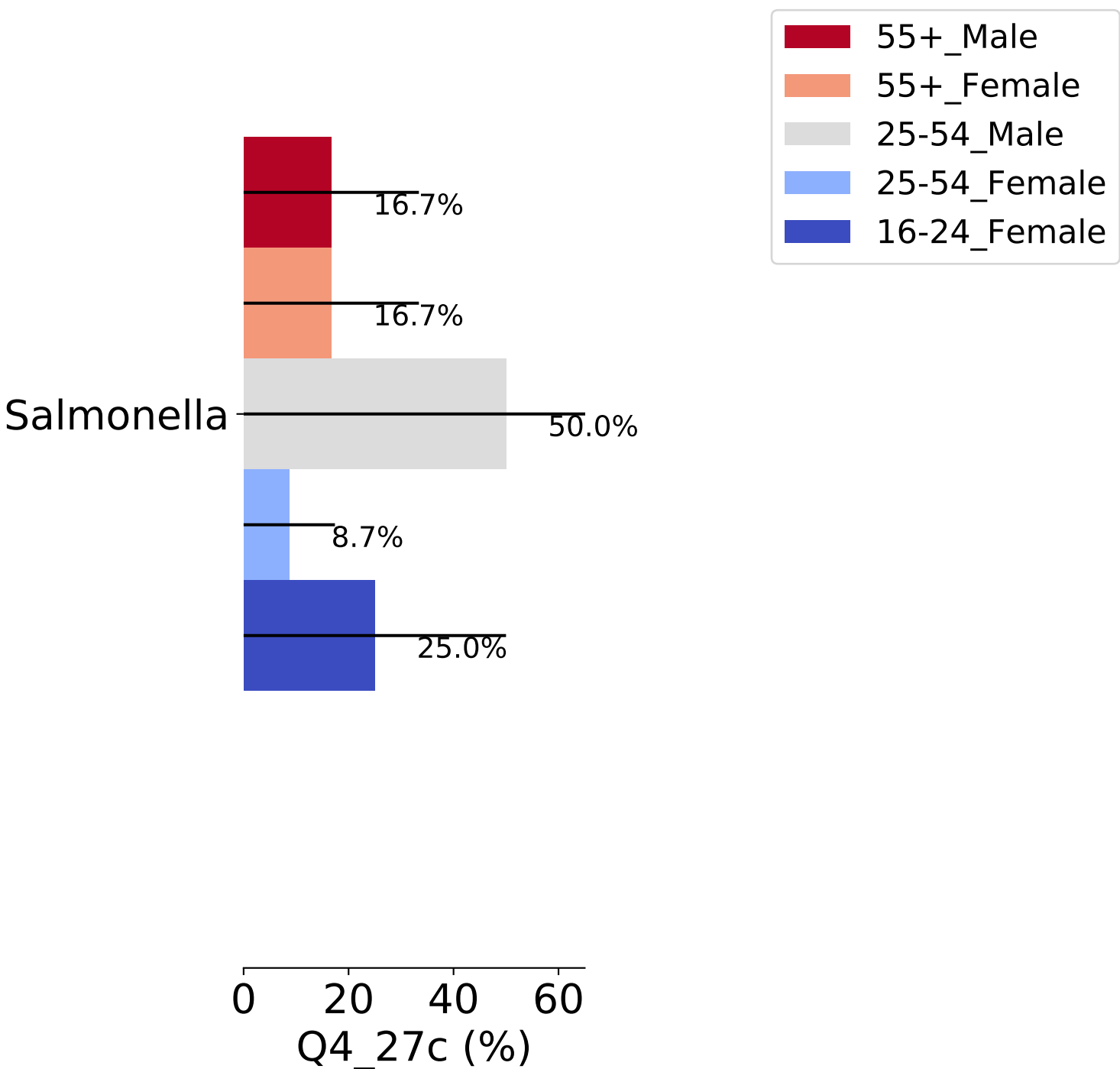
How do you usually tell food has been re-heated properly: I don't check



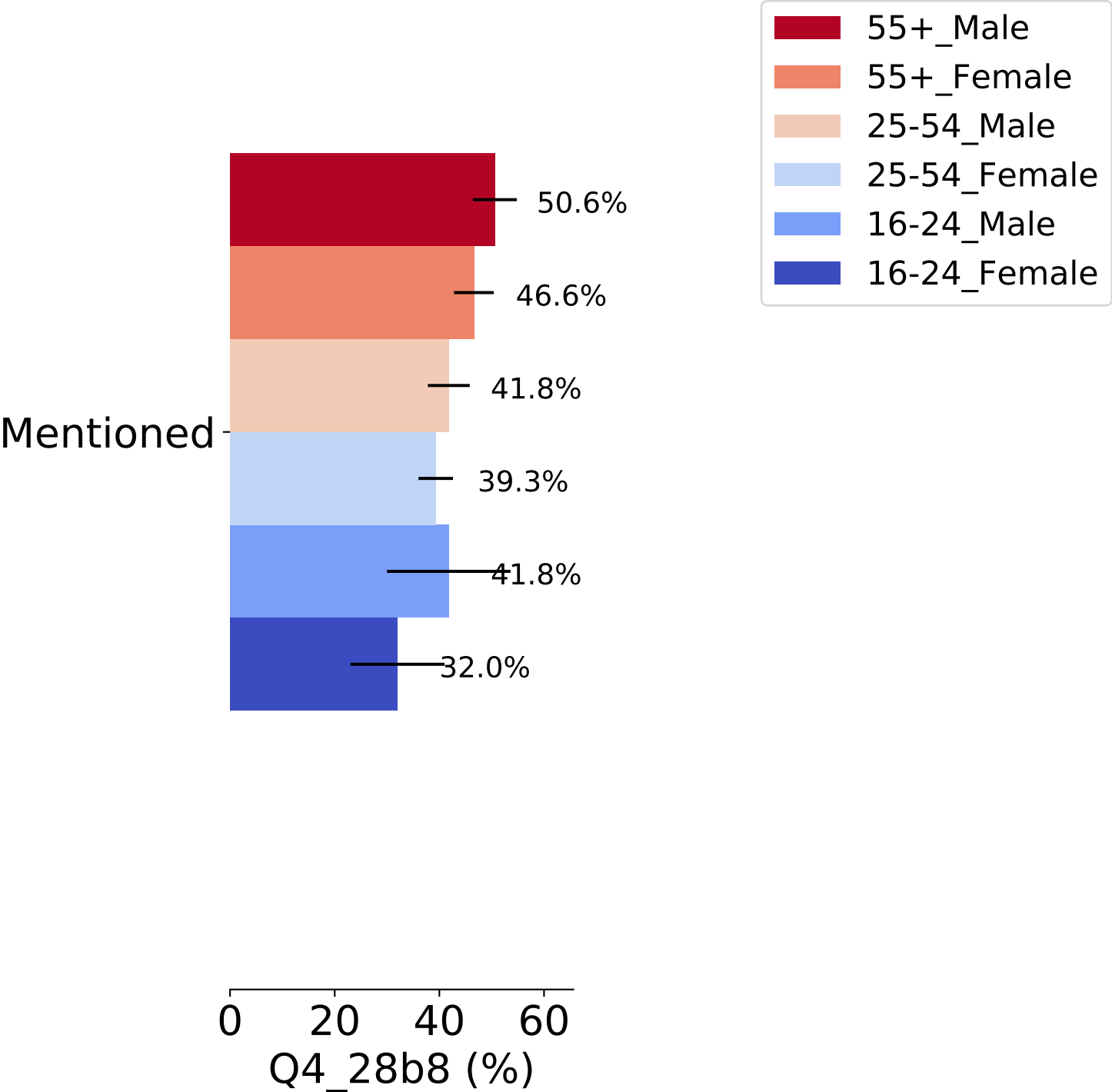
If you eat out a lot you are more likely to get food poisoning



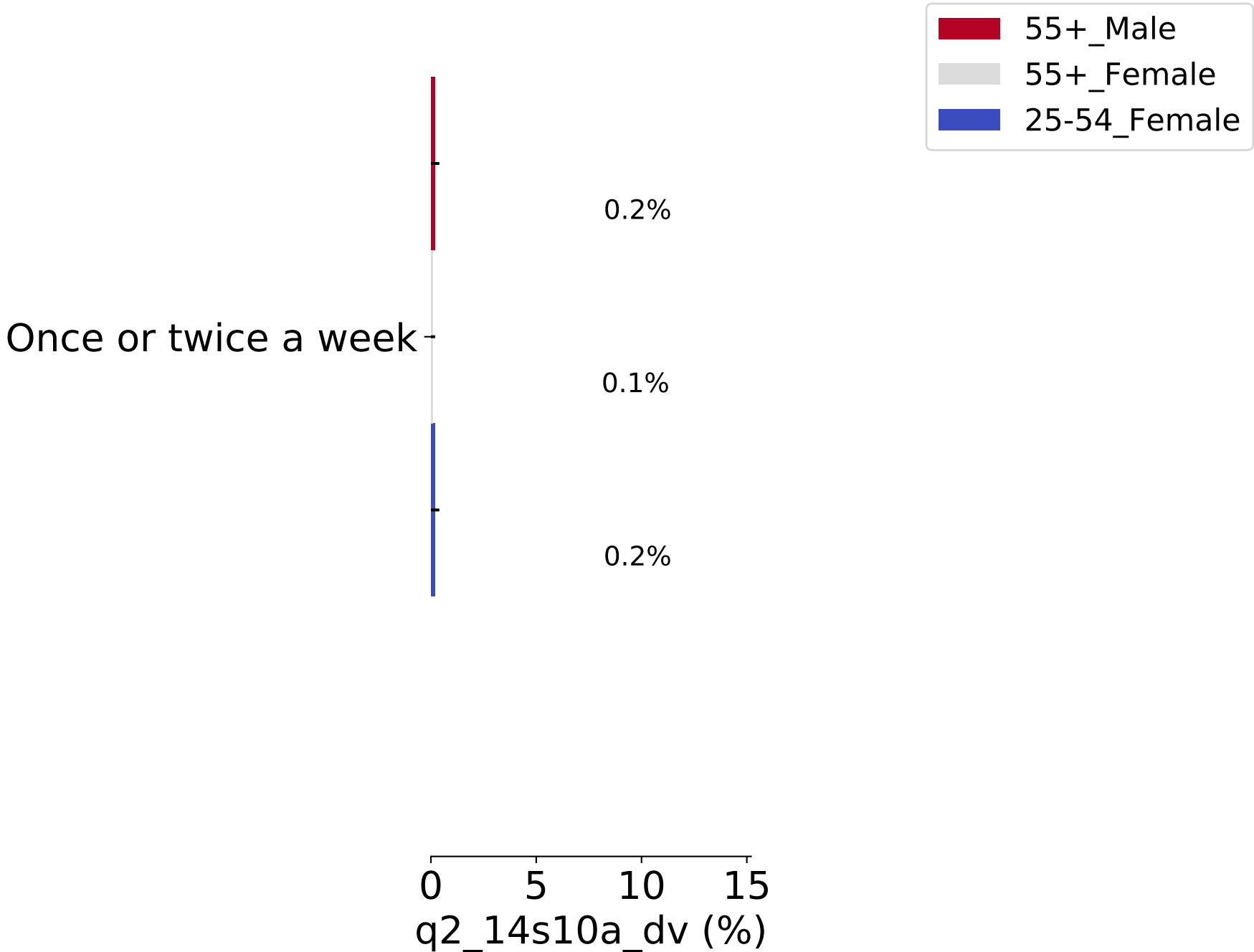
Type of food poisoning



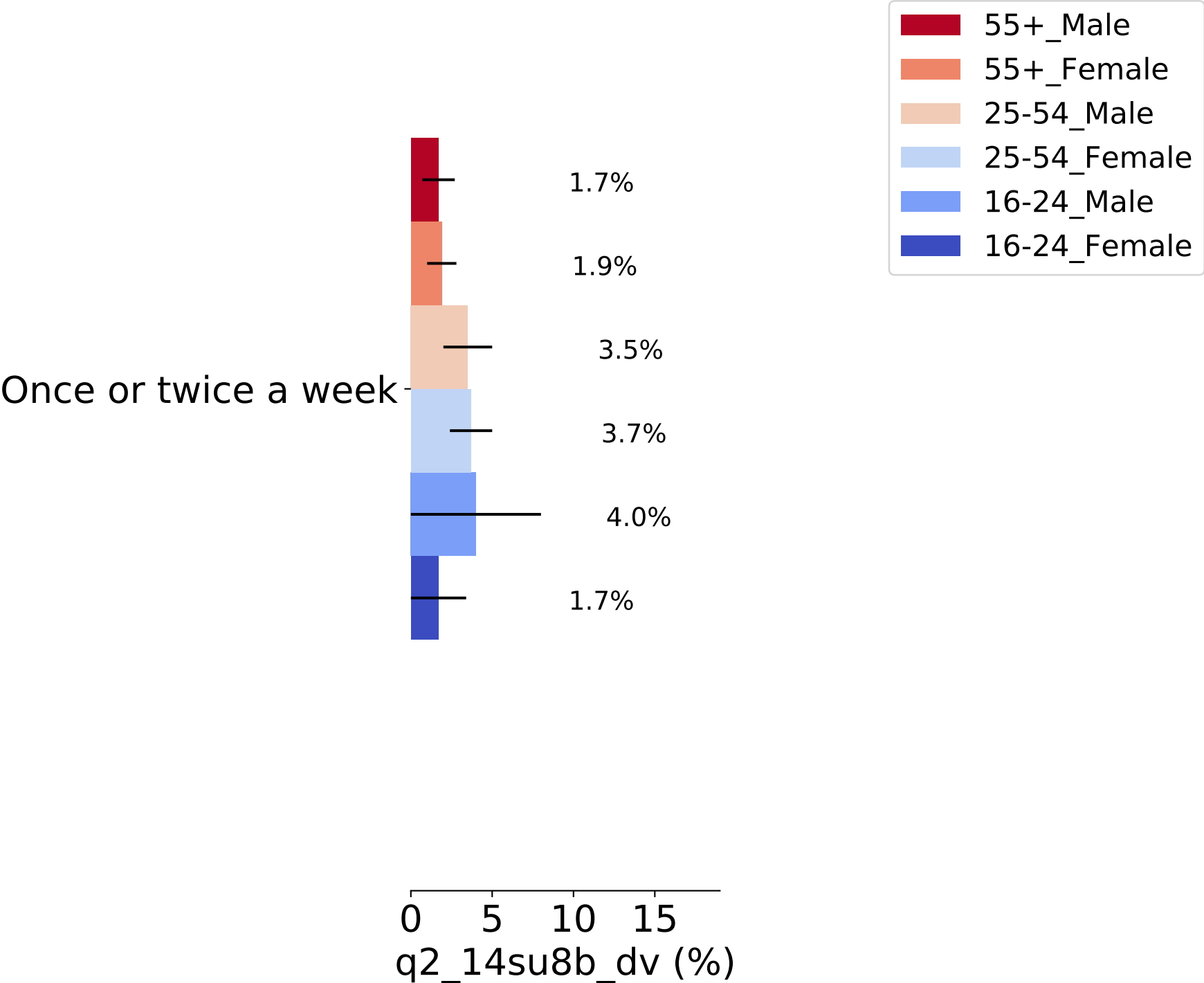
Since you most recently had food poisoning, have you: Took no action



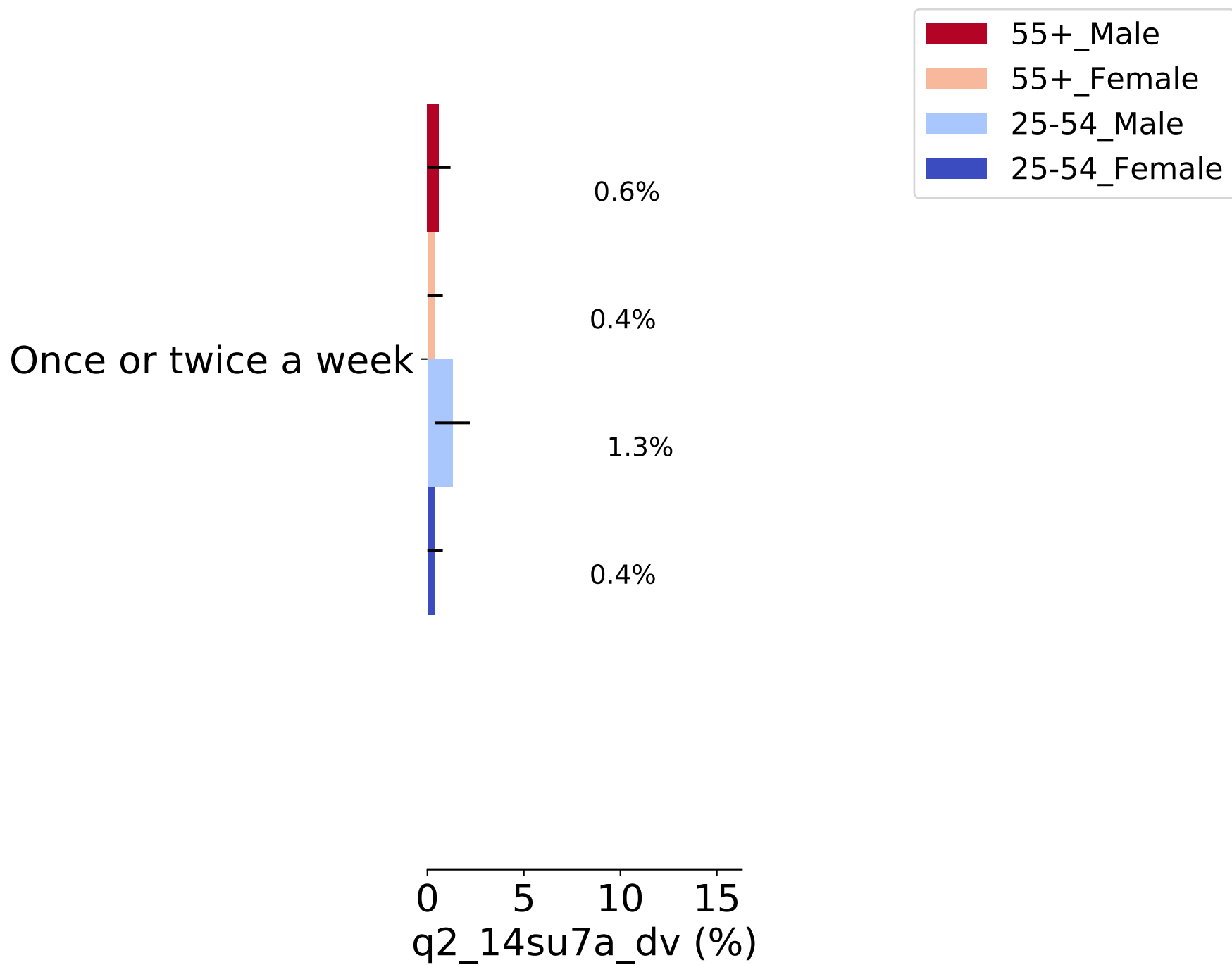
At the moment, how often do you eat raw oysters?



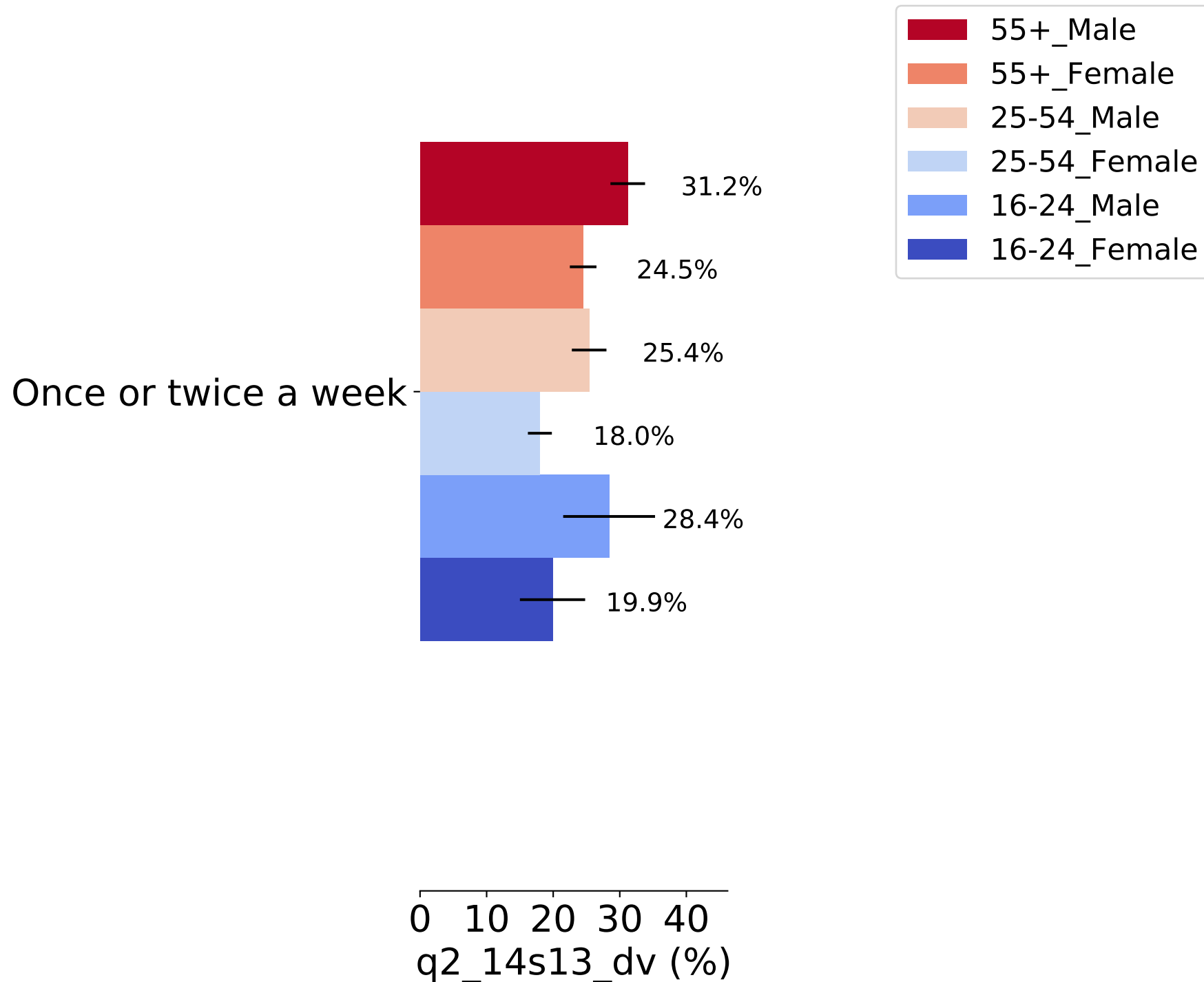
At the moment, how often do you eat raw or uncooked eggs?



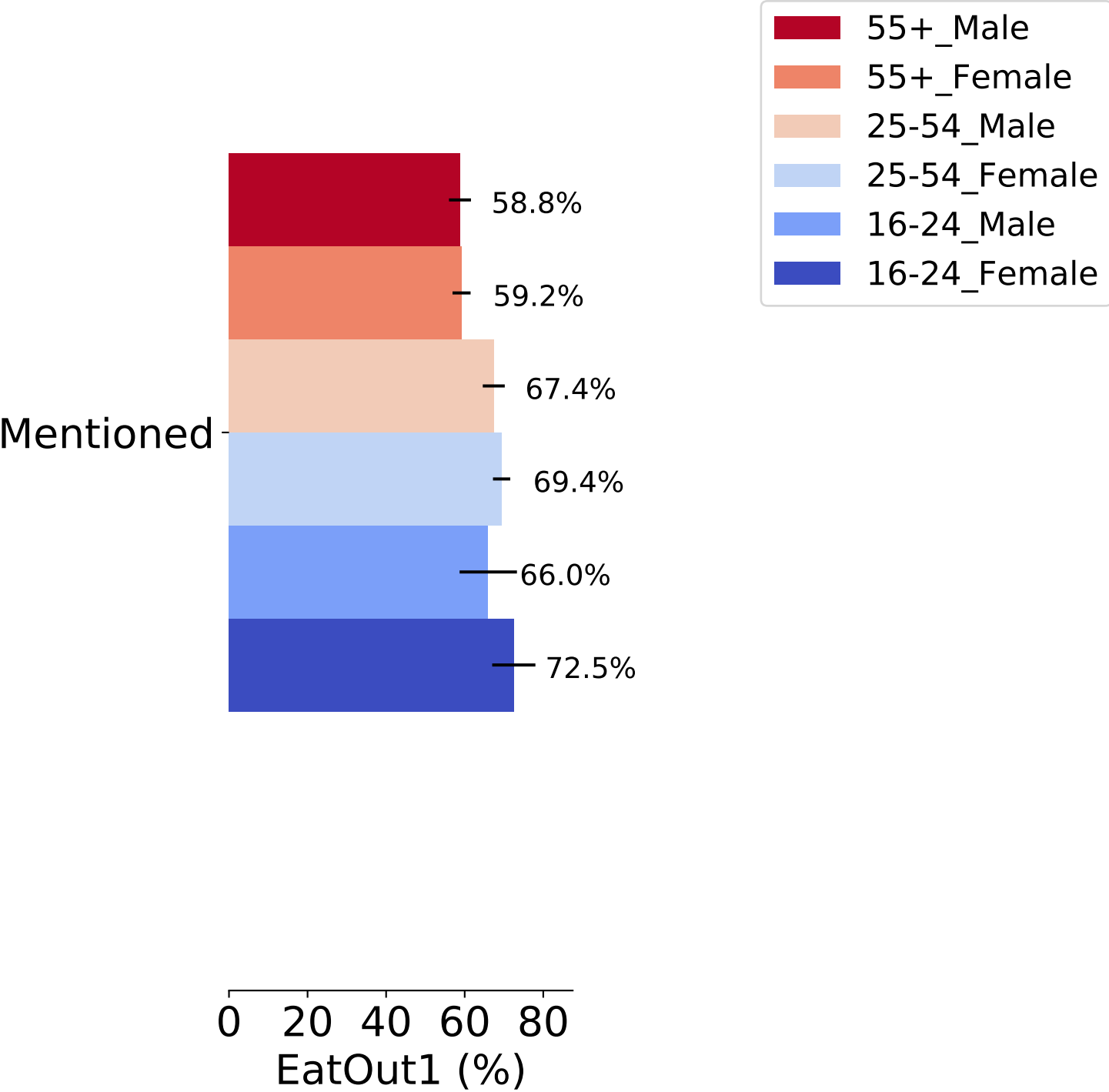
At the moment, how often do you eat raw milk?



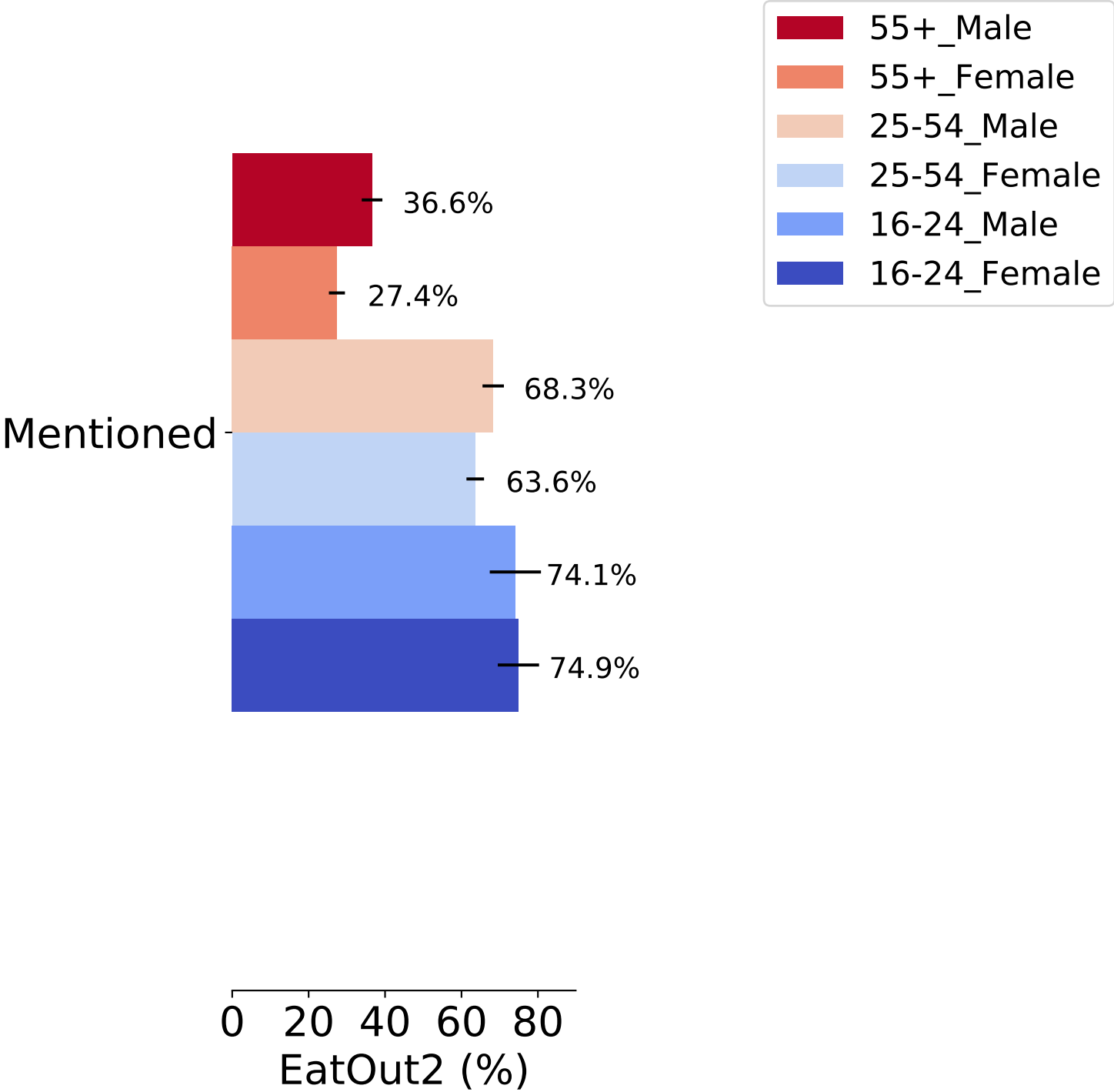
At the moment, how often do you eat raw vegetables including salad?



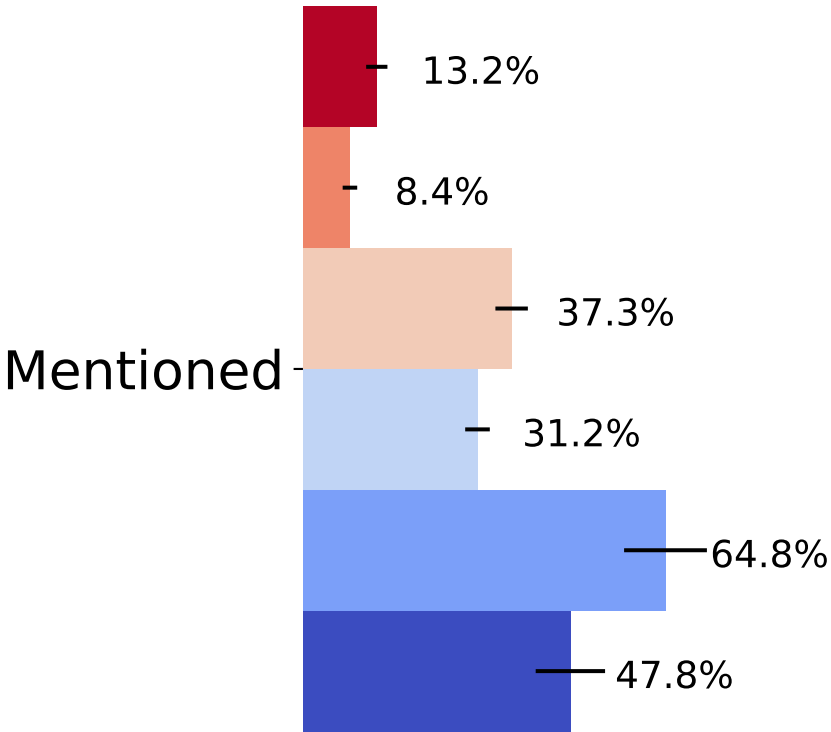
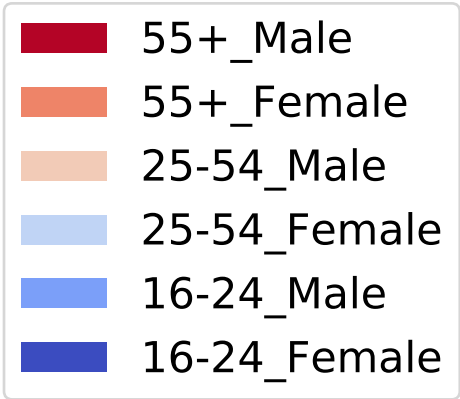
Eaten in a restaurant



Eaten takeaway food from a restaurant or takeaway outlet



Eaten in a fast food restaurant



0 20 40 60
EatOut3 (%)