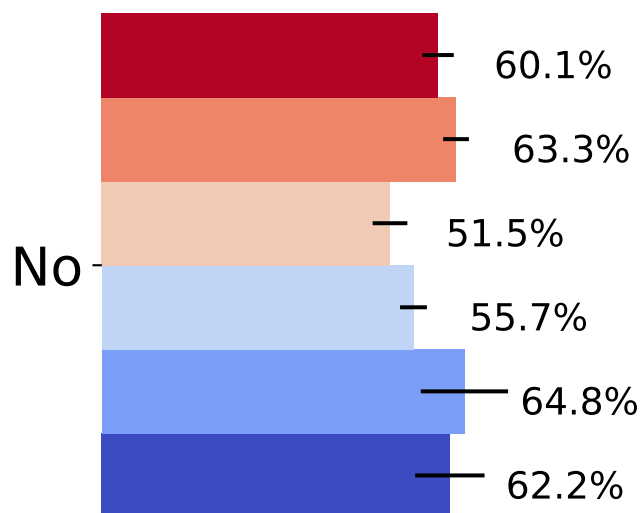
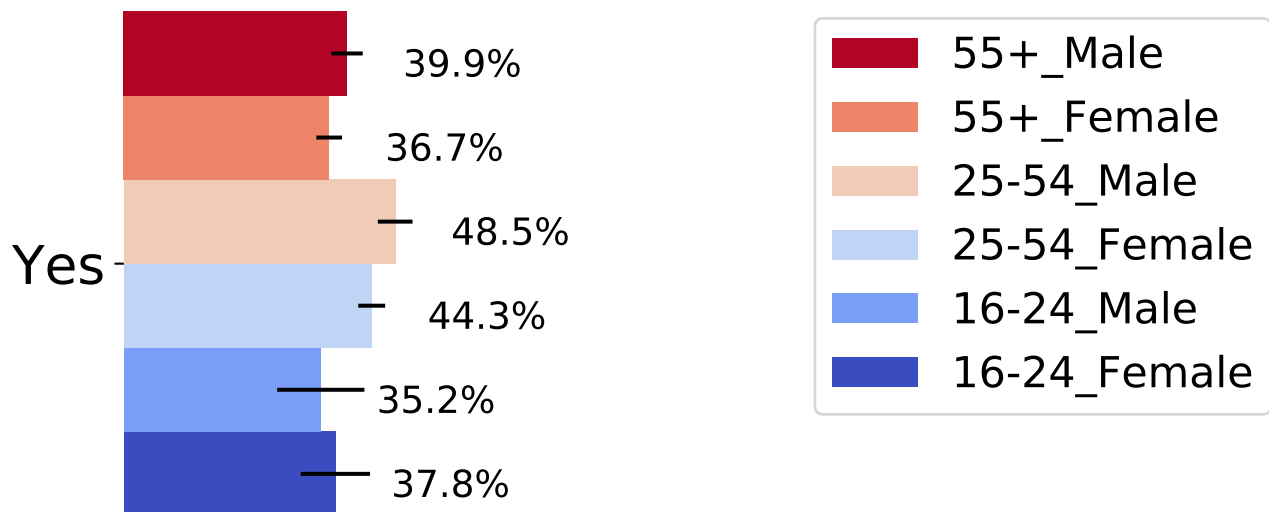
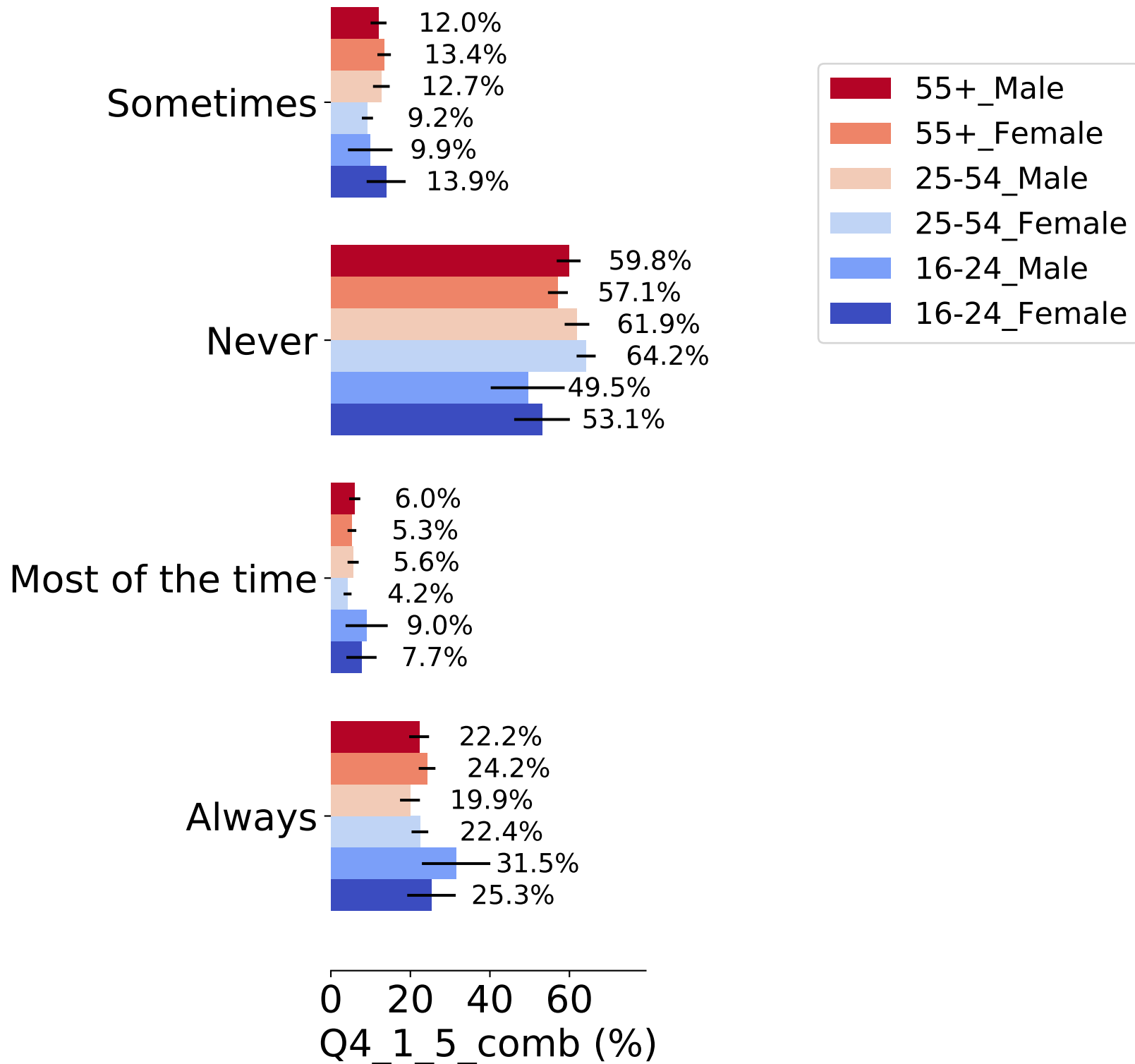


Whether had food poisoning

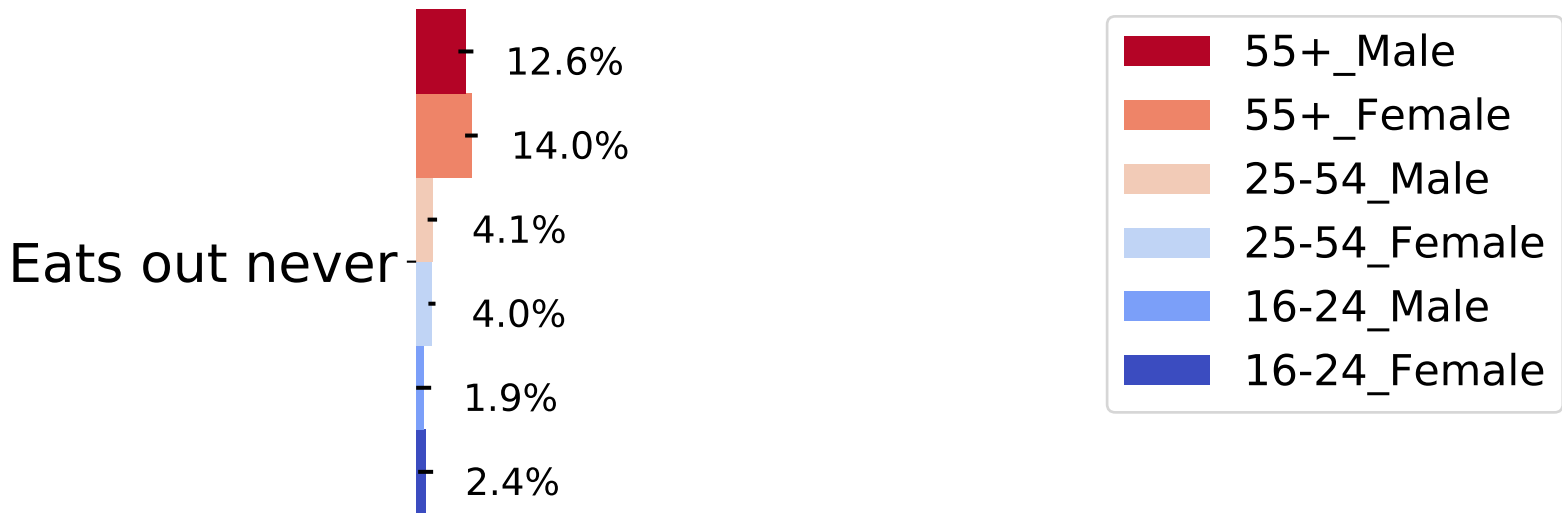


0 20 40 60
bpoison (%)

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

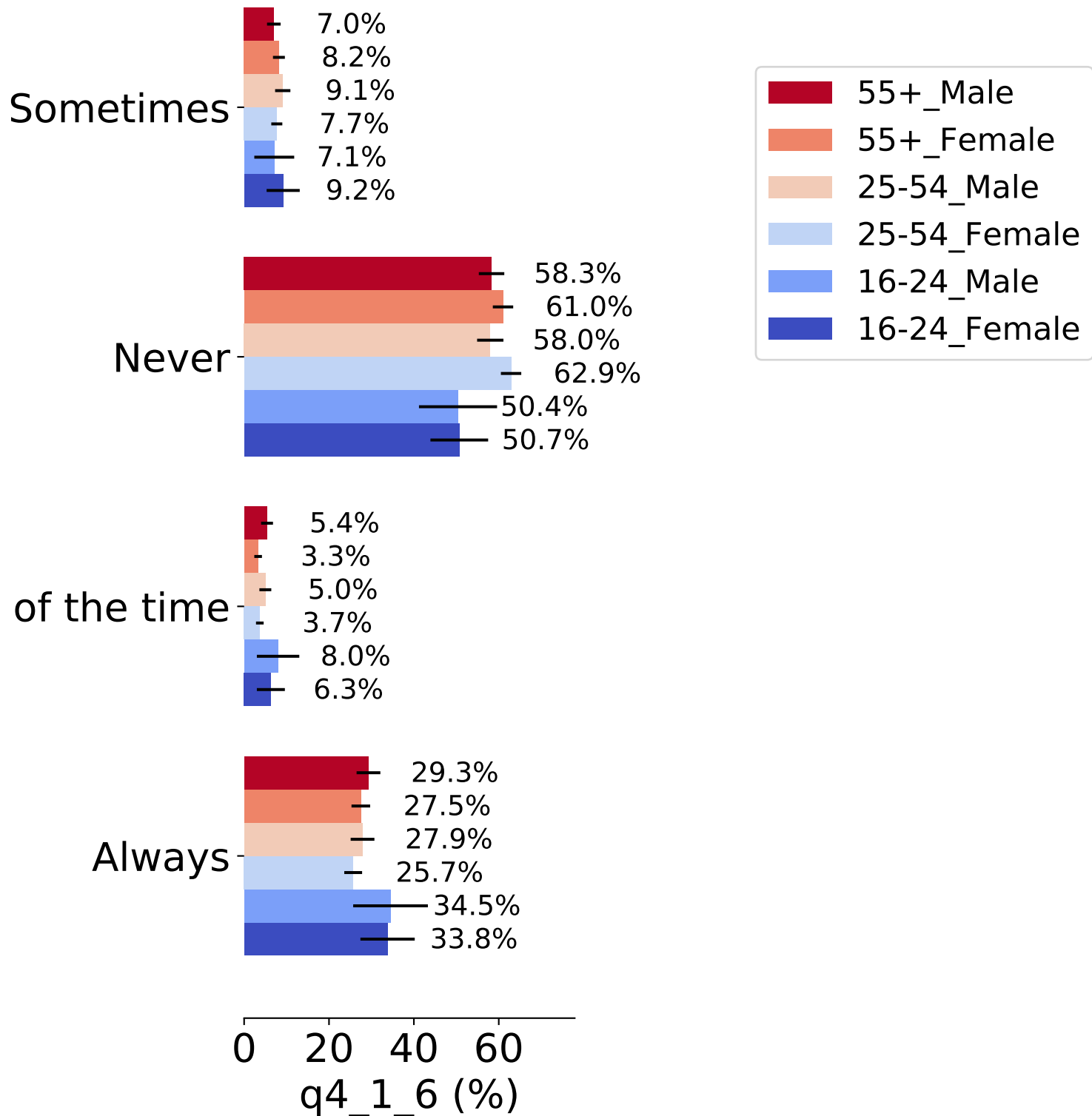


Eats out at all

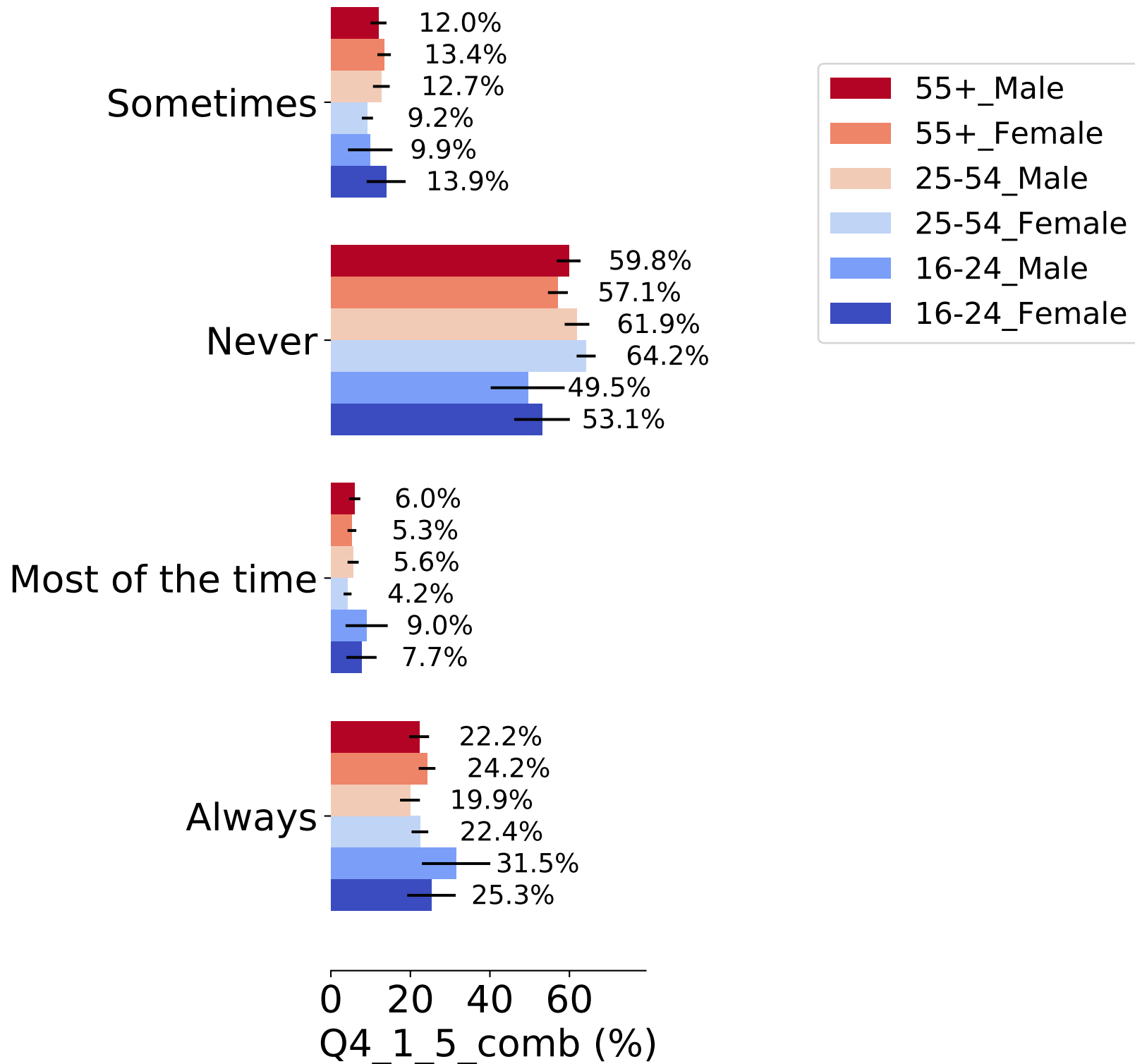


0 25 50 75 100
eatoutev (%)

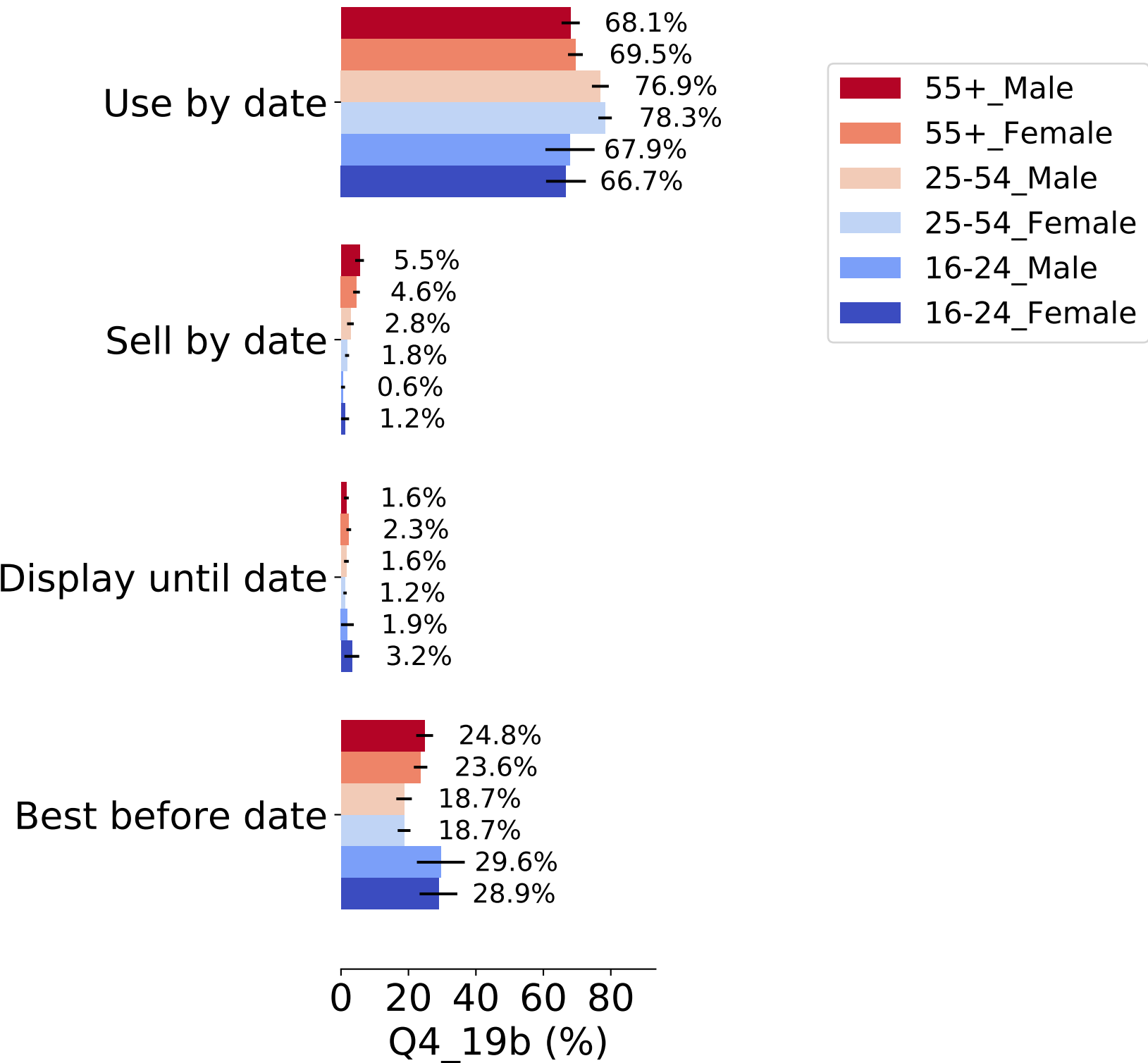
Wash raw chicken



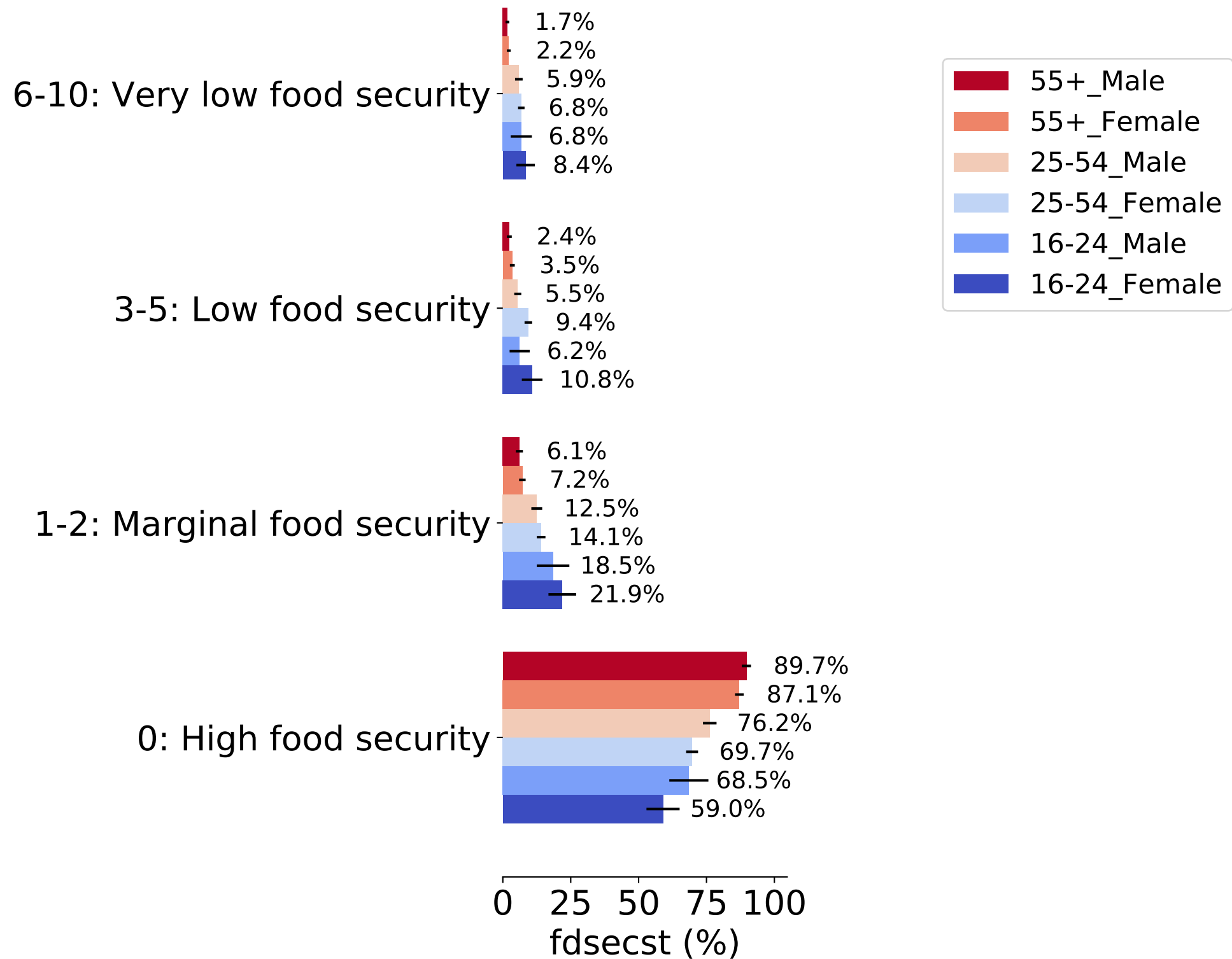
Wash raw meat and poultry (W3-5: other than chicken)



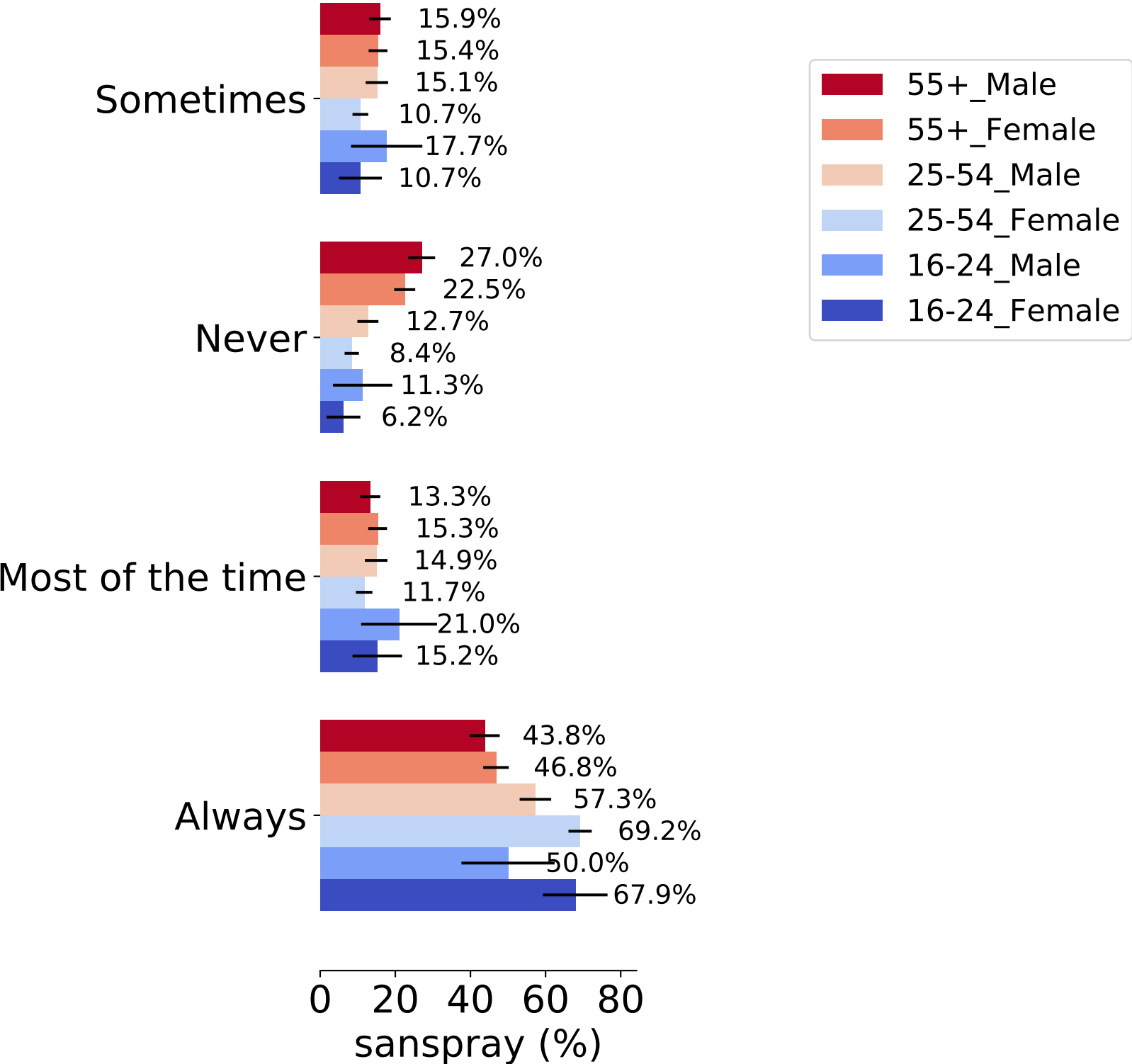
Which of these is the best indicator of whether food is safe to eat?



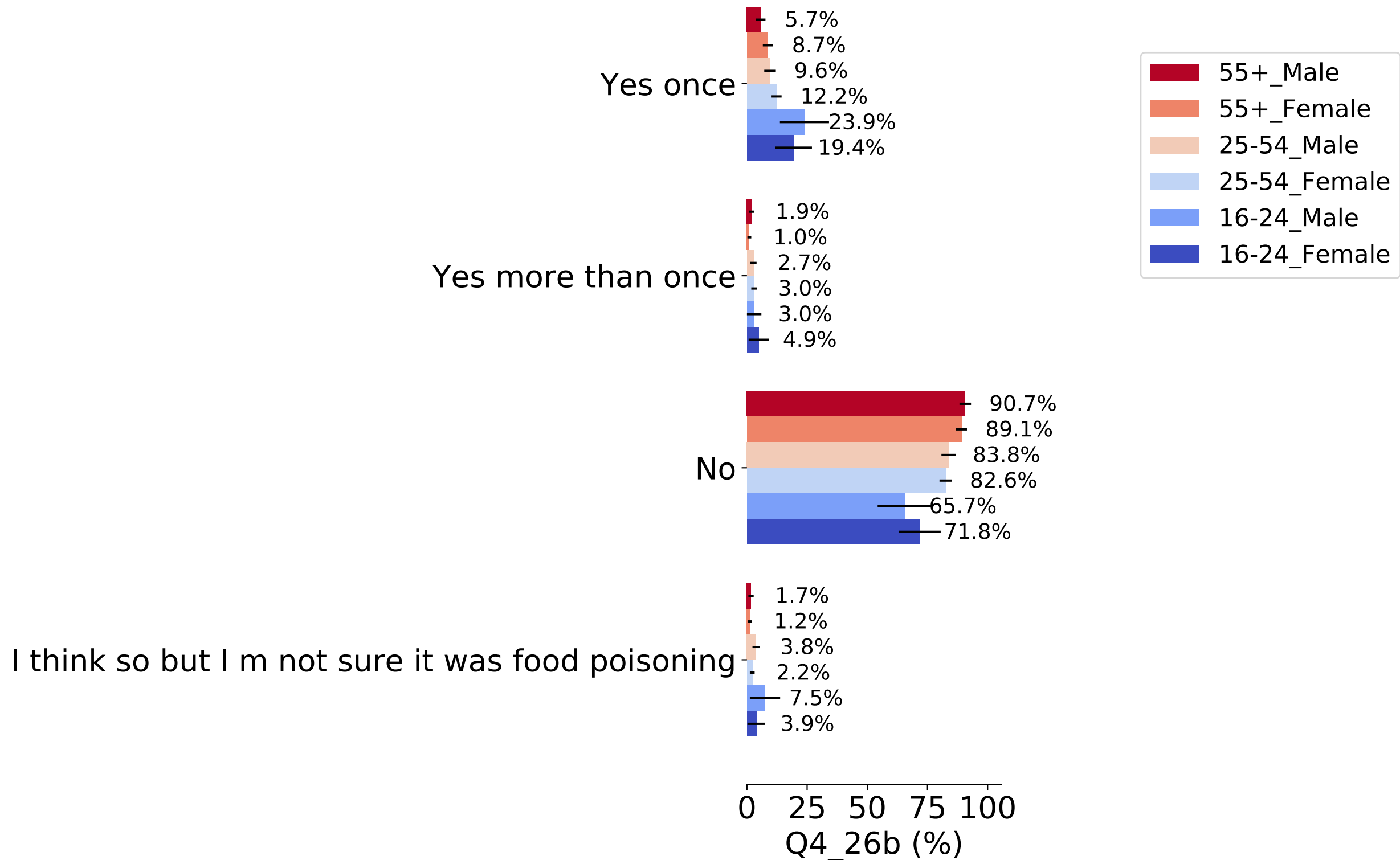
Food security status



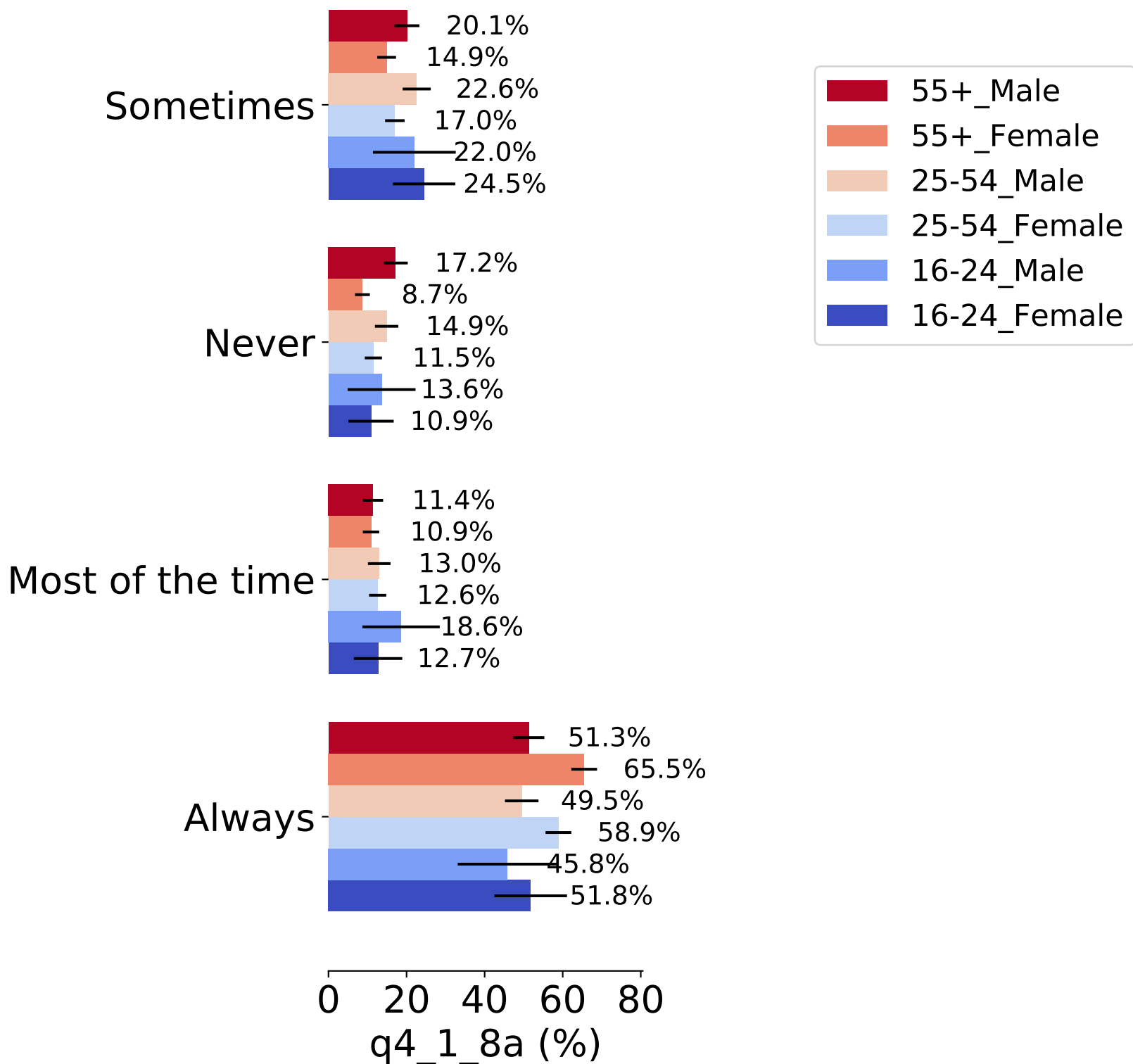
Use any antibacterial surface sanitising spray or wipes to clean kitchen work surfaces



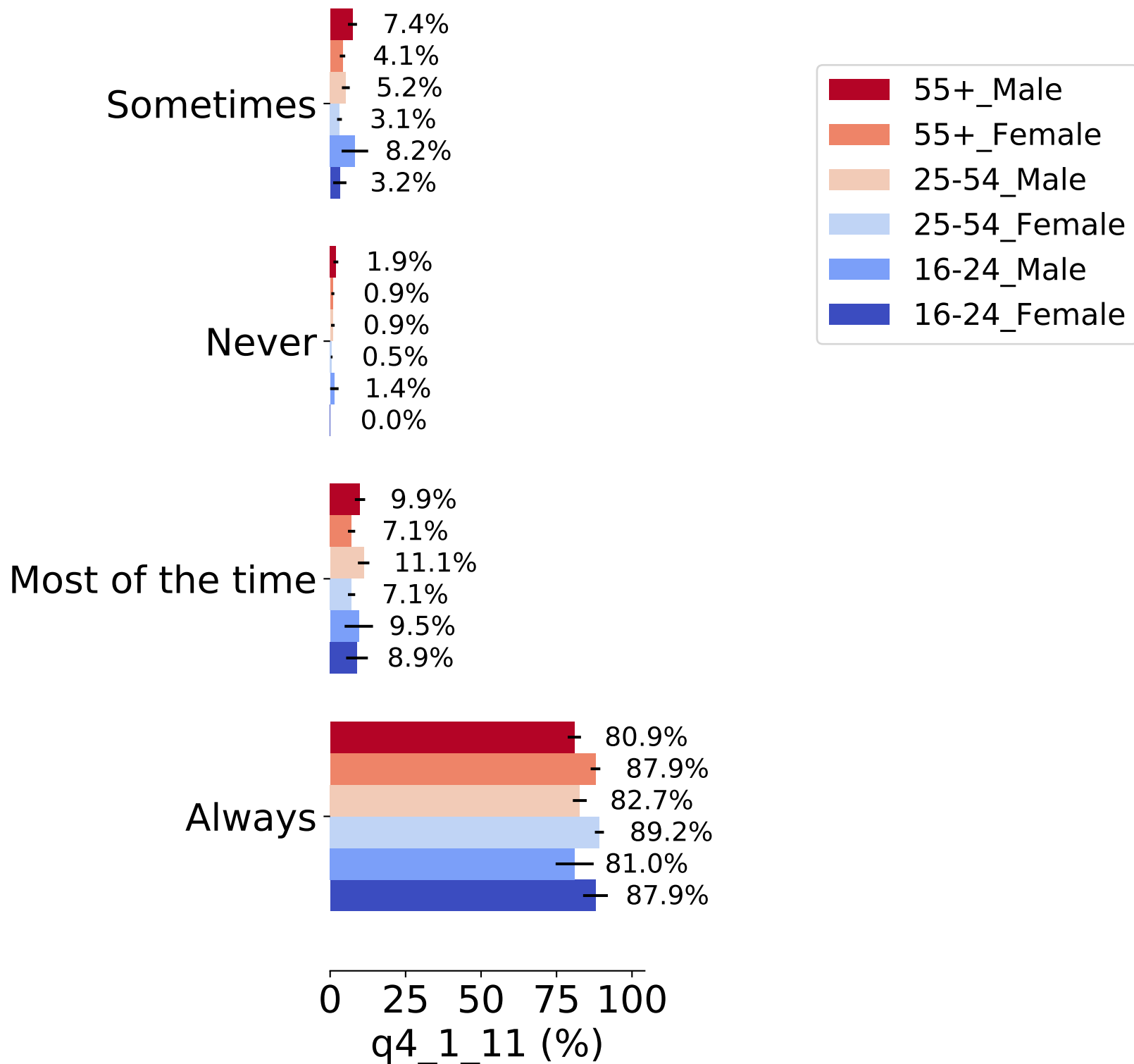
Have you had food poisoning in the last year?



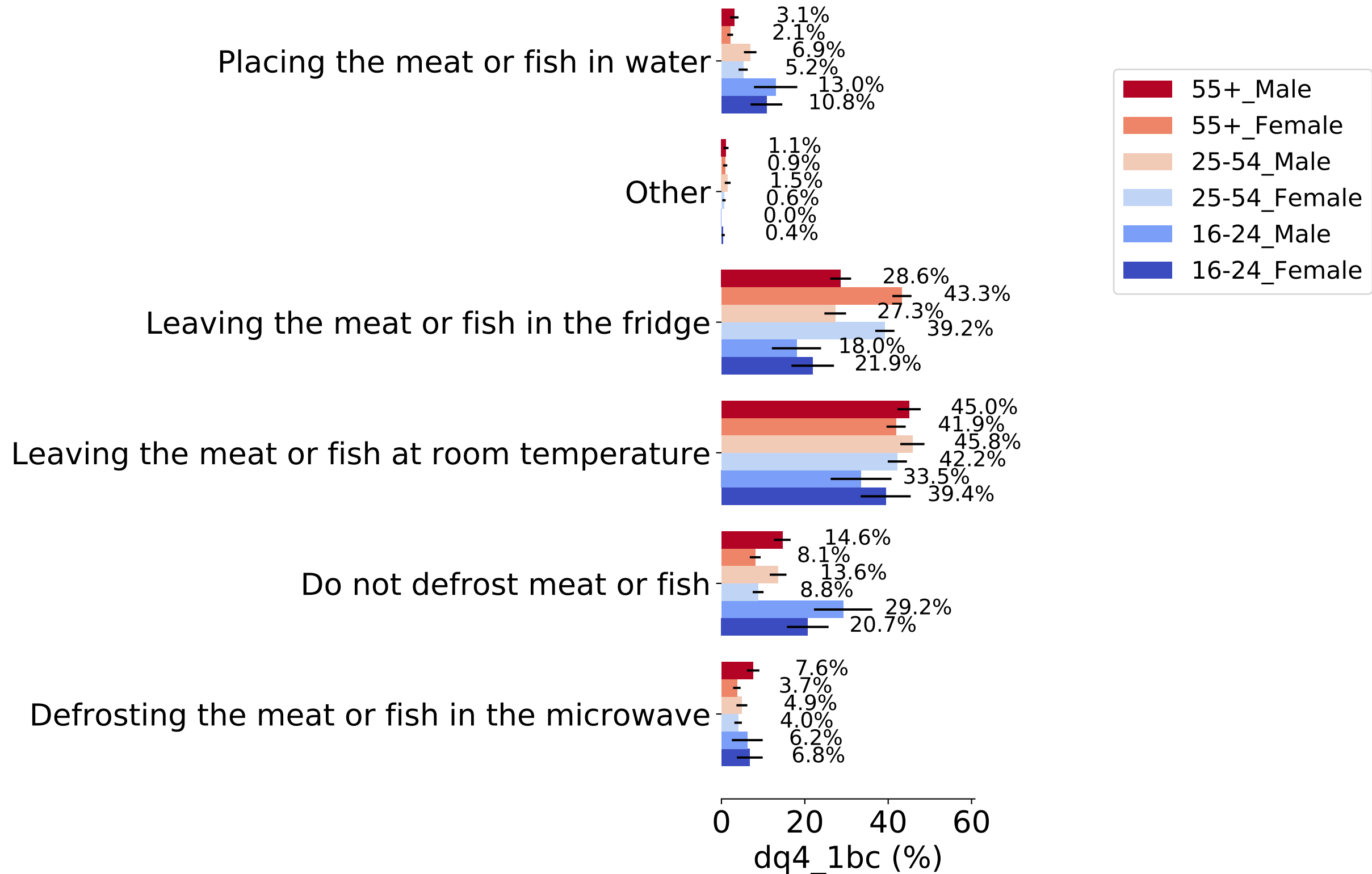
Wash fruit and vegetables to be eaten raw



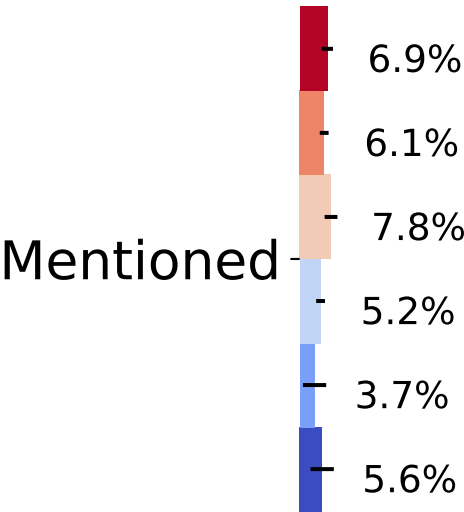
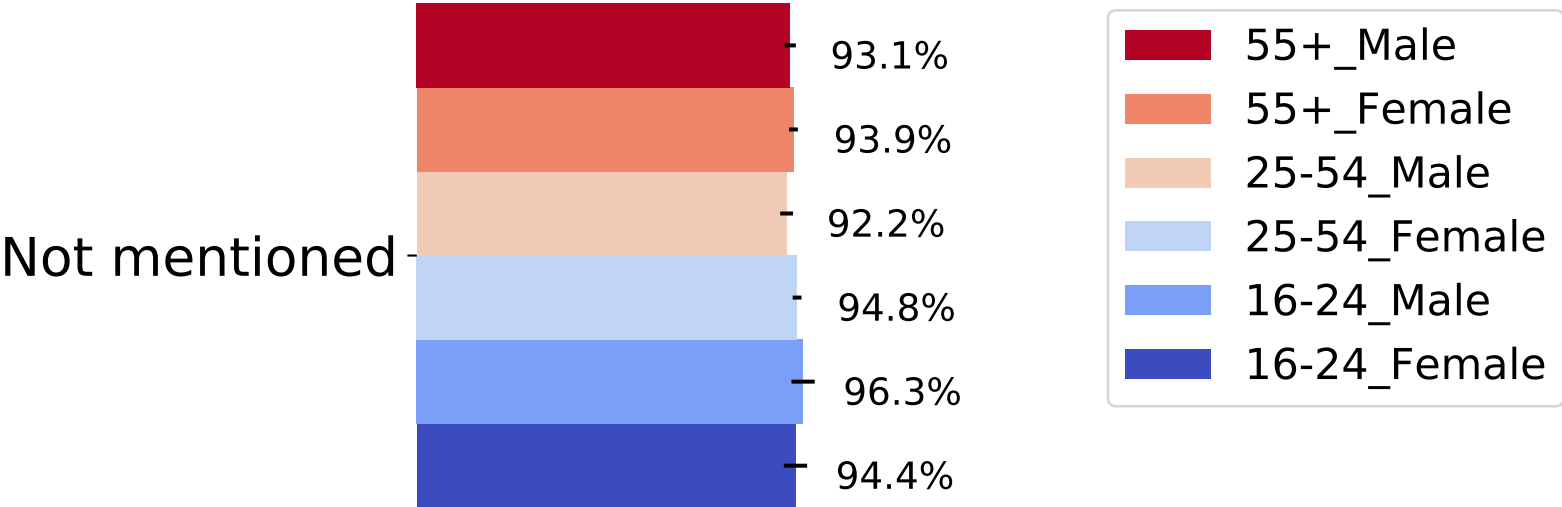
Wash hands before starting to prepare or cook food



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

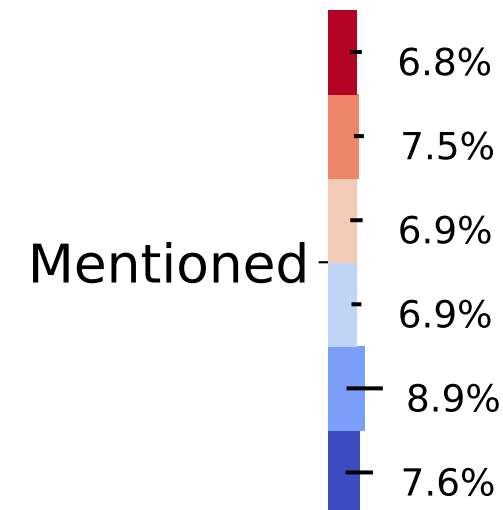
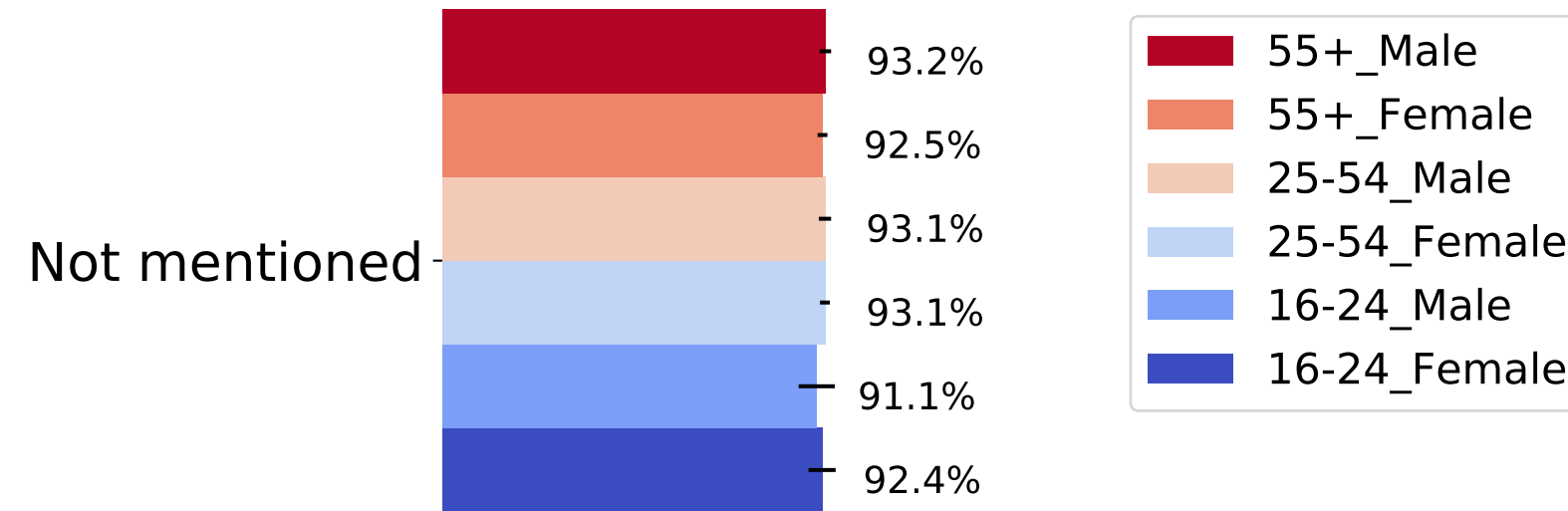


Where in the fridge do you store raw meat and poultry: At the top of the fridge



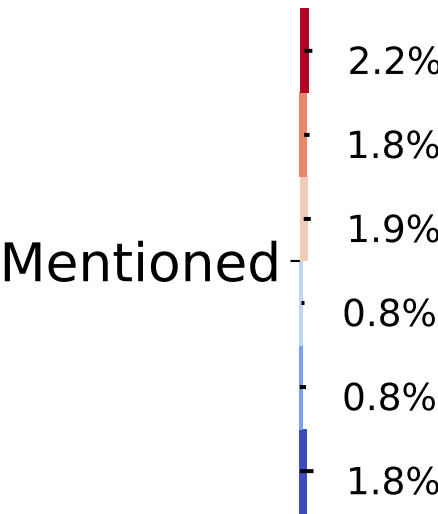
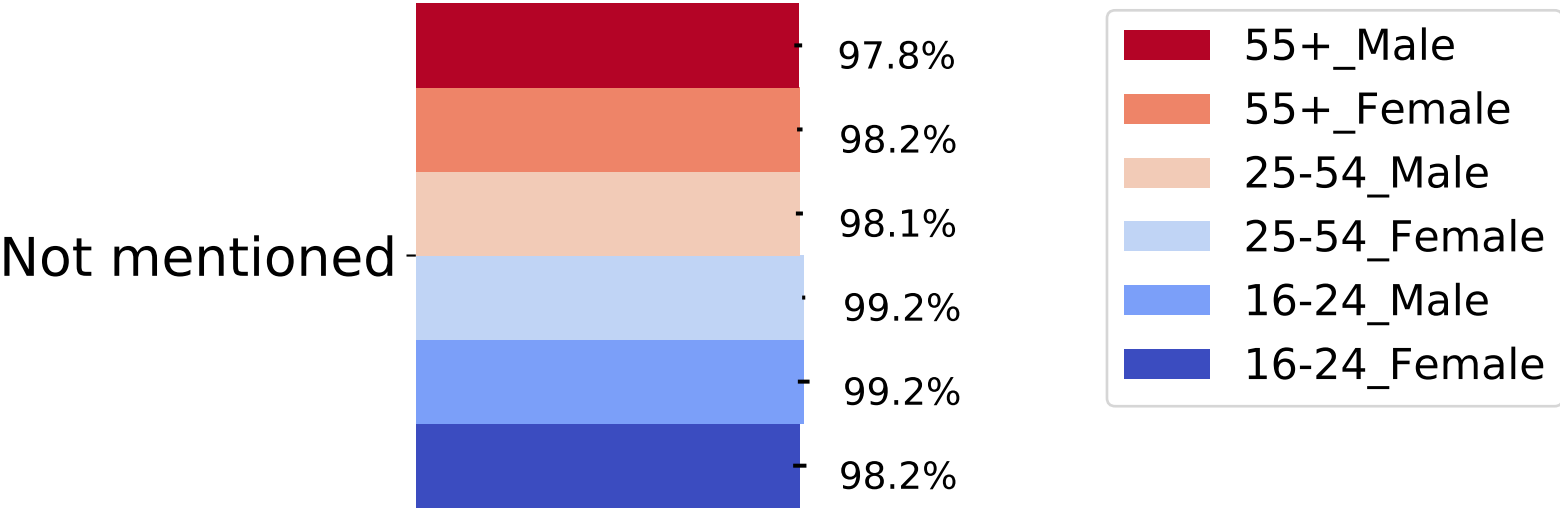
0 25 50 75 100
Q4_143 (%)

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



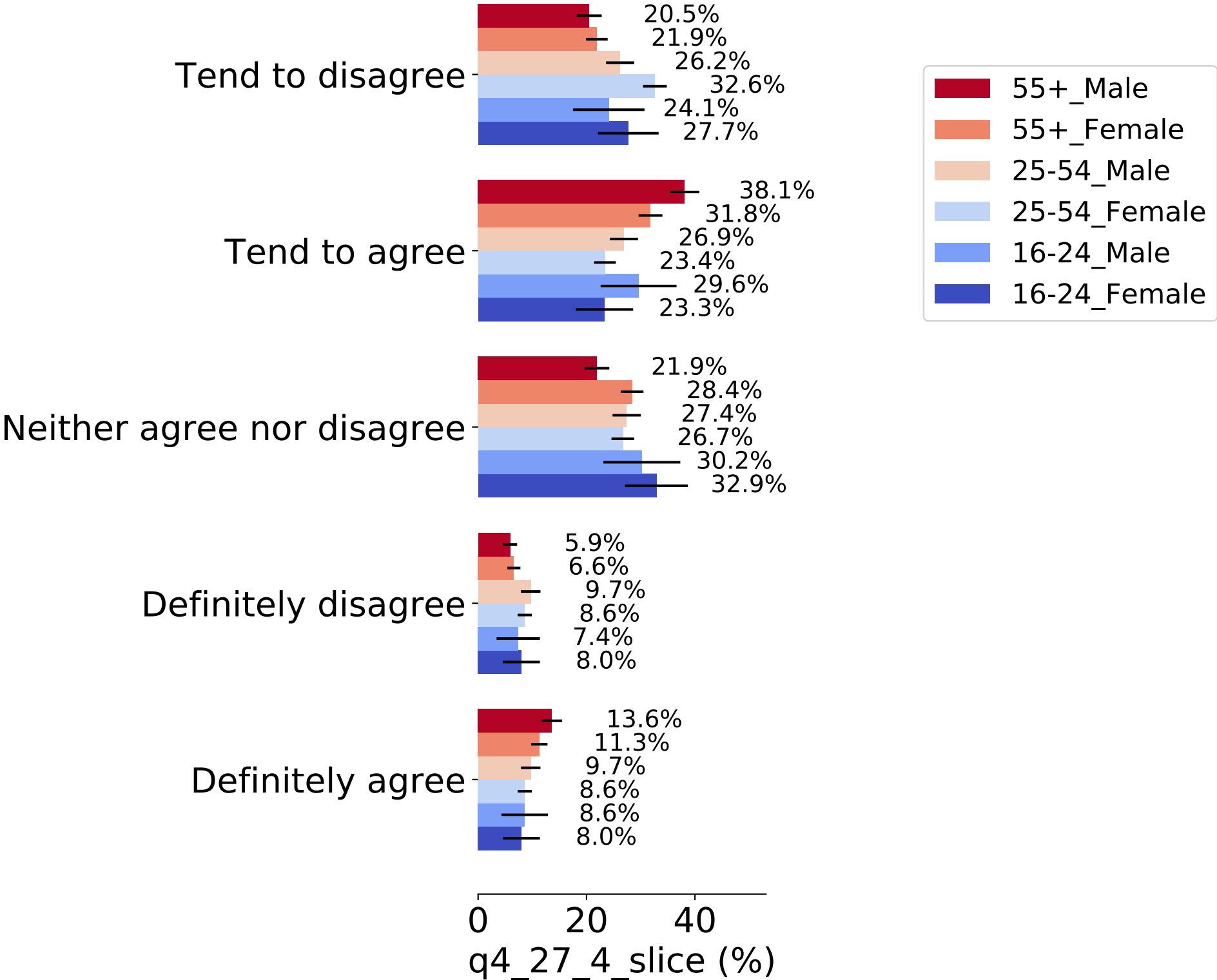
0 25 50 75 100
safemeat10 (%)

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



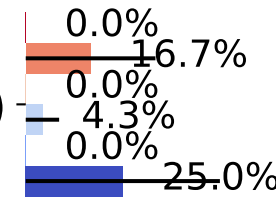
0 25 50 75 100
Q4_2610 (%)

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

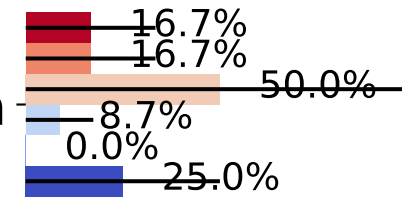


Type of food poisoning

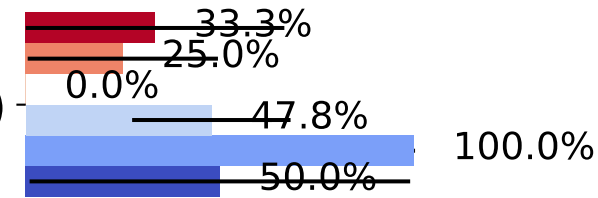
Viral food poisoning - (SRVSs e.g. shigella)



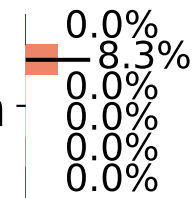
Salmonella



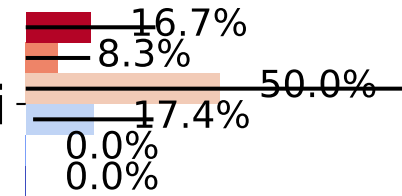
No - can t remember (spontaneous only)



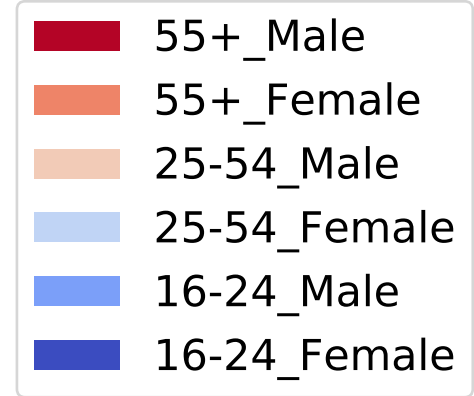
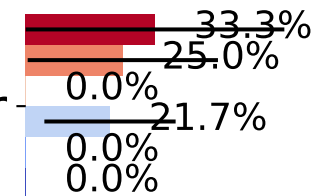
Listeria



E coli

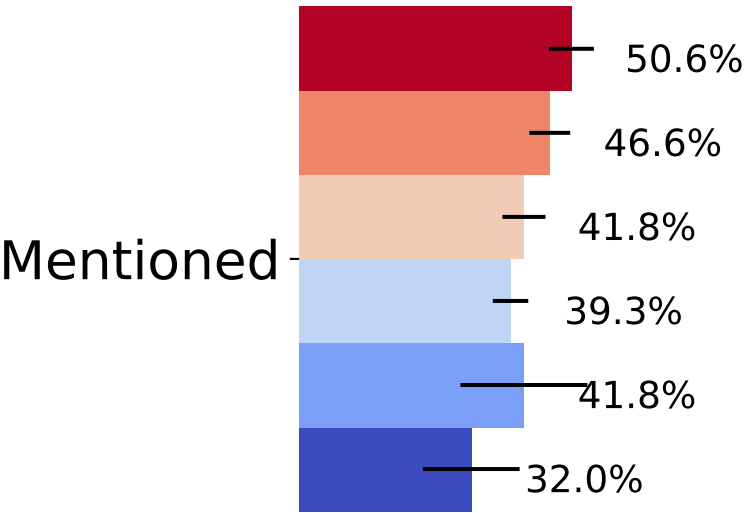
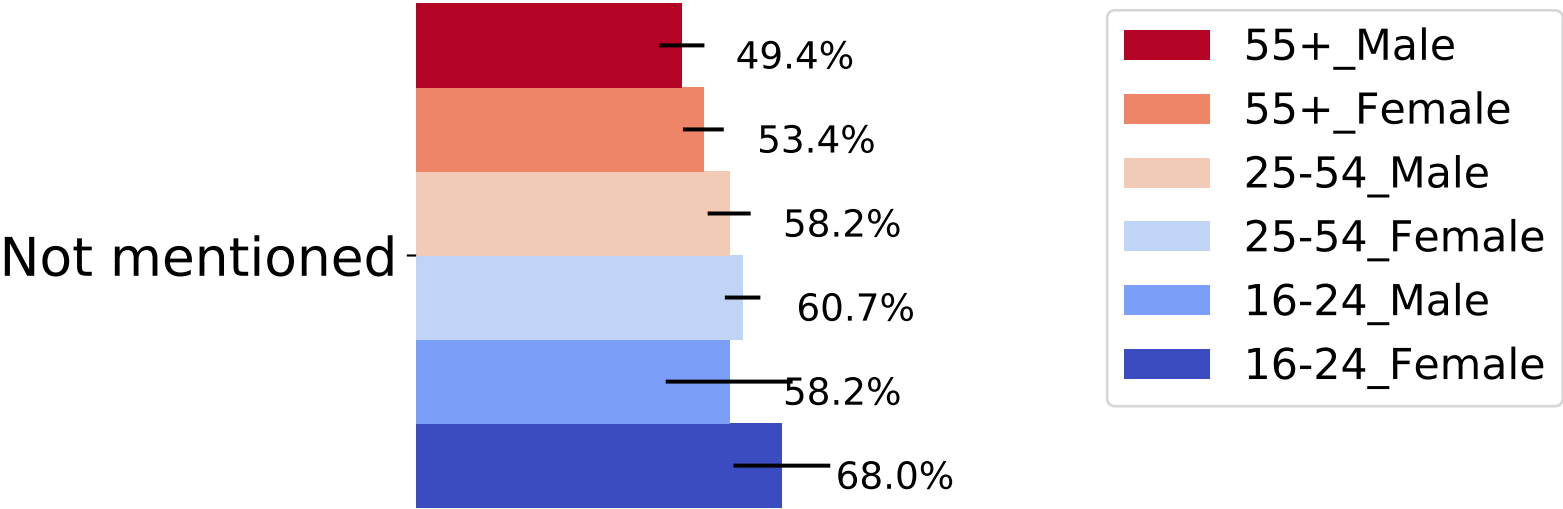


Campylobacter



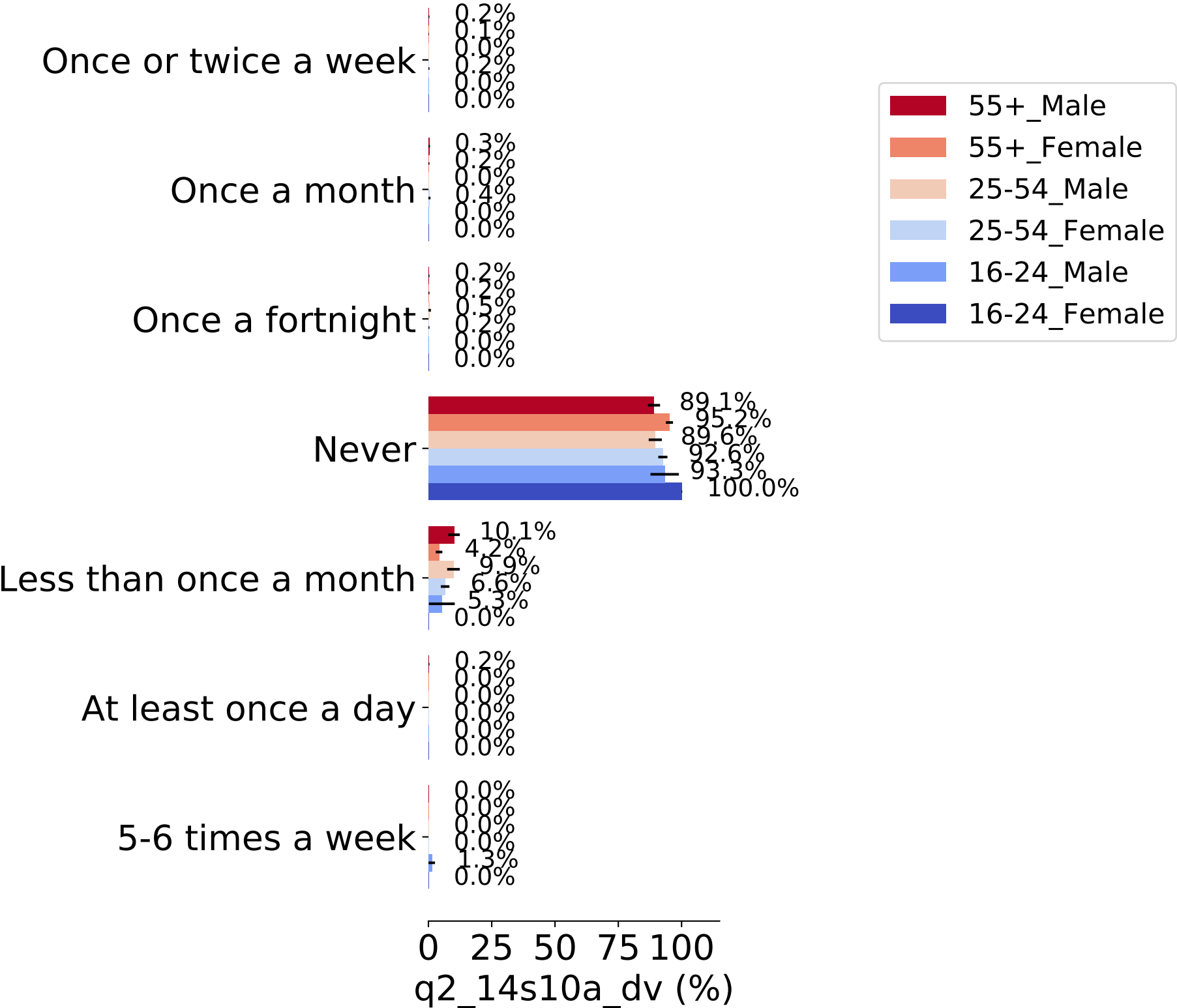
0 25 50 75 100
Q4_27c (%)

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

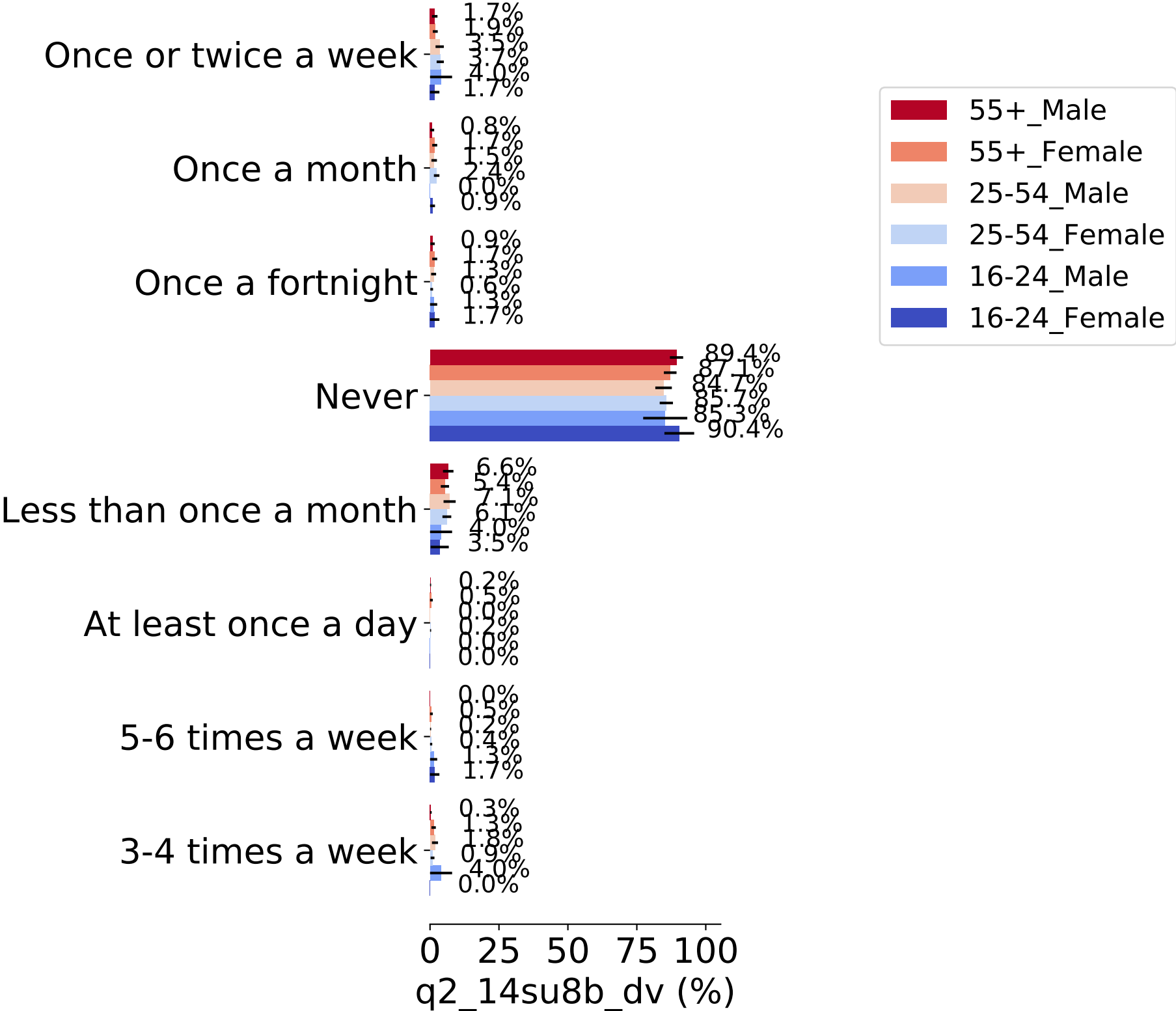


0 20 40 60 80
Q4_28b8 (%)

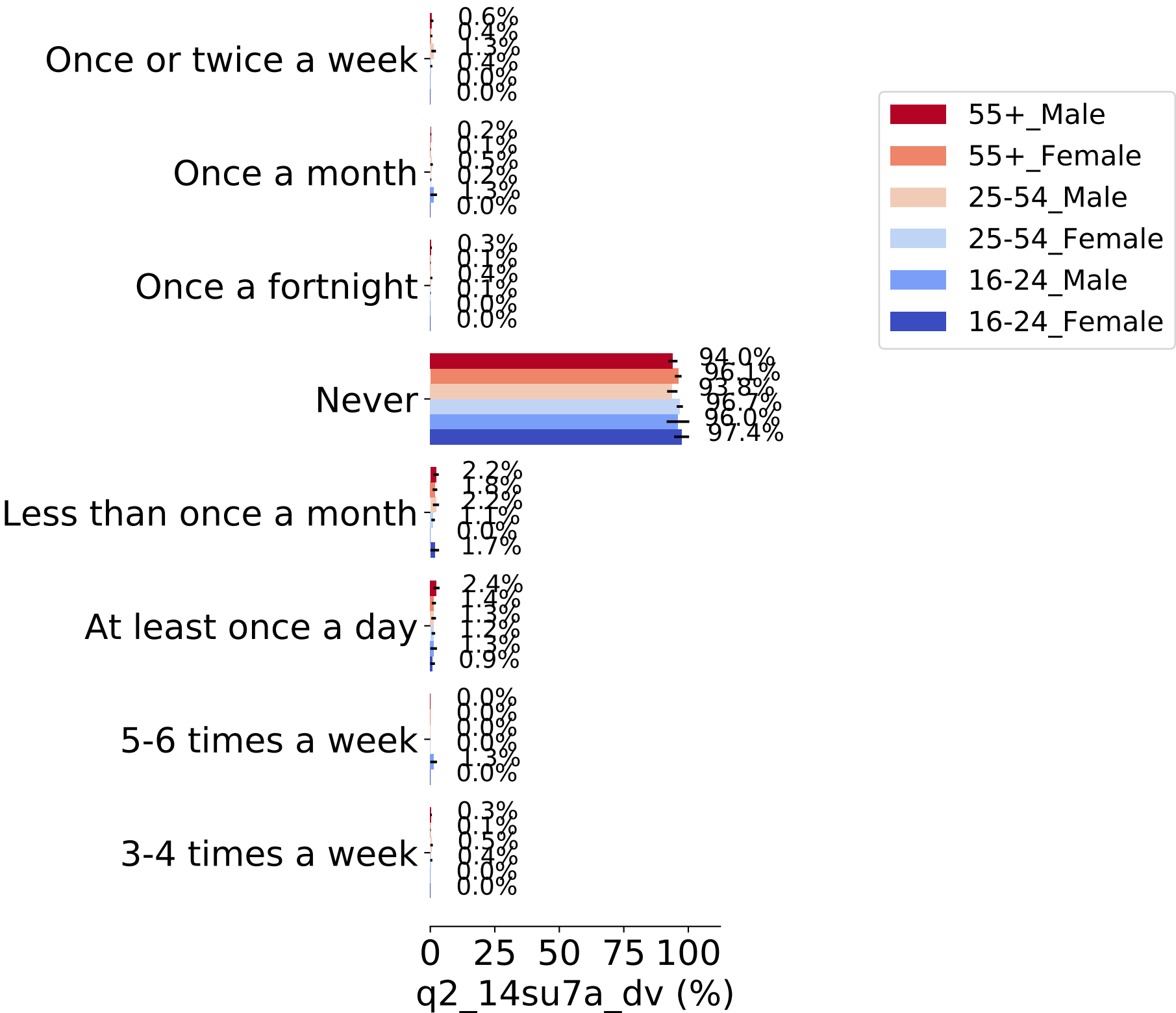
At the moment, how often do you eat raw oysters?



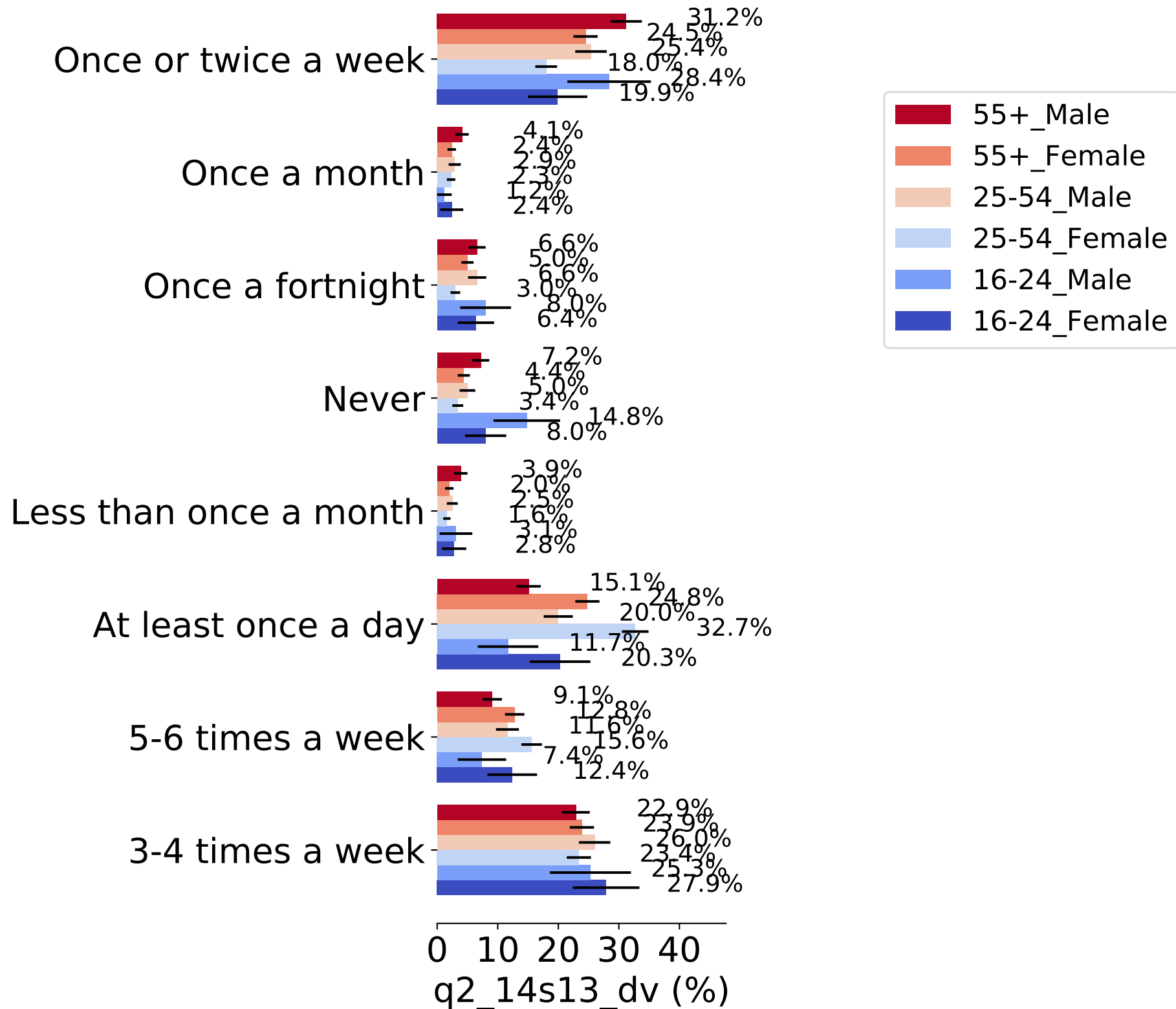
At the moment, how often do you eat raw or uncooked eggs?



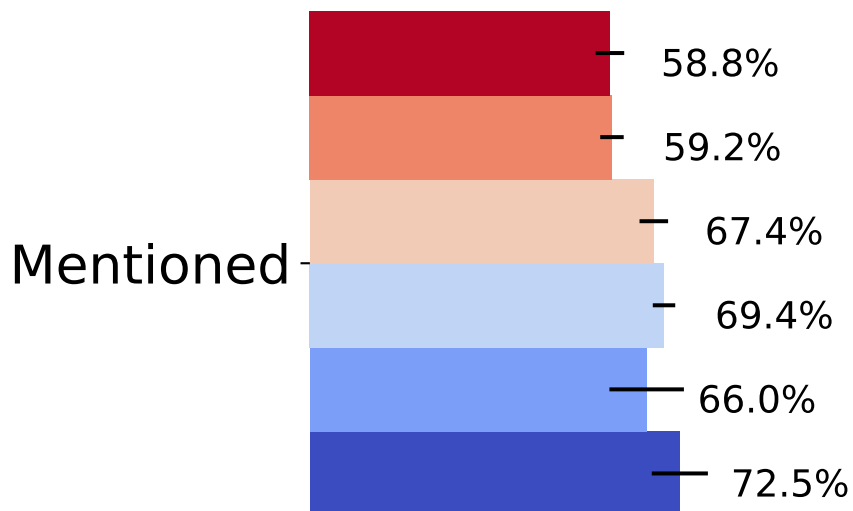
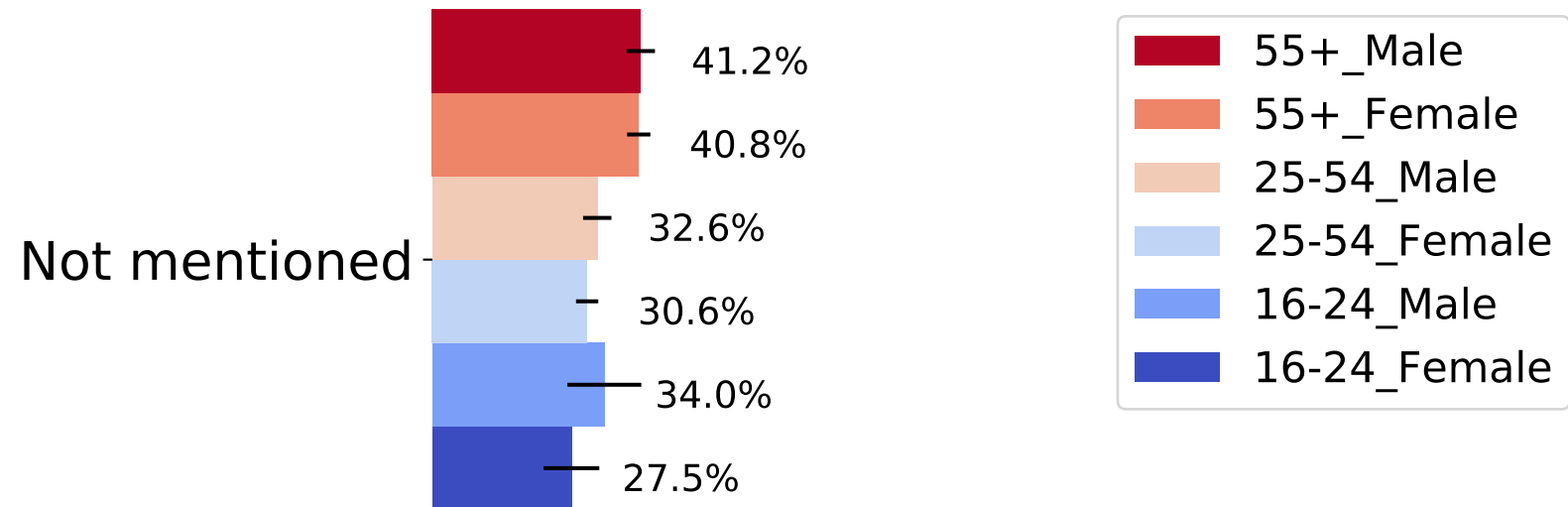
At the moment, how often do you eat raw milk?



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

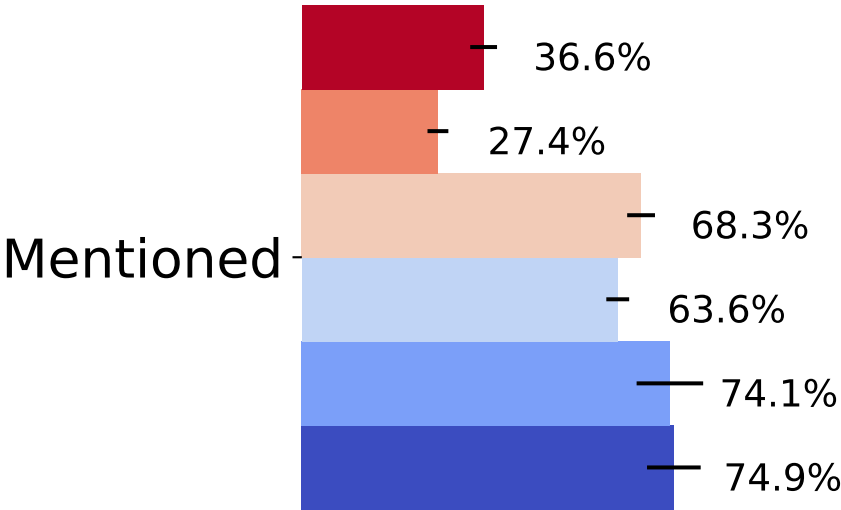
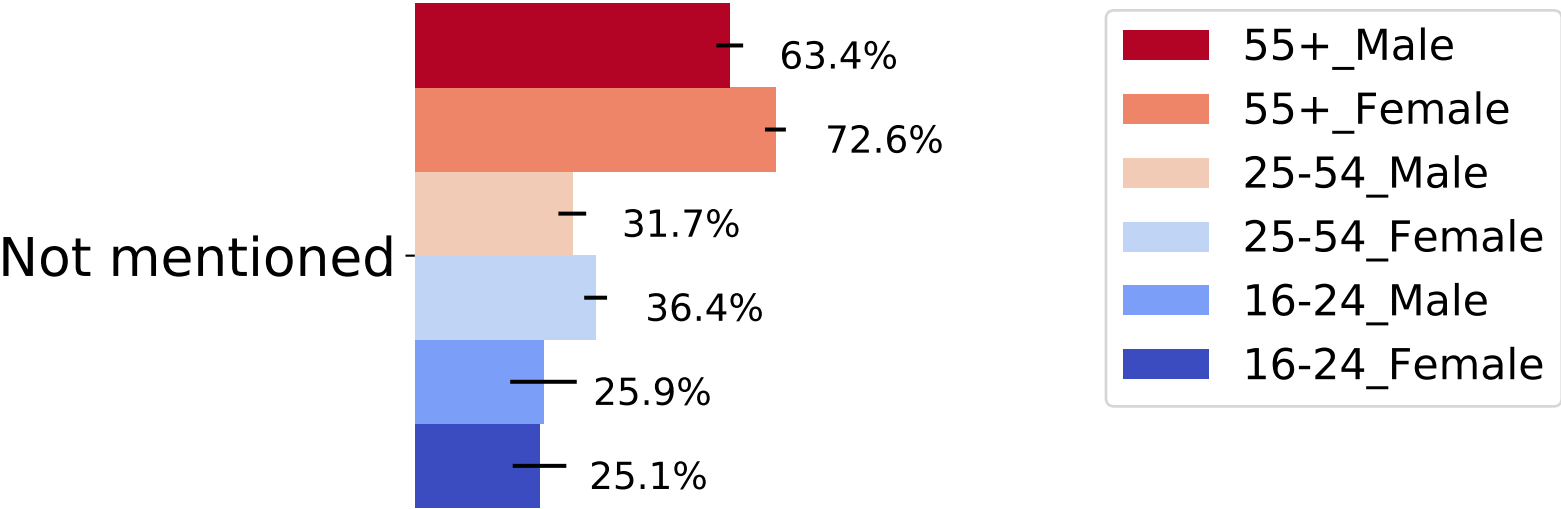


Eaten in a restaurant



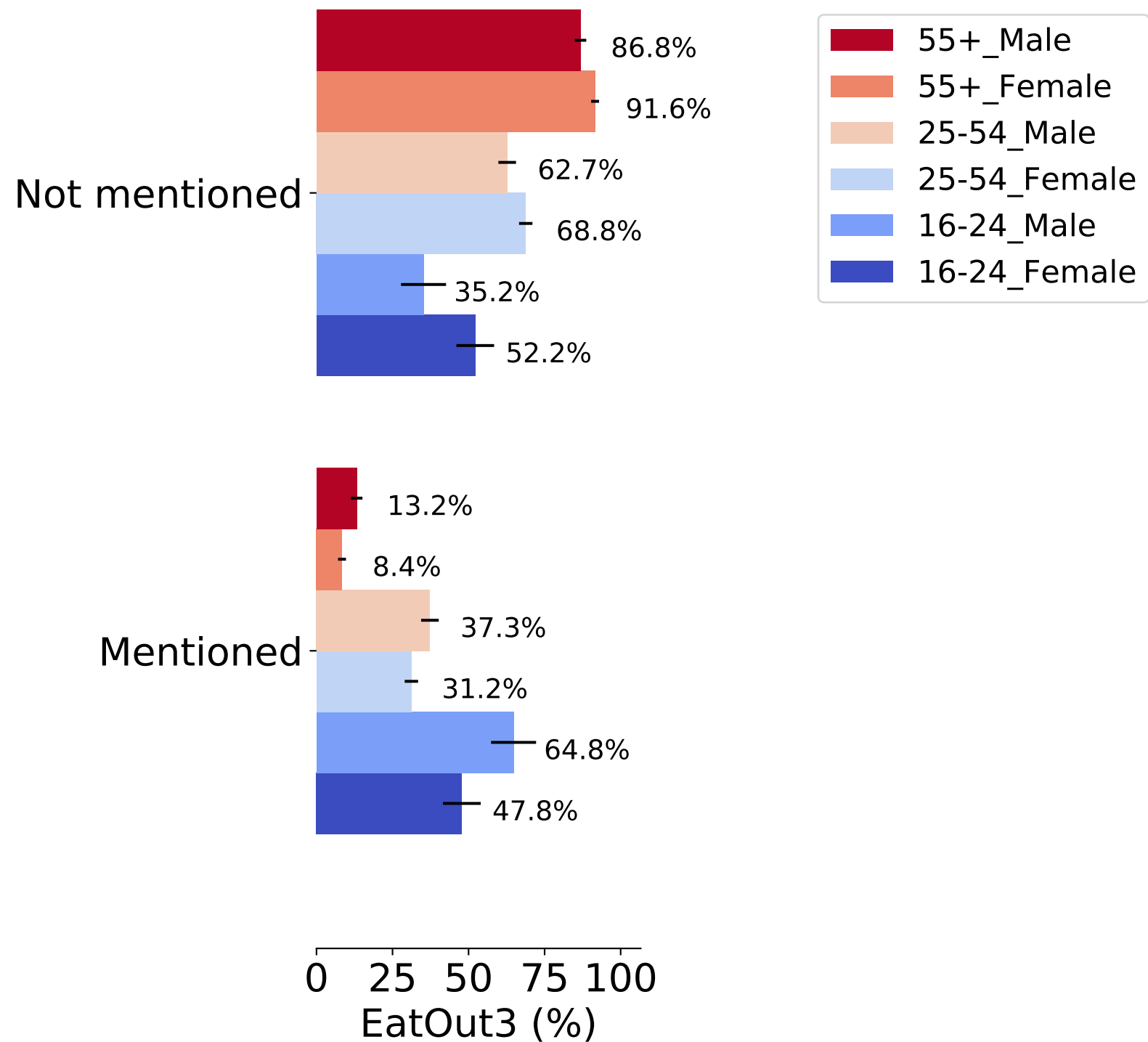
0 20 40 60 80
EatOut1 (%)

Eaten takeaway food from a restaurant or takeaway outlet

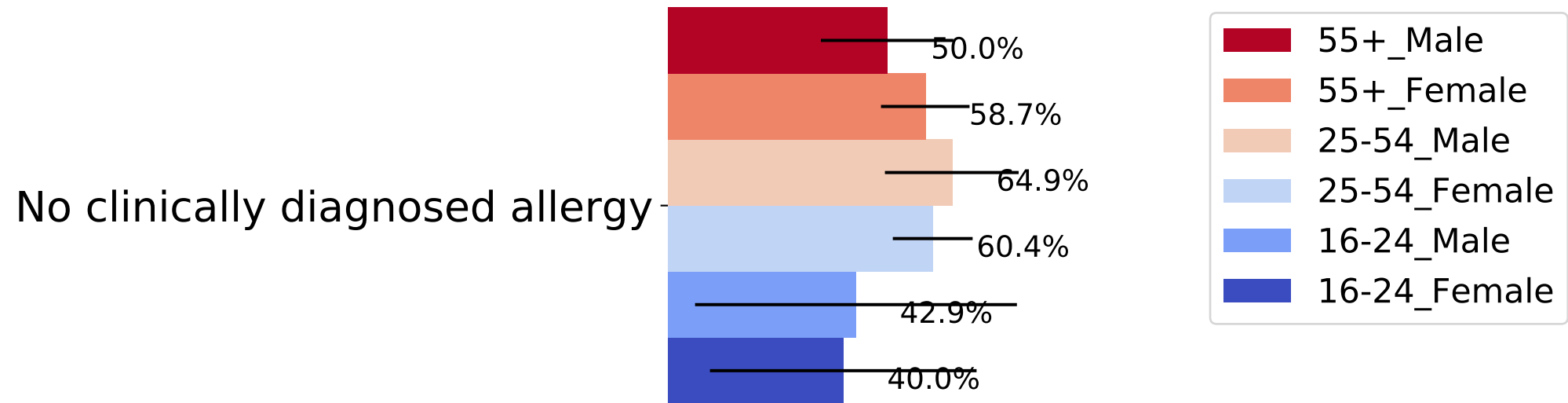


0 20 40 60 80
EatOut2 (%)

Eaten in a fast food restaurant



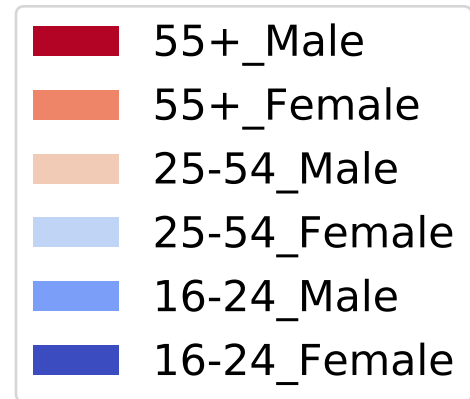
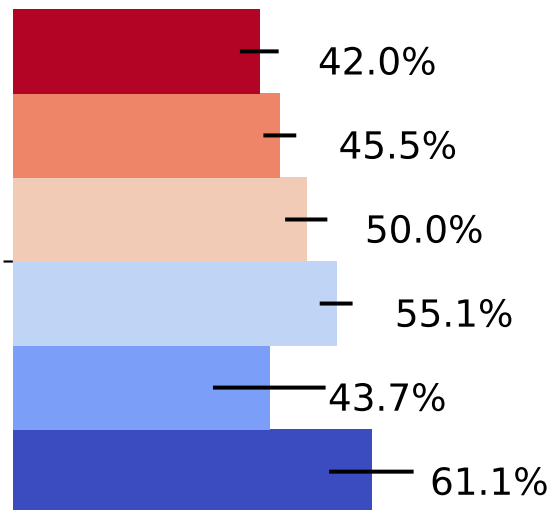
Clinically diagnosed allergy



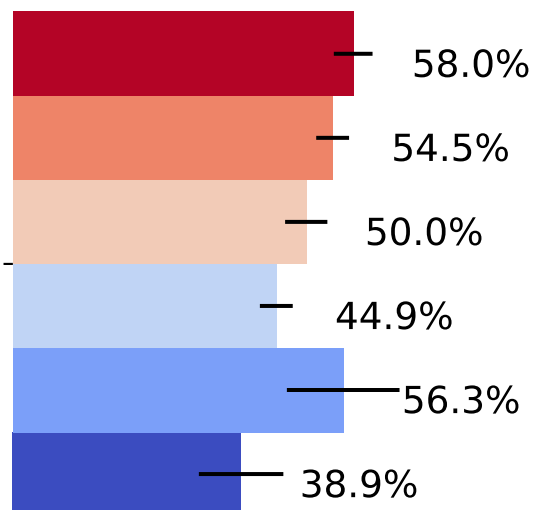
0 20 40 60
clinaller (%)

Took no action

Not mentioned

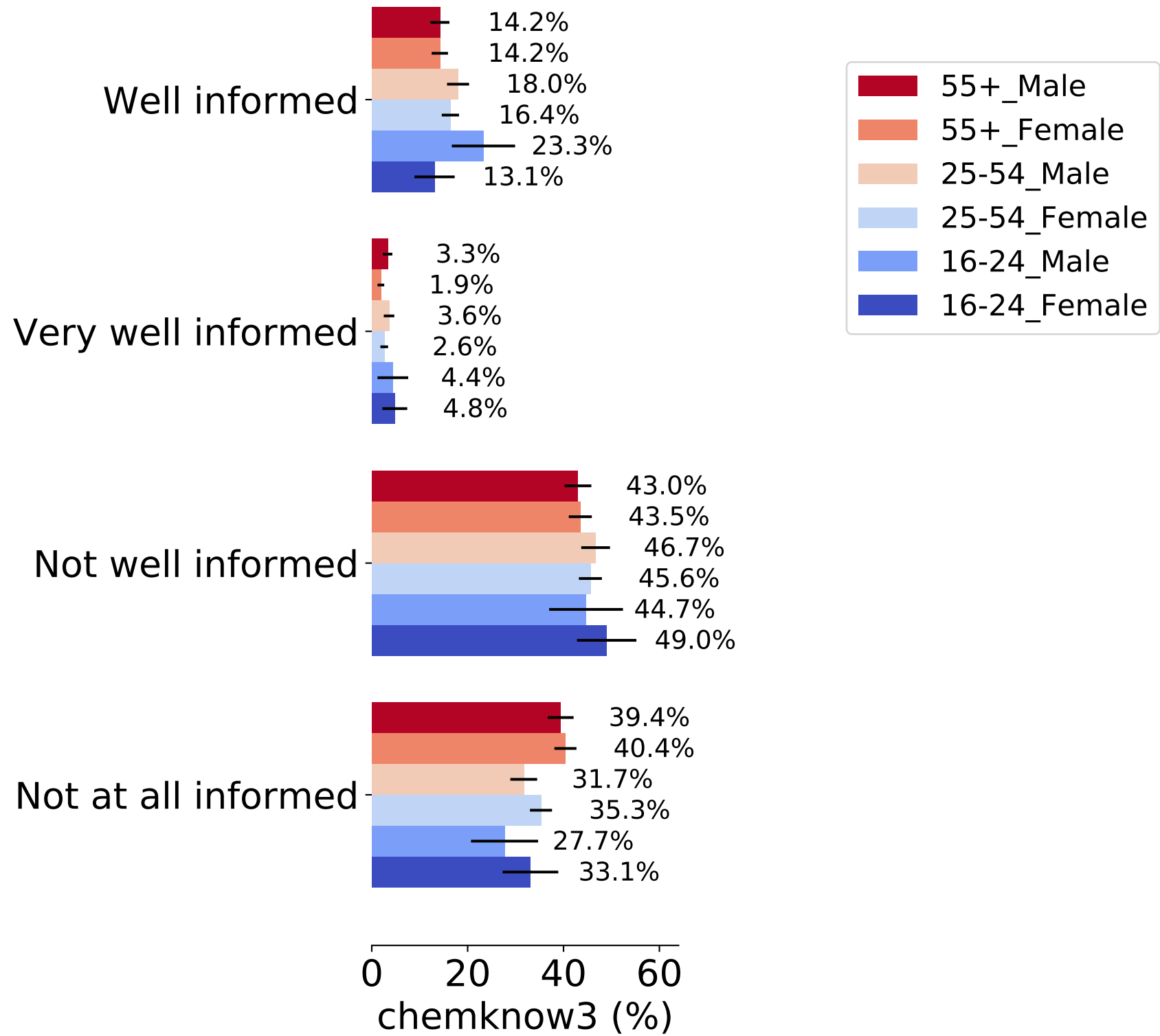


Mentioned

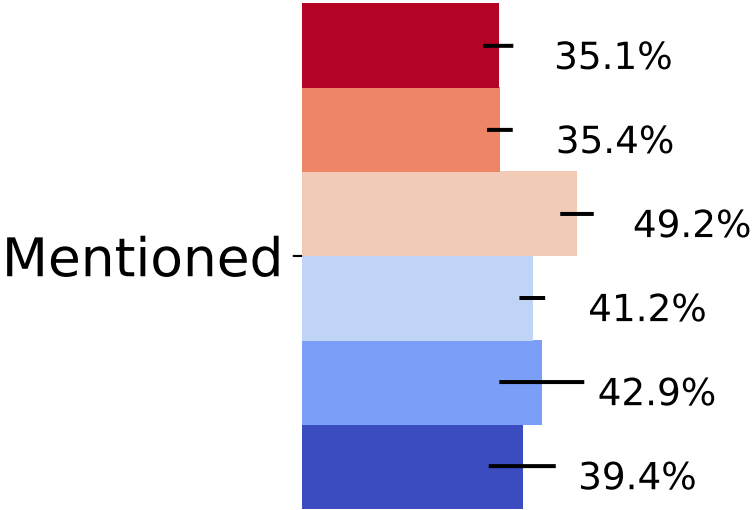
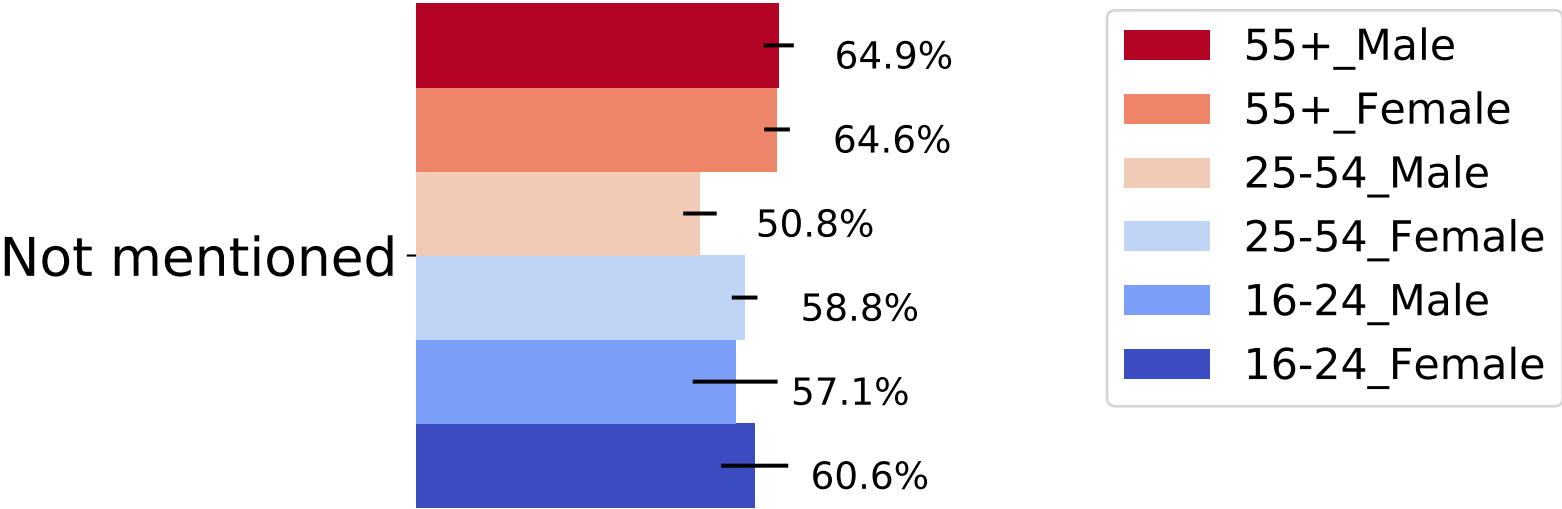


0 20 40 60
FdAuthAct_MC9 (%)

Chemicals that can occur naturally in food (e.g. naturally occurring toxins, heavy metals such as lead)

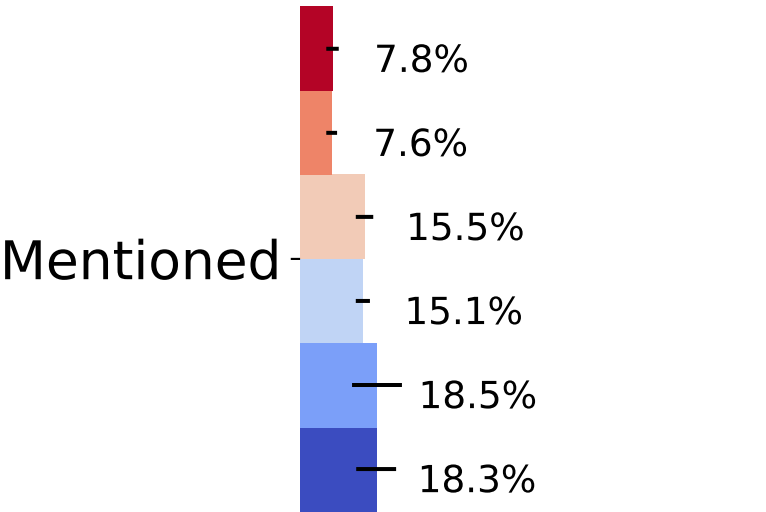
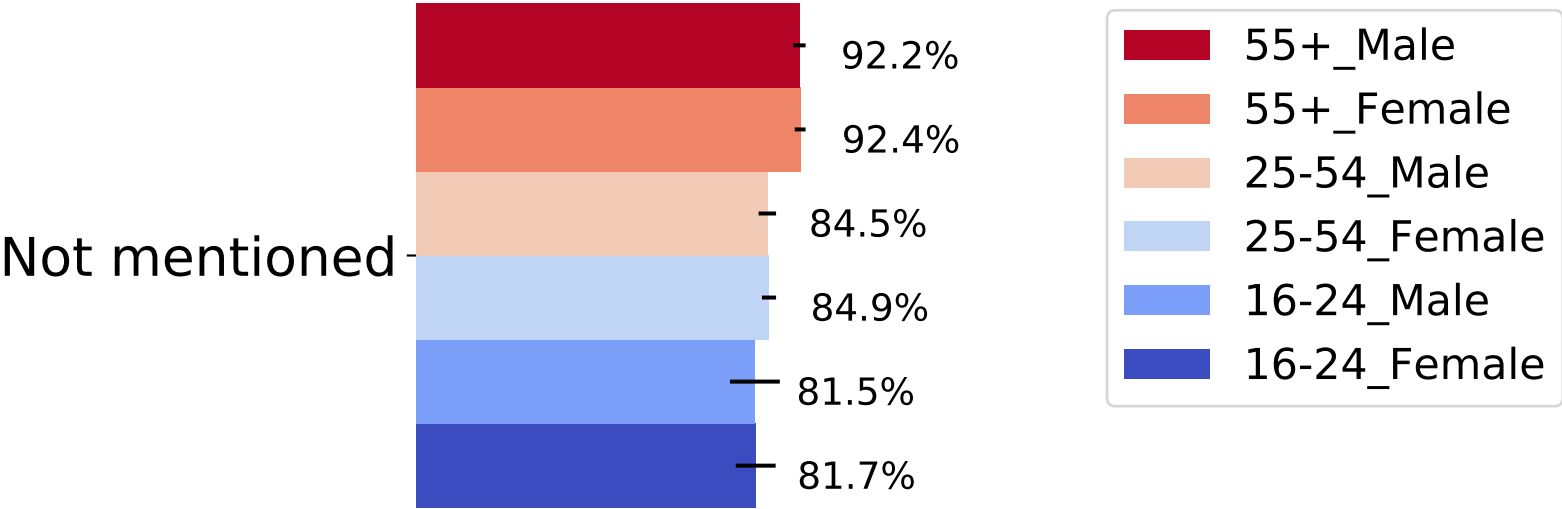


Where household shops for food: Mini supermarket e.g. Metro/Local



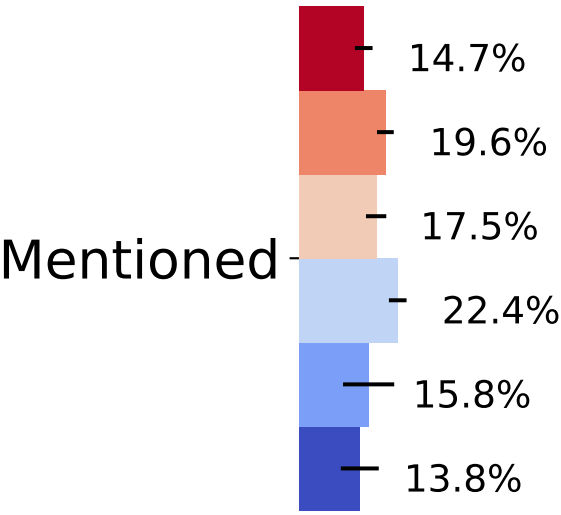
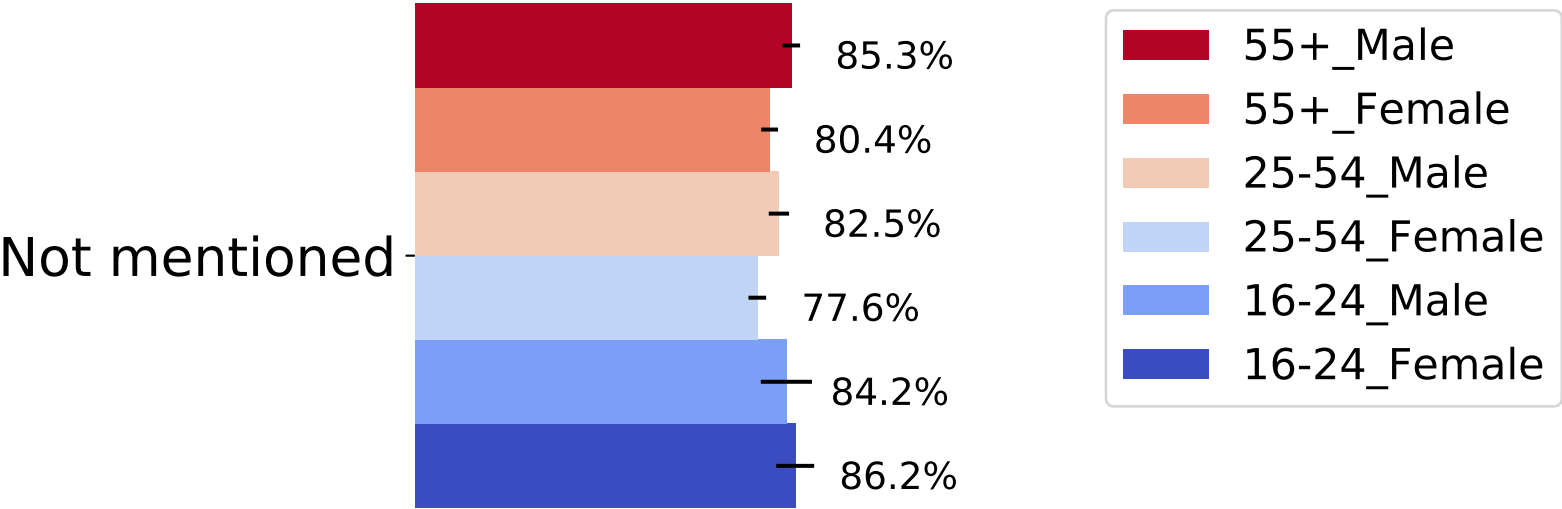
0 20 40 60
Q3_32 (%)

Methods used to defrost frozen meat or fish: Placing the meat or fish in water



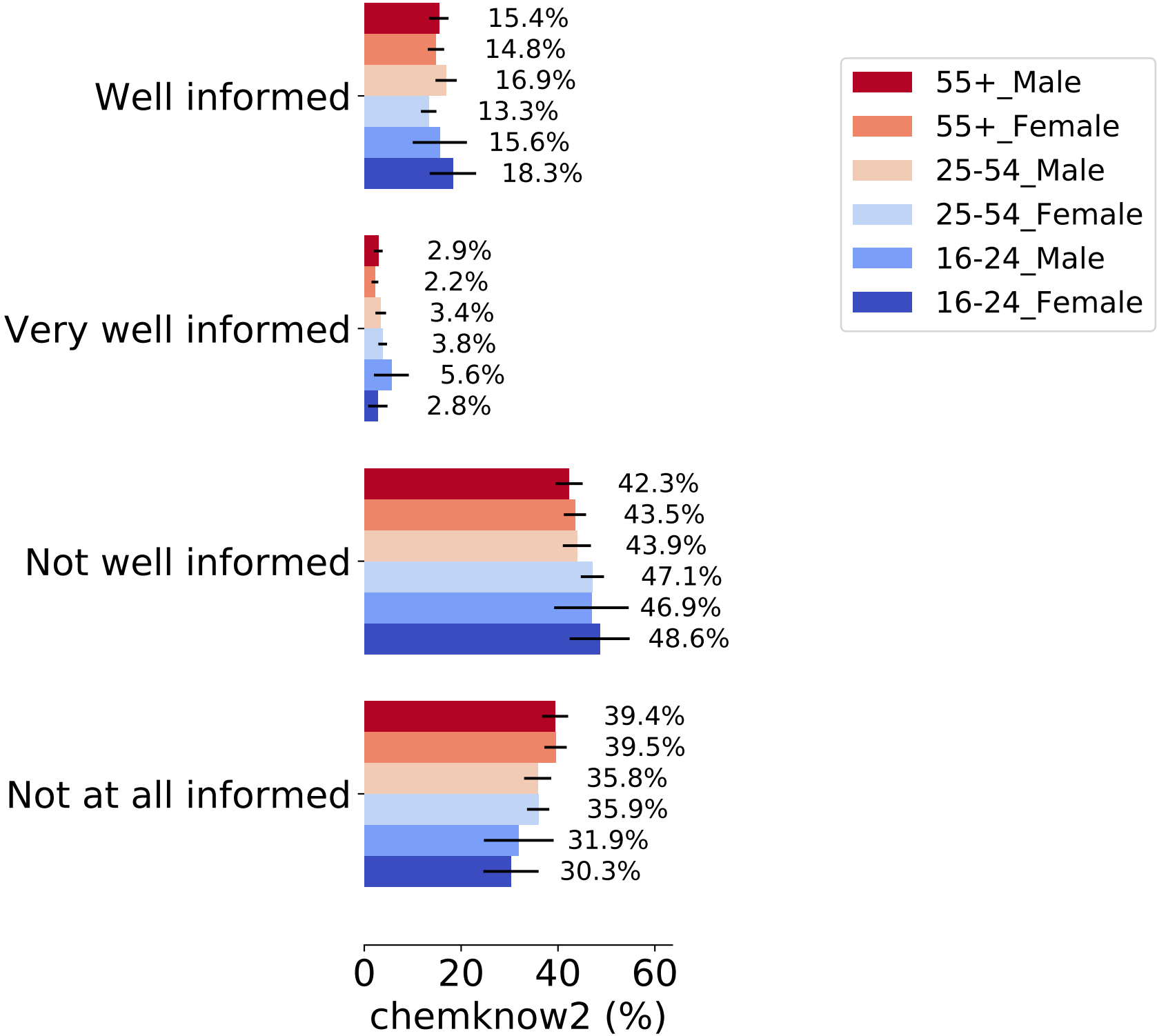
0 25 50 75 100
Q4_1b1 (%)

How can you tell whether egg is safe to eat or use in cooking: It doesn't float in water

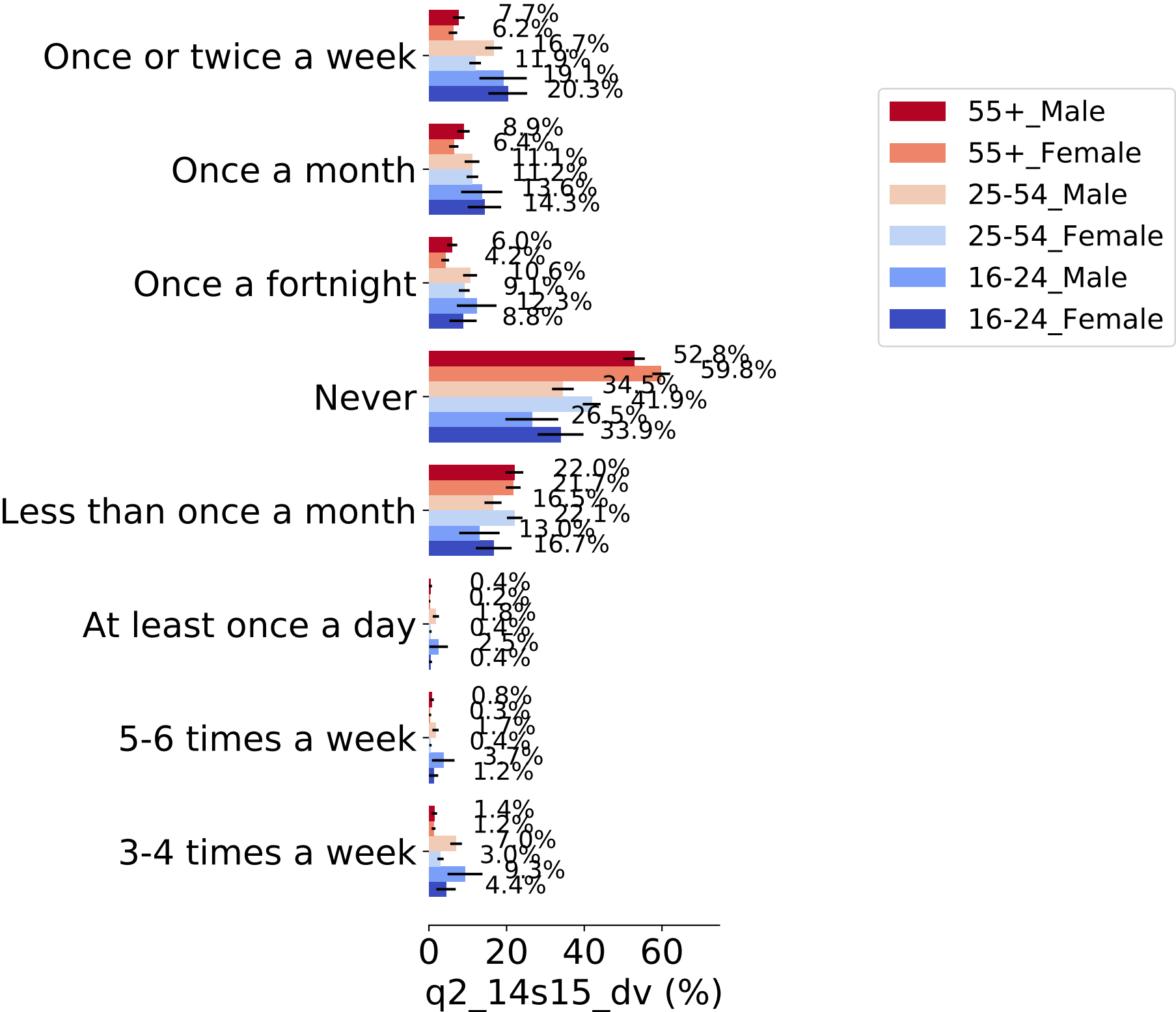


0 25 50 75 100
safeegg7 (%)

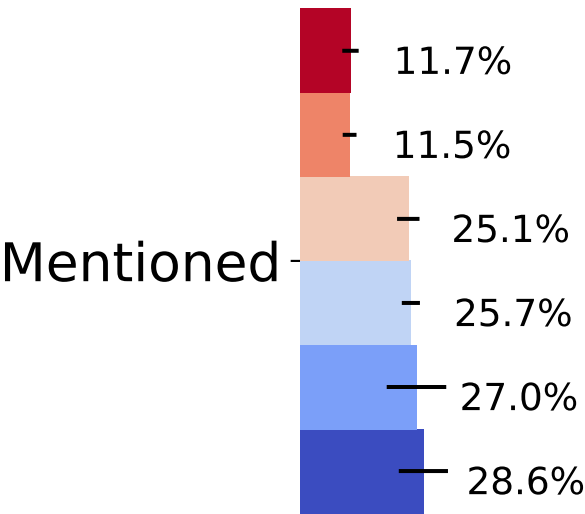
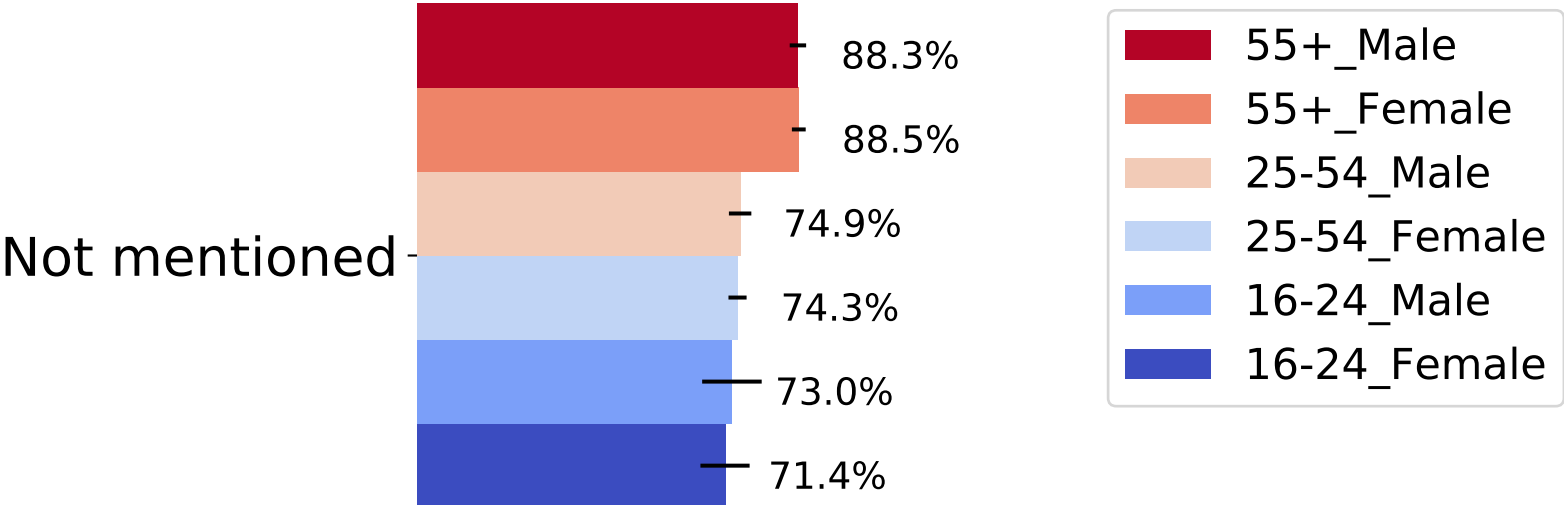
Chemical residues from the food production process (e.g. pesticides, veterinary medicines)



At the moment, how often do you eat pre-packed sandwiches?

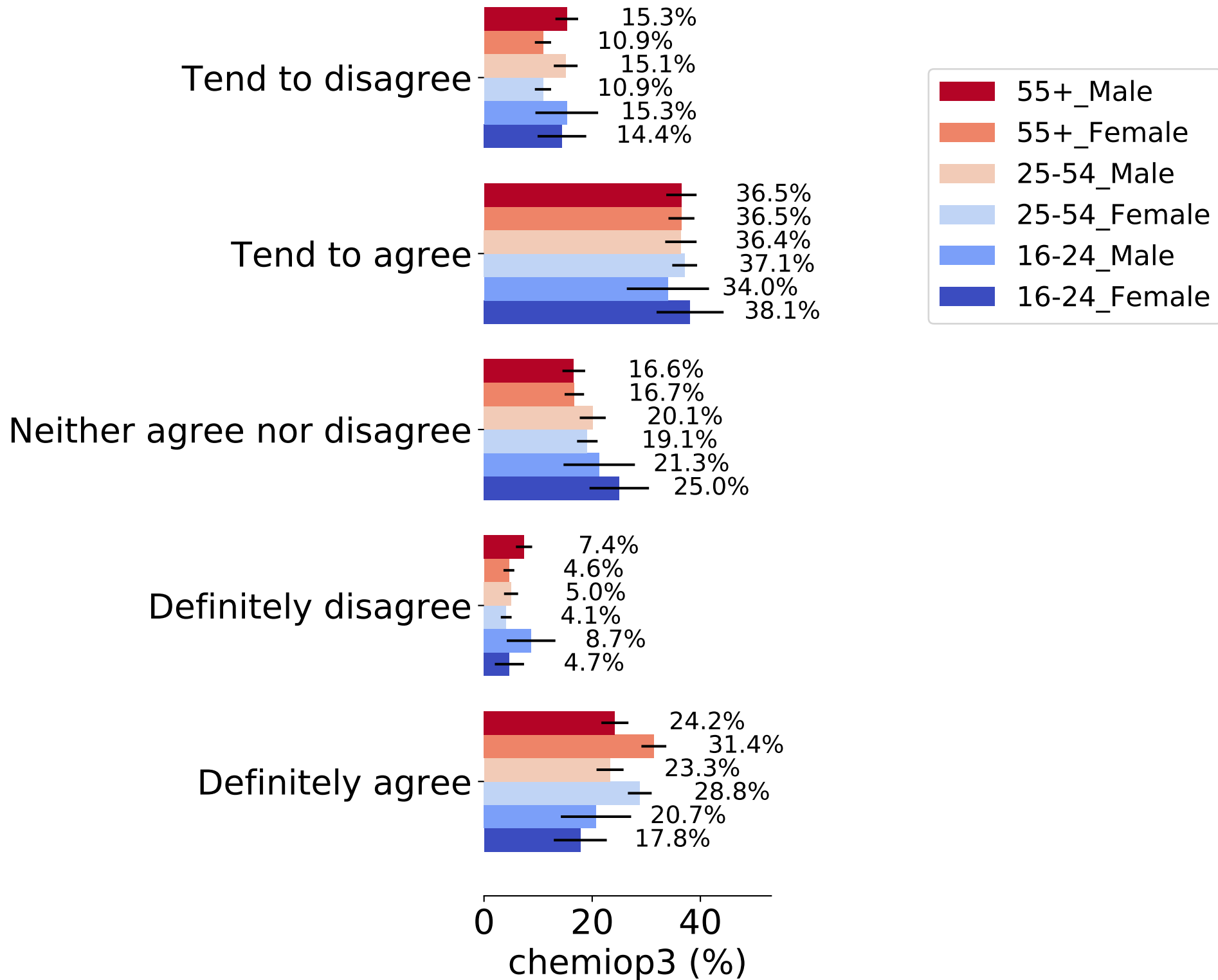


Customer reviews on websites or mobile apps e.g. TripAdvisor, Yelp, Google reviews etc.

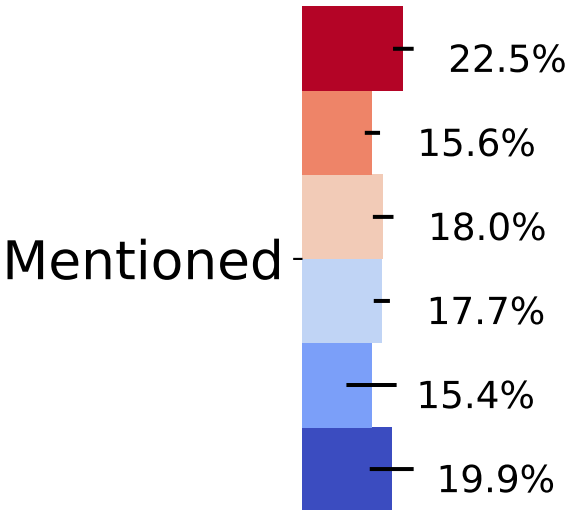
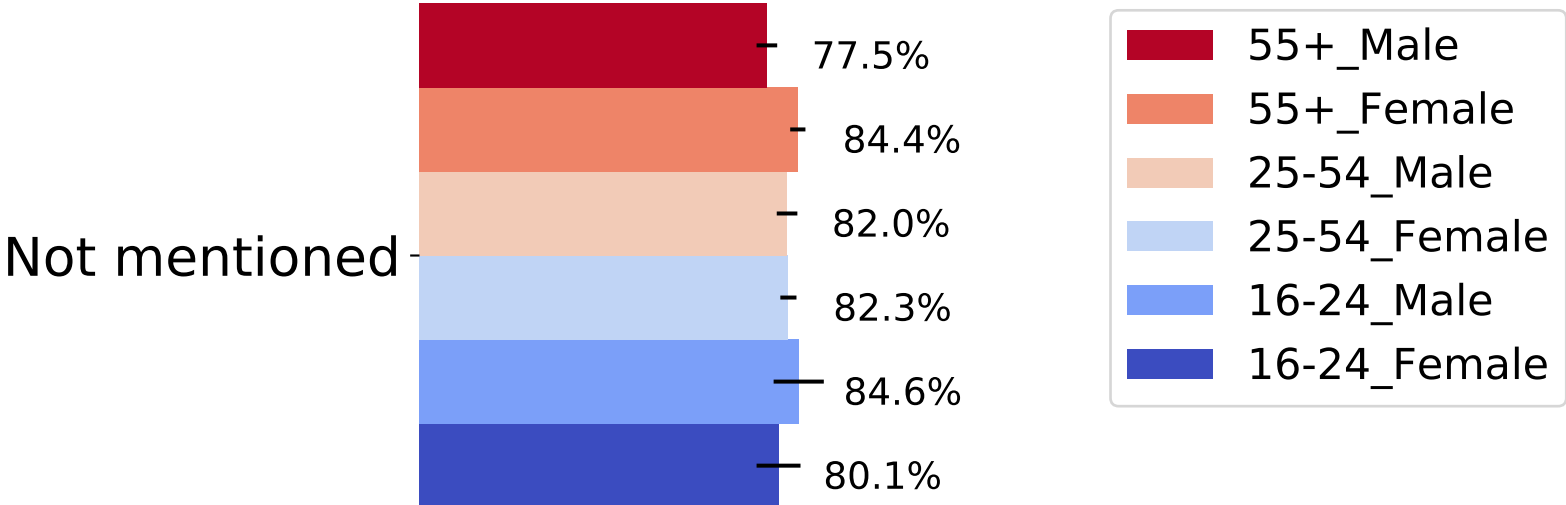


0 25 50 75 100
EatOutInfDV_Wb (%)

I am concerned about possible long-term health effects of chemicals in food

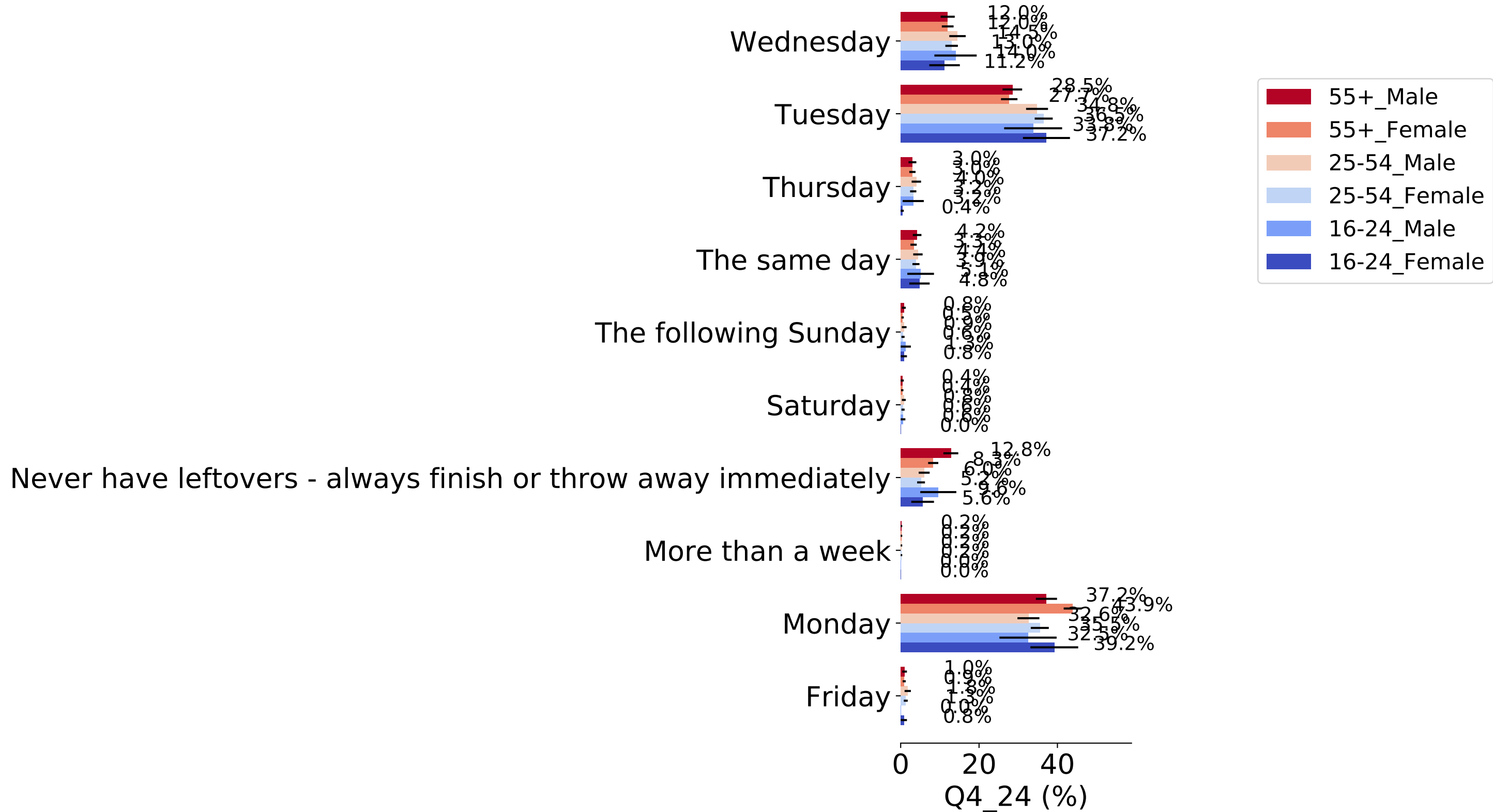


Methods used to defrost frozen meat or fish: Defrosting the meat or fish in the microwave oven

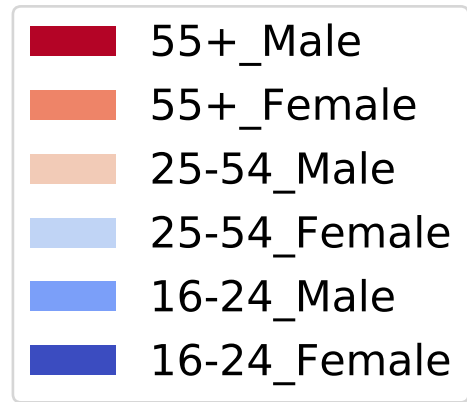
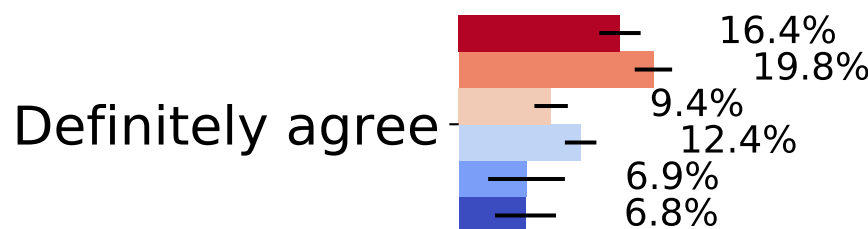
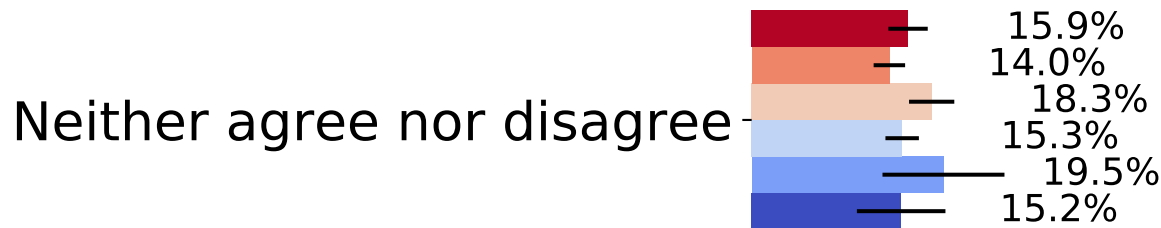


0 20 40 60 80
Q4_1b4 (%)

If you made a meal on Sunday, what is the last day that you would consider eating the leftovers? (Spontaneous)

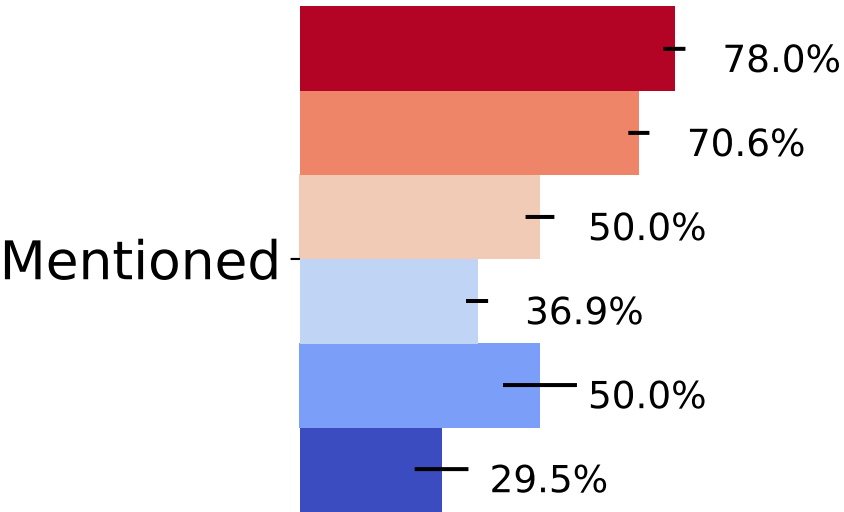
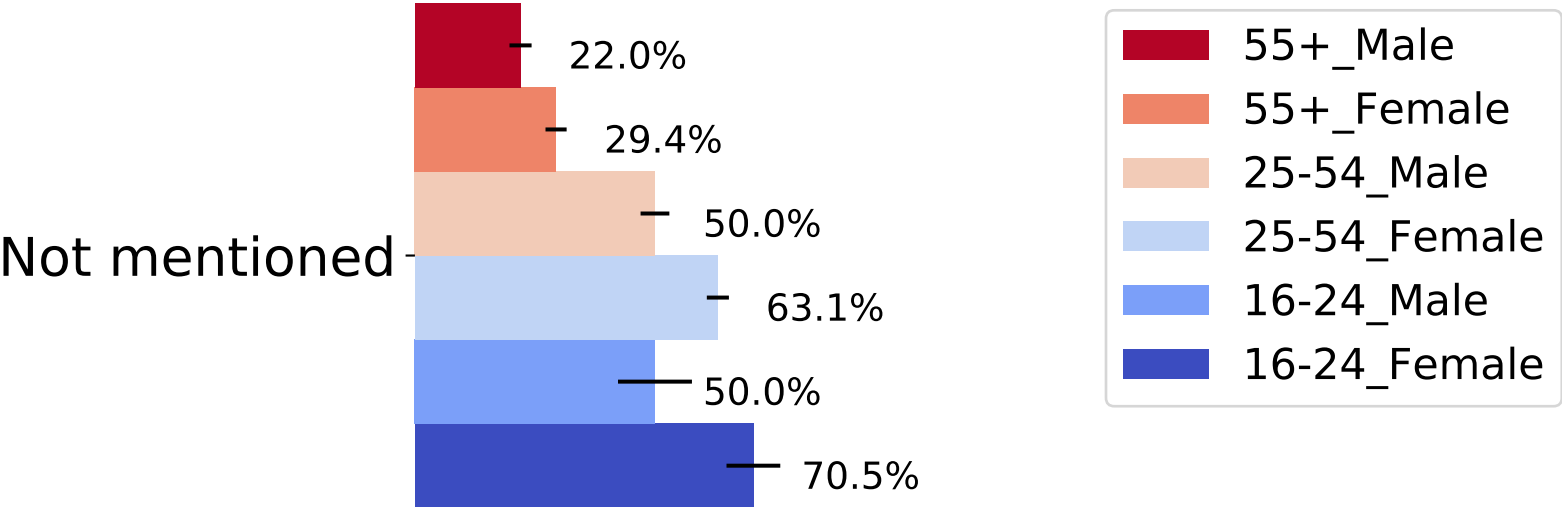


When buying food, I check to see where it was produced



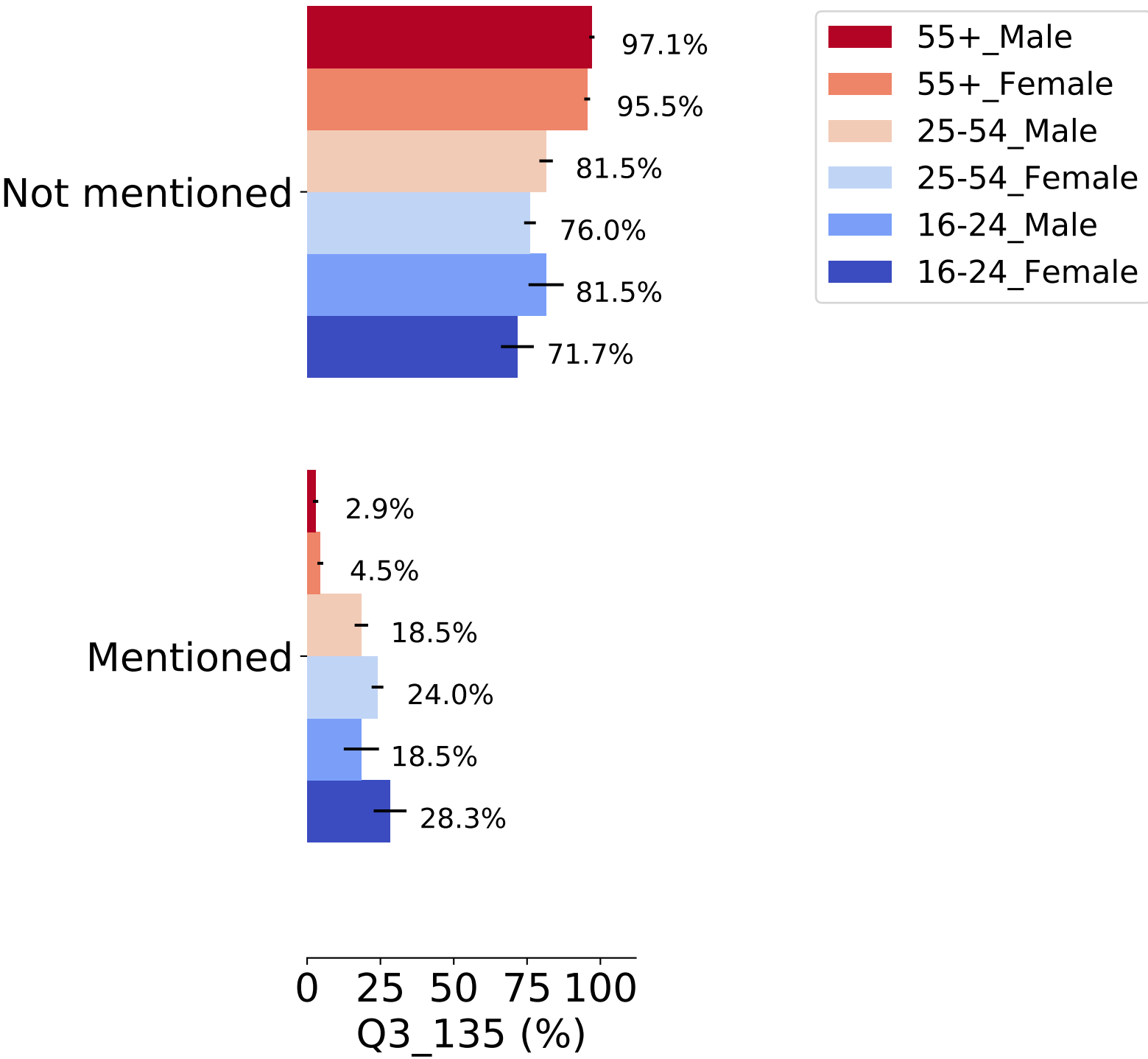
0 10 20 30 40
provfd1 (%)

Changes made in the last 6 months for financial reasons: None of these

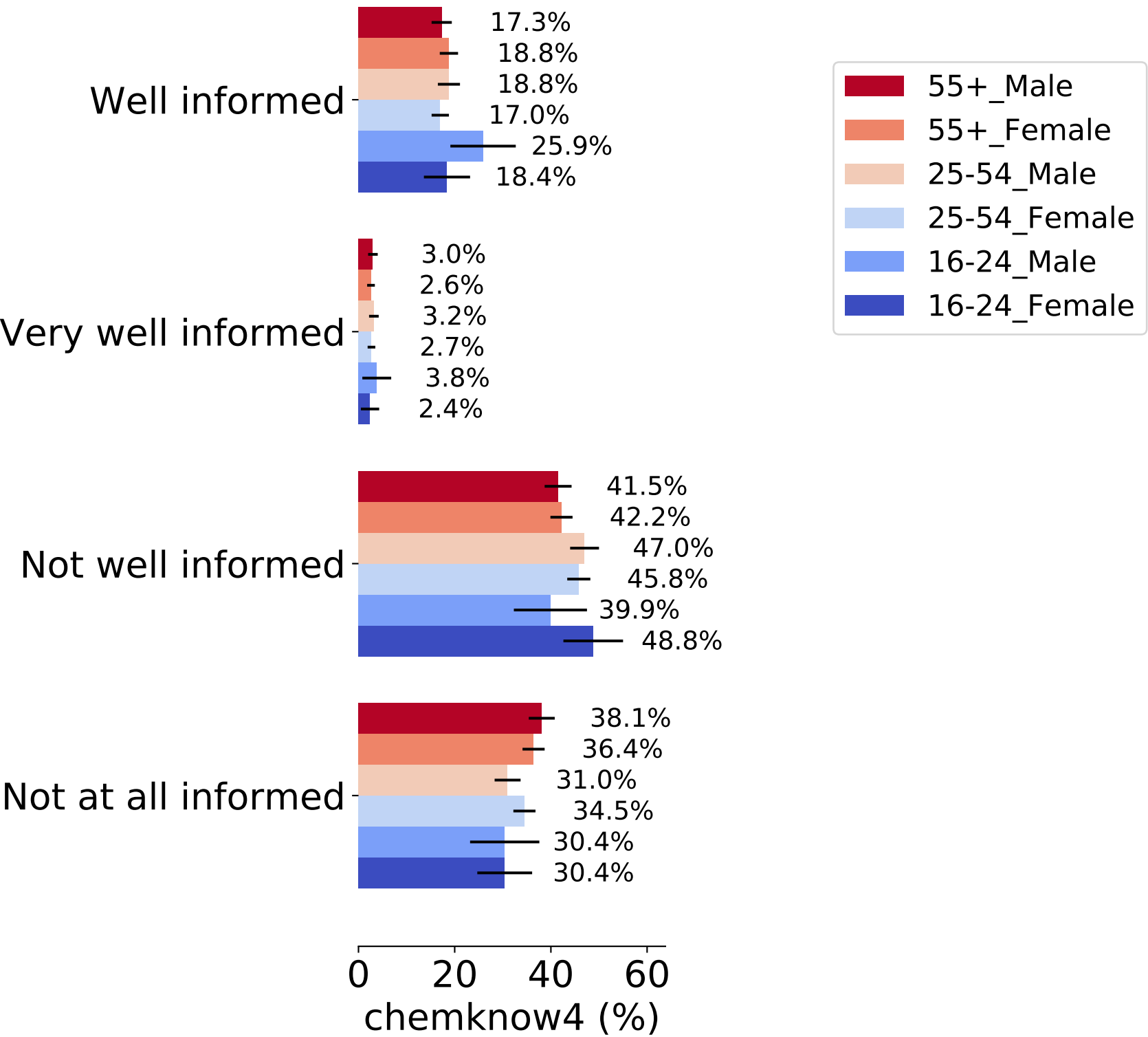


0 20 40 60 80
Q3_1312 (%)

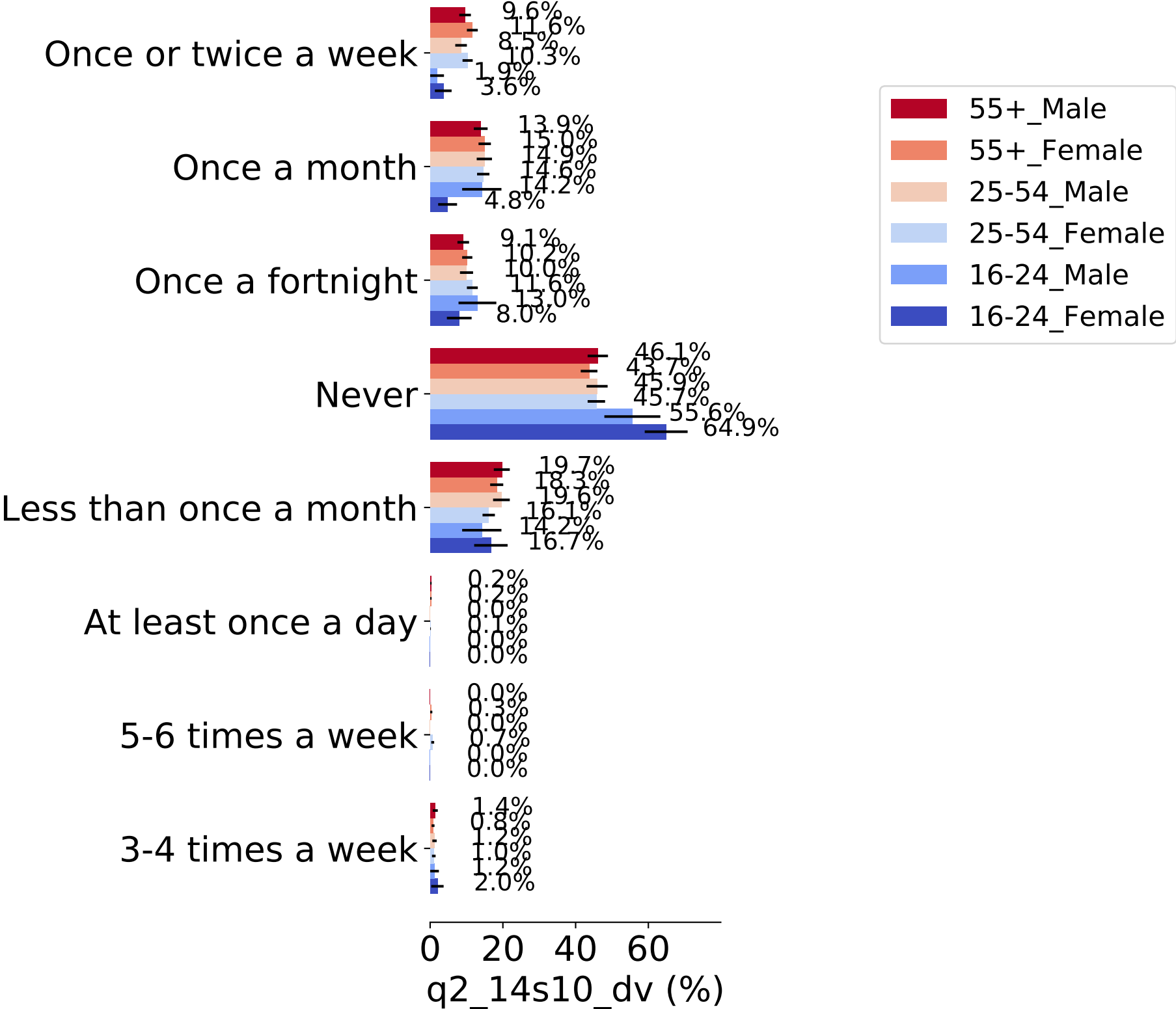
Changes made in the last 6 months for financial reasons: Made packed lunches more



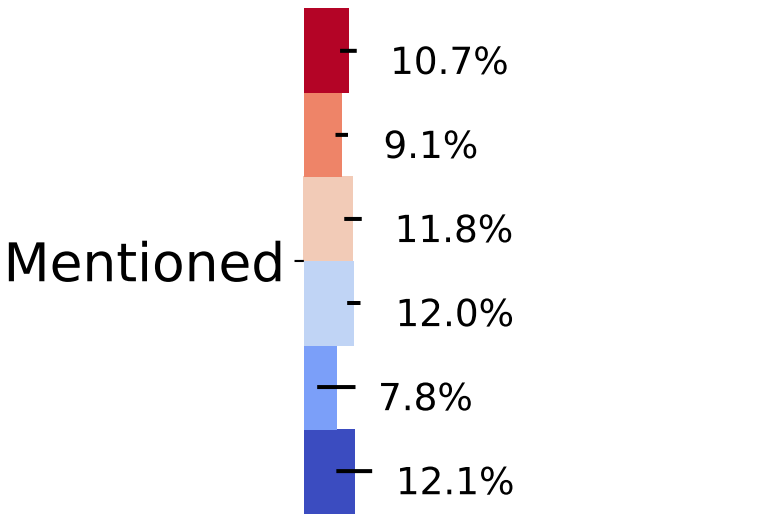
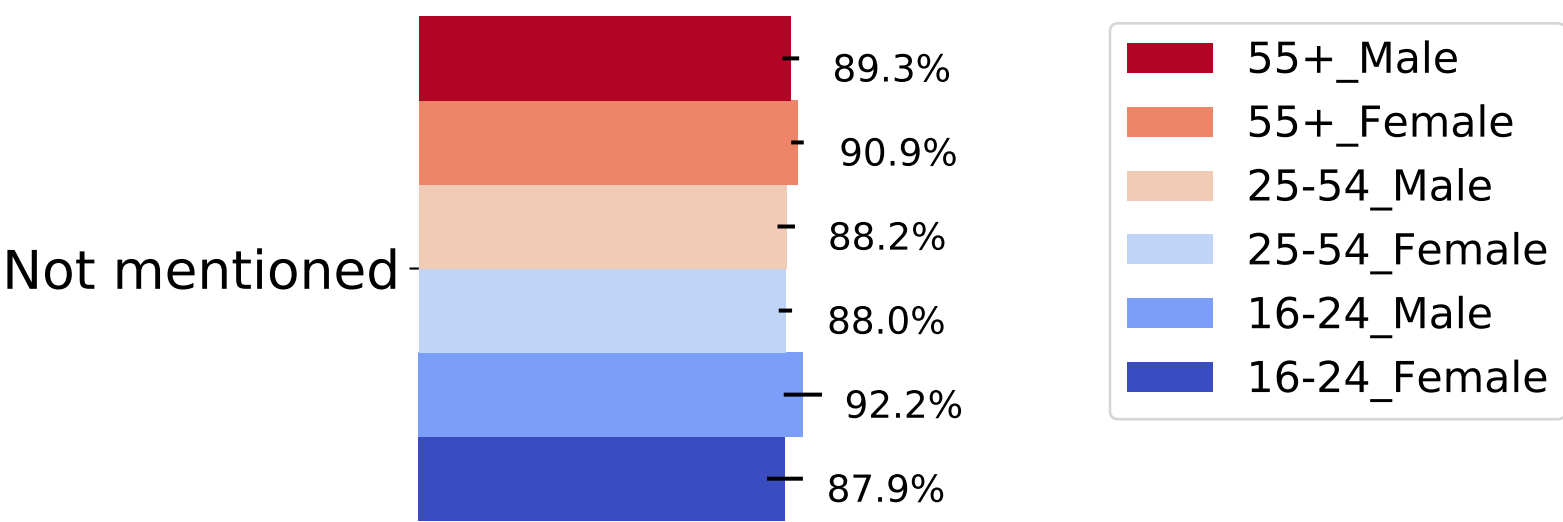
Chemicals that can be formed during the cooking process (e.g. through cooking at high temperatures or through smoking of food)



At the moment, how often do you eat cooked shellfish?

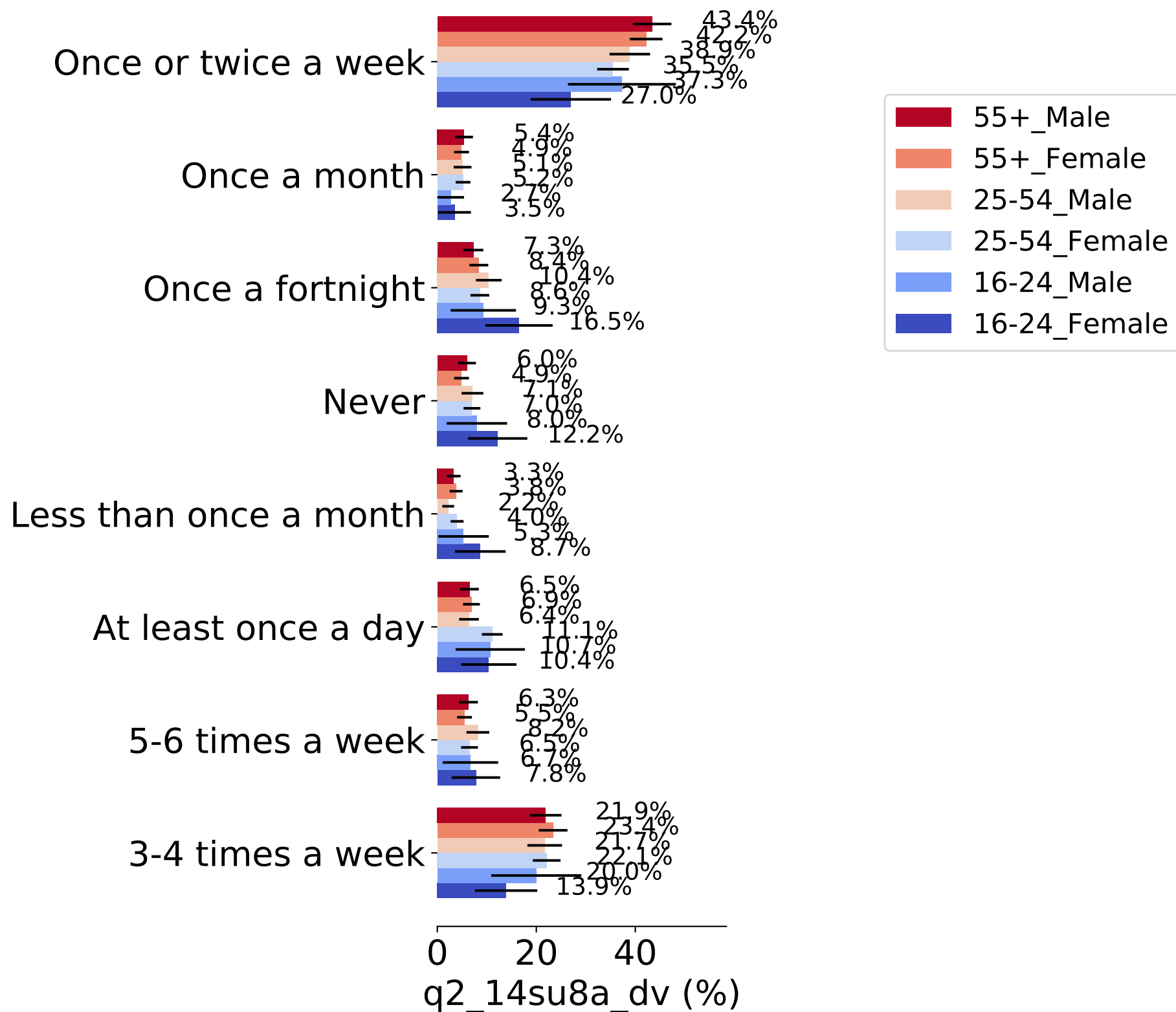


How do you usually tell food has been re-heated properly: Put hand over it/touch it

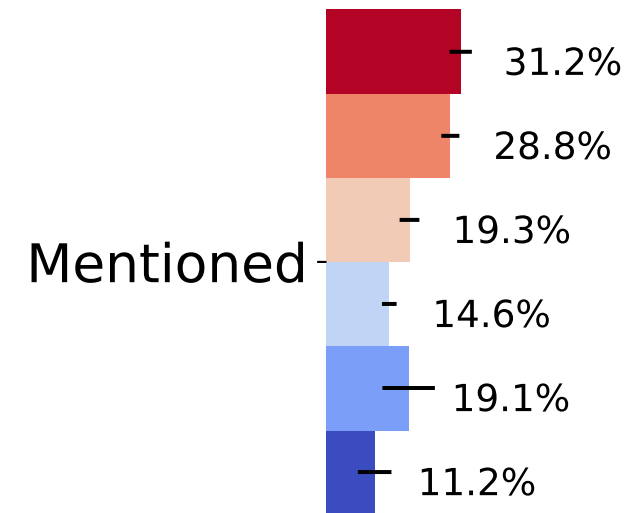
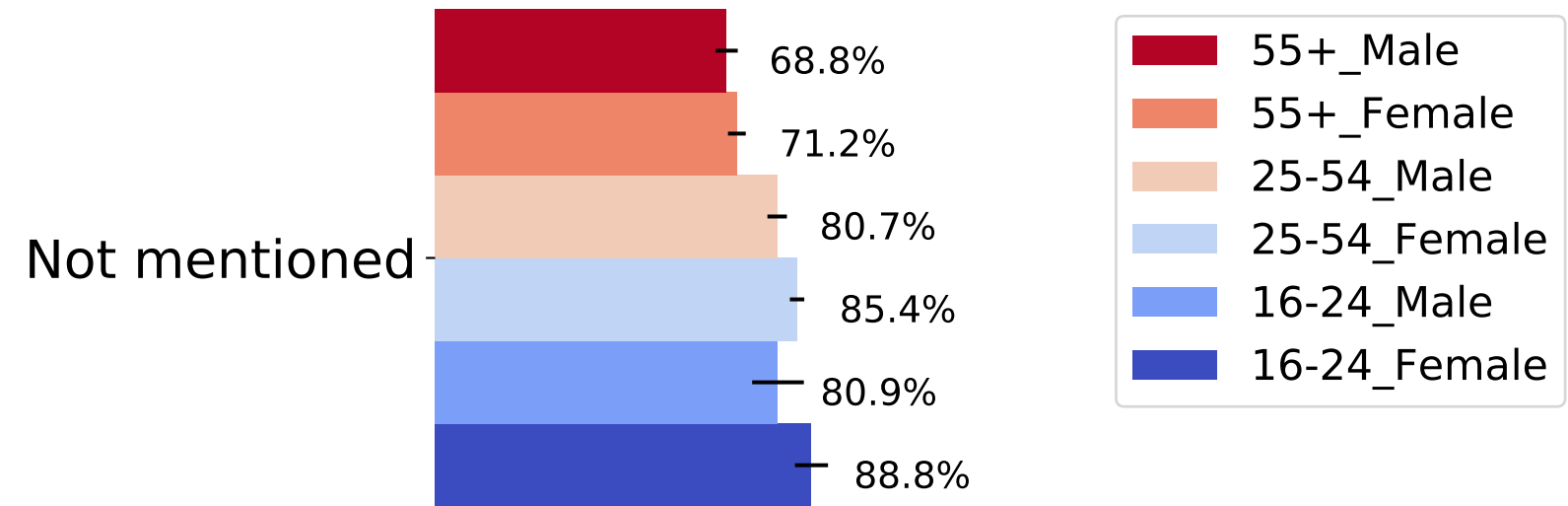


0 25 50 75 100
Q4_266 (%)

At the moment, how often do you eat cooked eggs?

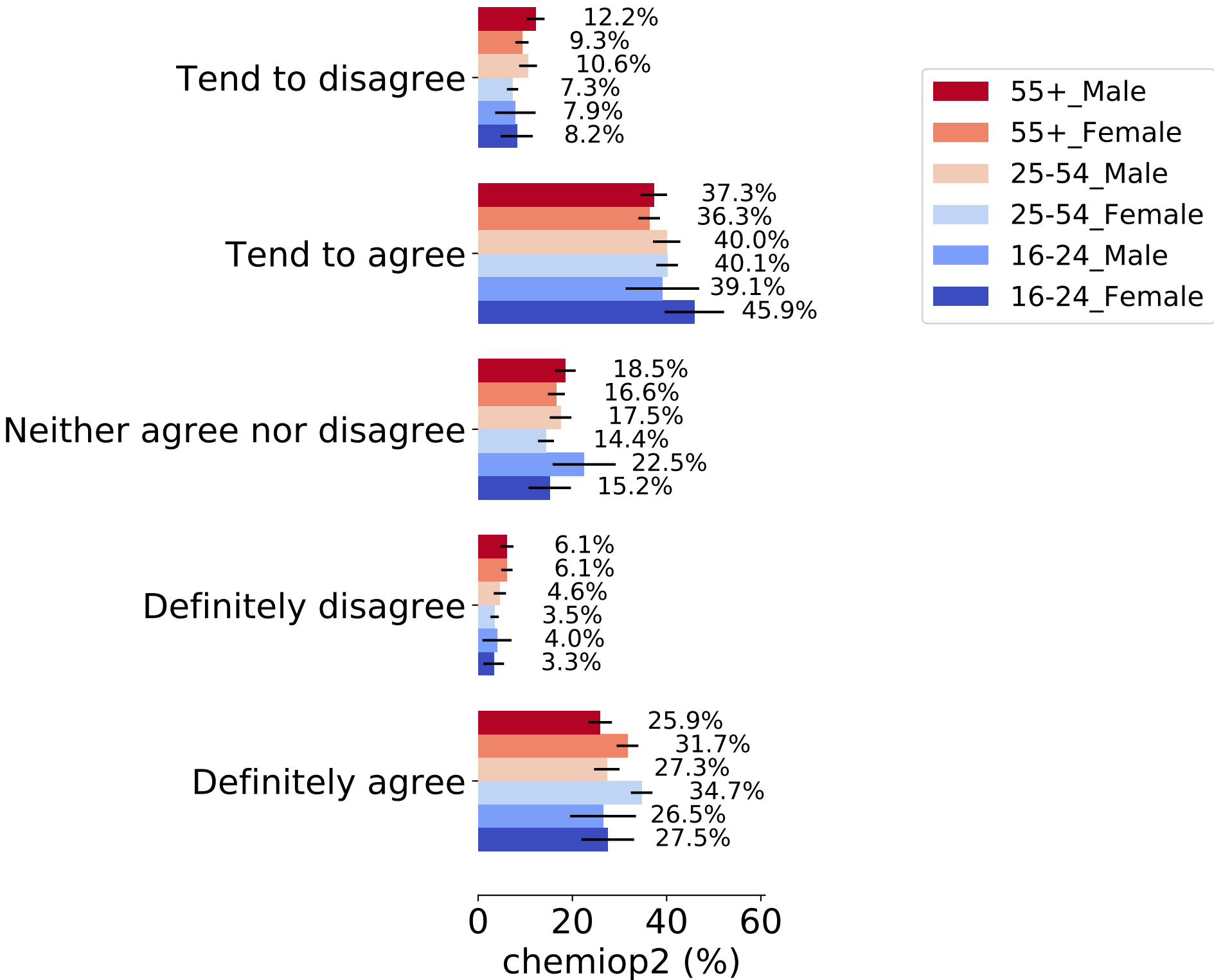


Whether get information about how to prepare and cook food safely at home from: I don't look for information on food safety

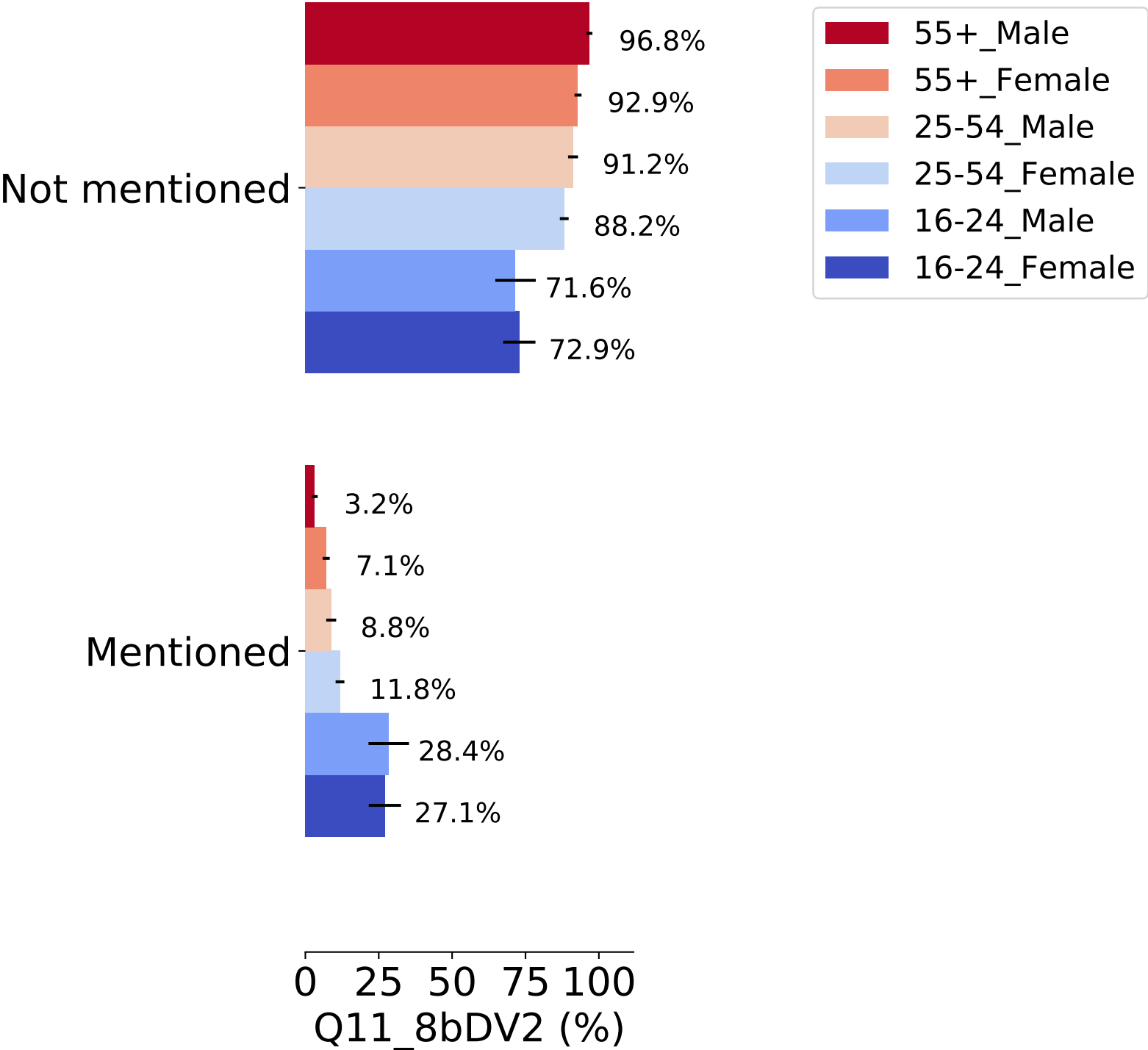


0 25 50 75 100
Q11_8bDV17 (%)

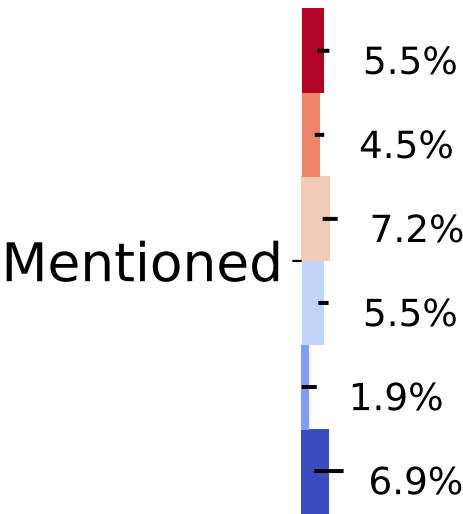
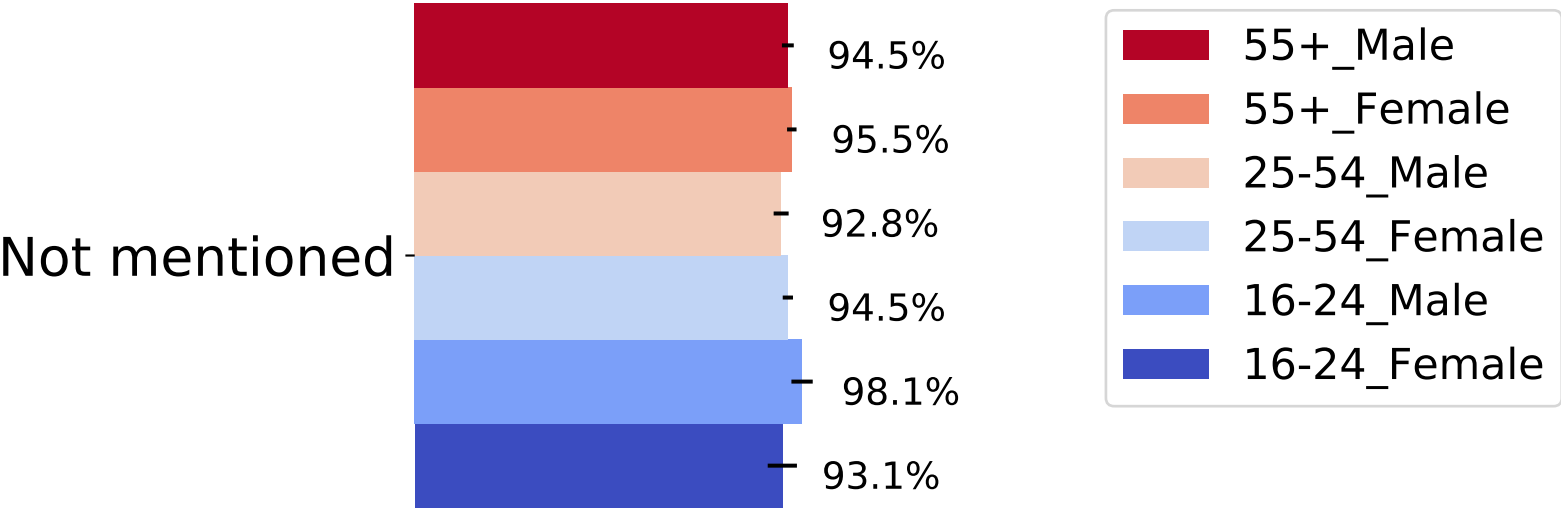
I would like more information about what I can personally do to limit the presence of chemicals in food



Whether get information about how to prepare and cook food safely at home from: School / college / a course

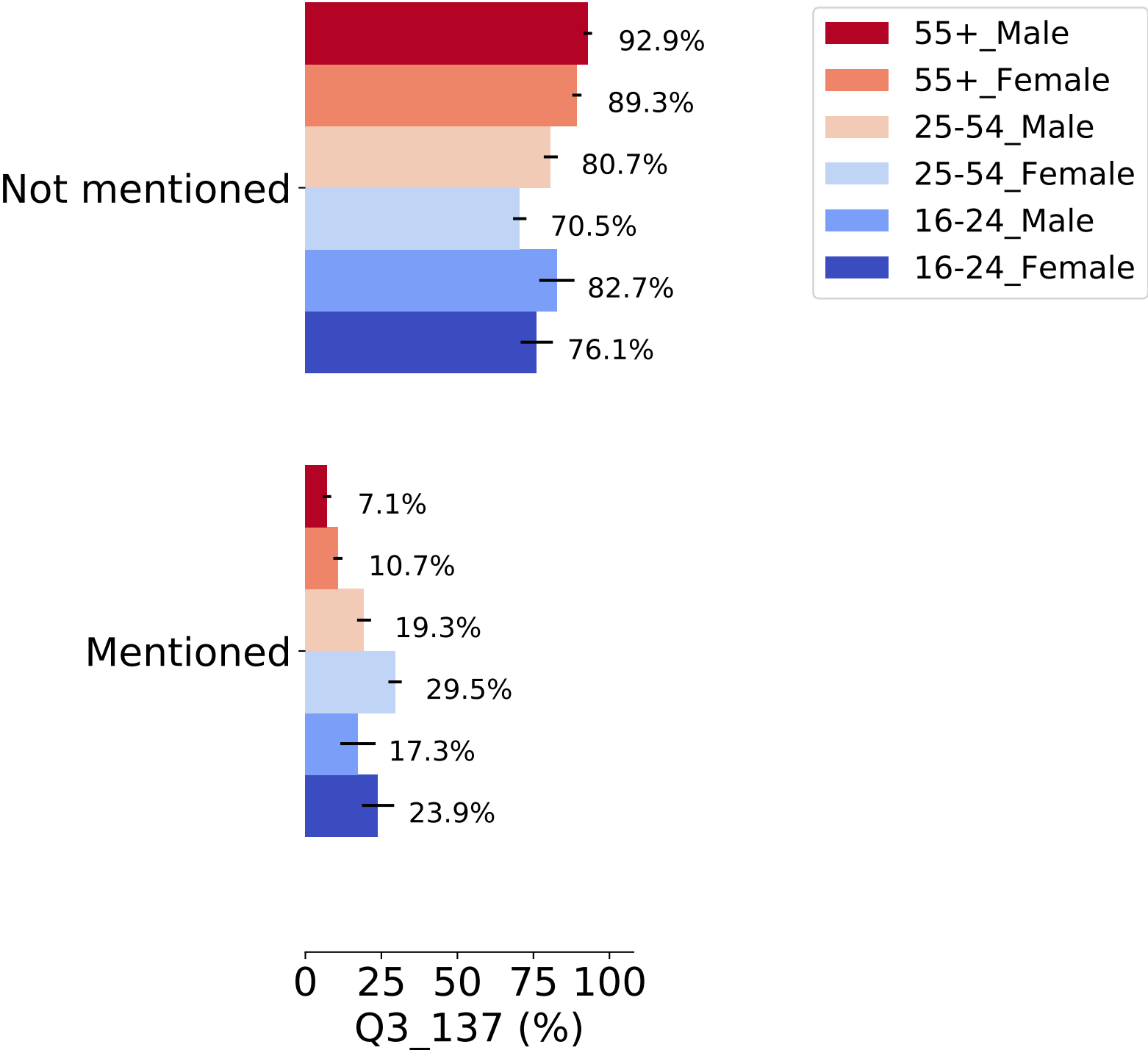


Read about the issue when you saw it but did not seek out



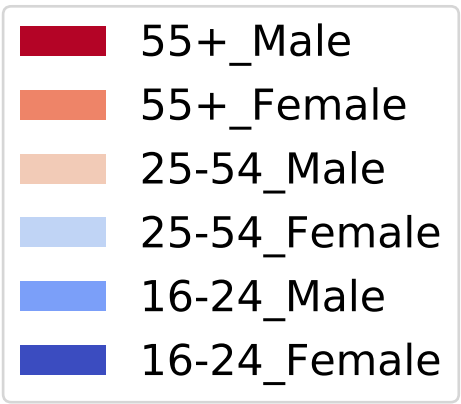
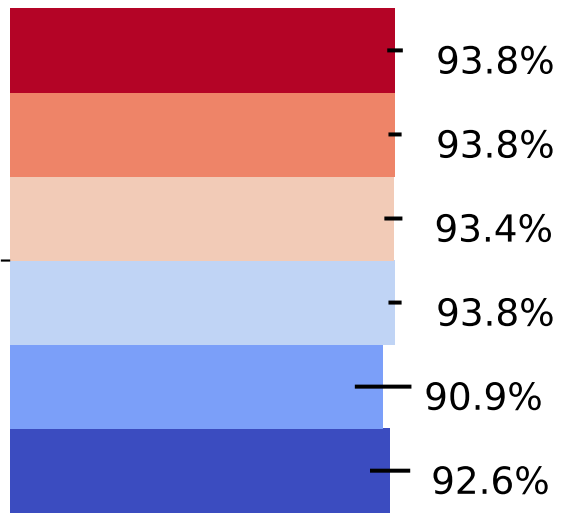
0 25 50 75 100
FdAuthAct_MC2 (%)

Changes made in the last 6 months for financial reasons: Changed the places you buy food for cheaper alternatives

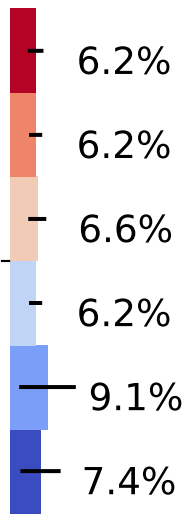


Look inside/check for ice/condensation

Not mentioned

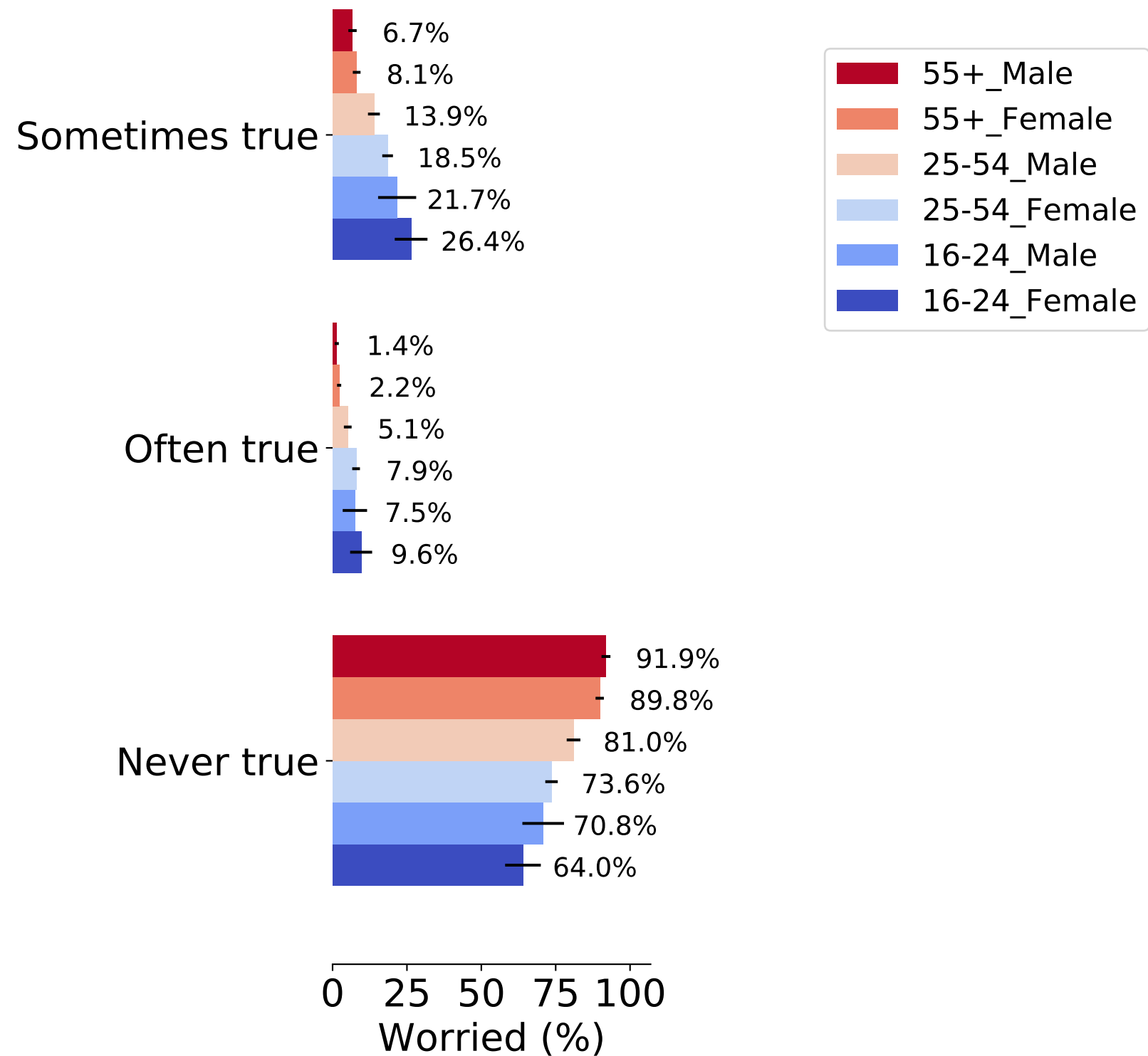


Mentioned

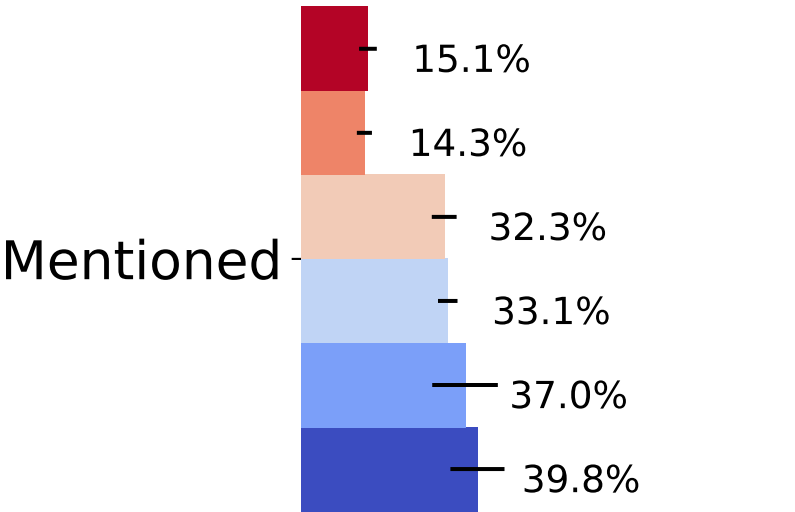
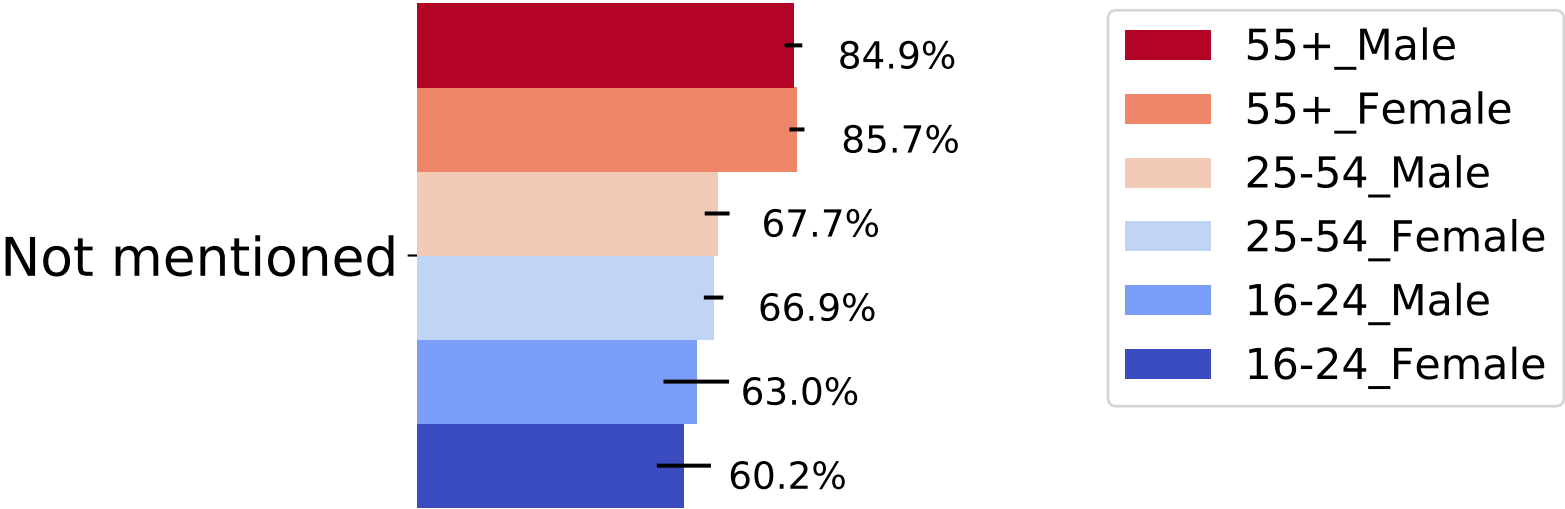


0 25 50 75 100
Q4_114 (%)

In the last 12 months have been worried whether food would run out before have enough money to buy more

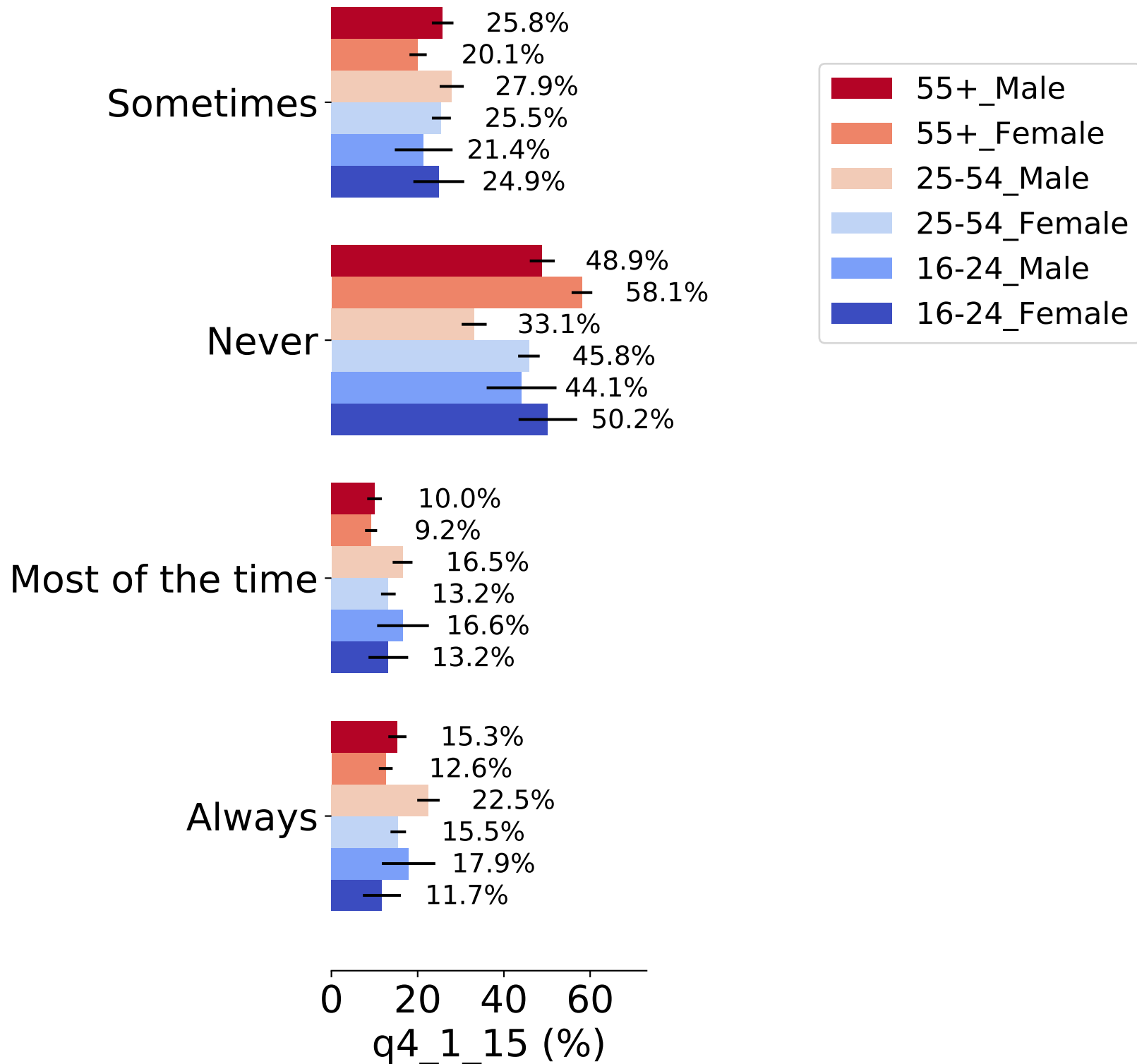


Whether get information about how to prepare and cook food safely at home from: Internet search engine

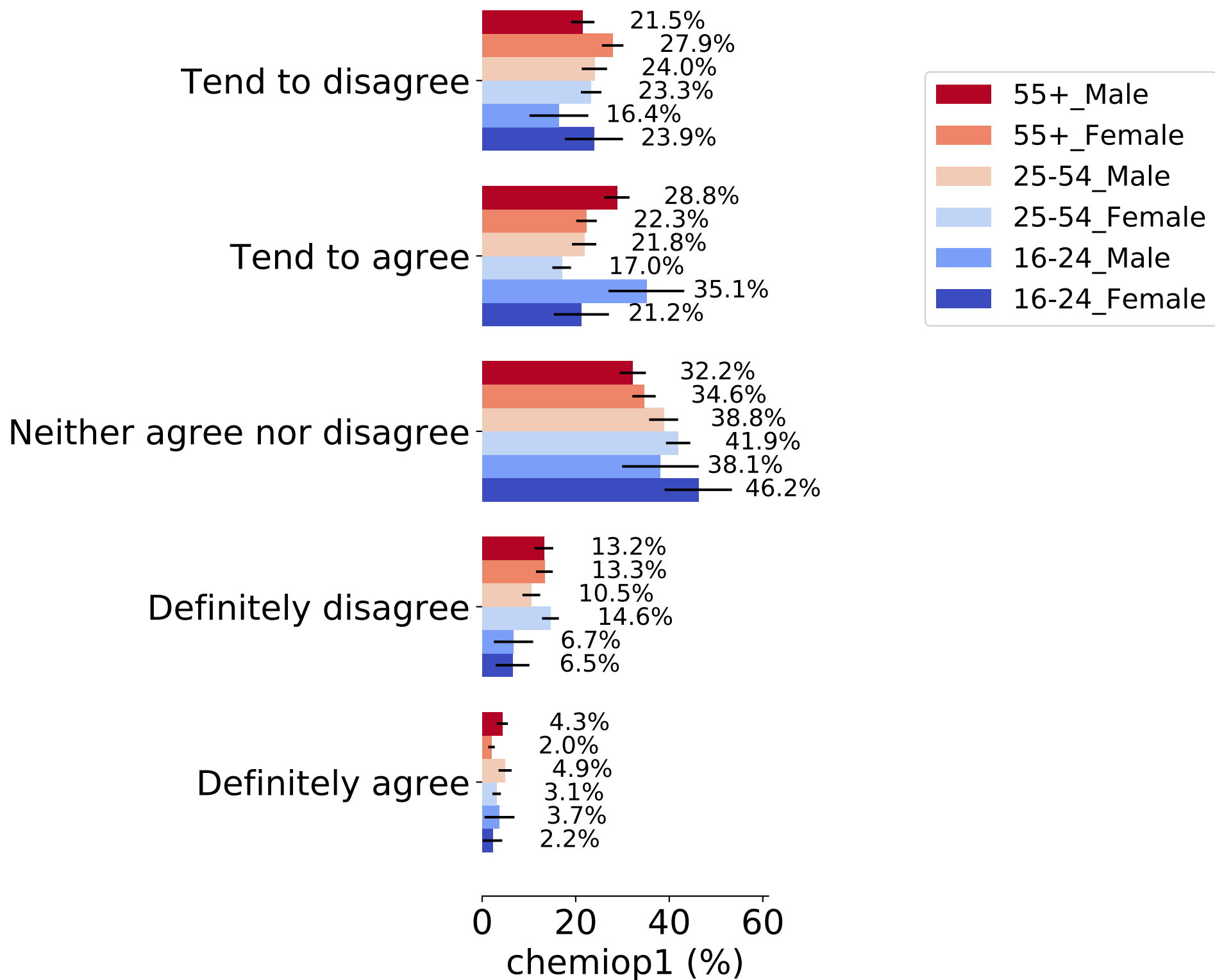


0 25 50 75 100
Q11_8bDV12 (%)

Eat red meat if the meat is pink or has pink or red juices

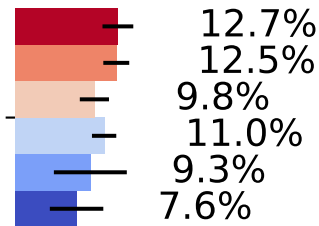


The benefits of using chemicals in food production outweigh the risks

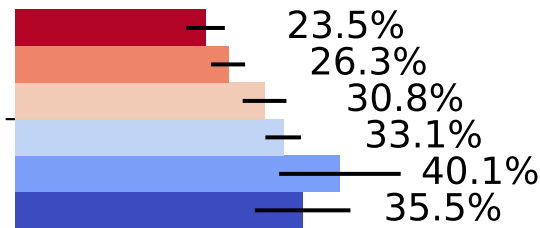


I enjoy cooking and preparing food

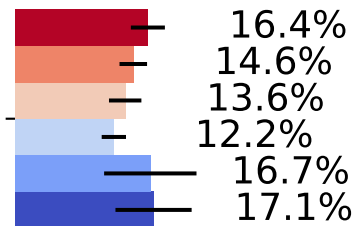
Tend to disagree



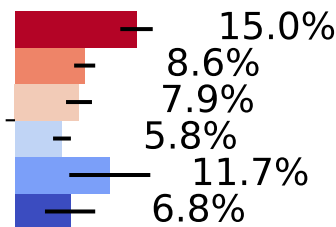
Tend to agree



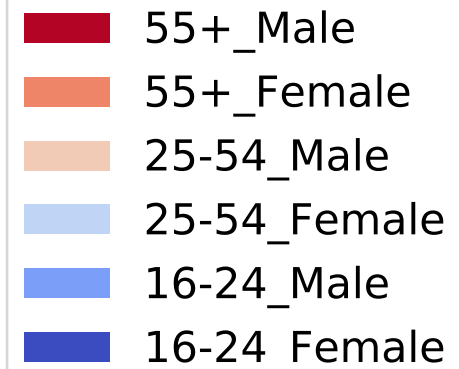
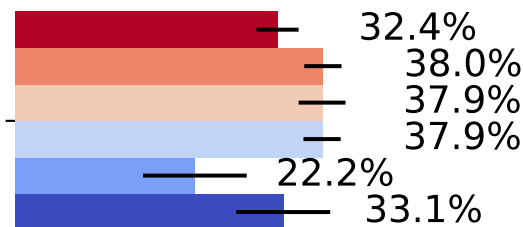
Neither agree nor disagree



Definitely disagree



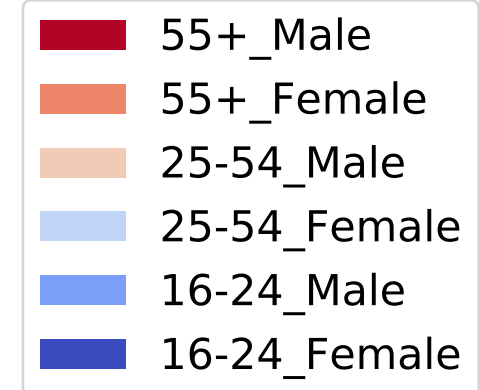
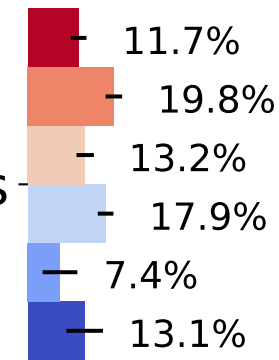
Definitely agree



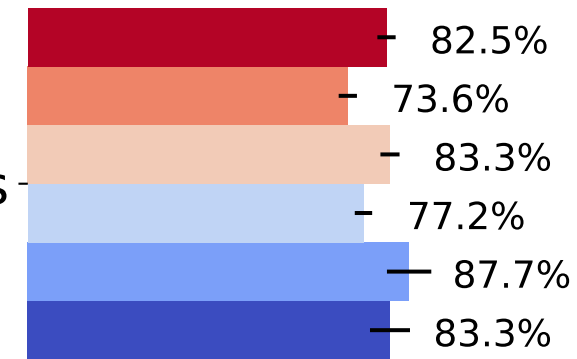
0 20 40
q4_277dv (%)

Suffer adverse reaction or avoid foods due to reaction

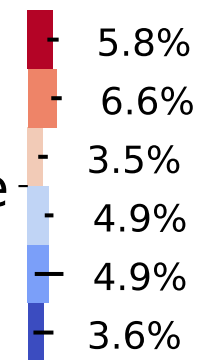
Suffer adverse reaction to consuming certain foods



Do not suffer adverse reaction or avoid foods

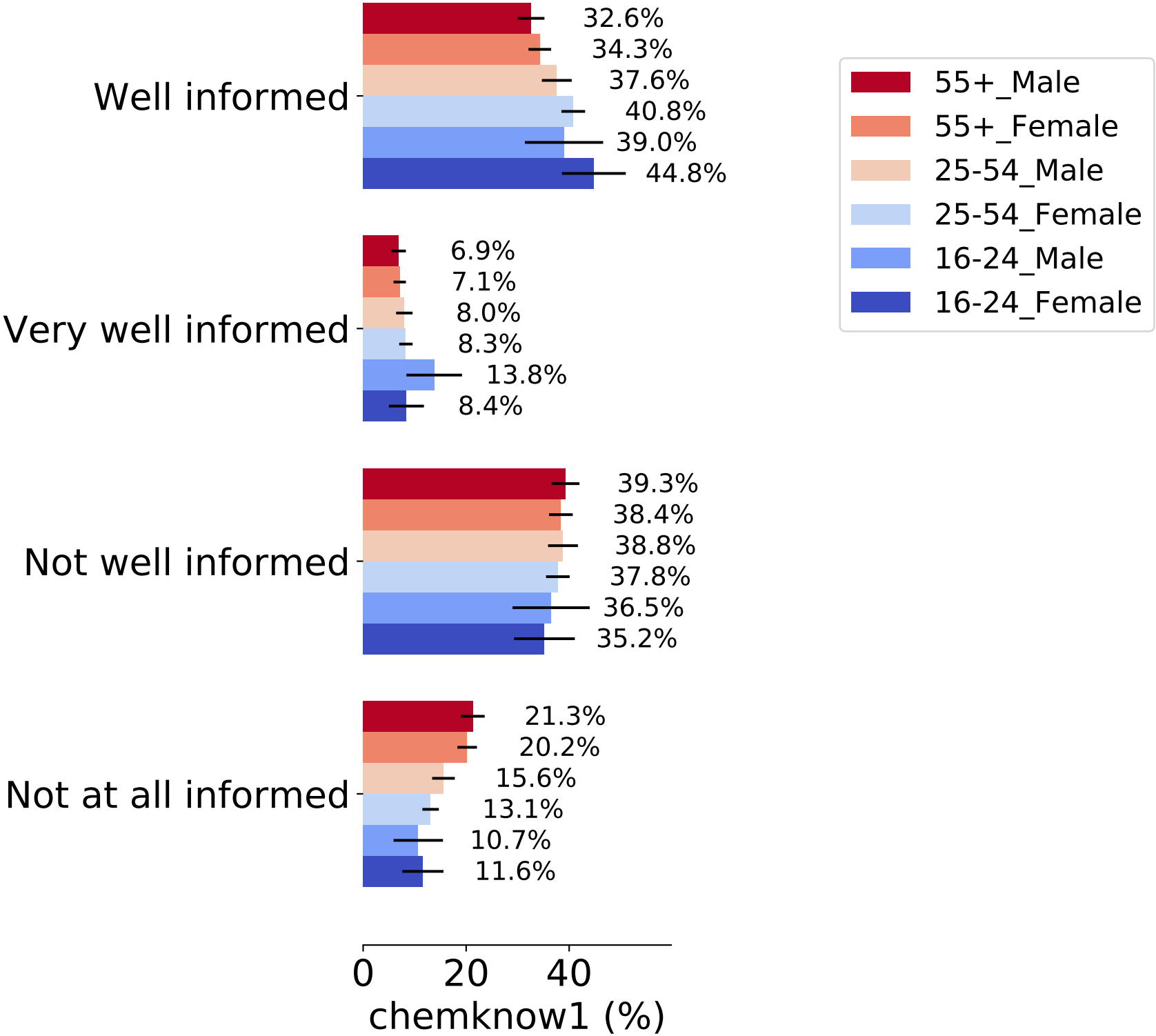


Avoid certain foods due to the reaction they might cause

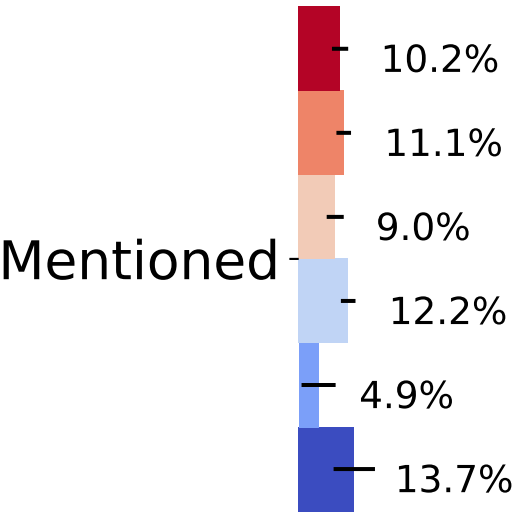
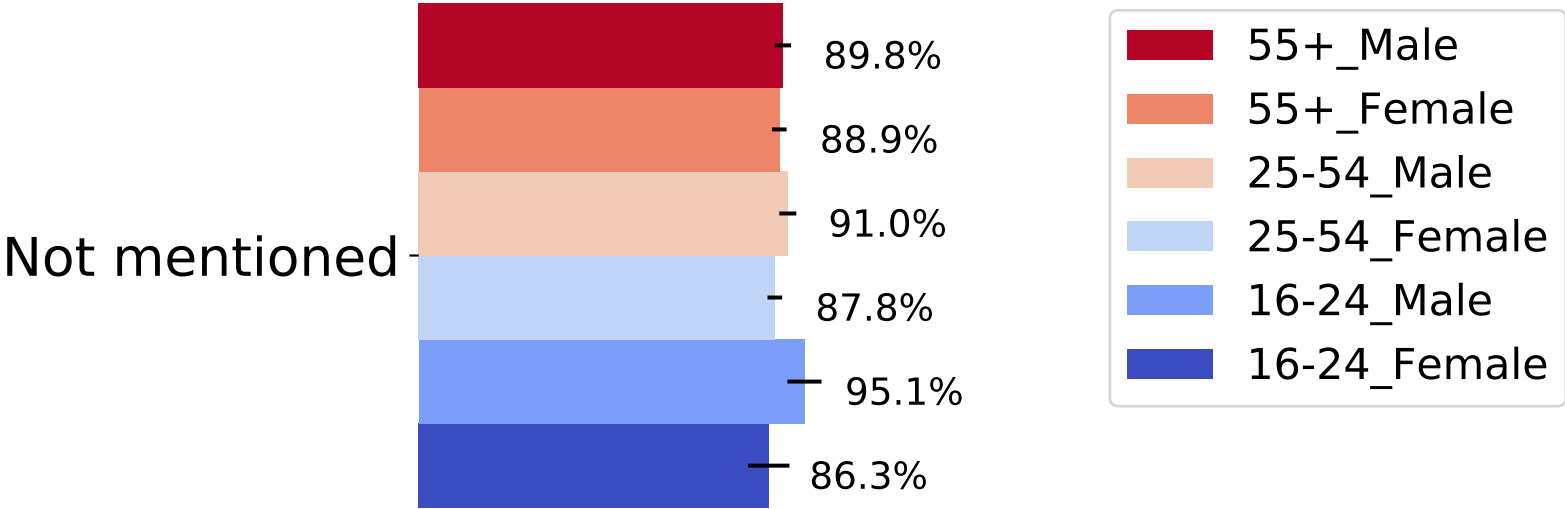


0 25 50 75 100
fdreac_dv (%)

Chemicals deliberately added to food by producers (e.g. colourings, sweeteners, preservatives)

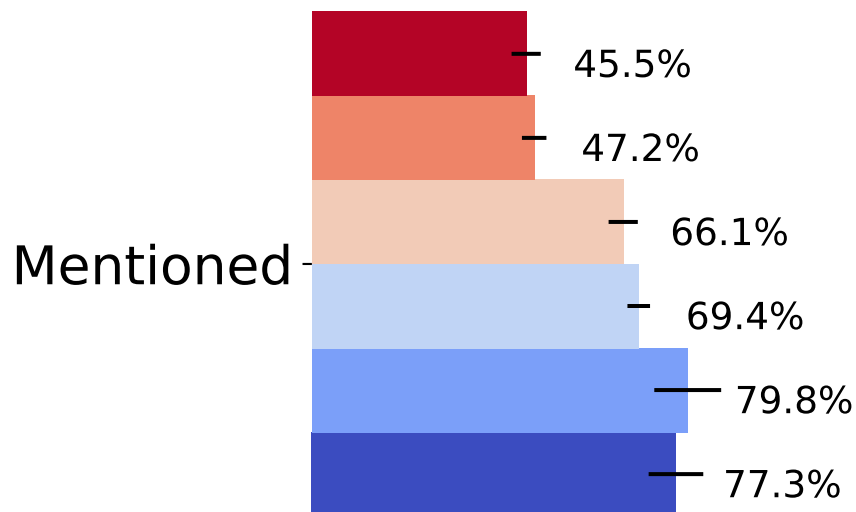
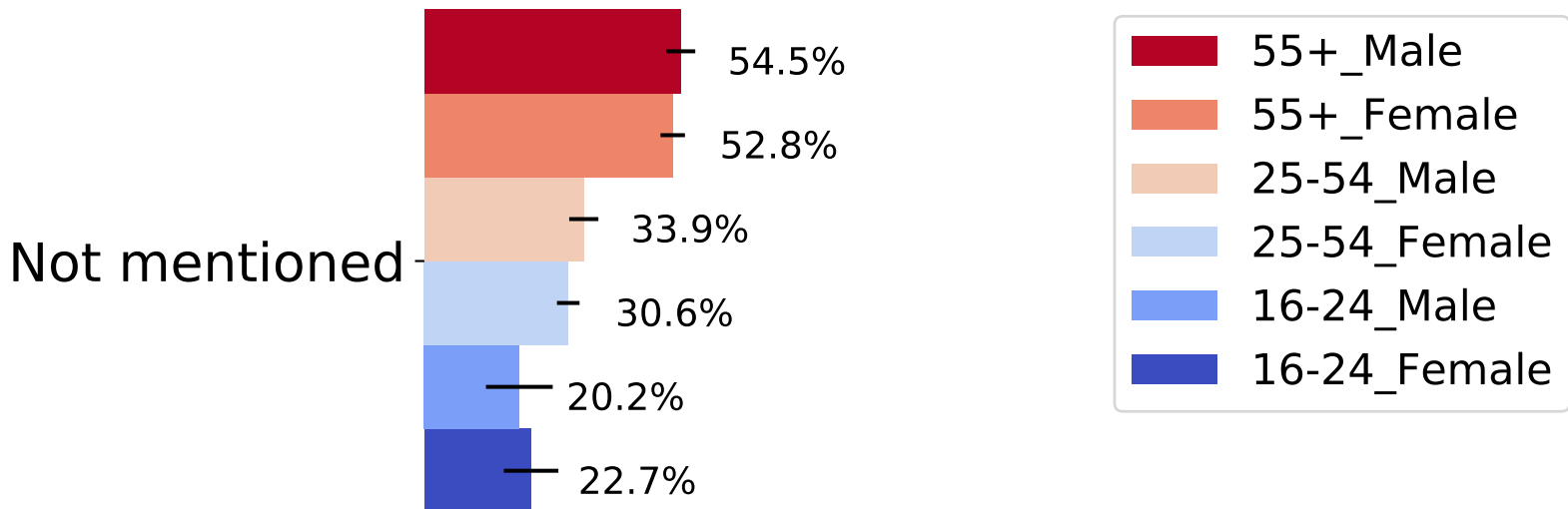


Stopped shopping for food at certain places



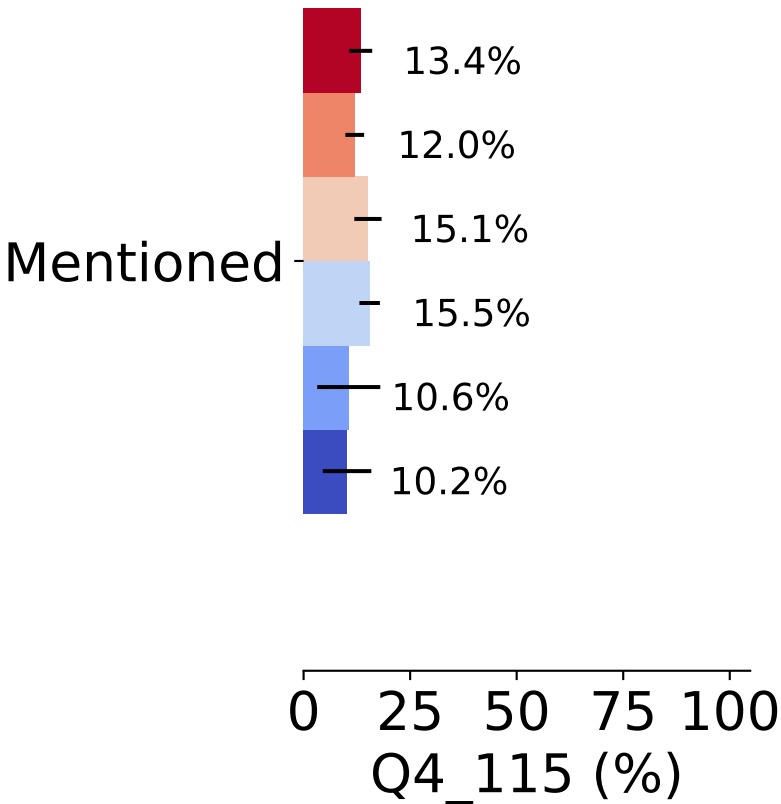
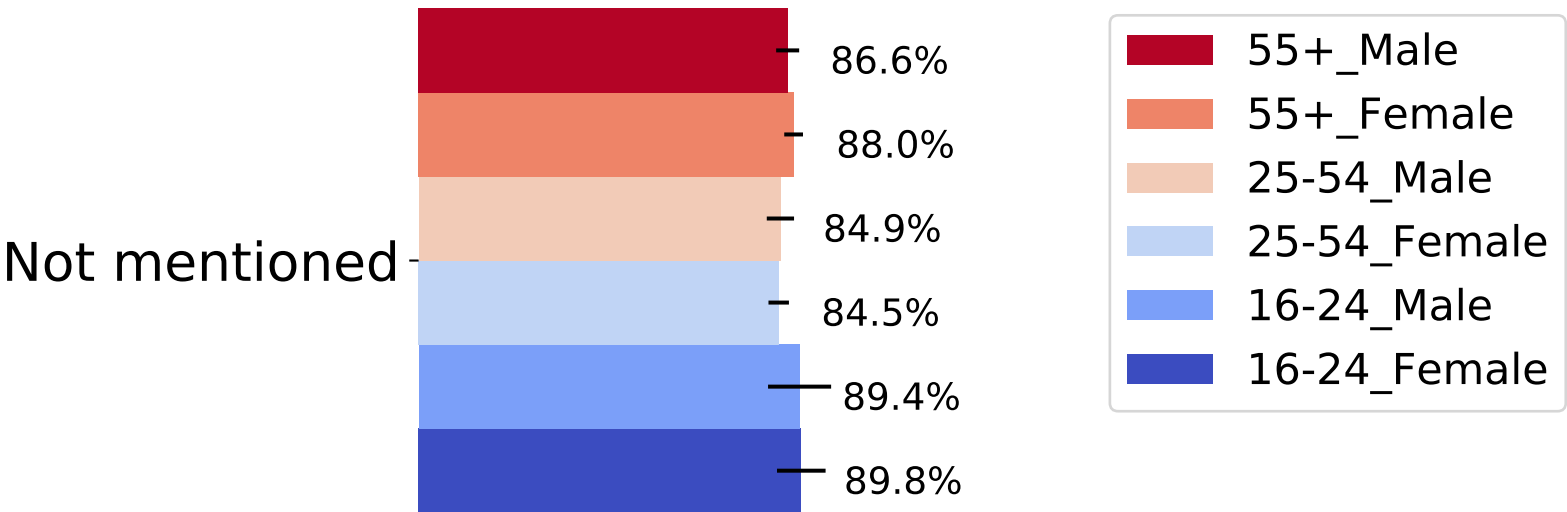
0 25 50 75 100
FdAuthAct_MC6 (%)

Hygiene rating / score

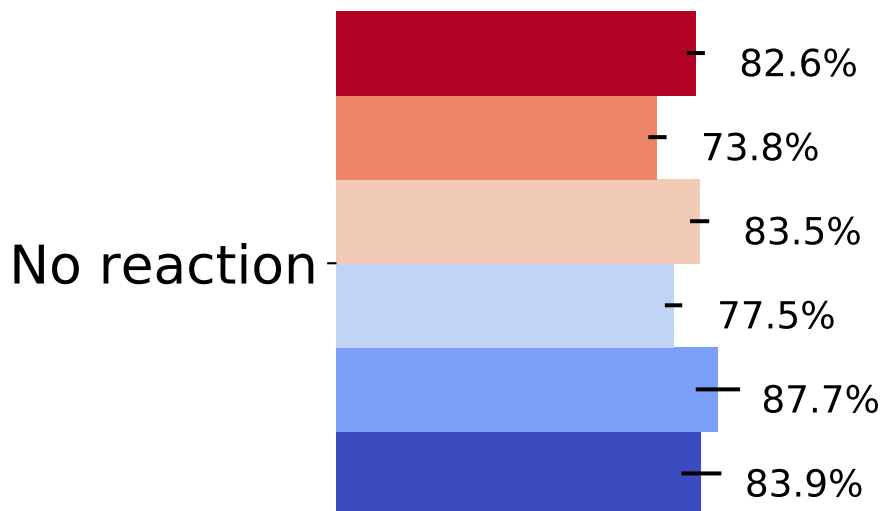
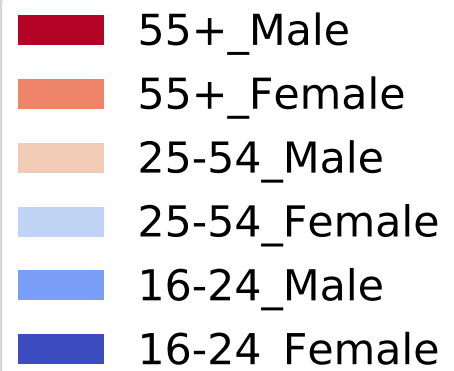
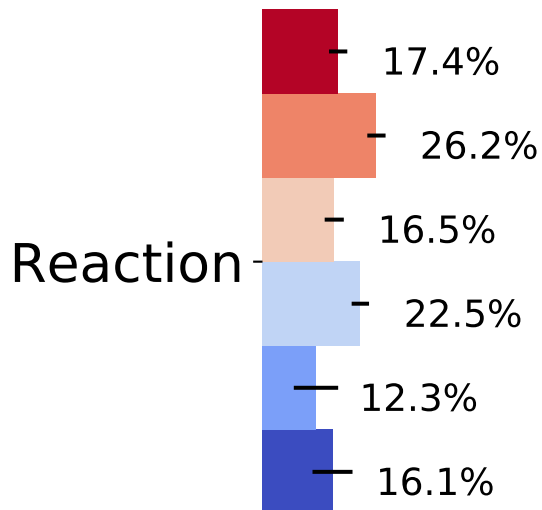


0 20 40 60 80
Q2_38DV5 (%)

Feel food inside to see if it is cold

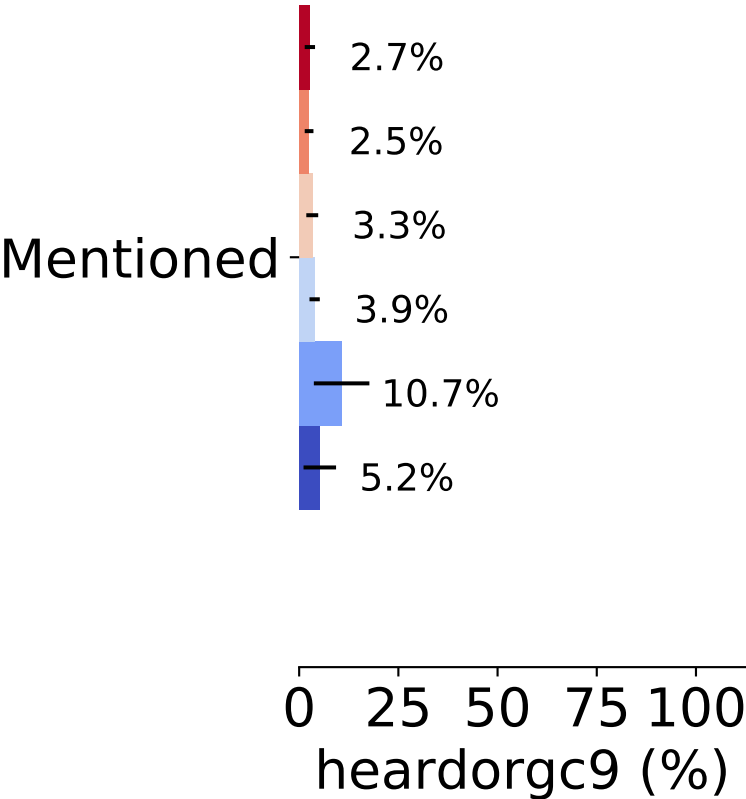
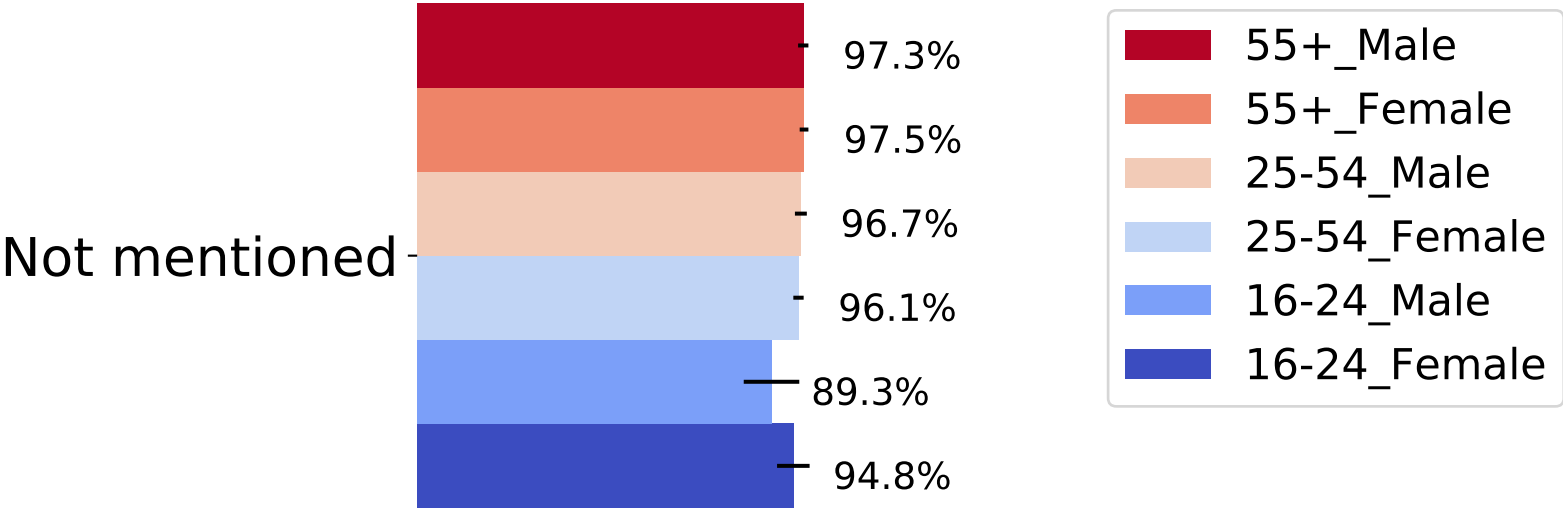


No reaction

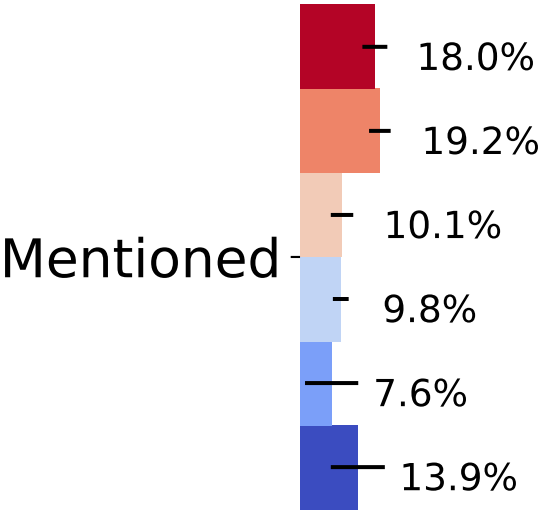
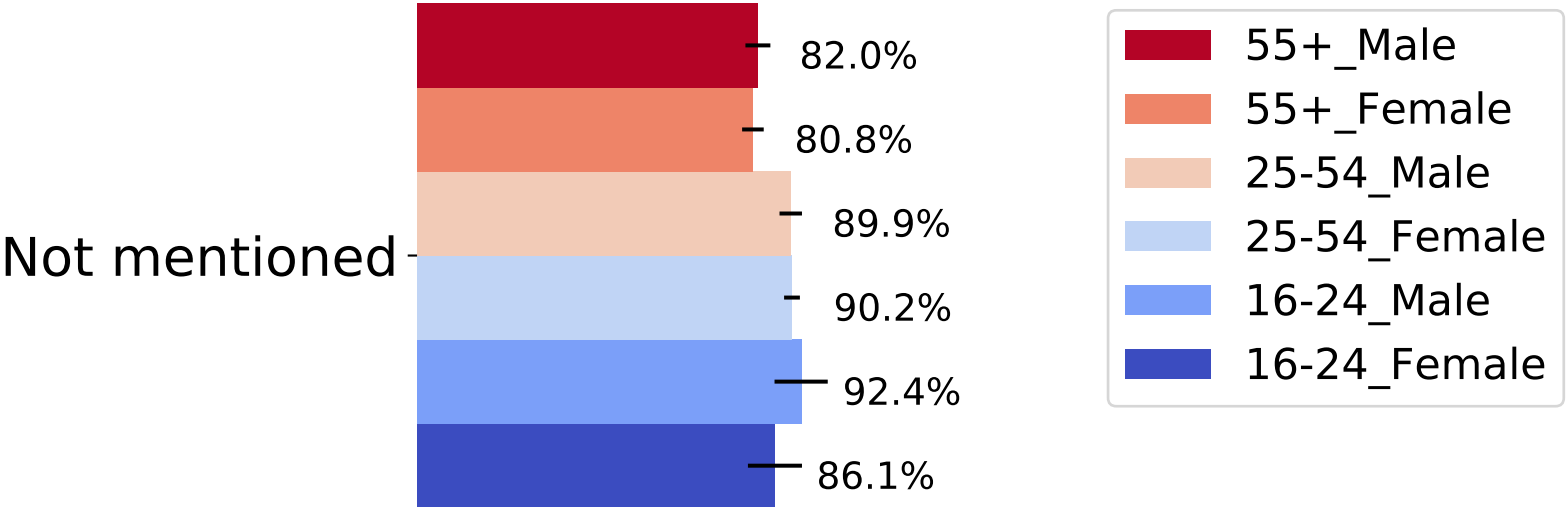


0 25 50 75 100
reacno (%)

Whether heard of: None of these organisations

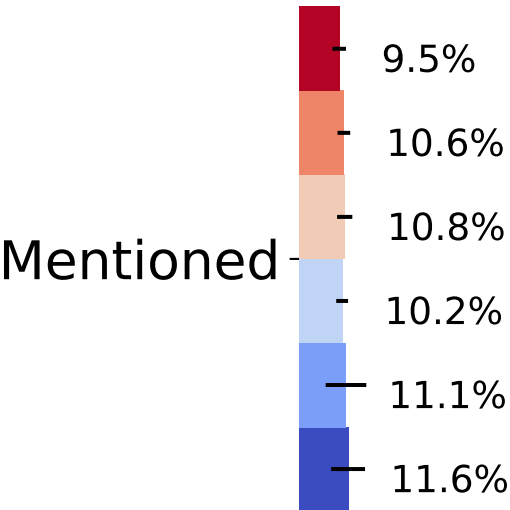
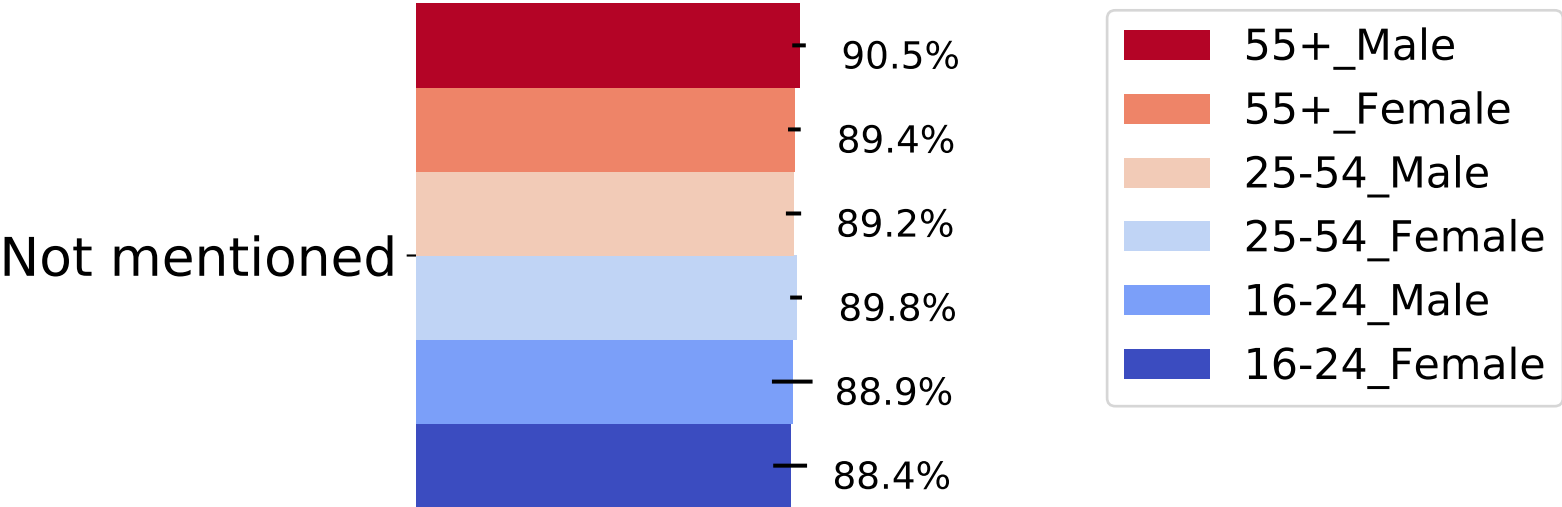


Put a thermometer in the fridge and check



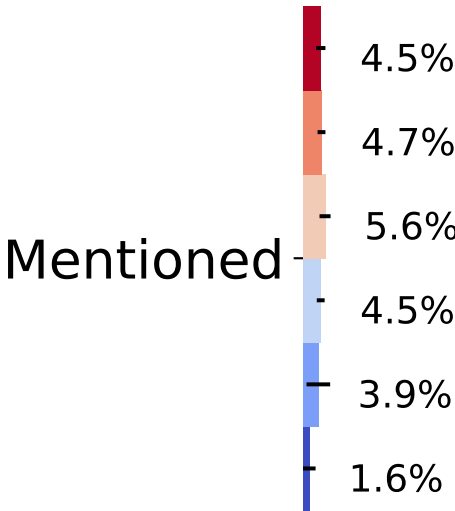
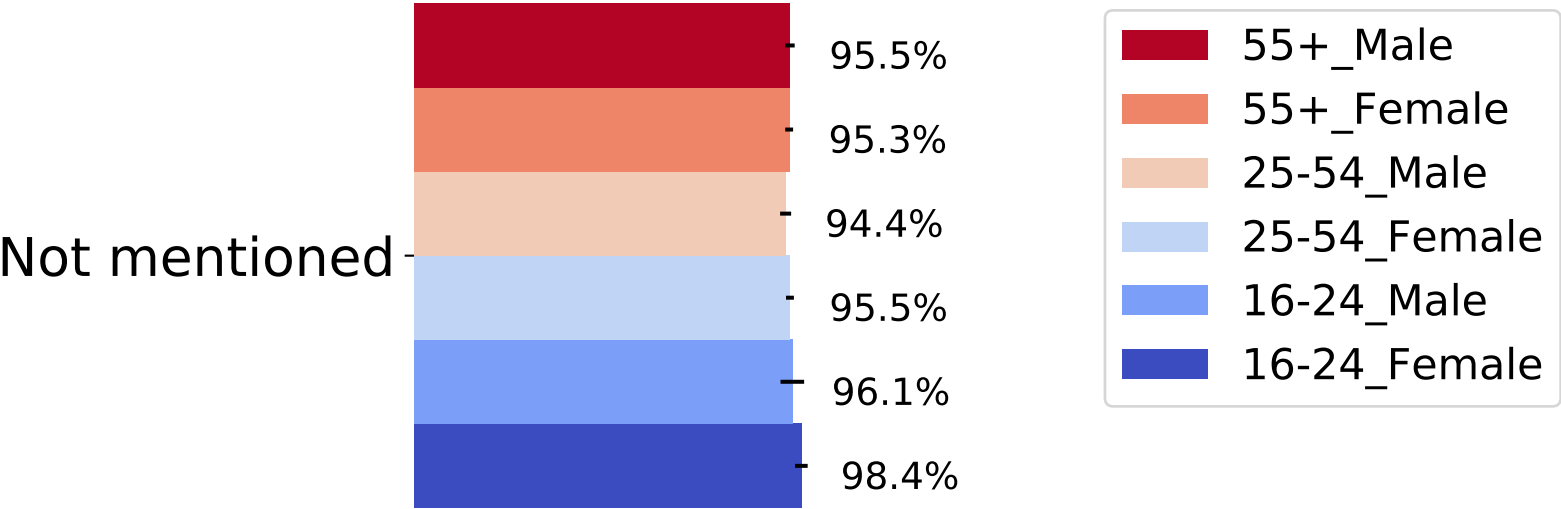
0 25 50 75 100
Q4_113 (%)

Whether get information about how to prepare and cook food safely at home from: TV / radio campaigns



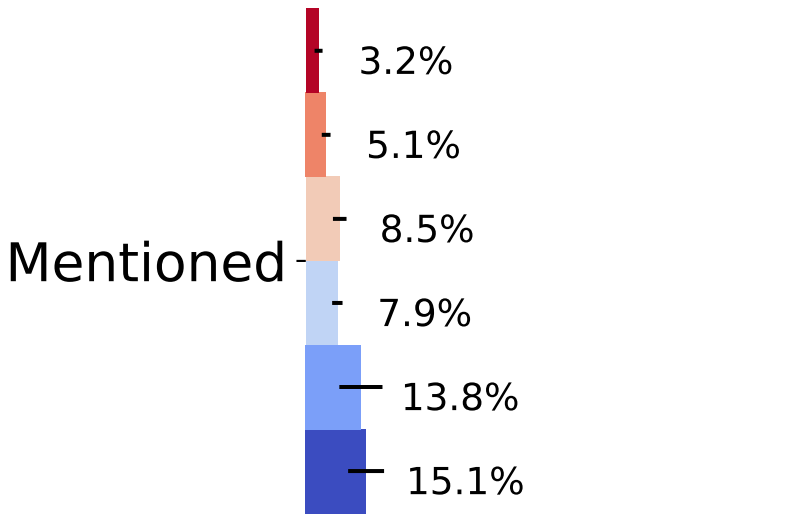
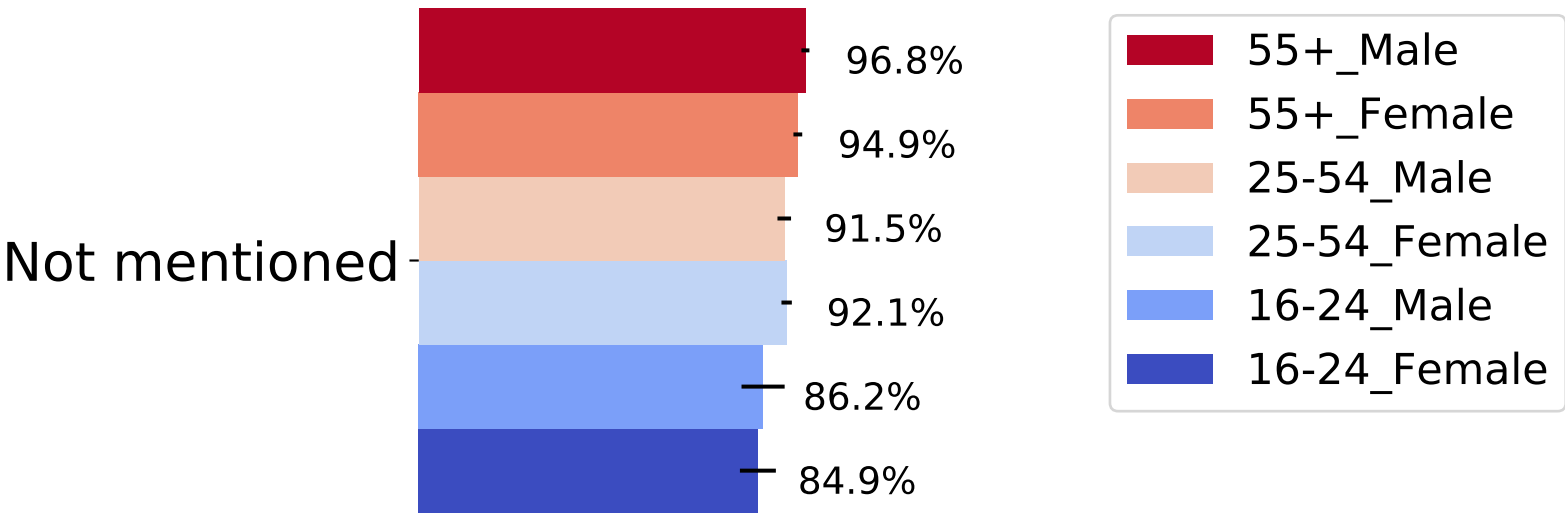
0 25 50 75 100
Q11_8bDV10 (%)

How can you tell whether fish excluding shellfish is safe to eat or use in cooking: What it feels like/ the texture



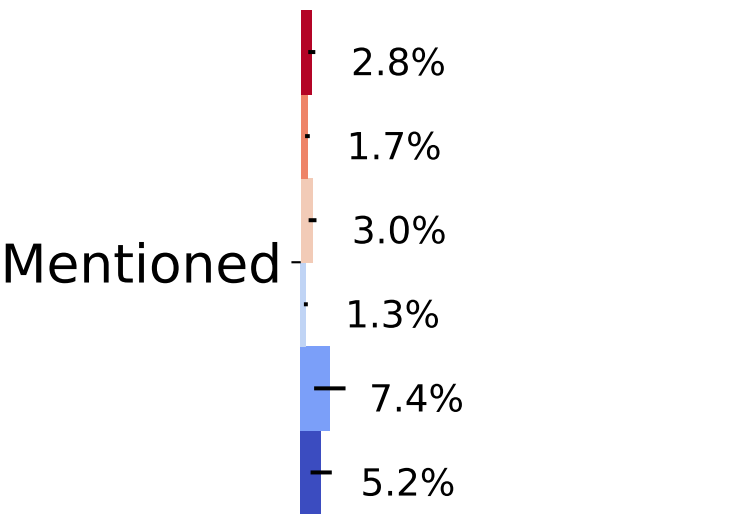
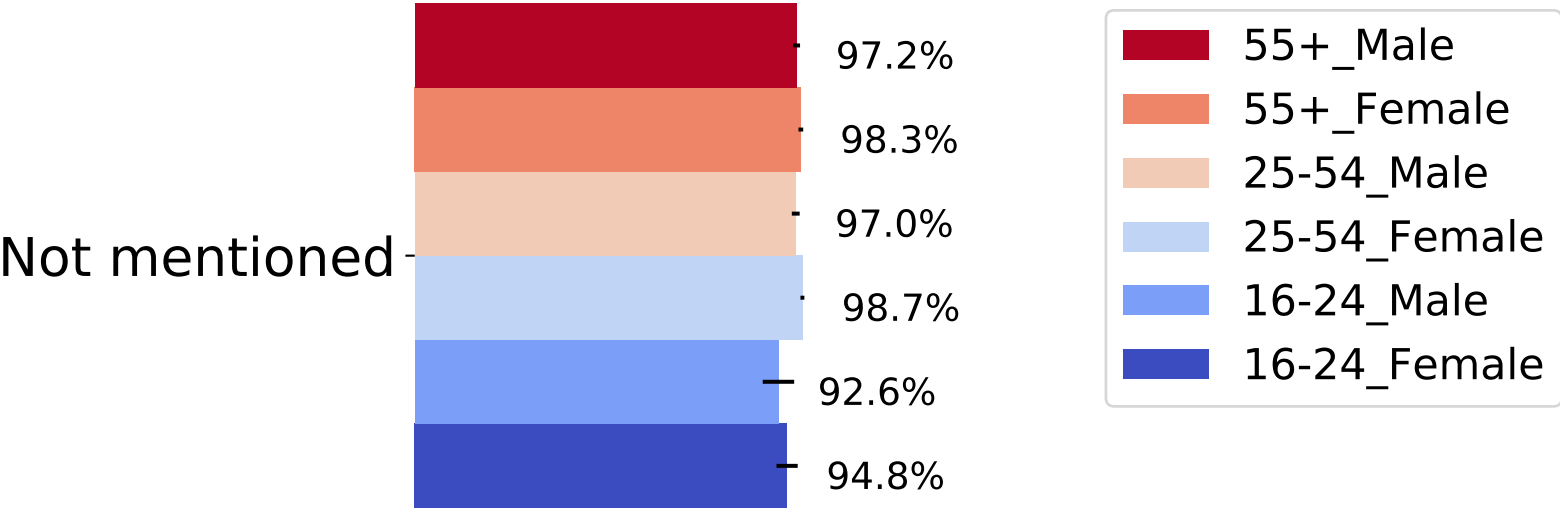
0 25 50 75 100
safefish5 (%)

Media advertising e.g. television, radio, magazines, newspapers



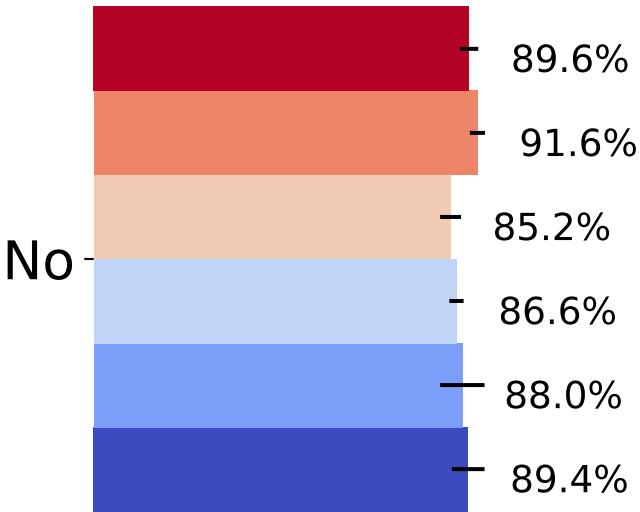
0 25 50 75 100
EatOutInfDV_Ad (%)

How can you tell whether egg is safe to eat or use in cooking: Don't know



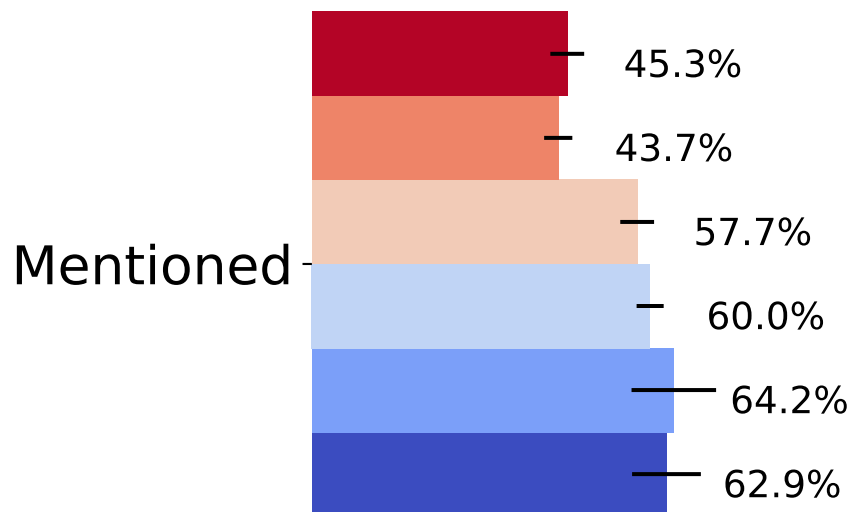
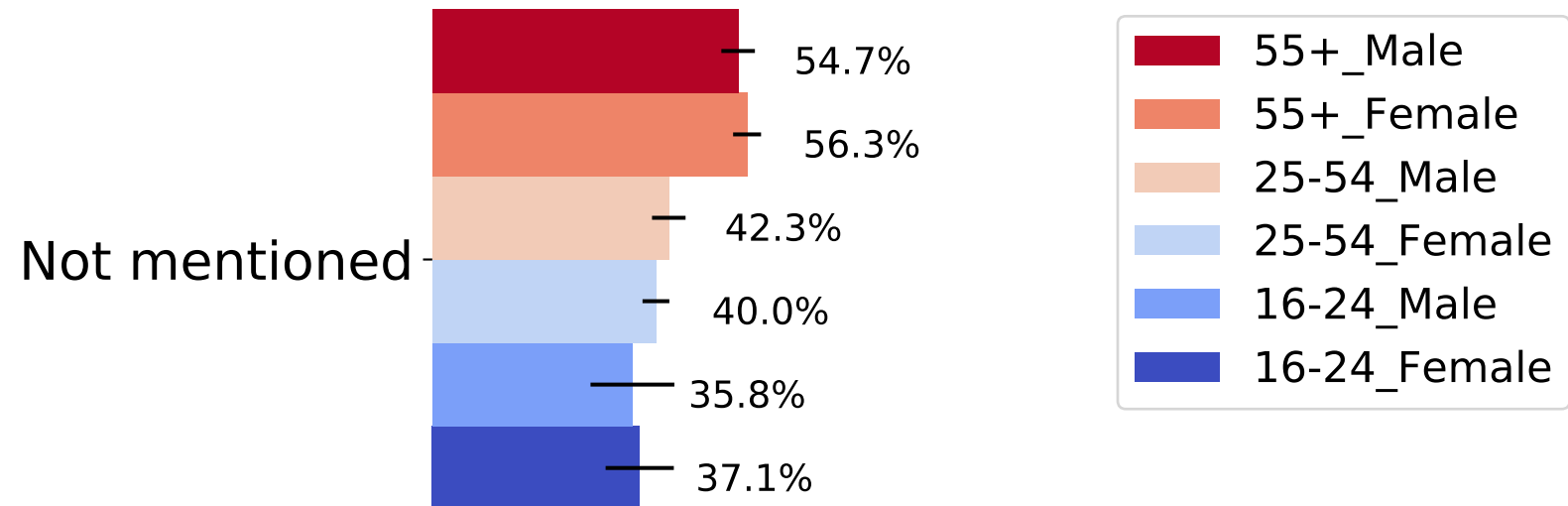
0 25 50 75 100
safeegg14 (%)

And does anyone in your household, other than you, have a food allergy?



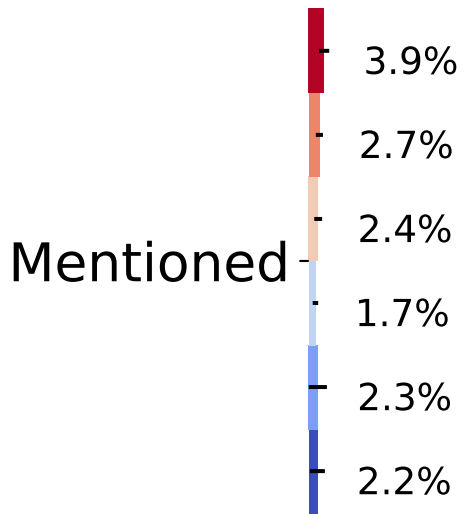
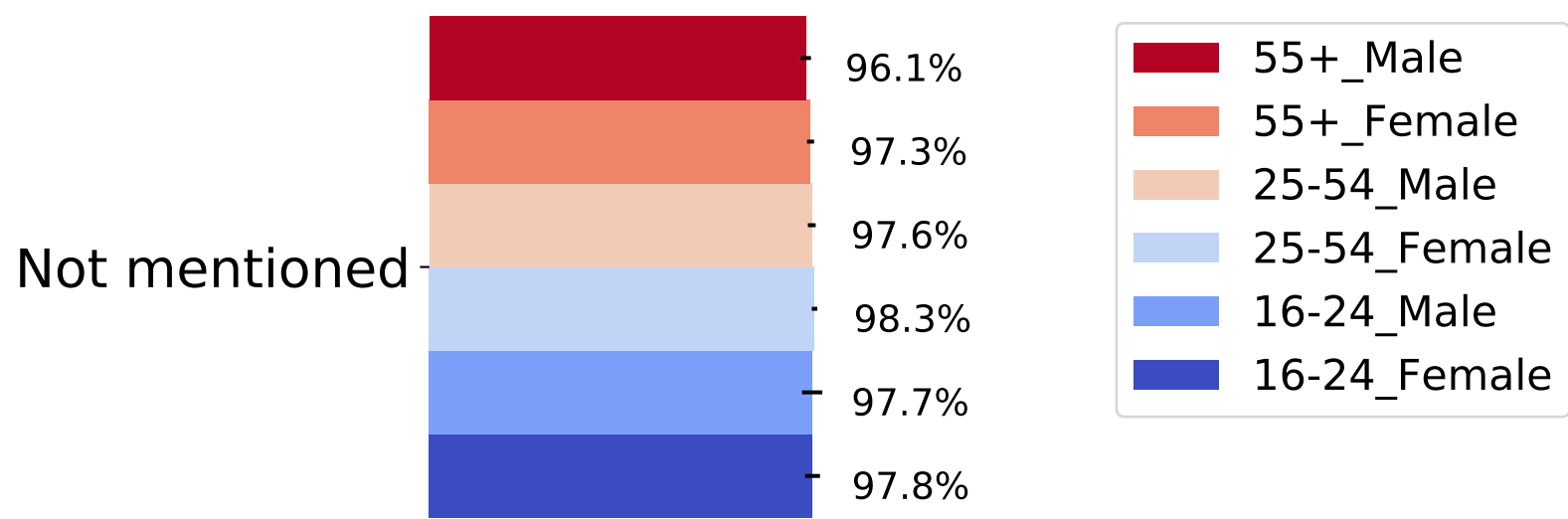
0 25 50 75 100
Q2_19 (%)

Price



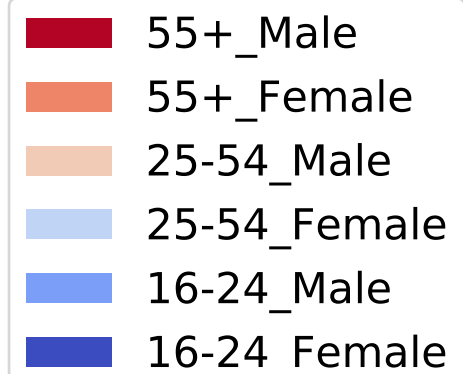
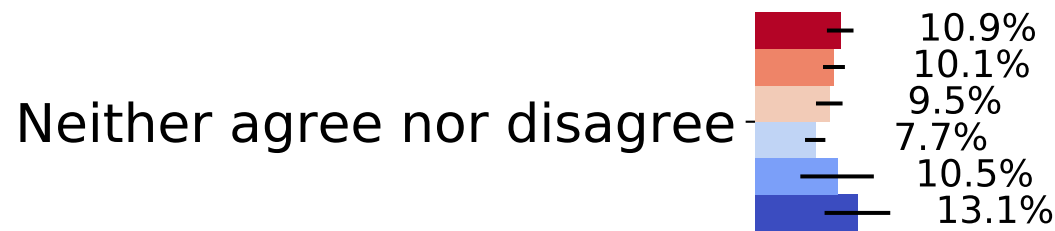
0 20 40 60
Q2_35DV_Pr (%)

How do you usually tell food has been re-heated properly: Other



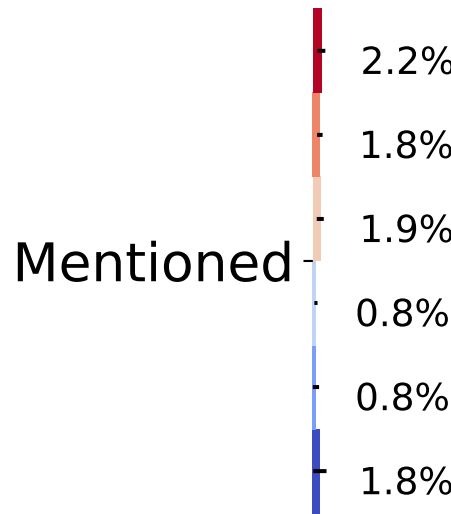
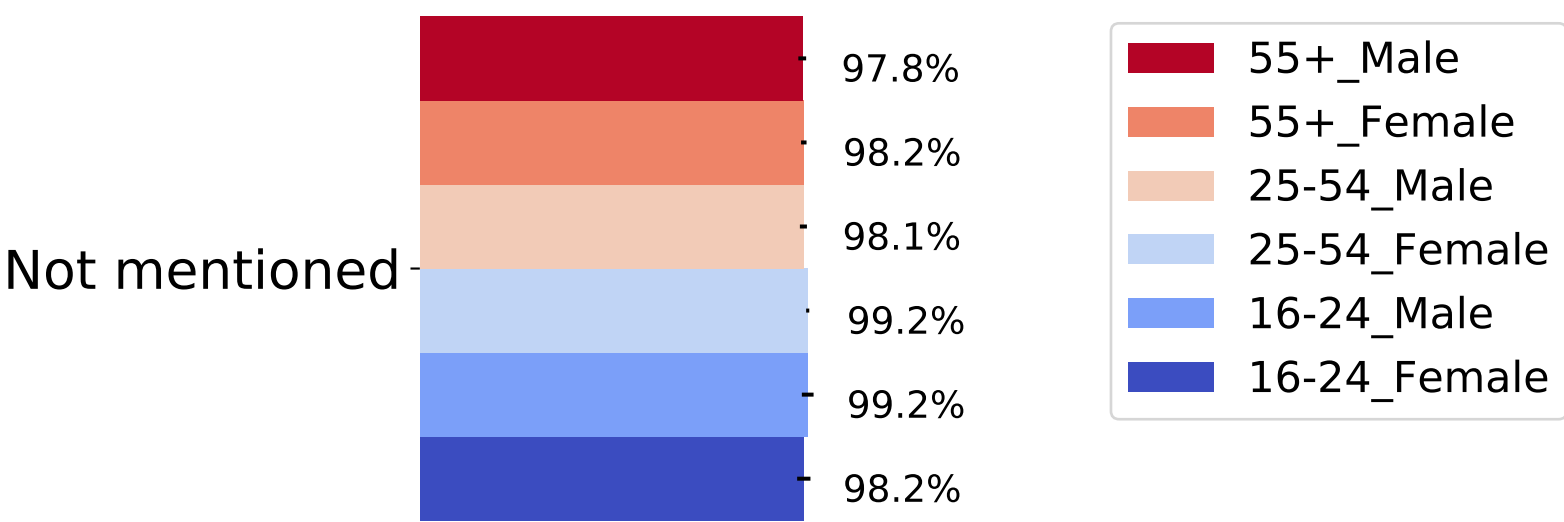
0 25 50 75 100
Q4_2611 (%)

I like trying new things to eat



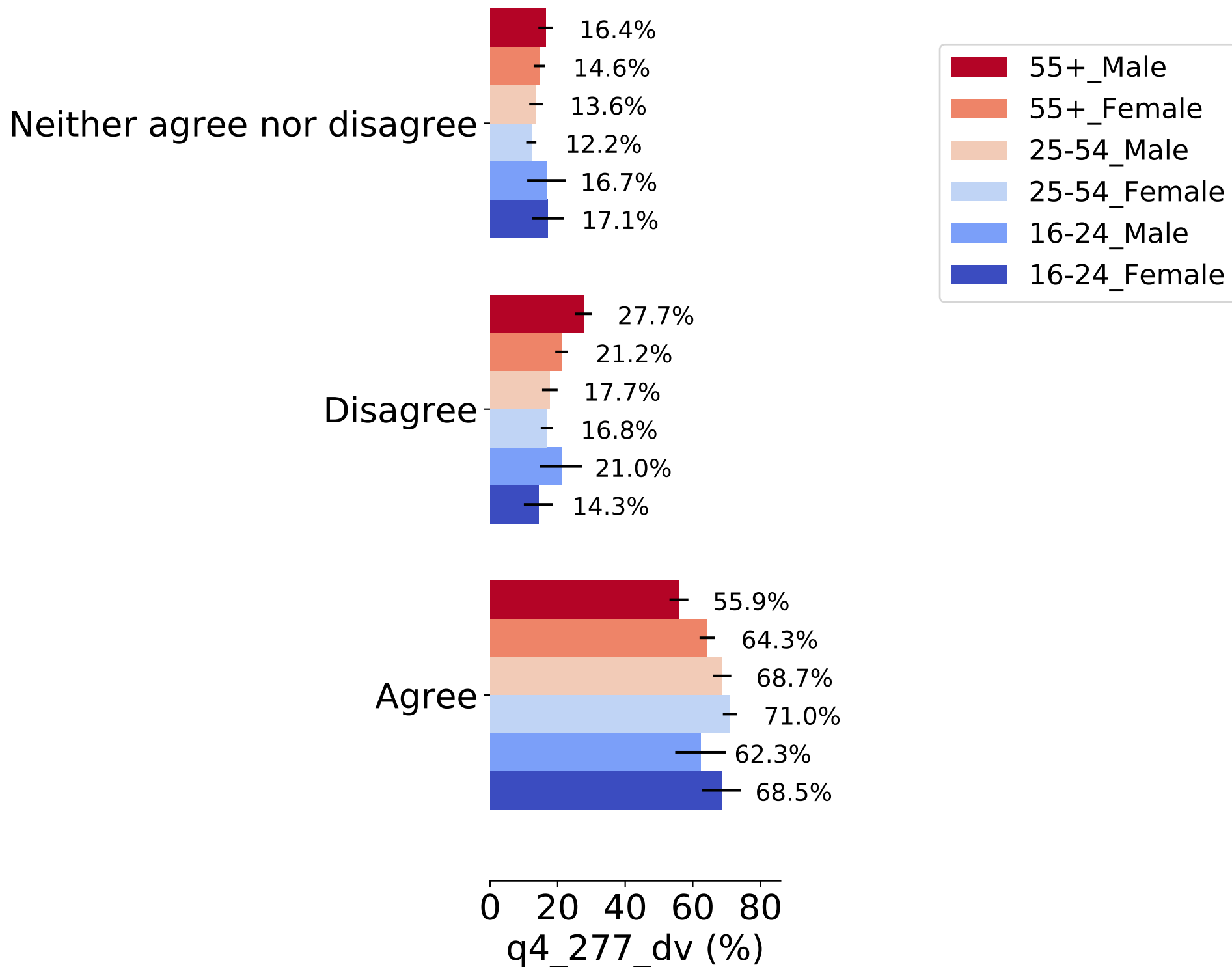
0 20 40
q4_276dv (%)

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

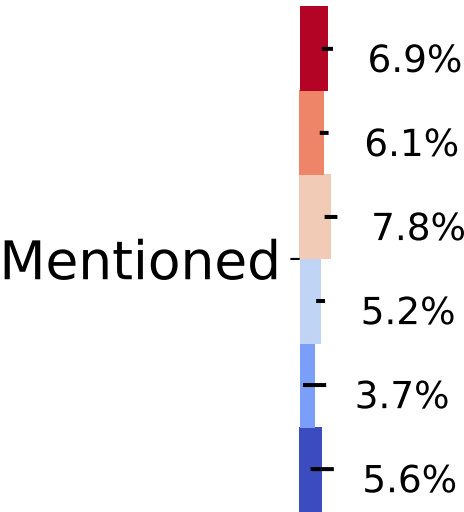
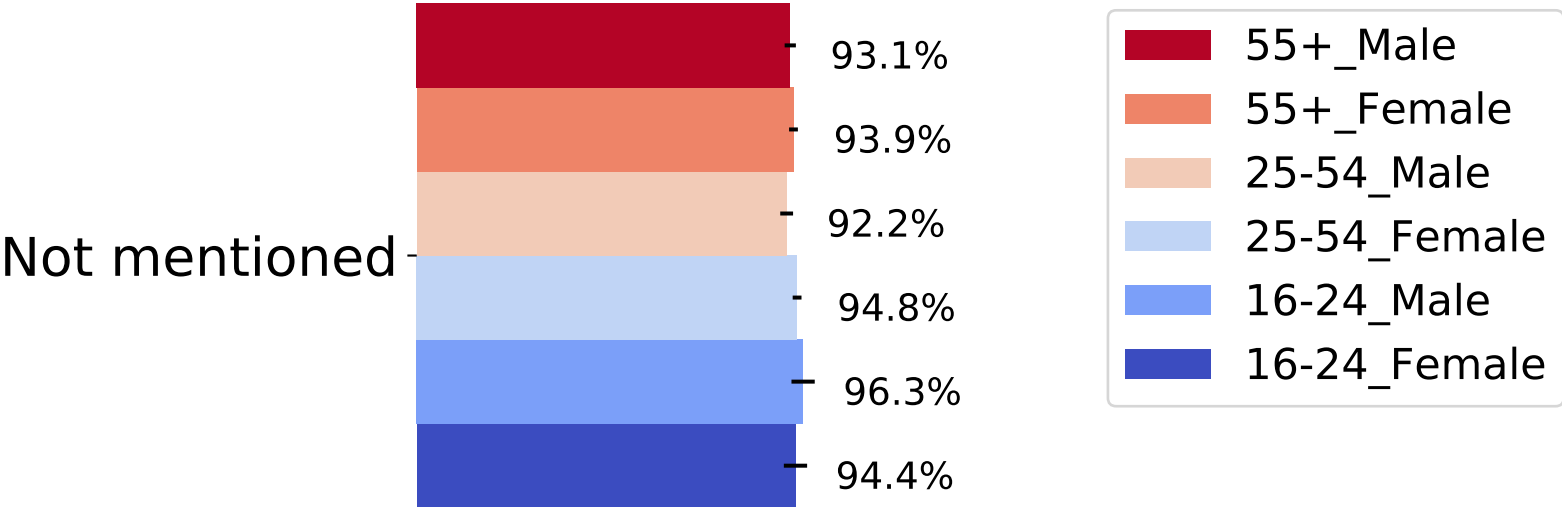


0 25 50 75 100
Q4_2610 (%)

I enjoy cooking and preparing food - net agree/disagree

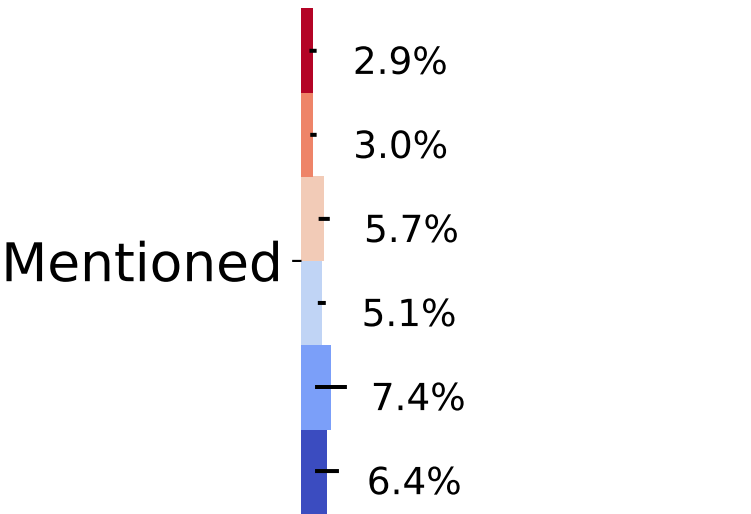
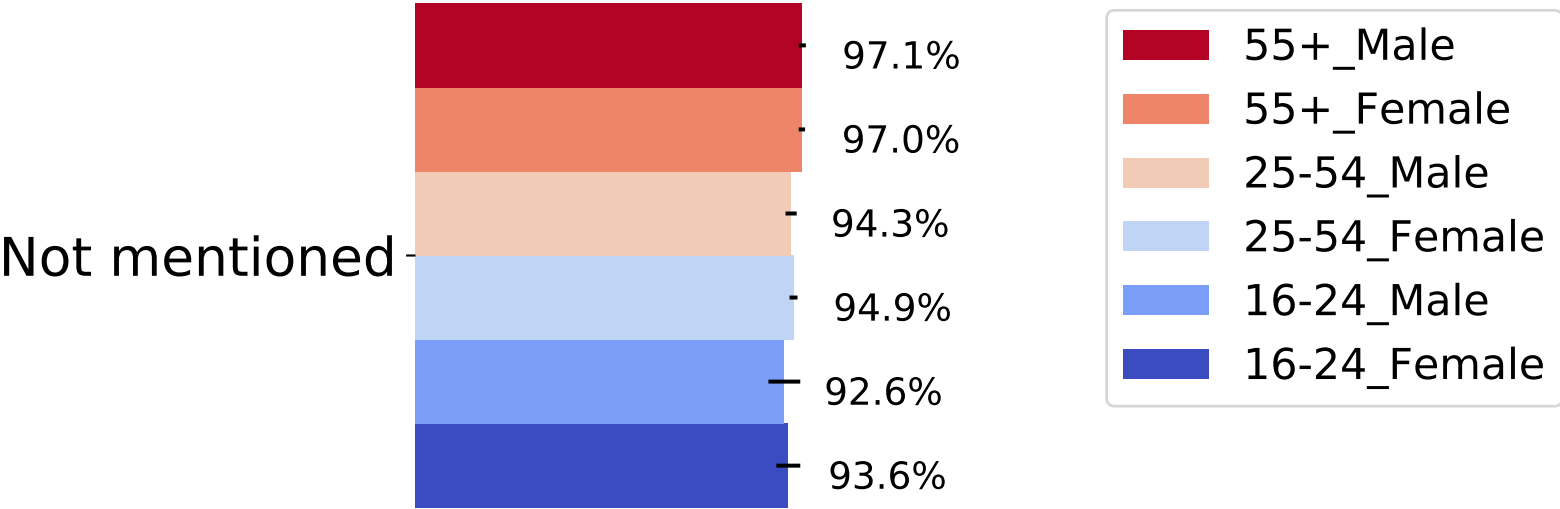


Where in the fridge do you store raw meat and poultry: At the top of the fridge



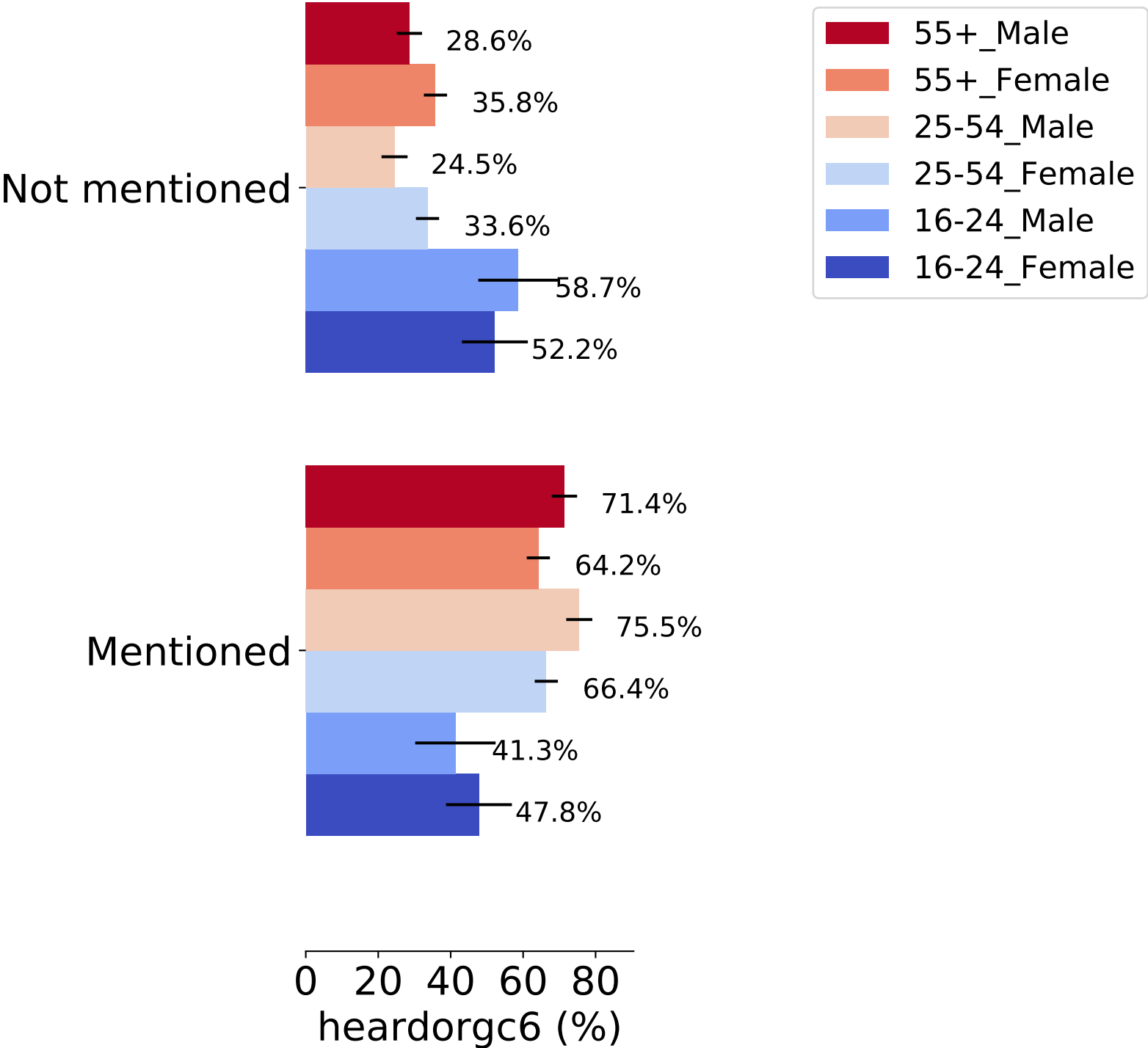
0 25 50 75 100
Q4_143 (%)

Whether get information about how to prepare and cook food safely at home from: News websites



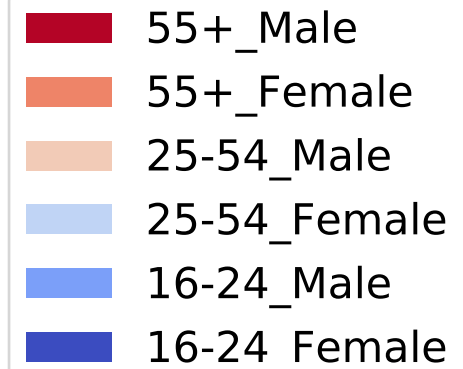
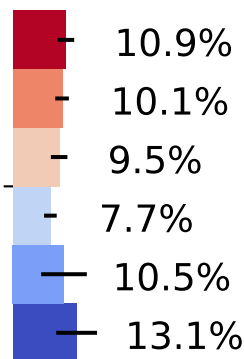
0 25 50 75 100
Q11_8bDV6 (%)

Whether heard of: OFCOM, Office of Communications

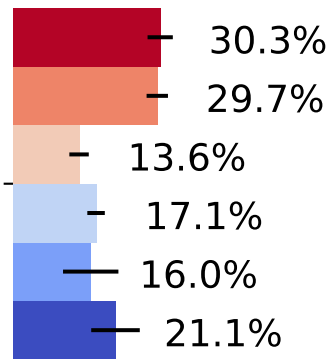


I like trying new things to eat - net agree/disagree

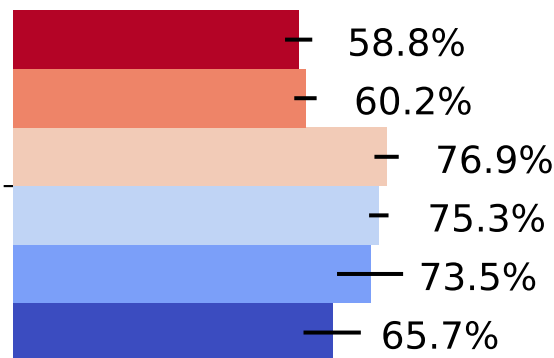
Neither agree nor disagree



Disagree

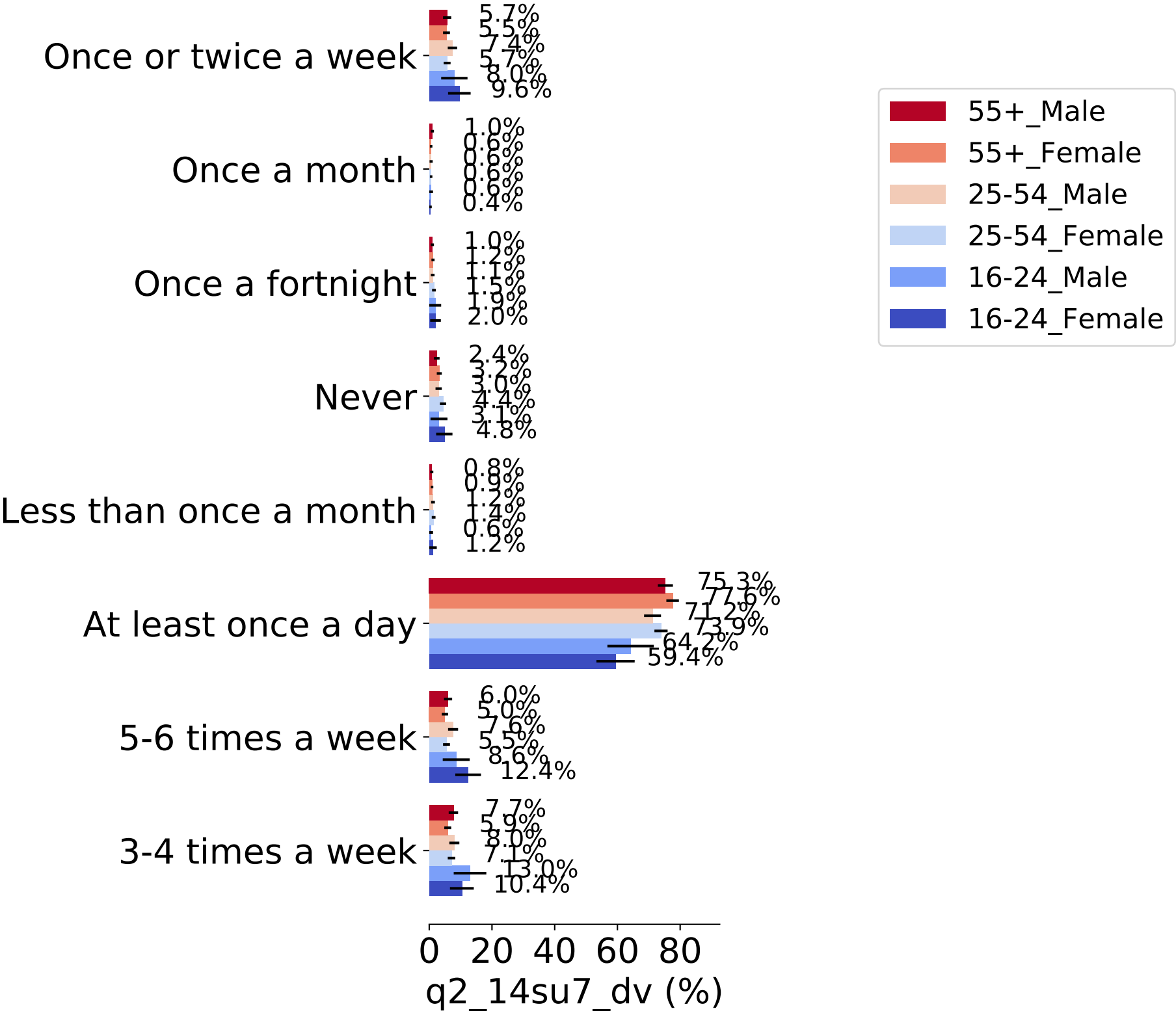


Agree

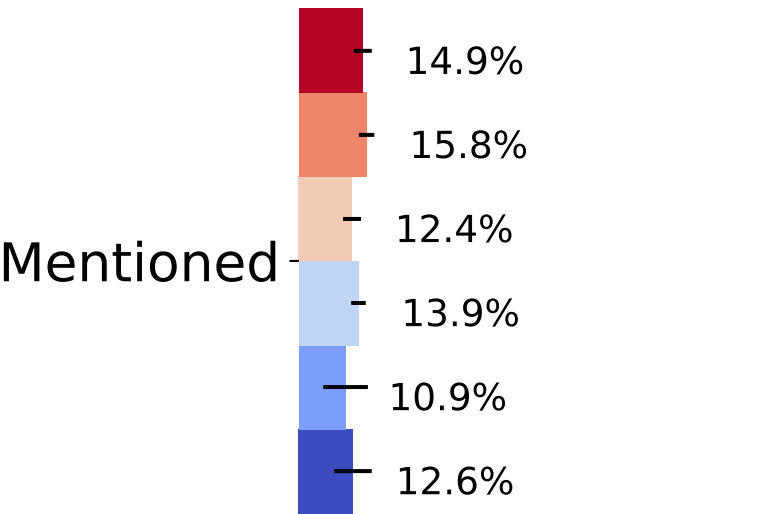
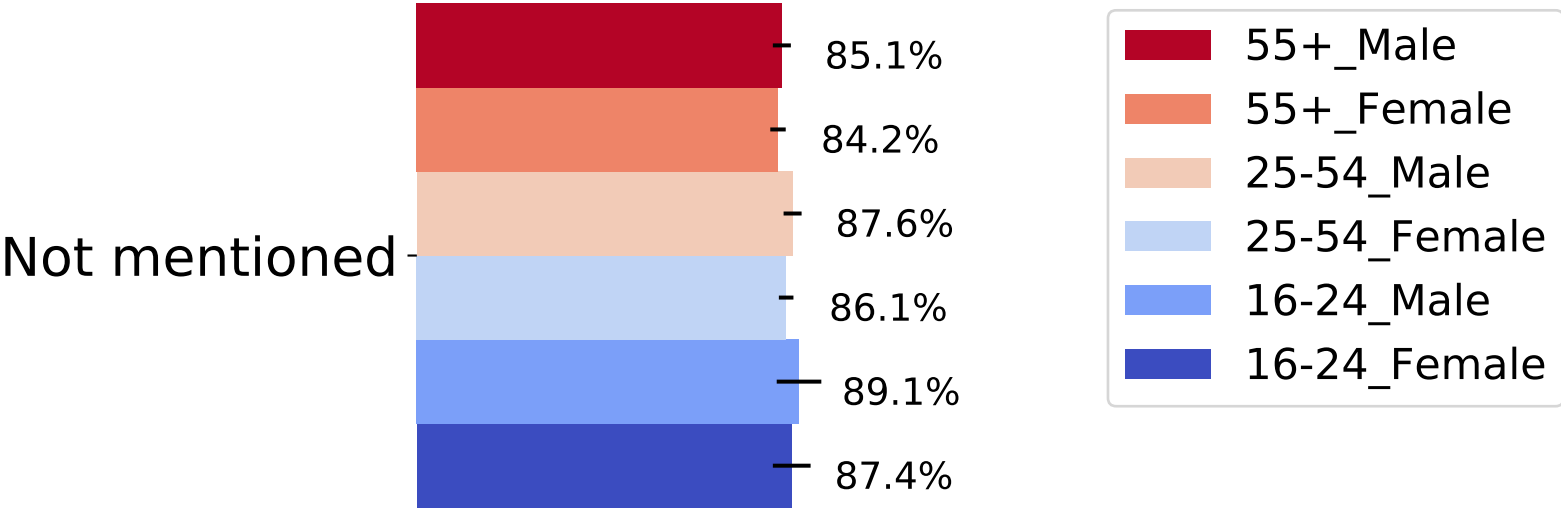


0 20 40 60 80
q4_276_dv (%)

At the moment, how often do you eat milk and dairy foods?

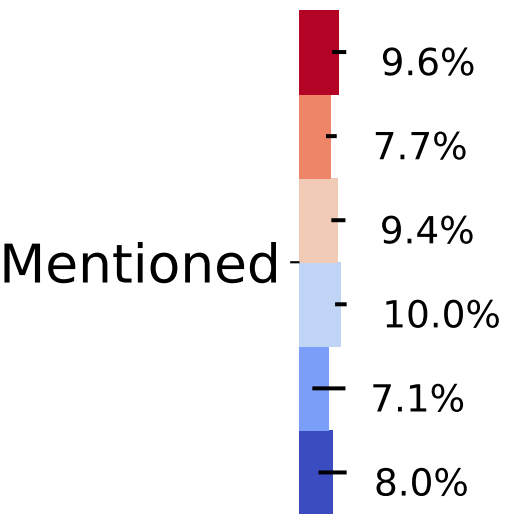
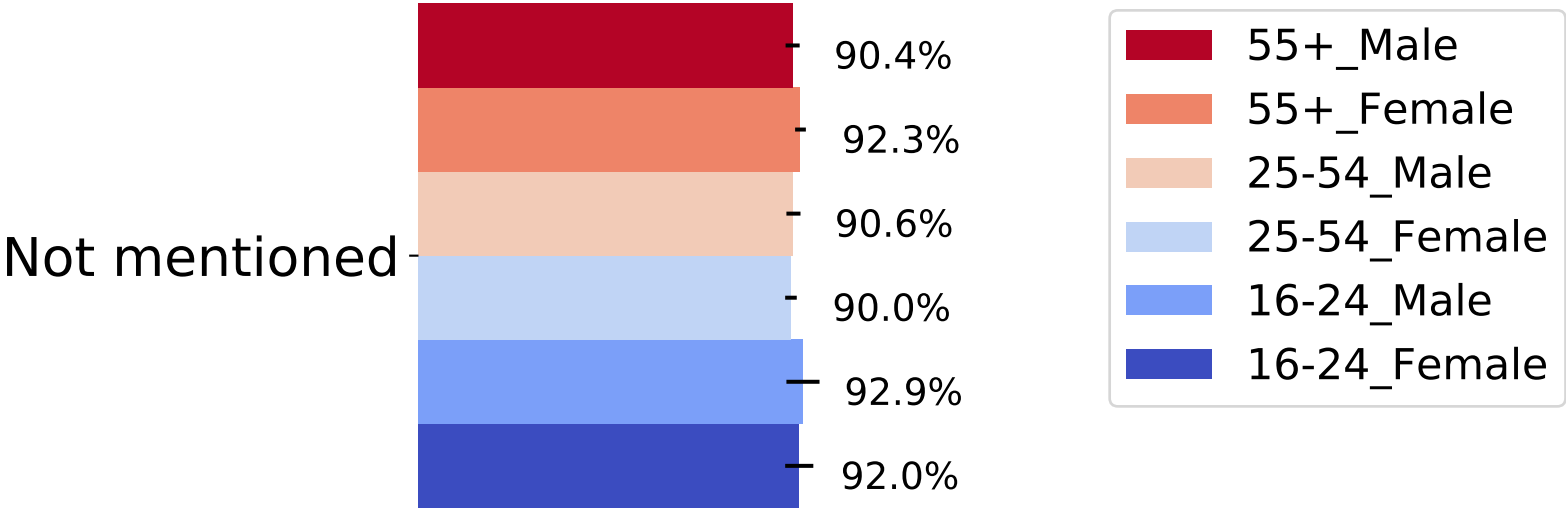


How do you store raw meat and poultry in the fridge: Away from cooked foods



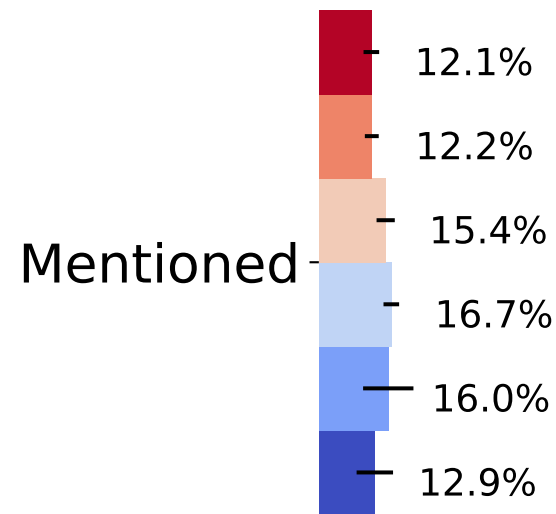
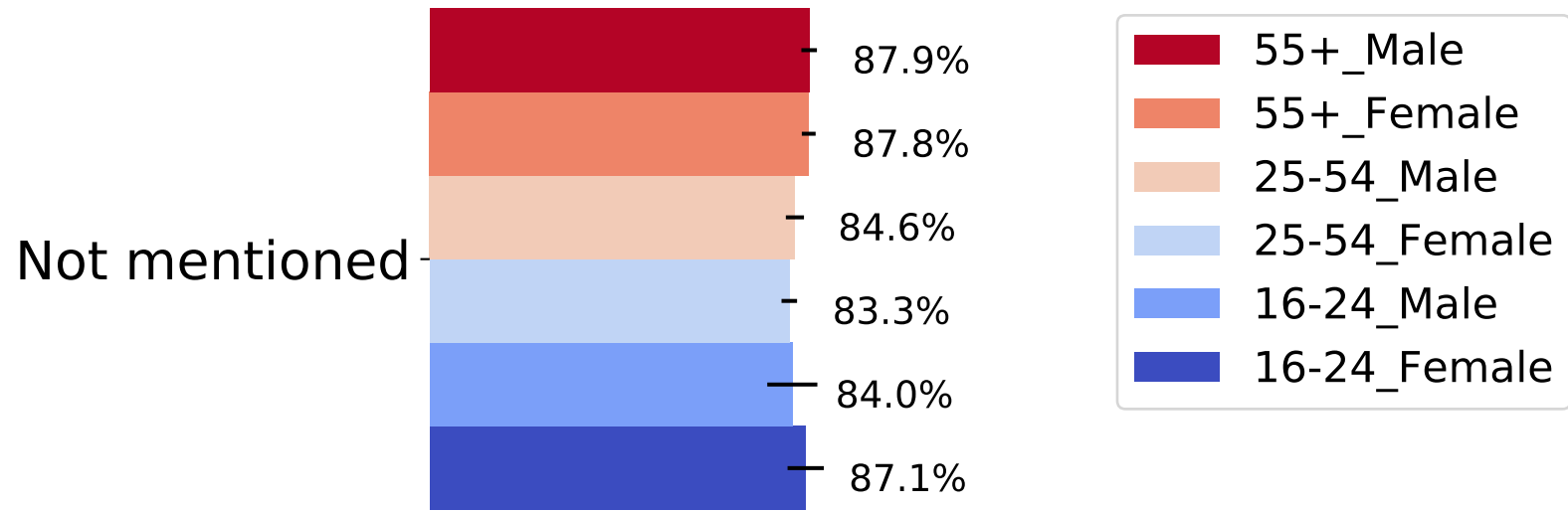
0 25 50 75 100
Q4_151 (%)

How can you tell whether cheese is safe to eat or use in cooking: What it feels like/ the texture



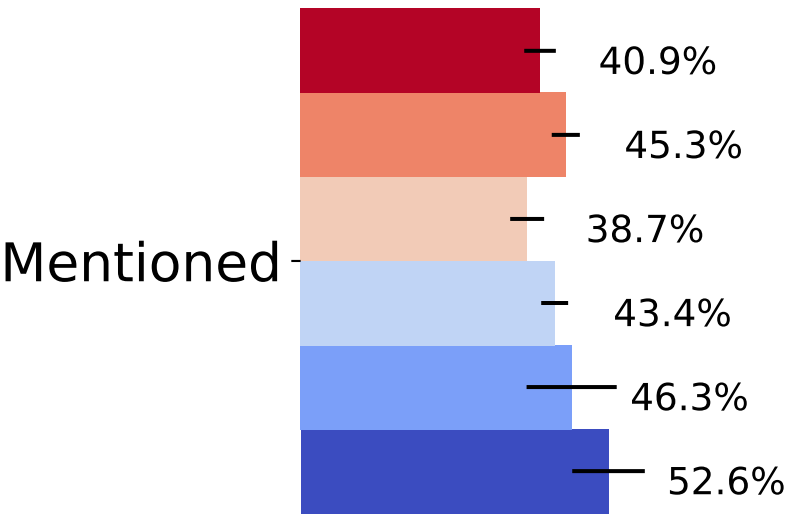
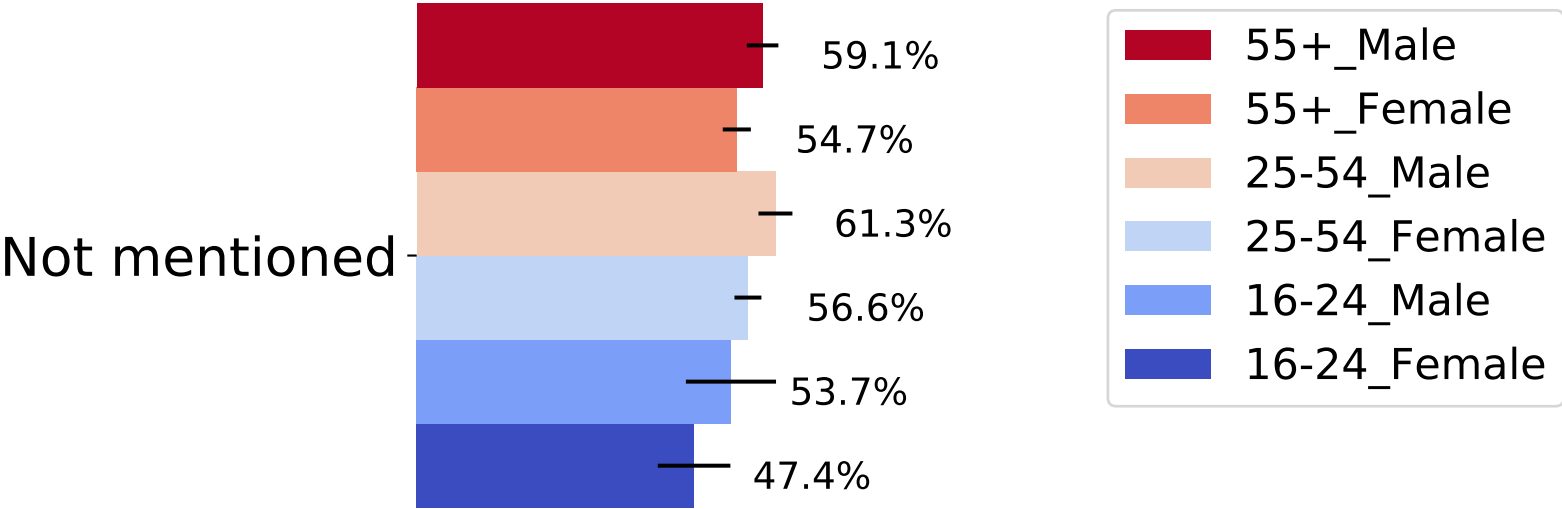
0 25 50 75 100
safecheese5 (%)

How can you tell whether cheese is safe to eat or use in cooking: The colour of it



0 25 50 75 100
safecheese2 (%)

Which of these indicates whether food is safe to eat: Best before date



0 20 40 60
Q4_227 (%)