

Name.....Town.....Code.....

Knowledge of Street food vendors in Bule Hora Town

Variable	Category	Frequency	Percent
Does washing your hands with soap before handling food prevent contamination?	Yes		
	No		
Do you think that microorganisms can be transferred from dirty hands to food?	Yes		
	No		
Do you think that cleaning utensils and surfaces reduces the risk of foodborne illness?	Yes		
	No		
Are you preparing safe food using clean and safe water?	Yes		
	No		
Do you think storing raw and cooked foods separately prevents contamination?	Yes		
	No		
Do you think using the same knife and cutting board for raw meat and cooked food can cause contamination?	Yes		
	No		
Do you handle ready-to-eat or raw meat foods?	Yes		
	No		
Do you think that cooking food thoroughly can kill harmful bacteria?	Yes		
	No		
Do you undercooked meat and eggs can cause foodborne diseases?	Yes		
	Yes		
Do you reheat leftover food until it is steaming hot?	No		
	Yes		
Does keeping cooked food at room temperature for a long time increase the risk of illness?	No		
	Yes		
Do you think that refrigeration slows the growth of harmful bacteria?	No		
	Yes		
Do you store food in the danger zone (5–60°C)?	No		
Do you use safe or treated water to prevent food contamination?	Yes		
	No		
Do you think fresh, unspoiled foods are safer to consume?	Yes		
	No		
Do you check the expiry dates on unsafe food to prevent consumption?	Yes		
	No		
Do you think contaminated raw materials can cause illness even after cooking?	Yes		
	No		

Attitude of Street food vendors in Bule Hora Town.

Variable	SD	D	N	A	SA
I believe that washing hands with soap is essential before preparing food.					
I believe it is important to keep utensils and surfaces clean while preparing food.					
I believe that using clean water is essential for preparing safe food.					
I believe raw and cooked foods should always be kept separate.					
I believe it is important to use separate cutting boards for raw and cooked foods.					
I believe food should be cooked thoroughly to prevent illness.					
I believe it is necessary to reheat leftover food until it is steaming hot					
I believe it is unsafe to consume undercooked meat or eggs.					
I believe cooked food should not be left at room temperature for an extended period.					
I believe refrigeration is essential for storing perishable foods					
I believe refreezing thawed food is unsafe.					
I believe that using safe and clean water is essential for ensuring food safety.					
I believe that selecting fresh, high-quality ingredients is important					
I believe expired or spoiled food should never be consumed.					

NB: SD: Strongly Disagree D: Disagree N: Neutral A: Agree SA: Strongly Agree

Practices of street food vendors in Bule Hora Town.

Variable	Category	Frequency	Percent
Do you wash your hands with soap and water before handling food?	Yes		
	No		
Do you wash your hands after using the toilet?	Yes		
	No		
Do you keep utensils and work surfaces clean?	Yes		
	No		
Do you use clean water for food preparation?	Yes		
Does the vendor handle food with bare hands? (Observed)	Yes		
	No		
Were the vendors' nails clean and short? (Observed)	Yes		
	No		
Were vendors' hair covered when handling, preparing, or serving food for consumer? (Observed)	Yes		
	No		
Were the vendors' clothes clean and presentable? (Observed)	Yes		
	No		
Do you handle money while serving food? (Observed)	Yes		
	No		
Do you separate raw meat from cooked or ready-to-eat foods?	Yes		
	No		
Do you use separate cutting boards and knives for raw and cooked foods?	Yes		
	No		
Do you store raw and cooked foods separately?	Yes		
	No		
Do you cook food thoroughly before serving?	Yes		
	No		
Do you reheat cooked food until it is steaming hot?	Yes		
	Yes		
Do you avoid serving undercooked foods?	No		
	Yes		
Do you store perishable foods at appropriate temperatures?	No		
	Yes		
Do you avoid keeping cooked foods at room temperature for more than two hours?	No		
	Yes		
Do you use refrigerators to store leftover food?	No		
Do you use safe or treated water for cooking and cleaning?	Yes		
	No		

Do you select fresh and clean raw materials?	Yes		
	No		
Do you check expiry dates before use?	Yes		
	No		
Do you avoid using spoiled or contaminated food?	Yes		
	No		

Observational Checklist: Assessment of Environmental Factors Affecting Street Food Vendors in Bule Hora Town

Variable	Category	Frequency	Percent
Types of Street-Vended Foods			
Is the area surrounding the stall clean and well maintained?	Yes		
	No		
Is tap water readily accessible at or near the vending site?	Yes		
	No		
Are adequate handwashing facilities including both soap and clean water available near the stall?	Yes		
	No		
Are appropriate wastewater and food-waste disposal facilities provided?	Yes		
	No		
Is the stall located at a sufficient distance from waste-disposal areas?	Yes		
	No		
Is the stall situated far from animals or areas where animals are kept?	Yes		
	No		
Are flies present on or around the stall?	Yes		
	No		

Adopted from WHO five key related to Food Safety