

Read me food\_safety\_questionnaire\_results

**Dataset title:** "Data for: Prevalence and antimicrobial resistant *Campylobacter* spp. in broiler chicken carcasses and hygiene practises in informal urban markets in a low-income setting"

Dataset identifier: <https://doi.org/10.5878/p0p0-ag22>

**Overview:** The datafile food\_safety\_questionnaire\_results contains raw data on vendors' knowledge and practices related to foodborne illness, focusing on the spread and mitigation of foodborne bacteria at informal markets. The study was conducted in open markets in three urban districts in the capital Kampala, Uganda, 2022.

**Data description and code key:**

Column	Question in full	Code in data sheet	Code key
<b>Date</b>	Date of interview, YYYY-MM-DD		
<b>District</b>	District (single choice)	Mukono Wakiso Kampala	
<b>Vendor_ID</b>	The first number (1-30) represents the market, and the next number (1-4) the vendor at the market. The Vendor_ID correspond to the Sample_ID in the data set 'AMR_Campylobacter'		
<b>Marital_status</b>	What is your marital status (single choice)	1 2 3 4	Single Married Divorced Widow
<b>Sex</b>	Sex of the respondent (single choice)	1 2	Male Female
<b>Age</b>	Age of the respondent? (single choice)	1 2 3 4 5	21-30 31-40 41-50 51-60 >61
<b>Education</b>	What is your education level? (single choice)	1 2 3 4	No formal education Primary Secondary Tertiary
<b>Experience</b>	Length of doing business (Single choice)	1 2 3 4 5	< 6 months 1 year 2 years 3 years ≥5 years

<b>Ownership</b>	What is the ownership of the business (Single choice)	1 2 3 4	Personal Worker Co-shared Other)
<b>Poultry_association</b>	Are you a member of a poultry association (Single choice)	1 2	Yes No
<b>Poultry_origin</b>	Where do the birds that are slaughtered come from (Single choice)	1 2 3 4	Farms around the district Farms outside the district From other retail traders Other
<b>Transport</b>	How do you transport live birds (Single choice)	1 2 3 4	Plastic crates Metallic cages Sacs Other
<b>Mixing</b>	Do you mix birds from different farms (Single choice)	1 2	Yes No
<b>Feed_withdrawal</b>	Do you withdraw feed before slaughter (Single choice)	1 2	Yes No
<b>Feed_withdrawal_h</b>	If yes, how many hours (Free text)		
<b>Water_withdrawal</b>	Do you withdraw water before slaughter (Single choice)	1 2	Yes No
<b>Water_withdrawal_h</b>	If yes, how many hours (Free text)		
<b>Slaughter</b>	Where is the slaughter done (single choice)	1 2	Outside market At the market
<b>Slaughter_cleaning</b>	How many times do you clean the slaughter surface (single choice)	1 2 3 4	Mandatory once a week Twice a day Once a day in the morning Once a day in the evening
<b>Slaughter_cleaning_method</b>	What do you use for cleaning the slaughter surface (single choice)	1 2 3 4	Clean water Wastewater Dry clean with brush,steel wire,towel, broom Clean water with detergent

<b>Cleaning_utensils</b>	When do you clean the utensils and chopping board (single choice)	1 2 3	After each usage At the end of the day Other
<b>Cleaning_utensils_method</b>	What do you use for cleaning the utensils (single choice)	1 2 3 4	Clean water and detergent Wastewater Dry clean with brush, broom, towel etc Clean hot water
<b>Display</b>	How do you display the meat (single choice)	1 2 3 4	Hang in open Hang inside glass screen Refrigeration Other
<b>Refrigerate</b>	Do you refrigerate excess meat at the end of the day (single choice)	1 2	Yes No
<b>Hand_hygiene_slaughter</b>	Do you wash hands before slaughter (single choice)	1 2	Yes No
<b>Hand_hygiene_slaughter_soap</b>	Do you wash your hands with soap (single choice)	1 2	Yes No
<b>Hand_hygiene_toilet</b>	Do you use soap for washing hands after visiting the toilet (single choice)	1 2	Yes No
<b>Hand_hygiene_live_birds</b>	Do you wash hands after touching live birds (single choice)	1 2	Yes No
<b>Work_if_ill</b>	Do you stop working if diagnosed with diarrhea or fever (single choice)	1 2	Yes No
<b>Foodborne_illness_knowledge</b>	Have you ever heard of foodborne illness (single choice)	1 2	Yes No
<b>Symptoms_foodborne_illness</b>	If yes, What are the symptoms of foodborne illness(Free text)		
<b>Pathogen_contamination</b>	What are the sources of disease-causing organisms in poultry meat (single choice)	1 2 3 4	Meat handlers Feed Working surface Birds
<b>Campy_knowledge</b>	Have you heard of campylobacteriosis in humans (single choice)	1 2 3	Yes No Not sure

<b>Meat_hygiene</b>	Meat not slaughtered and handled in unhygienic conditions is supposed to be free from disease-causing organisms	1 2	true false
<b>Hand_hygiene</b>	Proper hand hygiene is supposed to prevent foodborne diseases	1 2	true false
<b>Meat_storage</b>	Fresh and old meat should be stored together	1 2	true false
<b>Detergents</b>	Washing utensils with detergent does not reduce disease-causing organisms	1 2	true false
<b>Meat_display</b>	Proper display of slaughtered chicken reduces disease-causing organisms	1 2	true false
<b>Food_safety_knowledge</b>	Learning more about food safety is not important to me	1 2	true false
<b>Soap_not_necessary</b>	Soap is not necessary when washing hands	1 2	true false
<b>Change_practices</b>	I am willing to change my food-handling practices when I know they are incorrect	1 2	yes no