

Table 2 Distribution of the participants according to compliance with food safety practices

Item	Always No. (%)	Usually No. (%)	Sometimes No. (%)	Rarely No. (%)	Never No. (%)
Wearing gloves when touching ready to eat food	185 (18.6)	242 (24.4)	237 (23.8)	232 (23.3)	98 (9.9)
Washing hands with water and soap before food preparation	177 (17.8)	238 (23.9)	249 (25.1)	233 (23.4)	97 (9.8)
Working if you have diarrhoea	177 (17.8)	268 (27)	248 (24.9)	200 (20.1)	101 (10.2)
Working if you have a cut or wound on your hands	160 (16.1)	274 (27.6)	226 (22.7)	214 (21.5)	120 (12.1)
Having long nails	162 (16.3)	280 (28.2)	222 (22.3)	214 (21.5)	116 (11.7)
Washing vegetables and fruits before peeling	149 (15)	300 (30.2)	211 (21.2)	223 (22.4)	111 (11.2)
Keeping cooked meat or chicken for > 4 hours at room temperature	159 (16)	289 (29.1)	214 (21.5)	216 (21.7)	116 (11.7)
Cleaning surfaces on which food has been handled before and after processing	169 (17)	262 (26.4)	212 (21.3)	220 (22.1)	131 (13.2)
Working if you have a common cold	177 (17.8)	246 (24.8)	208 (20.9)	218 (21.9)	145 (14.6)
Washing vegetables and fresh fruit before eating	171 (17.2)	255 (25.7)	217 (21.8)	231 (23.2)	120 (12.1)
Washing hands with soap and water before eating	170 (17.1)	277 (27.9)	205 (20.6)	222 (22.3)	120 (12.1)
Washing hands with soap and water after handling raw meat	176 (17.7)	269 (27.1)	207 (20.8)	236 (23.7)	106 (10.7)
Washing hands with soap and water after using the toilet	200 (20.1)	266 (26.8)	184 (18.5)	243 (24.4)	101 (10.2)
Drying hands after washing them	220 (22.1)	259 (26.1)	207 (20.8)	228 (22.9)	80 (8.1)
Eating under-cooked eggs	208 (20.9)	275 (27.7)	249 (25.1)	190 (19.1)	72 (7.2)
Separating raw meat from ready-to-eat food	217 (21.8)	262 (26.4)	258 (26.0)	172 (17.2)	85 (8.6)
Checking the refrigerator temperature regularly	210 (21.1)	251 (25.3)	254 (25.6)	182 (18.2)	97 (9.8)
Drinking unpasteurized milk	209 (21)	264 (26.6)	237 (23.8)	197 (19.8)	87 (8.8)
Eating under-cooked meat	202 (20.3)	262 (26.4)	231 (23.2)	205 (20.6)	94 (9.5)