

Annex 1: observational assessment results on food handler's FHPs in public food and drink service establishments in Woldia town, Northeast Ethiopia, 2017

Characteristics		Total, n (%)	FHP score	
			Good, n (%)	Poor, n (%)
Do food handlers wear outer garments/gowns during the visit?	Yes	66 (22.9)	40 (13.9)	26 (9.0)
	No	222 (77.1)	94 (32.6)	128 (44.4)
If they wear outer garments/gown, Do the garments/gown were clean? (n =66)	Yes	11 (16.7)	9 (13.6)	2 (3.0)
	No	55 (83.3)	33 (50)	22 (33.3)
Do food handlers cover their hair while working?	Yes	35 (12.2)	27 (9.4)	8 (2.8)
	No	253 (87.8)	107 (37.2)	146 (50.7)
Do food handlers' fingernails short trimmed and clean?	Yes	114 (39.6)	70 (24.3)	44 (15.3)
	No	174 (60.4)	64 (22.2)	110 (38.2)
Do food handlers wear any jewelry/rings on their hands at the time of the visit?	Yes	140 (48.6)	46 (16.0)	94 (32.6)
	No	148 (51.4)	88 (30.6)	60 (20.8)
Clean the work surfaces after each task	Yes	218 (75.7)	116 (40.3)	102 (35.4)
	No	70 (24.3)	18 (6.3)	52 (18.1)
Used soap/detergent for washing dishes	Yes	160 (55.6)	133 (46.2)	27 (9.4)
	No	128 (44.4)	1 (0.3)	127 (44.1)
Used hot water for washing dishes	Yes	138 (47.9)	134 (46.5)	4 (1.4)
	No	150 (52.1)	0 (0)	150 (52.1)
Wash their utensils using three washing compartments	Yes	134 (46.5)	134 (46.5)	0 (0)
	No	154 (53.5)	0 (0)	154 (53.5)
Did food handlers wash the chopping board and knife with soap or belch after using?	Yes	142 (49.3)	134 (46.5)	8 (2.8)
	No	146 (50.7)	0 (0)	146 (50.7)
Did food handlers wash their hands with detergent and water before working with food?	Yes	229 (79.5)	107 (37.2)	122 (42.4)
	No	59 (20.5)	27 (9.4)	32 (11.1)
Did food handlers wash their hands with detergent and water after visiting the toilet?	Yes	267 (92.7)	129 (44.8)	138 (47.9)
	No	21 (7.3)	5 (1.7)	16 (5.6)
Did food handlers keep ready-to-eat foods in a hygienic container?	Yes	80 (27.8)	75 (26.0)	5 (1.7)
	No	208 (72.2)	59 (20.5)	149 (51.7)
Did food handlers carefully keep food utensils on the shelf/or cabinet?	Yes	50 (17.4)	50 (17.4)	0 (0.0)
	No	238 (82.6)	84 (29.2)	154 (53.5)
Did food handlers keep uncooked foods separate from cooked food?	Yes	203 (70.5)	116 (40.3)	87 (30.2)
	No	85 (29.5)	18 (6.3)	67 (23.3)
Did food handlers store perishable ready-to-eat foods in the refrigerator?	Yes	191 (66.3)	110 (38.2)	81 (28.1)
	No	97 (33.7)	24 (8.3)	73 (25.3)
Did food handlers take a medical checkup in the past six months?	Yes	43 (14.9)	35 (12.2)	8 (2.8)
	No	245 (85.1)	99 (34.4)	146 (50.7)
Does regulatory personnel inspect the establishment and food handlers in the past six months?	Yes	137 (47.6)	86 (28.9)	51 (17.7)
	No	151 (52.4)	48 (16.7)	103 (35.8)