

APPENDIX 1: WASH AND FOOD SAFETY QUESTIONNAIRE

This questionnaire is administered by trained enumerators to mothers at 3 different time points, to elicit information about food safety and water and sanitation and hygiene practices at home, particularly in relation to infant and young child feeding. Data are collected in tablets on CommCare.

WATER SANITATION *(3 TIMES AT 3RD TRIMESTER, 3 & 24 MO)*
ws_1. What is the main source of drinking water for members of your household?
Piped water piped to dwelling
Piped water piped to compound yard or plot
Piped water piped to neighbor
Public tap / tapstand
Borehole or tubewell
Protected well
Unprotected well
Protected spring
Unprotected spring
Rainwater
Delivered watertanker or truck
Delivered watersmall cart with tank drum
Water kiosk
Packaged waterbottled water
Packaged watersachet water
Surface water
Other: specify
<i>ws_1_96x. Other: specify</i>
ws_2. What is the main source of water used by members of this household for other purposes, such as cooking and handwashing?
Piped water piped to dwelling
Piped water piped to compound yard or plot
Piped water piped to neighbor
Public tap / tapstand
Borehole or tubewell
Protected well
Unprotected well
Protected spring
Unprotected spring
Rainwater
Delivered watertanker or truck
Delivered watersmall cart with tank drum
Water kiosk
Packaged waterbottled water
Packaged watersachet water
Surface water
Other: specify
<i>ws_2_96x. Other: specify</i>
ws_3. Where is this water collected from?
In own dwelling

In own yard
Elsewhere
ws_4. How many minutes in total does it take you to go fetch water from this source and come back? (Fill in X minutes)
ws_5. Do you store drinking water in your home?
Yes
No
ws_6. Where do you store your drinking water?
In a container with a lid/top on it
In an open container
Container on the roof
ws_7. In the last 4 weeks/month, how frequently did you or anyone in your household worry you would not have enough water for all of your household needs?
Never (0 times)
Rarely (1-2 times)
Sometimes (3-10 times)
Often (11-20times)
Always (more than 20 times)
ws_8. In the last 4 weeks/month, how frequently has your main water source been interrupted or limited (eg water pressure, less water than expected, river dried up)?
Never (0 times)
Rarely (1-2 times)
Sometimes (3-10 times)
Often (11-20times)
Always (more than 20 times)
ws_9. In the last 4 weeks/month, how frequently has there not been enough water to wash clothes?
Never (0 times)
Rarely (1-2 times)
Sometimes (3-10 times)
Often (11-20times)
Always (more than 20 times)
ws_10. In the last 4 weeks/month, how frequently have you or anyone in your household had to change schedules or plans due to problems with your water situation? Activities that may have been interrupted include caring for others, doing household chores, agricultural work, income-generating activities, sleeping, etc
Never (0 times)
Rarely (1-2 times)
Sometimes (3-10 times)
Often (11-20times)
Always (more than 20 times)
ws_11. In the last 4 weeks/month, how frequently have you or anyone in your household had to change what was being eaten because there were problems with water (eg, for washing foods, cooking, etc)?
Never (0 times)
Rarely (1-2 times)
Sometimes (3-10 times)
Often (11-20times)
Always (more than 20 times)

ws_12. In the last 4 weeks/month, how frequently have you or anyone in your household had to go without washing hands after dirty activities (eg, defecating or changing diapers, cleaning animal dung) because of problems with water?
Never (0 times)
Rarely (1-2 times)
Sometimes (3-10 times)
Often (11-20times)
Always (more than 20 times)
ws_13. In the last 4 weeks/month, how frequently have you or anyone in your household had to go without washing their body because of problems with water (eg, not enough water, dirty, unsafe)?
Never (0 times)
Rarely (1-2 times)
Sometimes (3-10 times)
Often (11-20times)
Always (more than 20 times)
ws_14. In the last 4 weeks/month, how frequently has there not been as much water to drink as you would like for you or anyone in your household?
Never (0 times)
Rarely (1-2 times)
Sometimes (3-10 times)
Often (11-20times)
Always (more than 20 times)
ws_15. In the last 4 weeks/month, how frequently did you or anyone in your household feel angry about your water situation?
Never (0 times)
Rarely (1-2 times)
Sometimes (3-10 times)
Often (11-20times)
Always (more than 20 times)
ws_16. In the last 4 weeks/month, how frequently have you or anyone in your household gone to sleep thirsty because there wasn't any water to drink?
Never (0 times)
Rarely (1-2 times)
Sometimes (3-10 times)
Often (11-20times)
Always (more than 20 times)
ws_17. In the last 4 weeks/month, how frequently has there been no useable or drinkable water whatsoever in your household?
Never (0 times)
Rarely (1-2 times)
Sometimes (3-10 times)
Often (11-20times)
Always (more than 20 times)
ws_18. In the last 4 weeks/month, how frequently have problems with water caused you or anyone in your household to feel ashamed/excluded/stigmatized?
Never (0 times)
Rarely (1-2 times)
Sometimes (3-10 times)
Often (11-20times)

Always (more than 20 times)
ws_19. Is there a latrine or toilet that members of this household use regularly?
Yes
No
ws_20. Where is this toilet facility located?
In own dwelling
In own yard or plot
Elsewhere
ws_21. How many households other than your own share this facility?
Enter the enumerator Name
fh_1. Is there a designated place for handwashing in the household?
Yes
No
fh_2. How often is soap available at this location?
Always
Sometimes
Never
fh_3. What were all of the times when you washed your hands (Circle all that apply but do not prompt After each response, ask "any other times?")
After defecating
After cleaning a child/wiping a child's bottom
After changing a babies nappy
Before preparing food
Before eating
Before feeding the child
After touching animals
After touching animal faeces
After handling raw animal source foods
After crop farming activities
Other
Cannot remember/does not know
<i>fh_3_96x. Specify other</i>
FOOD STORAGE
fh_4. Do you store meat and meat products (except dried meat)?
Yes
No
fh_4a. Where do you store raw meat (fresh/chilled/frozen)?
In a fridge
In a freezer
Covered in a cool room (below 5 degrees Celsius)
Uncovered in a cool room (below 5 degrees Celsius)
Covered in a room at room temperature
Uncovered in a room at room temperature
Other, specify
<i>fh_4a_96x. Other, specify</i>
fh_4b. How long do you store the meat and meat products?
less than 2 hours

2 hours to 5 hours
5 hours to 12 hours
12 hours
1-3 days
3-7 days
1 week
1 month
fh_4c. Where do you store processed meat (ready-to-cook and ready-to-eat)?
In a fridge
In a freezer
Covered in a cool room (below 5 degrees Celsius)
Uncovered in a cool room (below 5 degrees Celsius)
Covered in a room at room temperature
Uncovered in a room at room temperature
Other, specify
<i>fh_4c_96x. Other, specify</i>
fh_4d. How long do you store the meat and meat products?
less than 2 hours
2 hours to 5 hours
5 hours to 12 hours
12 hours
1-3 days
3-7 days
1 week
1 month
fh_5. Do you store milk and milk products (except milk powder, evaporated milk or condensed milk)?
Yes
No
fh_5a. Where do you store liquid milk (including pasteurized and non-pasteurized)?
In a fridge
In a freezer
Covered in a cool room (below 5 degrees Celsius)
Uncovered in a cool room (below 5 degrees Celsius)
Covered in a room at room temperature
Uncovered in a room at room temperature
Other, specify
<i>fh_5a_96x. Other, specify</i>
fh_5b. Where do you store solid/semi solid dairy/milk products (e.g cheese, yoghurt, ghee, etc)?
In a fridge
In a freezer
Covered in a cool room (below 5 degrees Celsius)
Uncovered in a cool room (below 5 degrees Celsius)
Covered in a room at room temperature
Uncovered in a room at room temperature
Other, specify
<i>fh_5b_96x. Other, specify</i>
fh_6. Do you store raw or cooked vegetables and fruits?

Yes
No
fh_6a. Where do you store raw vegetables?
In a fridge
In a freezer
Covered in a cool room (below 5 degrees Celsius)
Uncovered in a cool room (below 5 degrees Celsius)
Covered in a room at room temperature
Uncovered in a room at room temperature
Other, specify
<i>fh_6a_96x. Other, specify</i>
fh_6b. Where do you store cooked vegetables and fruit?
In a fridge
In a freezer
Covered in a cool room (below 5 degrees Celsius)
Uncovered in a cool room (below 5 degrees Celsius)
Covered in a room at room temperature
Uncovered in a room at room temperature
Other, specify
<i>fh_6b_96x. Other, specify</i>
fh_7. Do you store food that has been prepared for your child to give it to the child later?
Yes
No
fh_7a. How do you store food that has been prepared for your child?
Thermos
Jug
Plate or bowl (covered)
Plate or bowl (uncovered)
Cooking pot (covered)
Cooking pot (uncovered)
Other container (covered)
Other container (uncovered)
Other, specify
<i>fh_7a_96x. Other, specify</i>
fh_7b. Where do you store this food?
In a fridge
In a freezer
In a cool room (below 5 degrees Celsius)
In a room at room temperature
Other, specify
<i>fh_7b_96x. Other, specify</i>
How long do you store this food?
less than 1 hour
1-2 hours
2 hours to 5 hours
5 hours to 12 hours
12 hours

1-3 days
3-7 days
Longer than a week
Animals
fh_8. Does your household keep any animals inside or outside the house you are looking after (i.e. not taken care of by others)?
Yes
No
fh_9. What type of animals?
Chickens
Ducks
Other birds
Dogs
Cats
Goats
Sheep
Pigs
Cows
Fish
Other animals, specify
<i>fh_9_96x. Other: specify</i>
fh_10. Which of these animals are in the patio, veranda or house any time of the day?
None
Chickens
Ducks
Other birds
Dogs
Cats
Goats
Sheeps
Pigs
Cows
Other animals, specify
<i>fh_10_96x. Other: specify</i>
fh_10a. Is the animal contained in some form of enclosure?
Yes
No
fh_10b. Can the child be in contact with the animals or their faeces?
Yes
No
fh_10c. Can the animal be in contact with food for the child?
Yes
No
ASF1_1. What is the first priority ASF consumed by the child most recently? Select [ASF1]
Chicken
fish
beef
egg

squid
meat ball
beef soup
chicken soup
duck egg
fish egg
None
ASF1_2. How was this [ASF] packaged when you got it from the source? (select all that apply)
No packaging
Sealed package
Washable container (plastic, glass, steel), open
Washable container (plastic, glass, steel), closed
Plastic bag
Newspaper
Other paper
Aluminium foil
Other foil
Container made from natural materials
Other, specify
<i>ASF1_2_96x. ASF_2_96x Other: specify</i>
ASF1_3. Did you transport this [ASF] after you got it?
No transport means that they either produced it themselves or the ASF was brought to them (e.g. by a trader or neighbour, etc)
Yes
No
ASF1_3a. How long did you transport the ASF for (to take it home)?
less than 5 minutes
5 min to 15 min
15 to 30 min
30 min to 1 hour
1hour to 2 hours
2 hours to 3 hours
3 hours
ASF1_3b. How did you transport this [ASF] after you got it?
Chilled (e.g. on ice)
At ambient temperature
Kept warm (e.g. thermos or thermal food container)
Other, specify
<i>ASF1_3b_96x. Other, specify</i>
ASF1_4. Did you store this [ASF] before preparation?
Yes
No
ASF1_4a. Was this [ASF] covered when you stored it before preparation?
Yes
No
ASF1_4b. Where did you store this [ASF] before preparation?
In a fridge
In a freezer

In a cool room (below 5 degrees Celsius)
In a room at room temperature
Other, specify
<i>ASF1_4b_96x. Specify, other</i>
ASF1_4c. How long was this [ASF] stored before preparing?
minute
hour
day
total minutes
total hours
total day
ASF1_5. Did you wash this [ASF] before preparation?
Yes
No
Not applicable
ASF1_6. If yes, why did you wash this [ASF]? (multiple answers)
To remove visible dirt
To remove visible blood
To make it safer
Because it is a good practice
Other, specify
<i>ASF1_6_96x. Specify, other</i>
ASF1_7. Did you chop or cut this [ASF] product before preparation?
Yes
No
Not applicable
ASF1_8. If yes, which tool(s) did you use to chop or cut this [ASF]? (multiple answers)
Cutting board
Plate
Knife
Other, specify
<i>ASF1_8_96x. Specify, other</i>
ASF1_9. How did you prepare this food for the child?
Grilling
Baking
Frying
Boiling
Stewing
Simmering
Fermenting
Heating
Mixed in with other ingredients without cooking the ASF (e.g. mixing yoghurt with fruit or adding dried fish to salad)
Made smaller portion (e.g. cutting in pieces or butting in a bowl), but did not cook or mix with other ingredients
Other, specify
<i>ASF1_9_96x. Specify, other</i>
ASF1_10. For how long was this [ASF] cooked?

1-5 min
5-15 min
15-30 min
30-60 min
More than 1 hour
ASF1_11. After preparation, was this [ASF] stored before giving it to the child?
Yes
No
ASF1_12. After preparation, how long was this [ASF] stored before giving it to the child?
1-5 min
5-15 min
15-30 min
30-60 min
More than 1 hour, less than 24h
More than 1 day, less than 2 days
More than 2 days
ASF1_13. How did you store this [ASF] that had been prepared for your child?
Thermos
Jug
Plate or bowl (covered)
Plate or bowl (uncovered)
Cooking pot (covered)
Cooking pot (uncovered)
Other container (covered)
Other container (uncovered)
Other, specify
<i>ASF1_13_96x. Specify, other</i>
ASF1_14. Where did you store this [ASF]?
In a fridge
In a freezer
In a cool room (below 5 degrees Celsius)
In a room at room temperature
Other, specify
<i>ASF1_14_96x. Specify other</i>
ASF2_1. What is the second priority ASF consumed by the child most recently? Select [ASF1]
Chicken
fish
beef
egg
squid
meat ball
beef soup
chicken soup
duck egg
fish egg
None
ASF2_2. How was this [ASF] packaged when you got it from the source? (select all that apply)

No packaging
Sealed package
Washable container (plastic, glass, steel), open
Washable container (plastic, glass, steel), closed
Plastic bag
Newspaper
Other paper
Aluminium foil
Other foil
Container made from natural materials
Other, specify
ASF_2_96x Other: specify
ASF2_3. Did you transport this [ASF] after you got it?
No transport means that they either produced it themselves or the ASF was brought to them (e.g. by a trader or neighbour, etc)
Yes
No
ASF2_3a. How long did you transport the ASF for (to take it home)?
less than 5 minutes
5 min to 15 min
15 to 30 min
30 min to 1 hour
1hour to 2 hours
2 hours to 3 hours
3 hours
ASF2_3b. How did you transport this [ASF] after you got it?
Chilled (e.g. on ice)
At ambient temperature
Kept warm (e.g. thermos or thermal food container)
Other, specify
ASF2_3b_96x. Other specify
ASF2_4. Did you store this [ASF] before preparation?
Yes
No
ASF2_4a. Was this [ASF] covered when you stored it before preparation?
Yes
No
ASF2_4b. Where did you store this [ASF] before preparation?
In a fridge
In a freezer
In a cool room (below 5 degrees Celsius)
In a room at room temperature
Other, specify
ASF2_4b_96x. Specify, other
ASF2_4c. How long was this [ASF] stored before preparing?
minute
hour
day

total minutes
total hours
total day
ASF2_5. Did you wash this [ASF] before preparation?
Yes
No
Not applicable
ASF2_6. If yes, why did you wash this [ASF]? (multiple answers)
To remove visible dirt
To remove visible blood
To make it safer
Because it is a good practice
Other, specify
<i>ASF2_6_96x. Specify, other</i>
ASF2_7. Did you chop or cut this [ASF] product before preparation?
Yes
No
Not applicable
ASF2_8. If yes, which tool(s) did you use to chop or cut this [ASF]? (multiple answers)
Cutting board
Plate
Knife
Other, specify
<i>ASF2_8_96x. Specify, other</i>
ASF2_9. How did you prepare this food for the child?
Grilling
Baking
Frying
Boiling
Stewing
Simmering
Fermenting
Heating
Mixed in with other ingredients without cooking the ASF (e.g. mixing yoghurt with fruit or adding dried fish to salad)
Made smaller portion (e.g. cutting in pieces or butting in a bowl), but did not cook or mix with other ingredients
Other, specify
<i>ASF2_9_96x. Specify, other</i>
ASF2_10. For how long was this [ASF] cooked?
1-5 min
5-15 min
15-30 min
30-60 min
More than 1 hour
ASF2_11. After preparation, was this [ASF] stored before giving it to the child?
Yes
No

ASF2_12. After preparation, how long was this [ASF] stored before giving it to the child?
1-5 min
5-15 min
15-30 min
30-60 min
More than 1 hour, less than 24h
More than 1 day, less than 2 days
More than 2 days
ASF2_13. How did you store this [ASF] that had been prepared for your child?
Thermos
Jug
Plate or bowl (covered)
Plate or bowl (uncovered)
Cooking pot (covered)
Cooking pot (uncovered)
Other container (covered)
Other container (uncovered)
Other, specify
<i>ASF2_13_96x. Specify, other</i>
ASF2_14. Where did you store this [ASF]?
In a fridge
In a freezer
In a cool room (below 5 degrees Celsius)
In a room at room temperature
Other, specify
<i>ASF2_14_96x. Specify, other</i>
ASF3_1. What is the third priority ASF consumed by the child most recently? Select [ASF1]
Chicken
fish
beef
egg
squid
meat ball
beef soup
chicken soup
duck egg
fish egg
None
ASF3_2. How was this [ASF] packaged when you got it from the source? (select all that apply)
No packaging
Sealed package
Washable container (plastic, glass, steel), open
Washable container (plastic, glass, steel), closed
Plastic bag
Newspaper
Other paper
Aluminium foil

Other foil
Container made from natural materials
Other, specify
<i>ASF_2_96x Other: specify</i>
ASF3_3. Did you transport this [ASF] after you got it?
No transport means that they either produced it themselves or the ASF was brought to them (e.g. by a trader or neighbour, etc)
Yes
No
ASF3_3a. How long did you transport the ASF for (to take it home)?
less than 5 minutes
5 min to 15 min
15 to 30 min
30 min to 1 hour
1hour to 2 hours
2 hours to 3 hours
3 hours
ASF3_3b. How did you transport this [ASF] after you got it?
Chilled (e.g. on ice)
At ambient temperature
Kept warm (e.g. thermos or thermal food container)
Other, specify
<i>ASF3_3b_96x. Other, specify</i>
ASF3_4. Did you store this [ASF] before preparation?
Yes
No
ASF3_4a. Was this [ASF] covered when you stored it before preparation?
Yes
No
ASF3_4b. Where did you store this [ASF] before preparation?
In a fridge
In a freezer
In a cool room (below 5 degrees Celsius)
In a room at room temperature
Other, specify
<i>ASF3_4b_96x. Specify, other</i>
ASF3_4c. How long was this [ASF] stored before preparing?
minutes
hour
day
total minutes
total hours
total day
ASF3_5. Did you wash this [ASF] before preparation?
Yes
No
Not applicable
ASF3_6. If yes, why did you wash this [ASF]? (multiple answers)

To remove visible dirt
To remove visible blood
To make it safer
Because it is a good practice
Other, specify
<i>ASF3_6_96x. Specify, other</i>
ASF3_7. Did you chop or cut this [ASF] product before preparation?
Yes
No
Not applicable
ASF3_8. If yes, which tool(s) did you use to chop or cut this [ASF]? (multiple answers)
Cutting board
Plate
Knife
Other, specify
<i>ASF3_8_96x. Specify, other</i>
ASF3_9. How did you prepare this food for the child?
Grilling
Baking
Frying
Boiling
Stewing
Simmering
Fermenting
Heating
Mixed in with other ingredients without cooking the ASF (e.g. mixing yoghurt with fruit or adding dried fish to salad)
Made smaller portion (e.g. cutting in pieces or butting in a bowl), but did not cook or mix with other ingredients
Other, specify
<i>ASF3_9_96x. Specify, other</i>
ASF3_10. For how long was this [ASF] cooked?
1-5 min
5-15 min
15-30 min
30-60 min
More than 1 hour
ASF3_11. After preparation, was this [ASF] stored before giving it to the child?
Yes
No
ASF3_12. After preparation, how long was this [ASF] stored before giving it to the child?
1-5 min
5-15 min
15-30 min
30-60 min
More than 1 hour, less than 24h
More than 1 day, less than 2 days
More than 2 days

ASF3_13. How did you store this [ASF] that had been prepared for your child?
Thermos
Jug
Plate or bowl (covered)
Plate or bowl (uncovered)
Cooking pot (covered)
Cooking pot (uncovered)
Other container (covered)
Other container (uncovered)
Other, specify
<i>ASF3_13_96x. Specify, other</i>
ASF3_14. Where did you store this [ASF]?
In a fridge
In a freezer
In a cool room (below 5 degrees Celsius)
In a room at room temperature
Other, specify
<i>ASF3_14_96x. Other, specify</i>

APPENDIX 2: WASH AND FOOD SAFETY SPOT CHECK

This checklist is filled by trained enumerators in the households at 3 different time points, to observe and record information about behaviours and facilities in relation to food safety and water and sanitation and hygiene practices at home. Data are collected in tablets on CommCare.

WATER SANITATION (SPOT CHECK) *(3 TIMES AT 2ND TRIMESTER, 3 & 9MO)*
wash_1. What type of facility is the primary location for defecation?
Flush toilet to piped sewer system
Flush toilet to septic tank
Flush toilet to pit
Flush toilet to onsite, above ground, open pit
Pour flush toilet to piped sewer system
Pour flush toilet to septic tank
Pour flush toilet to pit
Pour flush toilet to onsite, above ground, open pit
Pit latrine with concrete slab (not pour flush)
Pit latrine without slab (not pour flush)
Bucket
Bag
Open defecation (no facilities)
Other:
Refused observation
<i>wash_1_96x. Specify, other</i>
wash_2. Approximately how many meters is the toilet from the entrance of the household
wash_3. For the following, please note if following indicators of functionality are present
wash_3_1. Is the pan working (not broken)
yes
no
wash_3_2. Are there leaves or rubbish blocking the pan?
yes
no
wash_3_3. Is there standing water in the pan?
yes
no
wash_3_4. Is there a cover over the pit?
yes
no
wash_3_5. Are there one or two pits?
One
Two
More
wash_3_6. Is there a cover on all the pits?
No
Partial (only to one pit)
Yes, to more than one pit
wash_3_7. Are there flies?

None
Some
Many
wash_4. Can you please show me where members of this household most often wash their hands?
Fixed facility (sink/basin)... in dwelling
Fixed facility....in yard
Mobile object (bucket / jug)
No handwashing place in dwelling
Refused observation
wash_5. Is there water available at this location?
Yes
No
wash_6. Is soap available at this location? (Soap includes bar soap, liquid soap, powder detergent, and soapy water but does not include ash, soil, sand or other handwashing agents)
Yes
No
wash_7. Is the dedicated location located near (within 5 steps) the primary cooking location?
Yes
No
wash_8. Is the dedicated location located near (within 5 steps) the latrine/toilet
Yes
No
wash_9. Are there animals located in or around the household? (select all)
No animals visible
In the cooking area (outside house)
In the cooking area (inside house)
In the food storing area (outside house)
In the food storing area (inside house)
In other areas of the house that are not cooking or food storing areas
wash_10. What type of animals (select all)
Chickens
Ducks
Other birds
Dog
Cat
Goat
Sheep
Pig
Cow
Wild animals
Rodents
Other animal
<i>wash_10_96x. Other, specify</i>
wash_11. Are there animal feces located in or around the household? (select all)
No animal feces visible
In the cooking area (outside house)
In the cooking area (inside house)
In the food storing area (outside house)

In the food storing area (inside house)
In other areas of the house that are not cooking or food storing areas
In the yard / courtyard
FOOD SAFETY QUESTIONNAIRE *(1 TIME: AT 6 MO)*
HAND WASHING
spot_1. Can you please show me where members of this household most often wash their hands after using the toilets?
Fixed facility (sink/basin)... in dwelling
Fixed facility...in yard
Mobile object (bucket / jug)
No handwashing place in dwelling
Refused observation
spot_2. Is there water available at this location?
Yes
No
spot_3. Is soap available at this location? (Soap includes bar soap, liquid soap, powder detergent, and soapy water but does not include ash, soil, sand or other handwashing agents)
Yes
No
spot_4. Is the dedicated location located near (within 5 steps) the primary cooking location?
Yes
No
spot_5. Is the dedicated location located near (within 5 steps) the latrine/toilet
Yes
No
spot_6. Can you show me where members of this household most often wash their hands before eating or preparing food?
Fixed facility (sink/basin)... in dwelling
Fixed facility...in yard
Mobile object (bucket / jug)
No handwashing place in dwelling
Refused observation
Same as after toilet
spot_7. Is there water available at this location?
Yes
No
spot_8. Is soap available at this location? (Soap includes bar soap, liquid soap, powder detergent, and soapy water but does not include ash, soil, sand or other handwashing agents)
Yes
No
spot_9. Is the dedicated location located near (within 5 steps) the primary cooking location?
Yes
No
spot_10. Is the dedicated location located near (within 5 steps) the latrine/toilet
Yes
No
spot_11. Do you see animals in or around the household? (select all)

No animals visible
In the cooking area (outside house)
In the cooking area (inside house)
In the food storing area (outside house)
In the food storing area (inside house)
In other areas of the house that are not cooking or food storing areas
spot_12. What type of animals (select all)
Chickens
Ducks
Other birds
Dog
Cat
Goat
Sheep
Pig
Cow
Wild animals
Rodents
Other animal
<i>spot_12_96x. Specify other</i>
spot_13. Is it possible for the child to be in contact with these animals (e.g. if they are unrestrained or the child can access an enclosure)?
Yes
No
spot_14. Is it possible for these animals to be in contact with food (e.g. if animals are unrestrained)
Yes
No
spot_15. Are there visible animal feces located in or around the household? (select all)
No animal feces visible
In the cooking area (outside house)
In the cooking are (inside house)
In the food storing area (outside house)
In the food storing area (inside house)
In other areas of the house that are not cooking or food storing areas
In the yard / courtyard
In the animal enclosure (e.g. chicken coop)
spot_16. Is it possible for the child to be in contact with these faeces (e.g. because they are in areas where the child is or the child can access an enclosure)?
Yes
No
spot_17. Is it possible that food gets in contact with these faeces?
Yes
No
safe_1. Is there a functioning refrigerator?
Yes
No
safe_2. Is there a functioning freezer?
Yes

No
safe_3. Is there any visible, stored [ASF] not protected from the environment?
Yes
No
safe_4. Is it [ASF] in contact with other food products?
Yes
No
safe_5. Is the area where this [ASF] is kept protected from animals and flies?
Yes
No
safe_6. Is there a kitchen area (a dedicated food preparation area)?
Yes
No
safe_6a. Is the kitchen area free from pest animals (i.e. birds, flies, rats)
Yes
No
safe_6b. Are there anti-pest measures in place in the kitchen area? e.g. nets, traps, insect killers
Yes
No
safe_6c. Is the kitchen area free of visible dirt?
Yes
No
safe_6d. Are cooking utensils clean?
Yes
No
safe_6e. Is the kitchen area easy to clean (e.g. tiles)?
Yes
No
safe_6f. Does the kitchen area have access to running water?
Yes
No
safe_6g. If there is no access to running water, is there stored water in the area where food is being prepared?
Yes, there is water in a container with a lid/top on it
Yes, there is water in an open container
No, there is no water
safe_6h. Is soap available at this location? (Soap includes bar soap, liquid soap, powder detergent, and soapy water but does not include ash, soil, sand or other handwashing agents)
Yes
No
safe_7. Is there a food storage area?
Yes
No
safe_7a. In the food storage area, is the storage equipment made of material that is easy to clean (e.g. metal, plastic)?
Yes
No
safe_7b. Is the food storage area free from pest animals (i.e. birds, flies, rats)

Yes
No
safe_7c. Are there anti-pest measures in place in the food storage area? e.g. nets, traps, insect killers
Yes
No
safe_7d. Is the food storage area free of visible dirt?
Yes
No
safe_7e. Is the food storage area easy to clean (e.g. tiles)?
Yes
No
safe_8. Is there a facility to dispose of food waste?
No
In the cooking area (outside house)
In the cooking area (inside house)
In the food storing area (outside house)
In the food storing area (inside house)
Outside the house remove from cooking or food storing areas
Removed from the household
safe_9. Are the knife and chopping board used to cut vegetables and fruits are clean?
Yes
No
safe_10. Are the nails of the food handler trimmed?
Yes
No

Direct observation

Household ID: _____

	Yes (tick)	Date: dd/mm/yy
Checked by supervisor: (code)		
Checked by co-ordinator: (code)		
Data entry completed: (code)		

Activity	:00				:00				:00				:00				Pilot notes
	a	b	c	d	e	f	g	h	i	j	k	l	m	n	o	p	
	00	15	30	45	00	15	30	45	00	15	30	45	00	15	30	45	
1. Child Activities																	
1.1 Sleeping																	
1.2 Caretaker change																	
1.3 Child being cared for by other children																	
2. Child feces																	
2.1 Child nappy or diaper is changed																	
2.2 Child defecates on floor																	
2.3 Child defecates in potty																	
2.4 Child feces disposed in toilet																	
2.5 Child feces disposed in bush / ditch																	
3. Food preparation																	
3.1 Fruit or vegetable washed																	
3.2 Food preparation surface rinsed (specify surface type)																	
3.3 Food preparation surface washed (specify surface type)																	
3.4 Utensils rinsed																	
3.5 Utensils washed																	
3.6 Plates / bowls/ cups rinsed																	
3.7 Plates / bowls/cups washed																	
3.8 Child bottle rinsed																	
3.9 Child bottle cleaned																	
4. Food cooking																	
	Specify from section 3																

Direct observation

Household ID: _____

Activity	:00				:00				:00				:00				Pilot notes
	a	b	c	d	e	f	g	h	i	j	k	l	m	n	o	p	
	00	15	30	45	00	15	30	45	00	15	30	45	00	15	30	45	
													Specify type in comments				
4.1 Food fried (ASF / Fruit Veg / Other)																	
4.2 Food dried (ASF / Fruit Veg / other)																	
4.3 Food roasted (ASF / Fruit Veg / other)																	
4.4 Food heated in pot, no boiled (ASF/ Fruit Veg / other)																	
4.5 Food boiled (ASF / Fruit Veg/ other)																	
4.6 Food steamed (ASF / Fruit Veg / Other)																	
4.7 Food arrives processed (ASF / Fruit Veg / Other)																	
4.8 Food added raw / uncooked to dish (ASF / Fruit Veg / Other)																	
5. Food handling													Specify from section 4				
5.1 Cooked food served immediately to child																	
5.2 Cooked food left at room temp / open																	
5.3 Cooked food placed in cabinet / cupboard																	
5.4 Cooked food placed in fridge																	
5.5 Cooked food covered (loosely)																	
5.6 Cooked food covered (sealed)																	
6. Child feeding													Specify from section 4				
6.1 Child breastfed																	
6.2 Child given food that was stored																	
6.3 Child given milk																	
6.4 Child given water																	
6.5 Flies on food given to child																	
6.6 Child fed by caregivers hand																	
6.6 Child eating using child's hand																	
6.7 Child fed/eating using utensils (e.g. spoon)																	
7. Floor contact																	

Direct observation

Household ID: _____

Activity	:00				:00				:00				:00				Pilot notes
	a	b	c	d	e	f	g	h	i	j	k	l	m	n	o	p	
	00	15	30	45	00	15	30	45	00	15	30	45	00	15	30	45	
7.1 Child hand contact with floor																	
7.2 Child hand contact with dirt																	
7.3 Child eats dirt / soil																	
7.4 Child places objects from the floor in their mouths																	
7.5 Child places hands that have been in contact with the floor in mouth																	
8. Animal contact													Write down the animal (chickens, ducks, other birds, goats, sheep, pigs, cow, dog, cat, other/specify)				
8.1 Caretaker hand contact with animals																	
8.2 Caretaker hand contact with animal feces																	
8.3 Child hand contact with animals																	
8.4 Child hand contact with animal feces																	
9. Toilet use																	
9.1 Primary caretaker uses toilet																	
9.2 Primary caretaker goes for open defecation																	
10. Domestic cleaning																	
10.1 Caretakers washes clothes																	
10.2 Caretaker / other household member sweeps																	
10.3 Caretaker / other household members cleans floors (with disinfectant / soap)																	
10.3 Caretakers handles garbage																	
11. Handwashing / Facewashing																	
11.1 Caretaker rinses hands – water only																	
11.2 Caretaker washes hands – soap used																	
11.3 Child's hands rinsed – water only																	
11.4 Child's hands washed – soap used																	
11.5 Child's face wiped or rinses																	
11.6 Child's face cleaned																	
11.7 Caretaker bathes																	

Direct observation

Household ID: _____

Activity	:00				:00				:00				:00				Pilot notes
	a	b	c	d	e	f	g	h	i	j	k	l	m	n	o	p	
	00	15	30	45	00	15	30	45	00	15	30	45	00	15	30	45	
11.8 Child bathed																	

Direct observation

Household ID: _____

Data log Table. Food Sample

HH ID: _____

Timepoint: 9 month/ 12 month/ 18 month

Date (DD/MMM/YY): _____

Collection time (24 hour clock, HH:MM): --- _____

Collection period: During feeding <input type="checkbox"/> Directly after feeding <input type="checkbox"/> Before feeding <input type="checkbox"/>	
Food:	
Total sample weight	
Ingredients:	
Preparation method:	
Notes:	

Direct observation

Household ID: _____

Data log Table. Water Sample

HH ID: _____

Timepoint: 9 month/ 12 month/ 18 month

Date (DD/MM/YY): _____

Collection time (24 hour clock, HH:MM): --- _____

Has the water been treated with chlorine/aquatabs or is from the municipal system? Yes <input type="checkbox"/> (collect water in a small 100 mL whirlpak bag with sodium thiosulfate tablets + collect further water in a 50mL centrifuge tube) No <input type="checkbox"/> (collect water in a large 250 mL whirlpak bag)	
Notes:	

Direct observation

Household ID: _____

Data log Table. Surface Sample

Timepoint: 9 month/ 12 month/ 18 month

HH ID: _____

Date (DD/MMM/YY): _____

Collection time (24 hour clock, HH:MM): --- _____

Where is the child's food prepared [the surface where foods and utensils are placed during preparation and/or where foods cut up or otherwise processed in any way]?	
Notes:	