

Supplementary S1

Food Safety Knowledge and Hygiene Practices Questionnaire

General Information

Questionnaire no..... Vendor number.....Collector number..... Date.....
Market name.....Town/City.....

Section A: Socio-demographic Characteristics

1. Gender M [] F []

2. Age 18-25 [] 26-25 [] 36-55 [] Above 55 []

3. Highest level of education attained

No education [] Primary [] Secondary [] Tertiary []

4. Marital Status

Never Married [] Married monogamous [] Married Polygamous [] Divorced/Separated []

Widowed []

5. Have you ever received any training on food safety, hygiene and sanitation?

Yes [] No []

6. Length of time in the job/ business

Less than 1 year [] 1-5yrs [] 6-10yrs [] 10-15yrs [] 16-20yrs []

above 20yrs []

Section B: Food safety Knowledge

I. Grasshopper processing

1. What type of vendor are you?

Market vendor []

Street Vendor []

2. Where do you prepare your *nsebene* from

Market stall [] Home [] Other (Specify).....

3. What type of processed grasshopper do you specialize in

Fresh [] Boiled [] Fried without oil [] Deep fried []

4. What do you consider when buying *nsebene* from the collectors

Freshness [] Price [] Type of packaging [] Cleanliness of collector/Transport Vehicle []

5. Do you think *nsebene* is clean when you receive it from the collector or does it need sorting and cleaning

Clean [] Requires Sorting/ Cleaning []

6. Which parts are removed during the cleaning/ sorting process

Wing [] Hind legs [] Others (specify).....

7. Why is it important to remove these parts/ Why are they not eaten?

Can cause injury to consumer [] Not liked by consumer [] Other (specify).....

8. Are the insects washed with water before cooking

Yes [] No []

9. How many times do the insects need to be washed in order to be completely clean

Once [] Twice [] repeatedly until water comes out clear []

10. What is your source of water supply?

Public tap [] Bring from home [] Buy from water vendors [] Private property i.e. Church []

11. During cooking, how long are the grasshoppers,

- a) Boiled
- b) Deep-fried.....
- c) Pan-fried without oil.....

12. How often do you change the oil

Daily [] Weekly [] Monthly [] other (specify).....

13. How long can cooked *nsebene* stay without getting spoilt without refrigeration

Less than 24hrs [] 24hrs [] 24-36hrs [] 36-48hrs [] More than 48 hrs []

14. How long does the fresh *nsebene* last without getting spoilt without refrigeration

Less than 24hrs [] 24hrs [] 24-36hrs [] 36-48hrs [] More than 48 hrs []

15. How is the food stored while vending

Open air [] In covered containers [] Cooler box/refrigerator []

16. Is there a chance of mixing fresh and processed grasshoppers

Yes [] No []

17. Type of surface used by the vendor for preparing food

Wood [] Cardboard [] Aluminum [] Concrete [] Other (specify).....

18. Type of packaging used to sell *nsebene*

Plastic paper [] Newspaper wrapping [] Kraft Paper(brown) [] Other (Specify).....

19. How do you handle leftover *nsebene*

Throw away [] Store for selling next day [] Take home to eat [] No leftovers []

20. How are leftovers stored

Room temperature [] Refrigerator []

Running tap water within the facility [] Water in a container within facility []

Water in container at the vendors selling point []

Is there soap where they wash their hands

Yes []

No []

II. Personal Hygiene

The interviewer will tick what they observe in the checklist below

Use a tick ✓ for YES and an X for No

Talking while working with food	
Handling food and money without washing hands in between	
Dry sweat in a way that can contaminate food	
Handles <i>nseene</i> without gloves / any hand covering	
Vendor is wearing a clean apron or overcoat	
Vendor has short clean finger nails	
Smoking while handling the insects	
Vendor's hands are clean	
He/she is not wearing any jewelry	
His/her hair is covered	
Blows air into polythene bag before use	
Vendor is coughing/sneezing over food	
He/she is itching hair/body while working with food	
Vendor looks like he/she is suffering from a cold while working	