

**S1 Table. Knowledge Evaluation Areas.**

Knowledge Evaluation Areas
Non-Food Safety Areas
Estimating costs of compliance and financial risk of non-compliance
The steps that I need to take within my facility to comply with Preventive Controls
3rd Party Auditing
Food Safety Areas
Drawing a process flow diagram
Conducting a Hazard Analysis
Identify verification activities
Record Keeping
The steps involved in a Food Safety Plan
Developing a recall plan
The Preventive Controls Rule
The FDA's Food Modernization Act
Good Manufacturing Practices
Good Sanitation Practices
Writing a product and process description

Respondents instructed to identify how knowledgeable they are about the topic areas on a Likert scale from 1-5.