

Table 1- Foodservice food safety professionals survey (11 questions)

1. Does your company allow its restaurants/franchises to use a reusable towel to clean and sanitize food contact surfaces if the towels are stored in a sanitizer solution (in a designated pail/bucket) at the appropriate concentration according to food code rules?

	Percentage (n=45)
Yes	93%
No	7%
Don't know	0%

2. Do you have a required and written SOP on how to properly use and store reusable towels stored in a solution of sanitizer?

	Percentage (n=42)
Yes	79%
No	21%
Don't know	0%

3. What type of reusable towels are your restaurants are your restaurants allowed to use (select all that apply)

	Percentage* (n=42)
Cloth towels that are professionally laundered for reuse	69%
Synthetic fiber towels washed in restaurant for reuse	19%
Synthetic fiber towels used once daily and discarded	29%

*Multiple selections possible, may add to more than 100%

4. Do your restaurants prepare food from raw animal ingredients?

	Percentage (n=42)
Yes	88%
No	12%
Don't know	0%

5. Do you require reusable towels used to clean food contact surfaces where raw animal food prep occurs to be stored separately from reusable towels used to clean food contact surfaces used to prepare Ready-to-Eat foods?

	Percentage (n=37)
Yes	60%
No	32%
Don't know	8%

6. Thinking about your procedures for restaurants on how to use reusable towels for cleaning and sanitizing food contact surfaces, how much do you agree or disagree with each of the following statements?

	N	Strongly Disagree	Disagree	Neutral	Agree	Strongly Agree
Using pail/buckets and reusable towels could cause cross-contamination between surfaces even when the sanitizer is maintained at the appropriate concentration due to food soils (fats, oils, grease) on the towels or in the solution	42	2%	26%	10%	48%	17%
It may be difficult to keep the sanitizing solution at the required concentration due to food soils on towels or in solution	42	0%	21%	5%	52%	21%
We often see in third party audit or health inspection data that there is improper storage of reusable towels outside of the sanitizing solution or incorrect sanitizer concentration	42	2%	36%	7%	39%	19%

7. Do you perform third party audits of the restaurants in your business?

	Percentage (n=42)
Yes	79%
No	21%
Don't know	0%

8. Thinking of all third-party audits done chain wide in the past 12 months, in what approximate percentage of these audits can you recall there was a violation related to proper storage of reusable towels for each of the following:

	n	We have not observed a violation for this in the past 12 months	Less than 1% of audits	25% of all audits	50% of all audits	75% of all audits	100% of all audits
Sanitizer used to store reusable towels below required concentration	33	6%	33%	46%	15%	0%	0%
Observed restaurant employee only use the reusable towel to wipe a food contact surface alone (not using a cleaner and sanitizer appropriately)	33	27%	33%	27%	9%	3%	0%

9. How often do you see third party audits with repeat violation for each of the following?

	n	Never	Rarely	Sometimes	Frequently
Sanitizer used to store reusable towels below required concentration	31	0%	36%	55%	10%
Observed restaurant employee only use the reusable towel to wipe a food contact surface alone (not using a cleaner and sanitizer appropriately)	24*	13%	42%	42%	4%

26. Which of the following best describes your restaurant business?

	Percentage (n=45)
Quick-service restaurant	36%
Fast-casual restaurant	20%
Casual-dining restaurant	29%
Fine-dining restaurant	0%
Cafeteria or buffet restaurant	9%
Restaurant without any table service	0%
Other	7%

27. Which of the following best describes your restaurant business?

	Percentage (n=45)
Franchised	13%
Corporate owned	29%
Both	58%