## **Appendix 1: MILK VENDING MACHINE HANDLER’S QUESTIONNAIRE**

**Enumerator’s Name\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Background information**

1. **General information**

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| --- | --- |
| Date of interview |  |
| Study Setting |  |
| Date checked |  |
| Date of data entry |  |

1. **Demographic characteristics of the respondent**

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| --- | --- |
| 2.1 Name of respondent |  |
| 2.2 Respondent gender | M=1 { } F=2 { } |
| 2.3 Level of education | 1=Primary education  2=Secondary education  3=Tertiary level |
| 2.4 Age (years) |  |

1. **Assessing knowledge of milk vending machine handlers**

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| --- | --- | --- | --- |
| **Statement** | **True** | **False** | **Don’t Know** |
| 1. Only pasteurized milk should be stored and sold from the vending machine |  |  |  |
| 1. Pasteurized milk is safe for consumption and cannot be contaminated by microorganisms |  |  |  |
| 1. Milk storage facilities should always be cleaned and disinfected before and after use |  |  |  |
| 1. Any detergent and disinfectant can be used to clean milk storage equipment |  |  |  |
| 1. Water used for cleaning/rinsing vending machines should be one that is safe for drinking |  |  |  |
| 1. Milk should be handled in a manner that minimizes contamination |  |  |  |
| 1. Milk vendors should undergo medical checkups to ensure they are free from contagious diseases |  |  |  |
| 1. Milk vending machines should only be purchased from licensed suppliers |  |  |  |
| 1. Milk suppliers should be licensed and their vehicles authorized to transport milk |  |  |  |
| 1. Milk storage containers, tanks, and cans can be used to store other liquid material |  |  |  |
| 1. Milk vending machines should only be placed in a clean, well lit and ventilated environment |  |  |  |
| 1. Milk can be stored at any temperature in the vending machine |  |  |  |
| 1. Milk can be kept in the vending machines for more than 24 hours |  |  |  |
| 1. Every milk vendor and the vending machine should be registered and licensed |  |  |  |
| 1. There are laws and regulations that guide the selling of milk using milk vending machines |  |  |  |

1. **Assessing practices of milk vending machine handlers**

|  |  |
| --- | --- |
| **Statement** | **Response** |
| 1. Which type of milk do you sell from the vending machine? | 1= Pasteurized milk { }  2= Raw milk { } |
| 1. Do you use cleaning and disinfecting agents while cleaning milk vending machines? | 1= Yes { }  2= No { } |
| 1. If yes in Q2, are the detergents used for cleaning food grade? | 1= Yes { }  2= No { }  3= I don’t know { } |
| 1. Do you have adequate clean water for cleaning milk vending machines? | 1= Yes { }  2= No { } |
| 1. Where is the source of water used for cleaning the vending machines? | 1= Tap water { }  2= Water tanks { }  3= Boreholes { }  4= Bottled water { } |
| 1. How many times is the milk vending machine cleaned in a day? | 1= Once { }  2= Twice { }  3= Three times { }  4= Never { } |
| 1. Do you clean the vending machines before every instance of refilling? | 1= Yes { }  2= No { } |
| 1. If yes in Q5, do you keep daily cleaning and sanitation records? | 1= Yes { }  2= No { } |
| 1. Does the vending machine have temperature monitoring and displaying device? | 1= Yes { }  2= No { } |
| 1. If yes in Q6, at what temperature is the milk usually stored while in the vending machines? | 1= 0-4℃ { }  2= 5-10℃ { }  3= 18-21℃ { }  4= I don’t know { } |
| 1. Do you keep monitoring records (checklist) of the daily temperature fluctuations in the vending machine? | 1= Yes { }  2= No { } |
| 1. Is the vending machine maintained and calibrated periodically? | 1= Yes { }  2= No { } |
| 1. If yes in Q12, do you have or keep maintenance and calibration records? | 1= Yes { }  2= No { } |
| 1. Is milk usually transferred directly from the supplier’s original container to the dispenser? | 1= Yes { }  2= No { } |
| 1. How long does the milk stay in the vending machine? | 1= Not more than 12 hours { }  2= Less than 24 hours { }  3= Two days { }  4= As long as it can take { } |
| 1. Is there any open dump-site or waste drainage system near the location of the vending machine? | 1= Yes { }  2= No { } |
| 1. Are your milk suppliers licensed? | 1= Yes { }  2= No { }  3= I don’t know { } |
| 1. Have you undertaken any medical tests on contagious diseases such as influenza, tuberculosis etc.? | 1= Yes { }  2= No { } |
| 1. Have you been trained in handling and operating milk vending machines? | 1= Yes { }  2= No { } |
| 1. Do you have a valid operational license? | 1= Yes { }  2= No { } |
| 1. Is your premise usually inspected periodically? | 1= Yes { }  2= No { } |

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