**Supplementary file to:**

**Food safety and hygiene knowledge, attitudes and practices in street restaurants selling chicken in Ouagadougou, Burkina Faso**

**Table 1.** Ways to know when chicken is well cooked

|  |  |  |
| --- | --- | --- |
| **Ways of knowing well-cooked chicken** | **N** | **%** |
| Appearance of surface | 35 | 35.4 |
| Appearance of surface, stab meat and others | 1 | 1.01 |
| Appearance of surface and appearance when cut | 3 | 3.03 |
| Appearance of surface , appearance when cut and others | 1 | 1.01 |
| Appearance of surface, appearance when cut and time its been cooking | 2 | 2.02 |
| Appearance of surface , appearance when cut and stab meat | 3 | 3.03 |
| Appearance of surface and time its been cooking | 7 | 7.1 |
| Appearance of surface and thermometer | 1 | 1.01 |
| Appearance of surface and stab meat | 23 | 23.2 |
| Appearance when cut | 1 | 1.01 |
| Time its been cooking only | 2 | 2.02 |
| Time its been cooking and others | 1 | 1.01 |
| Time its been cooking and appearances of surface, appearance when cut and stab meat | 2 | 2.02 |
| Time its been cooking 5 appearances of surface | 2 | 2.02 |
| Thermometer only | 1 | 1.01 |
| Stab meat | 1 | 1.01 |
|  Stab meat and others | 2 | 2.02 |
| Time its been cooking and stab meat | 2 | 2.02 |
| Appearance of surface and stab meat thermometer | 1 | 1.01 |
| Others  | 8 | 8.1 |

**Table 2.** Detergent use, **t**iming when participants wash their knife and clothes they wear

|  |  |  |
| --- | --- | --- |
| **When they wash knife** | **N** | **%** |
| At the beginning and the end of the days, before slaughtering a batch and after slaughter a batch | 13 | 32.5 |
| At the beginning and the end of the days | 7 | 17.5 |
| At the beginning and at the end of the days and after slaughter batch | 9 | 22.5 |
| At the beginning and at the end of the days, before slaughtering a batch, after slaughter a batch and during the slaughter of a batch | 3 | 7.5 |
| At the beginning and at the end of the days, before slaughtering a batch and during the slaughter of a batch | 1 | 2.5 |
| At the beginning and at the end of the days and before slaughtering a batch | 1 | 2.5 |
| before slaughtering a batch | 1 | 2.5 |
| before slaughtering a batch and after slaughter a batch | 2 | 5 |
| before slaughtering a batch, after slaughtering a batch and during the slaughter of a batch | 1 | 2.5 |
|  after slaughter a batch and At the begening and at the end of the days | 1 | 2.5 |
| Others | 1 | 2.5 |
| **Detergent to wash knife** |  |  |
| Soap | 13 | 68.4 |
| Disinfectant-detergent | 5 | 26.3 |
| Other | 1 | 5.3 |
| **Clothes they wear during slaughtering** |  |  |
| Clean clothes (a fabric resembling an apron) | 14 | 35 |
| Clean apron and clean clothes | 10 | 25 |
| Clean apron | 11 | 27.5 |
| Clothes that are not clean | 1 | 2.5 |
| Apron that is not clean | 1 | 2.5 |
| Clean clothes and apron that is not clean | 2 | 5 |
| Other | 1 | 2.5 |

**Table 3.** Timing when slaughterer wash their hands

|  |  |  |
| --- | --- | --- |
| **Time to wash hands** | **N** | **%** |
| At the beginning and at the end of the days | 3 | 7.5 |
| At the beginning and at the end of the days and before slaughtering a batch | 3 | 7.5 |
| At the beginning and at the end of the days, before slaughtering a batch and after slaughter a batch | 9 | 22.5 |
| At the beginning and at the end of the days, before slaughtering a batch, after slaughtering a batch and during the slaughter of a batch | 2 | 5 |
| At the beginning and at the end of the days, after slaughtering a batch | 8 | 20 |
| At the beginning and at the end of the days and during the slaughter of a batch | 1 | 2.5 |
| Before slaughtering a batch, after slaughter a batch | 4 | 10 |
| Before slaughtering a batch, after slaughter a batch and during the slaughter of a batch | 2 | 5 |
|  After slaughter a batch | 3 | 7.5 |
| After slaughter a batch and during the slaughter of a batch | 3 | 7.5 |
| during the slaughter of a batch | 2 | 5 |
| During the slaughter of a batch and after slaughter a batch | 1 | 2.5 |

**Table 4.** Factors considered important for making sure chicken is safe during slaughter

|  |  |  |
| --- | --- | --- |
| **First important** | **N** | **%** |
| Clean surfaces | 5 | 5 |
| Clean hands | 6 | 6 |
| Avoid contaminating carcass with gut content | 23 | 23 |
| Clean water for washing | 13 | 13 |
| Clean surfaces and clean knife/equipment | 1 | 1 |
| Clean surfaces and clean hands | 10 | 10 |
| Clean surfaces and avoid contaminating carcass with gut content | 2 | 2 |
| Clean surfaces and clean water for washing | 3 | 3 |
| Clean hands and clean water for washing | 7 | 7 |
| Avoid contaminating carcass with gut content, clean water for washing | 5 | 5 |
| Clean surfaces, clean knife/equipment and clean hands | 11 | 11 |
| Clean surfaces, clean hands and clean water for washing  | 2 | 2 |
| Clean surfaces, avoid contaminating carcass with gut content and clean water for washing | 1 | 1 |
| Clean knife/equipment , clean hands and clean water for washing  | 1 | 1 |
| Clean surfaces, clean knife/equipment and clean water for washing  | 1 | 1 |
| Clean surfaces, clean knife/equipment, clean hands and avoid contaminating carcass with gut content | 2 | 2 |
| Clean surfaces, clean knife/equipment, clean hands and clean water for washing | 2 | 2 |
| Clean surfaces, clean knife/equipment , avoid contaminating carcass with gut content and clean water for washing | 1 | 1 |
| Clean surfaces, clean knife/equipment, clean hands, avoid contaminating carcass with gut content and clean water for washing | 6 | 6 |

**Table 5.** Factors considered important for making sure chicken is safe during food preparation process

|  |  |  |
| --- | --- | --- |
| **Important items** | **N** | **%** |
| Clean surfaces | 13 | 13 |
| Clean knife/equipment | 1 | 1 |
| Clean hands | 5 | 5 |
| Avoid contaminating carcass with gut content | 1 | 1 |
| Clean water for washing | 26 | 26 |
| Clean surfaces and clean knife/equipment | 3 | 3 |
| Clean surfaces , clean knife/equipment and others  | 1 | 1 |
| Clean surfaces, clean knife/equipment, and avoid contaminating carcass with gut content | 1 | 1 |
| Clean surfaces, clean knife/equipment, and clean water for washing | 2 | 2 |
| Clean surfaces, and clean hands | 3 | 3 |
| Clean surfaces, clean hands and clean water for washing | 4 | 4 |
| Clean surfaces, and clean water for washing | 5 | 5 |
| Clean knife/equipment, clean hands and clean water for washing | 3 | 3 |
| Clean knife/equipment, and avoid contaminating carcass with gut content | 1 | 1 |
| Clean knife/equipment, avoid contaminating carcass with gut content and clean water for washing | 1 | 1 |
| Clean hands and avoid contaminating carcass with gut content  | 1 | 1 |
| Clean hands and clean water for washing | 7 | 7 |
| Avoid contaminating carcass with gut content and clean water for washing | 1 | 1 |
| Clean surfaces, clean knife/equipment, clean hands and clean water for washing | 1 | 1 |
| Clean surfaces, clean knife/equipment and clean hands | 8 | 8 |
| Clean surfaces, clean knife/equipment, clean hands and avoid contaminating carcass with gut content avoid contaminating carcass with gut content | 8 | 8 |
| Clean surfaces, clean knife/equipment, clean hands, avoid contaminating carcass with gut content and clean water for washing | 4 | 4 |

**Table 6.** Factors considered important for making sure chicken is safe during cooking

|  |  |  |
| --- | --- | --- |
| **Ensuring chicken safety during cooking** | **N** | **%** |
| Clean surfaces | 31 | 31 |
| Clean hands | 6 | 6 |
| Clean water for washing | 5 | 5 |
| Clean surfaces and clean knife/equipment | 8 | 8 |
| Clean surfaces and clean hands | 6 | 6 |
| Clean surfaces and clean water for washing | 5 | 5 |
| Clean knife/equipment and clean hands | 2 | 2 |
| Clean knife/equipment and avoid contact between raw meat and cooked food | 3 | 3 |
| Clean hands and clean water for washing | 3 | 3 |
| Clean hands and avoid contact between raw meat and cooked food | 1 | 1 |
| Clean surfaces, clean knife/equipment and clean hands | 10 | 10 |
| Clean surfaces, clean hands and clean water for washing | 3 | 3 |
| Clean surfaces, avoid contact between raw meat and cooked food, clean water for washing | 1 | 1 |
| Clean knife/equipment, clean hands and avoid contact between raw meat and cooked food | 1 | 1 |
| Clean surfaces, clean knife/equipment, and avoid contact between raw meat and cooked food | 1 | 1 |
| Clean surfaces, clean knife/equipment, clean hands and avoid contact between raw meat and cooked food | 8 | 8 |
| Clean surfaces, clean knife/equipment, clean hands and clean water for washing | 2 | 2 |
| Clean surfaces, clean knife/equipment, clean hands, avoid contact between raw meat and cooked food and clean water for washing | 1 | 1 |
| Clean surfaces, clean knife/equipment, clean hands, avoid contact between raw meat and cooked food and clean water for washing and others | 1 | 1 |
| Others | 1 | 1 |