

**Table 1 Distribution of participants according to food safety knowledge**

Question	Yes	No
	No. (%)	No. (%)
Food poisoning is caused by pathogenic microbes	360 (36.2)	634 (63.8)
Eating raw or semi-cooked meat may increase the risk of food poisoning	325 (32.7)	669 (67.3)
Eating raw, unwashed vegetables may increase the risk of food poisoning	357 (35.9)	637 (64.1)
Food handlers who are not compliant with hygiene practices can be a source of food-poisoning microbes	369 (37.1)	625 (62.9)
Consuming covered leftover food, kept for > 6 hours at room temperature may increase the risk of food poisoning	398 (40)	596 (60)
Keeping food in the fridge helps to prevent food poisoning	407 (40.9)	587 (59.1)
Hand contact with ready-to-eat food may cause contamination with microbes that can cause food poisoning	463 (46.6)	531 (53.4)
The safest way to defrost frozen meat is to keep it at room temperature during the night	331 (33.3)	663 (66.7)
Food poisoning can lead to hospitalization and sometimes death	442 (44.5)	552 (55.5)
Apparently healthy food handlers might carry foodborne pathogens	358 (36.0)	636 (64)
Insects can transmit food-poisoning pathogens	430 (43.3)	564 (56.7)
Harmful bacteria multiply rapidly at room temperature	406 (40.8)	588 (59.2)
Food-poisoning microbes can be seen by the eye	397 (39.9)	597 (60.1)
Vegetables must be placed on a higher rack inside the refrigerator than meat	341 (34.3)	653 (65.7)
Cooked food should be adequately reheated	332 (33.4)	662 (66.6)