

**Appendix.** Responses of IZSalimenTO website users on food safety knowledge. Correct responses are underlined.

Hepatitis A virus questionnaire (N=26)		N (%)	
1.	Recently an Hepatitis A virus alert was issued about	<u>Frozen berries</u>	20 (77)
		Shellfish	5 (19)
		<i>Pesto</i>	1 (4)
2.	How is Hepatitis A spread?	Person to person contact	1 (4)
		Contaminated raw or undercooked food consumption	11 (42)
		Contaminated water consumption	2 (8)
		<u>All</u>	12 (46)
3.	Which foods are most likely to be contaminated with Hepatitis A virus?	Fresh fish and fishery products	3 (12)
		Crustaceans, shellfish and derived products	8 (31)
		Vegetables, fruit juice, berries and strawberries	3 (12)
		<u>All</u>	12 (45)
4.	Which precautionary advice had to be applied before consumption of frozen berries?	To freeze within 24 hours	3 (12)
		<u>To boil berries for 2 minutes</u>	22 (84)
		To vacuum package	1 (4)
5.	Can Hepatitis A be prevented with vaccines?	No	6 (23)
		Yes, the vaccine is given in single dose and it is estimated that immunity will last for life	3 (12)
		<u>Yes, the vaccine is given in 2 doses and it is estimated that immunity will last for at least 20 years</u>	17 (65)
Botulism and food questionnaire (N=47)			
1.	Recently a botulism alert occurred in Europe; <i>Clostridium botulinum</i> is a...	<u>Bacterium</u>	44 (94)
		Virus	0 (0)
		Parasite	1 (2)
		Yeast	2 (4)
2.	Which was the food involved in the botulism alert occurred in July 2013?	Berries	6 (13)
		Tinned tomatoes	12 (25)
		<u>Chilled pesto</u>	29 (62)
3.	Which food are most likely to be involved in food botulism?	<u>Low acid home-canned food</u>	42 (89)
		Milk-based cream and milk products	2 (4)
		Undercooked poultry meat	3 (7)
4.	Which treatments should be applied to avoid food botulism risk? Check the wrong answer	<u>To freeze food before consumption</u>	36 (75)
		To heat sterilized food at 121°C for 3 minute to inactive spores	5 (10)
		To boil food before consumption to inactive toxins	7 (15)
5.		Cow's milk	7 (15)

	Which food had not to be given to an infant under 1 year of age because of the risk of infant botulism?	<u>Honey</u>	24 (51)
		Eggs	16 (34)
6.	Is a vaccinal prevention against <i>Clostridium botulinum</i> available?	Yes	2 (4)
		<u>No</u>	45 (96)
Main foodborne disease questionnaire (N=17)			
1.	As reported by EFSA, humans may develop trichinosis by consuming...	Fresh fish not previously frozen	3 (18)
		<u>Uncooked or unfrozen wild boar, pork and horse meat and derived products</u>	11 (64)
		Blue cheese (as Gorgonzola) and raw milk cheese	0 (0)
		Incorrectly washed fruits and vegetables	3 (18)
2.	As reported by EFSA, <i>Salmonella</i> may be harbored by...	Pudding and pannacotta	0 (0)
		Roast veal and baked ham	1 (6)
		<u>Homemade mayonnaise and tiramisu</u>	16 (94)
		Pasteurized milk	0 (0)
3.	As recommended by Superior Institute of Health, to prevent botulism in infant under 1 year old, people must avoid to dip baby's pacifier in...	Sugar	1 (6)
		<u>Honey</u>	13 (76)
		Pasteurized fruit juice	2 (12)
		Banana milkshake	1 (6)
4.	As reported by EFSA, to prevent <i>Listeria monocytogenes</i> infections, young, old, immunocompromised population and pregnant women had to avoid to eat...	Raw vegetables	4 (24)
		Tinned tomatoes	0 (0)
		<u>Blue cheeses, unpasteurized milk, raw milk products and vacuum-packed smoked fish</u>	13 (76)
		Pasteurized eggs and eggs products	0 (0)
5.	As reported in the EFSA opinion about parasites in fishery products, the treatments to apply to make fresh fish safe are...	Traditional or cold marination	0 (0)
		<u>Freezing to a temperature of -20°C within 24 hours or deep cooking to a temperature not less than 60°C</u>	13 (76)
		Drying	1 (6)
		Freezing to a temperature of -20°C within 12 hours	3 (18)
6.	Which food may carry <i>Bacillus cereus</i> toxins because of preparing conditions?	<u>Pasta or rice salads</u>	9 (52)
		Grilled semi-hard cheese	1 (6)
		Smoked fish	4 (24)
		In oil vegetables	3 (18)
Pregnancy and food safety questionnaire (N=27)			

1.	Which cheeses are avoid in pregnancy?	Pasteurized cheeses	3 (11)
		<u>Blue cheeses</u>	5 (19)
		<u>Raw milk cheeses</u>	16 (59)
		[Both blue and raw cheese]	[3 (11)]
2.	Why smoked salmon is dangerous during pregnancy?	The smoking process produces toxic substances for foetus	2 (7)
		<u>The smoking process allows pathogens bacteria growth, as <i>Listeria monocytogenes</i></u>	23 (86)
		Smoked salmon may contain additives and dyes	2 (7)
3.	<i>Toxoplasma</i> in fruits and vegetables (check all that apply)	<u>May be on food surface</u>	2 (7)
		May be inactivated by washing vegetables with sodium bicarbonate	20 (74)
		<u>May be reduced by removing the peel</u>	5 (19)
4.	<i>Toxoplasma</i>	<u>Can be carried by raw cow, pork and lamb meat</u>	25 (93)
		Can be carried by baked ham	2 (7)
		Is dangerous in the first trimester of pregnancy	0 (0)
5.	Which of the following sentence is true?	If the mother is infected, toxoplasma will always reach foetus	5 (18)
		<u>If the mother becomes infected in the first trimester of pregnancy, toxoplasma will cause serious damages to the foetus</u>	22 (82)
		If the mother becomes infected in the first trimester of pregnancy, toxoplasma will cause minor damages to the foetus	0 (0)
6.	Which foods may harbour <i>toxoplasma</i> ? (Check all that apply)	<u>Vegetables washed with sodium bicarbonate</u>	4 (15)
		<i>Mortadella</i> ham	1 (3)
		<u>Raw meat</u>	22 (82)