



Appendix A – Survey Questions

These are the survey questions mentioned in the paper.

What is your name?

How old are you?

13-18

19-29

30-39

40-49

50-59

60 and over

What is your gender?

Male

Female

What is your level of education?

High School

College

Graduate School

What state do you live in?

If you don't live in Georgia, have you ever travelled to Georgia?

Yes

No

Do you know what a restaurant food safety rating is?

Yes

No

When entering a restaurant you HAVE NOT been to before, do you try to find the food safety rating?

Yes, every time I go to a restaurant

Yes, most times I go to a restaurant

No, I do not

Other: _____

What do you do when trying to find the food safety rating in a restaurant for the first time?

I try to find it, but if I don't see it I ask a worker

I try to find it, but if I don't see it I give up and still eat there

I use the Department of Health website
I don't try to find the food safety rating

When entering a restaurant you HAVE been to before, do you try to find the food safety rating?

Yes, every time I check to make sure it hasn't changed

Yes, every now and then I check to make sure it hasn't changed

No, I have eaten there before and I didn't get sick so I figure it is safe

No, I do not ever check for food safety ratings

Other: _____

What food safety score ranges do YOU consider safe to eat?

If you are from another state where the grades are just letters, 90-100 is A, 80-90 is B, 70-80 is C.

95-100

90-94

85-89

80-84

75-79

70-74

Below 70

Will you leave a restaurant based on the food rating?

Yes, no matter what

Yes, but only if I'm eating with someone who also cares about food ratings

No

Other: _____

Have you ever gotten sick and suspected it was caused by food eaten at a restaurant?

Yes

No

Would you support a ruling that food safety ratings are required to be posted in the door of a restaurant?

Yes

No

Is there anything else you would like to share about restaurant food safety ratings?

Appendix B – Interview Questions

These are the questions I asked in the interview with Genie Blouin.

Can you tell me a bit about the process of a safety inspection? How often do you have them, do you know in advance, how long do they take, do you have the same inspector each time, etc.?

Do you find your rating differs from each inspection due to a different inspector's opinions?

How hard is it for you to keep a good food safety rating?

Does corporate/the owner (is this a franchise or company-owned?) require you to have a certain food safety rating? If so, what is the requirement and what are the consequences of having a poor food safety rating? Are there any consequences to your employees if the food rating falls below a certain grade?

Why do you think we are seeing a marked decline in food ratings in certain areas while other restaurants like yours seem to be able to maintain consistently high ratings?

What food rating items or score would you say means a diner has a better than average chance of getting food poisoning when eating at that restaurant?

In practical terms to customers, what is the difference between an A rating and a B rating? What risks do customers take at B-rated restaurants?

When you personally eat at another restaurant do you pay attention to food safety ratings? If so, what range is acceptable to you?

How does a restaurant know if someone thinks they got food poisoning from their food? What reporting requirements are there if there are customer complaints? At what point would the state step in and do something?

What is your opinion on having a law requiring restaurants to place the food safety rating on the door(s) of the establishment?

What steps would you suggest I take to increase awareness of food safety ratings among consumers?

If you could tell your customers one thing (or more!) about food safety ratings, what would you tell them?

Do you have any other thoughts on food ratings you would like to share?

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