KAP Questionnaire_Fish Traders

Name of the enumerator

- ◯ Madhu Sudan Dey
- ◯ Md. Rashedul Islam
- ◯ Shad Man Shadi Jahin
- ◯ Mofazzel Hossen
- ◯ Rakibul Islam
- ◯ Md. Farid Dewan
- ◯ Debashish Dey Tarafder
- ◯ Md. Nafiul Adedeen Nafi
- ◯ Nafiul Islam Rushad
- ◯ Aniqa Sarwat Sadia
- ◯ Jannat Ara Ritu
- ◯ Md. Tauhid Ahmed
- ◯ Md. Ali Hosen Bhuiya
- ◯ Rubel Ahmed
- ◯ Sabysachi Goon
- ◯ Md. Saiful Islam
- ◯ Shaila Sulana Sraboni

Survey date

yyyy-mm-dd

PART-I: SOCIO-DEMOGRAPHIC INFORMATION

1.1. Name of the respondent

1.2. Age
(In years)

1.3. Gender

- ◯ Male
- ◯ Female

1.4. Village/Area of residence

1.5. Upazila

- ◯ Mymensingh Sadar
- ◯ Bogura Sadar
- ◯ Rajshahi Sadar
- ◯ Jashore Sadar
- ◯ Mohammadpur
- ◯ Bahaddarhat
- ◯ Sher Shah Bangla Bazar
- ◯ None
- ◯ Trishal
- ◯ Adamdighi
- ◯ Durgapur
- ◯ Manirampur
- ◯ Mohakhali
- ◯ Kazir Dewri
- ◯ Fishery Ghat
- ◯ Muktagacha
- ◯ Kahaloo
- ◯ Paba
- ◯ Sharsha
- ◯ Karwan Bazar
- ◯ 2 No. Gate Railway Market
- ◯ Chawk Bazar

1.6. District

- ◯ Mymensingh
- ◯ Bogura
- ◯ Rajshahi
- ◯ Jashore
- ◯ Dhaka
- ◯ Chattogram

1.7. Mobile number

_____

1.8. Education

- ◯ No education
- ◯ Can sign only
- ◯ Primary/Elementary
- ◯ S.S.C./Dakhil/Equivalent
- ◯ H.S.C./Alim/Equivalent
- ◯ Bachelor (Pass)
- ◯ Bachelor (Hons.)/Fazil/Equivalent
- ◯ Masters/Kamil/Equivalent
- ◯ Ph.D.
- ◯ Post-Doctorate
- ◯ Others

Please specify

_____

1.9. Sub-occupation

- ☐ Agriculture (Own/Sharecropper)
- ☐ Fish farming
- ☐ Fishermen
- ☐ Poultry rearing/Business
- ☐ Livestock rearing/Business
- ☐ Service (Govt./Private/N.G.O.)
- ☐ Housewife
- ☐ Student
- ☐ Entrepreneur
- ☐ Labor (Agricultural/Non-agricultural)
- ☐ Business
- ☐ Professional (Doctor/Engineer/Lawyer)
- ☐ Driver/Rickshaw puller/Van puller
- ☐ Handicrafts/Carpenter/Potter
- ☐ No sub-occupation
- ☐ Others

Please specify others

_____

1.10. Family size (No.)

_____

1.11. Earning member (No.)

_____

1.12. No. of children

(Below 14 years old)

_____

1.13. Business experience

(Years)

_____

1.14. Have you received any training on how to sell fish in compliance with health regulations?

- ◯ Yes
- ◯ No

What was the training duration?

(Days/months/years)

_____

1.15. Do you have any contact with the local food safety authority or related organizations?

- ◯ Yes
- ◯ No
- ◯ Have no organization of such type

1.16. What are the sources of information you usually use to get about food safety, fish production & consumption process?

- ☐ Newspaper
- ☐ Television (TV)
- ☐ Radio
- ☐ Social media
- ☐ Youtube
- ☐ Government organization
- ☐ Non-profit organization
- ☐ International organization
- ☐ Dissemination or demonstration program at community level
- ☐ I have never come across such information from the sources mentioned
- ☐ Others

Please specify others

_____

1.17. In the future, from what source would you like to get food safety information?

- ☐ Newspaper
- ☐ Television (TV)
- ☐ Radio
- ☐ Social media
- ☐ Youtube
- ☐ Government organization
- ☐ Non-profit organization
- ☐ International organization
- ☐ Dissemination or demonstration program at community level
- ☐ Others

Please specify others

_____

PART-II: KNOWLEDGE ON SAFETY ISSUES OF FISH TRADING

2.1. Do you know any health benefits of eating fish?

(1) High-quality protein, iodine, vitamin D and omega-3 fatty acid (crucial for brain and eye development), (2) Reduce the risk of heart attacks and strokes, (3) Improve brain health and reduce depression, (4) Reduce the risk of type 1 diabetes, (5) Children who eat more fish have a lower risk of asthma, (6) Lower risk of AMD (Age-related muscular degeneration), a leading cause of vision impairment and blindness, (7) Improve sleep quality

Not at all | Very little | Somewhat | A lot | To a great extent

2.2. Eating unsafe fish can lead to disease. Do you know?

Not at all | Very little | Somewhat | A lot | To a great extent

2.3. Diseases that can be caused by eating unsafe fish or food are called food borne diseases. Do you know?

Not at all | Very little | Somewhat | A lot | To a great extent

2.4. Do you know that unhygienic marketing practices are the major source of food contamination?

Not at all | Very little | Somewhat | A lot | To a great extent

2.5. Do you know that many people use artificial colors and toxic chemicals to make fish look beautiful?

Not at all | Very little | Somewhat | A lot | To a great extent

2.6. Many people use preservatives, such as formalin, to keep fish fresh. Do you know it?

Not at all | Very little | Somewhat | A lot | To a great extent

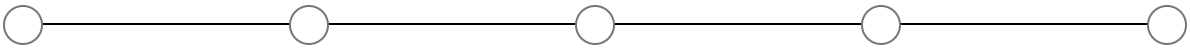
2.7. Do you know that preservatives used in fish, like formalin, can cause a health risk?

Not at all | Very little | Somewhat | A lot | To a great extent

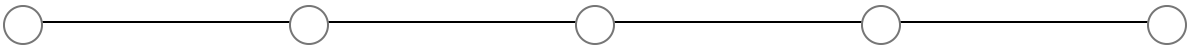
2.8. Do you know harmful microbes that aren't visible to the naked eye can cause food contamination and food borne illness?

Not at all | Very little | Somewhat | A lot | To a great extent

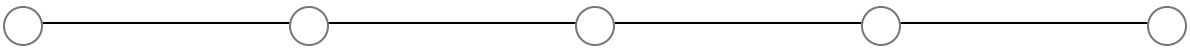
2.9. Do you know that cross-contamination is when microorganisms from contaminated fish are transferred to other fish by the fish traders' hands, weighing equipment, or used utensils?



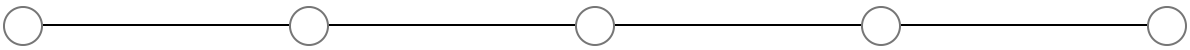
2.10. Do you know that there can be various organisms on our skin, nose or mouth?



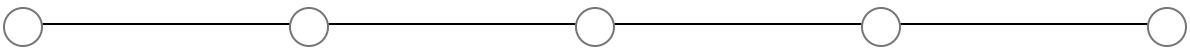
2.11. Do you know you can reduce the risk of fish contamination by practicing certain things?



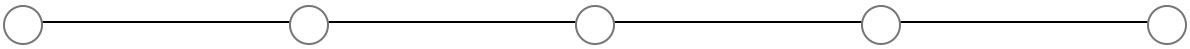
2.12. Did you know that all types of fish, such as live, dead but fresh or frozen fish, should not be sold together or in close proximity?



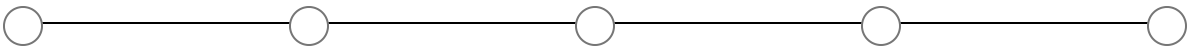
2.13. One should not touch or rub face, hair etc. with bare (naked) hands while selling fish. Do you know that?



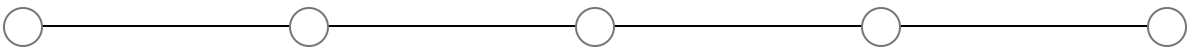
2.14. Do you know that you can reduce the risk of cross-contamination by wearing hand gloves and mask while selling fish?



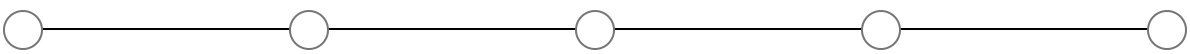
2.15. Do you know that using bare hands instead of tissue while coughing or sneezing and continuing to sell fish without washing hands can create a risk of cross-contamination?



2.16. Using polythene bags to weigh fish can reduce contamination from harmful bacteria and microorganisms. Is it known to you?



2.17. Do you know that cleaning and sanitizing the place where fish is sold and the equipment used can prevent the contamination of harmful microbes?



2.18. Did you know that you should not sell fish without thoroughly cleaning and disinfecting your hands after using the toilet?

Not at all | Very little | Somewhat | A lot | To a great extent

2.19. Disposing of fish scales, waste, and crap properly is essential to reduce the risk of contamination. Do you know it?

Not at all | Very little | Somewhat | A lot | To a great extent

2.20. Should you refrain from selling fish if you have any disease (diarrhea, dysentery, cholera, etc.) or wounds?

Not at all | Very little | Somewhat | A lot | To a great extent

PART-III: ATTITUDES TOWARD SAFE FISH TRADING

Please express your opinion for the following statements.

Statements	Strongly disagree	Disagree	Neutral/Undecided	Agree	Strongly agree
3.1. Eating or consuming unsafe fish may cause future health risks.	○	○	○	○	○
3.2. Do you agree that preservatives used in fish like formalin, artificial color, or dye can cause a health risk for consumers?	○	○	○	○	○
3.3. Harmful microbes that aren't visible to the naked eye can cause food contamination.	○	○	○	○	○
3.4. Even a healthy person can have germs on their skin, nose, or mouth.	○	○	○	○	○
3.5. Its important to use different cart to display different types of fish.	○	○	○	○	○
3.6. One should not touch or rub face, hair etc. with bare (naked) hands while selling fish.	○	○	○	○	○
3.7. Wearing gloves is a substitute for frequent hand cleansing.	○	○	○	○	○
3.8. You must use tissues or a piece of cloth when coughing or sneezing.	○	○	○	○	○
3.9. First, keeping the fish in polythene bags and then weighing them can reduce the contamination of harmful bacteria and other microorganisms.	○	○	○	○	○

3.10. Cleaning and sanitizing the place where fish is sold and the equipment used can prevent the contamination of harmful microbes.	◯	◯	◯	◯	◯
3.11. Surfaces and equipment should be cleaned before re-using for fish selling.	◯	◯	◯	◯	◯
3.12. If you have your transport vehicle to transport fish, it should be cleaned and disinfected regularly.	◯	◯	◯	◯	◯
3.13. Disposing of fish scales, waste, and crap properly is essential to reduce the risk of contamination.	◯	◯	◯	◯	◯
3.14. You should refrain from selling fish if you have any disease (diarrhea, dysentery, cholera, etc.) or wounds.	◯	◯	◯	◯	◯
3.15. If the unsold fish can be stored at the right temperature and humidity, it can be sold later.	◯	◯	◯	◯	◯
3.16. Do you agree that the consumers will pay a higher price for the safer fish?	◯	◯	◯	◯	◯
3.17. I am willing to buy safer fish and sell it to consumers if there is profit potential.	◯	◯	◯	◯	◯
3.18. Training is very important to trade fish by practicing health hygiene.	◯	◯	◯	◯	◯
3.19. You are interested to improve practices regarding fish trading via training in my spare time.	◯	◯	◯	◯	◯
3.20. You will change your fish trading practices when you know they were incorrect.	◯	◯	◯	◯	◯

In the context of what we have discussed so far, tell me, what unhealthy or unsafe activities in selling fish should not be done?

(1) Applying toxic chemicals to fish. (2) Using preservatives, i.e., formalin. (3) Use of artificial color or dye. (4) No separation of fish from the contact surface. (5) Not keeping the place where fish is sold dry and clean. (6) Selling fish of all kinds, viz., live, dead but fresh or frozen, together or in close proximity. (7) Weigh the fish without keeping it in polythene or packet, i.e., directly in the weighing machine. (8) Use the same cutting utensils without frequent cleaning or washing during the whole selling process (9) Do not sanitize selling equipment and own transport vehicles (if any) regularly. (10) Do not wear hand gloves and masks while selling fish. (11) Touching or rubbing the face, hair, etc., with bare hands while selling fish. (12) Using bare hands without tissues and not washing them while coughing or sneezing. (13) Selling fish without proper cleaning and disinfecting hands after using the toilet. (14) Do not refrain from selling fish if a person is sick or injured in any way. (15) Do not maintain proper temperature and humidity to store the unsold fish. (16) Do not properly dispose of fish scales, waste, and crap.

PART-IV: PRACTICES REGARDING SAFE FISH TRADING

4.1. Do you use any artificial color, or dye to artificially enhance the sensory attributes of fish?

Never Rarely Sometimes Very often Always

4.2. Do you use any preservatives like formalin to extend the storage life of fish?

Never Rarely Sometimes Very often Always

4.3. Do you keep different species of fish so close together on the surface that one fish's waste water mixes with the other fish?

Never Rarely Sometimes Very often Always

4.4. Is the fish in direct contact with the weighing machine during weighing?

Never Rarely Sometimes Very often Always

4.5. Do you use hand gloves to reduce microbial contamination while selling fish?

Never Rarely Sometimes Very often Always

4.6. Do you rub your naked hands on your face, hair, etc., while buying and selling fish?

Never Rarely Sometimes Very often Always

4.7. When coughing or sneezing, do you use disposable tissues and then wash your hands?

Never Rarely Sometimes Very often Always

4.8. Do you clean and sanitize your hands thoroughly after using the toilet?

Never Rarely Sometimes Very often Always

4.9. How often do you wear face mask while fish trading?

Never Rarely Sometimes Very often Always

4.10. Do you clean and disinfect the utensils and your transport vehicles (if any) to reduce the contamination of harmful microbes?

Never Rarely Sometimes Very often Always

4.11. Do you keep dry & clean the contact surface?

Never Rarely Sometimes Very often Always

4.12. Do you dispose of fish scales, waste, and crap properly?

Never Rarely Sometimes Very often Always

4.13. Do you store the unsold fish to be sold later at the right temperature and humidity?

Never Rarely Sometimes Very often Always

4.14. Do you avoid fish handling and selling activities if you have diarrhea, dysentery, cholera, etc., or any wounds?

Never Rarely Sometimes Very often Always

4.15. Do you keep fish for your own consumption despite knowing formalin or other preservatives have been used?

Never Rarely Sometimes Very often Always

4.16. Have you ever experienced diseases or symptoms of health hazards (i.e., itching or allergic problem) or food poisoning after consuming fish?

Never Rarely Sometimes Very often Always

At this phase of interview, do you feel free to share your average monthly income?

- ◯ Yes
- ◯ No

What is your average monthly income?

(Tk.)

- ◯ Tk. 0 - 10,000
- ◯ Tk. 10001 - 20,000
- ◯ Tk. 20,001 - 40,000
- ◯ Tk. 40,001 - 60,000
- ◯ Tk. 60,001 - 80,000
- ◯ Tk. 80,000 plus

Capture the location of the housing unit.

latitude (x.y °)

longitude (x.y °)

altitude (m)

accuracy (m)

THANK YOU FOR YOUR PRECIOUS TIME AND COOPERATION