

Good germs, bad germs: First public participant interview schedule

1. Introduction (5mins)

- Explain information sheet. Short introduction to the project aims, methods, funders/partners and desired outcomes.
- Opportunity to ask questions
- Ask participants to give their consent to take part in the research.

Overview of what we will cover (microbes, cleaning and cooking, explain experiment)

2. We are interested in finding out about what people know about microbes (5-7mins) ...

- What comes to mind when I say the word bacteria? What about germs? Or microbes?
- How do you picture these organisms?
- Where are they? What do they do?

- How do you feel about bacteria living in your kitchen and on your food?
- Have you always felt this way about microbes?

3. Second, we want to talk about cleaning and cooking (20-25mins)

Could you talk us through how your household uses the kitchen on a typical day?

Cleaning

- How is your kitchen cleaned? How often is it done?
- Why do you clean your kitchen?
- How did you learn how to clean? How important were your parents? Friends? Partner? School? Work? Cleaning products? TV?
- Who do you trust to give you advice on cleaning? Who don't you trust?
- Do you think your ideas about cleaning are different from others in this house? Your parents? Or your friends?

Food safety

- In your opinion, what makes food safe to eat?
- How did you learn about food safety?
- Who do you trust to give you advice on food safety? Who don't you trust?
- Is safe food sterile food?
 - Is some 'maturing/ageing' desirable – e.g. cheese, wine, meat, etc.
 - Does your cooking involved fermentation – e.g. baking, brewing, pickling, live yoghurt?

- What do you understand by the term hygiene in relation to your kitchen?

Animals and children Q's

- How does having children change the way you cook and clean the kitchen?

- Where are your domestic animals allowed? Does having domestic animals change the way you cook and clean?

Kitchen safari (5-7mins)

- *Explain the first kitchen safari: 7 swabs. 6 sites. 1 spare. 5 in common, one choice. Swab, collect, sequence (6 weeks), visualise, share, discuss.*
- *Bag location*
- *10th May group meeting.*
- *Discuss their interests for their sample:*
- Where do you think is the most microbially diverse part of your kitchen? Why?
- Where is the most sterile? Why?
- Where is the dirtiest? Where is the cleanest?
- Where is the riskiest?
- *Explain group experiments. 5 times, every two months.*
- *Flag the need to consider their interests for the first experiment*
- What would you most like to know about the microbes in your kitchen?
- What practices do you think most effect the microbes in your kitchen?