

**Table 1 The 5 food safety questions on the questionnaire**

Q1	Knowledge of the characteristics of spoiled food (looks normal, smells bad, has a sticky feel, no knowledge)
Q2	Behaviour with leftovers (leaving it on the table, then warming it up before eating, putting it in the refrigerator then heating it up before eating it, putting it in the oven then heating it up before eating it, eating it without heating, no knowledge)
Q3	Hours of power shortage affecting refrigerator (none, < 6h, 6–12h, > 12h)
Q4	Knowledge of safe handling practices for heating meat and chicken to a temperature > 63 °C (do heat it to a temperature higher than > 63 °C, warm it a bit to remove the cold, don't overheat the food, there's never any leftover food)
Q5	Knowledge of safe practices with thawed food (heating it for immediate consumption, leaving it in the refrigerator for consumption within 24h, disposal, refreezing, leaving it in the refrigerator for more than 24h; participants could select yes or no for each option).

Q3 was included to know how many hours a day the refrigerator remained without electricity in circumstances beyond the control of the participant.