

**Table S1.** Frequency of conformities and nonconformities in home kitchens in the Federal District/Brazil classified as group 3 by the instrument, 2019 (*n* = 06).

Checklist Section	Conformity %	Nonconformity %
Block 1 - Construction and Facilities		
External area free of outbreaks of unhealthiness, garbage accumulation, stagnant water, among others.	100	0
Access roads with adequate sewage system.	83.3	16.7
Kitchen free of obsolete objects or strangers to the environment.	33.3	66.7
Free of the presence of domestic animals.	50	50
Kitchen floor - In good state of cleanliness.	83.3	16.7
Kitchen floor - Cleaned at least once a day.	66.7	33.3
Kitchen floor - Floor in material that facilitates its cleaning (ceramics or similar).	66.7	33.3
Kitchen floor - In suitable state of conservation (free of defects, cracks, cracks, holes, and others).	33.3	66.7
Kitchen Ceiling - With appropriate ceiling material that facilitate cleaning (plaster, pvc, concrete, or similar).	33.3	66.7
Kitchen Ceiling - In suitable state of conservation (free of cracks, humidity, mold, fungus, spider webs, paint peel, and others).	16.7	83.3
Kitchen walls and divisions - In good state of cleanliness.	33.3	66.7
Kitchen walls and divisions - In suitable state of conservation (free of cracks, humidity, paint peel, and others).	33.3	66.7
Kitchen door - In suitable state of conservation (free of cracks, humidity, paint peel, and others).	0	100
Kitchen door - Built with material of easy cleansing.	50	50
Windows and other kitchen openings - In suitable state of conservation (free of cracks, humidity, paint peel, and others).	33.3	66.7
Windows and other kitchen openings - Built with material of easy cleansing.	16.7	83.3
Toilets - Toilet with intact toilet seat and with lid.	33.3	66.7
Toilets - Toilet with running water and connected to the sewage system or septic tank.	66.7	33.3
Toilets - Toilet without direct link to the kitchen area and/or the dining room.	83.3	16.7
Toilets - Toilet with bins with lids and pedal triggering.	16.7	83.3
Lightening and kitchen electrical wiring - Recessed lighting or when external, covered by insulating pipes attached to walls and ceiling.	0	100
Lightening and kitchen electrical wiring - Bulbs and electric switches free of dirt.	16.7	83.3

Lightening and kitchen electrical wiring - Cleaning of lamps, outlets, and electric switches at least once a month.	16.7	83.3
Ventilation and acclimatization system of the kitchen - Capable of thermal comfort.	0	100
Ventilation and acclimatization system of the kitchen - Kitchen free of fungus, causing no harm to food.	50	50
Urban vector and pest control - Absence of urban vectors and pests or other evidence such as feces, nests, and other.	16.7	83.3
Urban vector and pest control - Disinfecting every six months.	33.3	66.7
Water supply - Water supply system connected to the public grid.	66.7	33.3
Water supply - Proper, protected, covered, and distant from contamination water system.	66.7	33.3
Water supply - Water tank with lid and in good state.	0	100
Water supply - Cleaning of water tank every six months.	16.7	83.3
Waste management - Easy to clean and carry waste bins; in proper state and with appropriate garbage bags.	16.7	83.3
Waste management - Covered waste bins with pedal triggering.	0	100
Waste management - No waste bins over the sink.	50	50
Waste management - Waste stored in appropriate areas.	66.7	33.3
Sanitary sewage - Septic tank and sewage system connected to the public sewage.	66.7	33.3
Block 2 - Equipment, furniture and kitchen utensils		
Equipment - Fridge and stove in an area that permits adequate cleaning.	33.3	66.7
Equipment - Conservation equipment for food (fridges, freezers, and others) in proper functioning.	66.7	33.3
Equipment - Thermal food equipment (stove, oven, and/or microwave) in proper functioning.	50	50
Furniture - From resistant material with proper surface conditions.	83.3	16.7
Furniture - Withdrawing that allows easy cleaning (smooth, without roughness, and chinks).	50	50
Utensils - Size and shape for easy cleaning and in proper state.	83.3	16.7
Utensils - No wooden utensils or other materials of easy contamination.	50	50
Utensils - Pans, pots, and trays in proper state.	50	50
Utensils - Boards, knives, skimmers, and holders in proper state.	50	50
Utensils - Utensils (plates, silverware, bowls) in proper state.	50	50
Equipment, furniture and utensils hygiene: Fridges and freezers in proper state.	50	50
Fridges or freezers cleaned at least once a week.	33.3	66.7
The stove is cleaned when used.	50	50

Dishcloths in proper and cleaned state.	50	50
Dishrags or table rags in proper state.	50	50
Dishcloths are changed daily.	50	50
Dishrags are changed daily.	33.3	66.7
Cleaning sponges in proper hygiene and state.	0	100
Cleaning sponges changed weekly.	33.3	66.7
Cleaning products approved by the health department.	33.3	66.7
Cleaning products in their original packing and stored in proper location.	33.3	66.7
Equipment, furniture, and kitchen utensils in proper hygiene and state.	66.7	33.3
Water filters changed every six months.	50	50
No sponges from steel or wool.	66.7	33.3
Block 3 - Handlers		
Personal cleaning, good appearance, clean hands, short nails, and unadorned (rings, earrings, bracelets, others).	50	50
Handlers with previous knowledge on hand washing.	16.7	83.3
Absence of skin rash, wound, suppuration; absence of respiratory, eye, and gastric infections.	16.7	83.3
Block 4 - Food and feedstock		
Food and feedstock with labels and packaging according to legislation.	100	0
Milk from a secure source.	83.3	16.7
Cheese from a secure source, packed and labeled.	83.3	16.7
Meat, chicken, or fish from proper establishments.	83.3	16.7
Filtered or boiled water consumption.	83.3	16.7
Semi perishable food stored in adequate and organized area with air circulation and lighting.	16.7	83.3
Food prepared in advance before serving heated again.	16.7	83.3
Fridges and freezers organized in order to avoid cross contamination.	16.7	83.3
Feedstock not used completely are properly stored in clean and closed container.	16.7	83.3
Feedstock not used completely are identified with expiration date.	16.7	83.3
Perishable food stored in adequate temperature.	16.7	83.3
Packages well cleaned before used for fridge or freeze storage.	16.7	83.3
Leftovers stored under refrigeration and with bowls with lids.	16.7	83.3