Table S1. Food safety attitude of the food handlers of restaurants in Male', Maldives. (n=290)

Question	Strongly agree	Agree	Undecided	Disagree	Strongly disagree	Mean of Likert scale±SD
1-Frequent handwashing during food preparation wastes time	55 (19.0%)	47 (16.2%)	9 (3.1%)	105 (36.2%)	74 (25.5%)	3.33±1.48
2- A simple finger ring is safe to wear during food preparation	7 (2.4%)	28 (9.7%)	14 (4.8%)	148 (51.0%)	93 (32.1%)	4.01±0.99
3- I do not need to thoroughly wash my hand if gloves are used to handle food	29 (10.0%)	58 (20.0%)	37 (12.8%)	116 (40.0%)	50 (17.2%)	3.34±1.26
4- Handling the garbage bags which are well covered does not make the hands dirty	21 (7.2%)	49 (16.9%)	7 (2.4%)	146 (50.3%)	67 (23.1%)	3.65±1.21
5- It is okay to use the same wipe cloths to clean tables and dishes	6 (2.1%)	8 (2.8%)	10 (3.4%)	111 (38.3%)	155(53.4%)	4.38±0.85
6- It is safe if the cutting board used to cut raw chicken is washed with water before using it to cut vegetables	39 (13.4%)	32 (11.0%)	10 (3.4%)	94 (32.4%)	115(39.7%)	3.74±1.42
7- Frozen raw meat can be kept in the freezer along with other food (e.g., ice-cream/cooked food)	17 (5.9%)	21 (7.2%)	24 (8.3%)	105 (36.2%)	123(42.4%)	4.02±1.15
8- Washing food contact surfaces with water and soap, followed by the application of a sanitiser is essential to prevent cross-contamination	47 (16.2%)	165 (56.9%)	39 (13.4%)	22 (7.6%)	17 (5.9%)	3.80±1.02
9- Thawing frozen food (chicken/beef/fish) at	42 (14.5%)	51 (17.6%)	48 (16.6%)	69 (23.8%)	80 (27.6%)	3.32±1.41

room temperature is safe						
10- Carrot, cabbage, and other vegetables can be stored at room temperature	41 (14.1%)	96 (33.1%)	23 (7.9)	105 (36.2%)	25 (8.6%)	2.92±1.27
11- Hot ready-to-eat food should be kept at 65°C	65 (22.4%)	107 (36.9%)	95 (32.8%)	19 (6.6%)	4 (1.4%)	3.72±0.93
12- The refrigerator temperature is safe below 10°C	48 (16.6%)	117 (40.3%)	76 (26.2%)	44 (15.2%)	5 (1.7%)	2.45±0.99
13- Foodborne disease is a serious issue	111 (38.3%)	159 (54.8%)	13 (4.5%)	3 (1.0%)	4 (1.4%)	4.28±0.72
14- Foodborne pathogens can grow well at room temperature	53 (18.3%)	130 (44.8%)	93 (32.1%)	6 (2.1%)	8 (2.8%)	3.74±0.88
15- Knowing about bacteria that cause food poisoning can help to prevent foodborne disease	89 (30.7%)	163 (56.2%)	19 (6.6%)	15 (5.2%)	4 (1.4%)	4.10±0.83
16- Food handlers are free from germs that cause food poisoning if they are not sick	41 (14.1%)	61 (21.0%)	31 (10.7%)	124 (42.8%)	33 (11.4%)	3.16±1.28

Table S2. Self-reported food safety practices of the food handlers of restaurants in Male', Maldives. (n = 290)

Question	Always	Most of the time	Sometimes	Not often	Never	Mean of Likert scale ±sd
1- I wash my hands before and during food preparation	243 (83.8%)	36 (12.4%)	9 (3.1%)	1 (0.3%)	1 (0.3%)	4.79±0.54
2- I wear jewellery like a finger ring or bracelets during the handling of food	7 (2.4%)	6 (2.1%)	20 (6.9%)	18 (6.2%)	239(82.4%)	4.64±0.89
3- I wear gloves when I touch ready-to-eat food	90 (31.0%)	60 (20.7%)	35 (12.1%)	61 (21.0%)	44 (15.2%)	3.32±2.47
4- I wash my hands after touching the garbage	237 (81.7%)	31 (10.7%)	7 (2.4%)	3 (1.0%)	12 (4.1%)	4.65±0.92
5- I use the same towel to wipe dish plates, knives, and chopping boards	17 (5.9%)	10 (3.4%)	9 (3.1%)	28 (9.7%)	226 (77.9%)	4.50±1.11
6- I use separate cutting boards when preparing raw and cooked food	238 (82.1%)	23 (7.9%)	10 (3.4%)	6 (2.1%)	13 (4.5%)	4.61±0.99
7- I store frozen raw meat separately from other food	179 (61.7%)	66 (22.8%)	30 (10.3%)	8 (2.8%)	7 (2.4%)	4.39±0.95
8- I clean work surfaces before and after food handling	227 (78.3%)	49 (16.9%)	9 (3.1%)	3 (1.0%)	2 (0.7%)	4.71±0.64
9- I thaw frozen food (e.g., chicken, beef, and fish) by keeping it at room temperature more than 2 hours	46 (15.9%)	44 (15.2%)	54 (18.6%)	36 (12.4%)	110 (37.9%)	3.41±1.50
10- I keep vegetables and fruits in the refrigerator below 5°C	79 (27.5%)	73 (25.2%)	60 (20.7%)	17 (5.9%)	61 (21.0%)	3.32±1.47
11- I check the temperature settings of chillers or freezers regularly	109 (37.6%)	59 (20.3%)	65 (22.4%)	42 (14.5%)	15 (5.2%)	3.71±1.25
12- I avoid keeping cooked food at room	103 (35.5%)	48 (16.6%)	72 (24.8%)	32 (11.0%)	35 (12.1%)	3.52±1.38

temperature until served						
13- I throw away food beyond its expiry date	226 (77.9%)	38 (13.1%)	7 (2.4%)	5 (1.7%)	14 (4.8%)	4.58±0.99
14- I touch the food when I have a wound on my hand	25 (8.6%)	12 (4.1%)	16 (5.5%)	46 (15.9%)	191 (65.9%)	4.26±1.26
15- I take sick leave when I have a fever, cough or cold	154 (53.1%)	93 (32.1%)	26 (9.0%)	11 (3.8%)	6 (2.1%)	4.30±0.93
16- I read the instructions on the storage of packaged food	140 (48.3%)	67 (23.1%)	62 (21.4%)	17 (5.9%)	4 (1.4%)	4.11±1.02

Table S3. Impact of sociodemographic characteristics towards knowledge, attitude and practice

Aspects	**Knowledge**	**p-value**	**Attitude**	**p-value**	**Self-reported practice**	**p-value**
Age						
< 25	54.38±12.48	0.861	3.56±0.47	0.642	4.27±0.45	0.083
26–35	56.14±14.21		3.65±0.42		4.15±0.42	
36–45	55.32±17.31		3.60±9.84		4.16±0.52	
> 46	53.75±21.92		3.63±0.72		4.25±0.44	
Education levels						
No formal education	51.21±16.68	0.045	3.57±0.52	0.009	3.89±0.43	0.000
Primary education	54.71±12.44		3.70±0.52		4.10±7.75	
Secondary education	56.70±13.84		3.53±0.43		4.25±0.46	
College/university education	57.94±13.47		3.74±0.38		4.34±0.35	
Work experience						
< 1 year	53.28±12.50	0.007	3.66±0.44	0.125	4.19±0.37	0.016
1–5 years	53.06±14.73		3.55±0.49		4.11±0.44	
6–10 years	58.82±13.32		3.71±0.52		4.24±0.43	
> 10 years	61.15±12.07		3.66±0.52		4.29±0.50	
Food safety training status						
Trained	57.73±12.56	0.014	3.70±0.46	0.000	4.32±0.40	0.000
Not trained	53.39±15.13		3.53±0.47		4.04±0.44	