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MEDIA ALERT

US FOOD SAFETY.COM SURVEY REVEALS 54 PERCENT OF RESTAURANT PATRONS TURN BLIND EYE TO CLEANLINESS OF FOOD PREPAREA

Marlborough, MA, April 6, 2011: USFoodSafety.com, the first website to provide consumers with the most up-to-date food safety alerts, recalls, advice and columns, today announced the results of a consumer survey about restaurants. The survey addressed how restaurant cleanliness influenced consumers dining decisions. Over 70 percent of survey takers cited food quality and taste as the primary reasons for choosing a restaurant. Only 15 percent selected sanitation as a factor in their restaurant choice. Nearly 54 percent of respondents stated that they avoided looking into the food prep area for fear of what they might see.

While consumers ultimately chose food over cleanliness, sanitation was still a concern. In a follow-up question, more than 99 percent of those surveyed said restaurant cleanliness was important and would stay away from a restaurant if they felt it was not clean. More than 70 percent of the respondents dined at restaurants at least once a week. For full survey results, visit <u>www.usfoodsafety.com</u>.

Since November 2008, US Food Safety Corporation has been the leading independent resource for food safety information, with its award-winning food safety blog, web site and social media applications. Its web site, USFoodSafety.com was named one of the top 25 food safety sites on the Internet by Food Safety Magazine. US Food Safety's Twitter site has nearly 80,000 followers and can be found at Twitter@foodsafeguru.

About US Food Safety Corporation

US Food Safety Corporation is a privately funded, woman-owned company located in Marlborough, Massachusetts. Through its web site USFoodSafety.com the company is the premier "one-stop" source of consumer information related to food alerts, recalls and safe food handling.