

**Catch of the Day Program**  
**After-Event Survey for Participants**

Today's Date \_\_\_\_\_  
 Your Primary Lake Area Zip Code \_\_\_\_\_

Please complete this survey by filling in the appropriate boxes. The purpose is to assess your prior knowledge after the *Catch of the Day* program training. For many items you can check more than one box. Thanks!

1. After I catch fish, I should...	2. When filleting fish, I should	3. How should you pickle Fish?
<input type="checkbox"/> Keep them alive in the live well <input type="checkbox"/> Keep them alive on a stringer <input type="checkbox"/> Clean and cool them down as soon as possible <input type="checkbox"/> Clean, package and put them on ice immediately	<input type="checkbox"/> Look for signs of disease or parasites on the fish <input type="checkbox"/> Use potable (drinking) water to wash hands and knives? <input type="checkbox"/> Thoroughly clean all preparation surfaces before beginning <input type="checkbox"/> Clean my knife between cuts	A. Freeze for a minimum of 48 hours before pickling? <input type="checkbox"/> Yes <input type="checkbox"/> No B. Use previously frozen fish? <input type="checkbox"/> Yes <input type="checkbox"/> No C. Use a tested and approved recipe? <input type="checkbox"/> Yes <input type="checkbox"/> No

4. If I eat fish fresh, I should...	5. If I store cleaned fish in the refrigerator, I should...	6. If I freeze for later use, I should
<input type="checkbox"/> Clean all preparation surfaces with hot, soapy water <input type="checkbox"/> Rinse fish in drinking water <input type="checkbox"/> Use separate cutting board <input type="checkbox"/> Cook fish till it is translucent and flakes easily. <input type="checkbox"/> Prepare only as much as can be consumed within a day	<input type="checkbox"/> Store it in container or sealable plastic bag with water or other source of moisture <input type="checkbox"/> Store it in covered container or a sealable plastic bag <input type="checkbox"/> Store at 35-40* or lower as measured by a refrigerator thermometer. <input type="checkbox"/> Use within 3 days	<input type="checkbox"/> Use freezer quality packaging or wrapping materials. <input type="checkbox"/> Remove all air from container before freezing <input type="checkbox"/> Freeze fish in water filled containers <input type="checkbox"/> Keep frozen at 0* or lower as measured by a freezer <input type="checkbox"/> Never refreeze fish

7. I should... (may check more than one box)

- |   |   |
|---|---|
| <input type="checkbox"/> Check fish for signs of disease                                  | <input type="checkbox"/> Clean re-useable ice packs used in coolers |
| <input type="checkbox"/> Clean fish as soon as they die                                   | <input type="checkbox"/> Let fish set in melt-water                 |
| <input type="checkbox"/> Place fish in a sealable plastic bag only if it is stored on ice |   |

8. I think the safest way to thaw frozen fish is:

- |   |  |  |
|---|--|--|
| <input type="checkbox"/> On the kitchen counter | <input type="checkbox"/> In the refrigerator | <input type="checkbox"/> In cold water |
| <input type="checkbox"/> In the microwave       |  |  |

9. In Minnesota, the contaminant in fish that causes the **most** concern is:

- |                                  |                               |                                  |                              |
|----------------------------------|-------------------------------|----------------------------------|------------------------------|
| <input type="checkbox"/> Mercury | <input type="checkbox"/> PCBs | <input type="checkbox"/> Dioxins | <input type="checkbox"/> DDT |
|----------------------------------|-------------------------------|----------------------------------|------------------------------|

10. You can see, smell and taste mercury and PCBs in fish.

- |                               |                                |
|-------------------------------|--------------------------------|
| <input type="checkbox"/> True | <input type="checkbox"/> False |
|-------------------------------|--------------------------------|

11. The broad fish tapeworm can grow to lengths of 10-30 feet.  Yes  No

