Components of Food Safety Culture

Explicit		Implicit			
TRAINING	**OVERSIGHT**	**COMMUNICATION**	**SPACE**	**STAFFING LEVELS**	**APPRECIATION**
Formal and informal explanations of policies and procedures	Following up on training by observing behavior and enforcing policies	How team members and management talk and relate to each other	Environment, equipment, supplies, and resources made available to the team	The appropriate amount of team members for the amount of work	Team members feeling valued for doing the right thing

Many restaurants are comfortable focusing on the explicit components of food safety culture. Research shows that focusing on the implicit components could help improve food safety culture. How can you improve the communication, space, staffing levels, and appreciation of staff in your establishment?

Citation: DiPrete, Lauren & Garza, Tiberio & Spinrad, Mark. (2023). Focus Groups Among Retail Food Establishment Staff and Management Reveal Obstacles and Promoters of Good Food Safety Culture. Food and Humanity. 1. 10.1016/j.foohum.2023.07.022

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Southern Nevada Health District