Improving Food Safety Culture

**Good food safety culture can help prevent outbreaks.
Here's how you can improve it in your establishment:**

Promotors of Good Food Safety Culture

- Routine, 2-way communication
- Appreciation
- Ongoing, applied training

Obstacles to Good Food Safety Culture

- Staff reluctance to talk to management
- Short staffing
- Lack of space and resources

To improve food safety culture in your establishment, ask staff for feedback, show appreciation, continue training, and provide the team with enough staff, space, and resources to do their job properly.

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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