



DEFINITION

Food Safety Culture is the patterned ways of thought and behavior around food safety that is learned through the socialization at a food establishment and persists over time. Food Safety Culture refers to the attitudes, beliefs, practices, and values that determine what is happening when no one is watching.

KEY POINTS

- Different from food safety policies
- Group-level beliefs and actions, not individual
- Permeates throughout the organization
- Learned through socialization and incorporation into the group
- Sustained culture over time, not a focus of the month
- How and what the people in a food establishment think and do about food safety