

Public Abstract

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Title:Observation of Food Safety Behavioral Practices in Foodservice Employees after Training and Examination

Food establishments implement training to prevent the occurrence of food borne illness in their operation with the understanding that increased food safety knowledge will ignite appropriate situational response from foodservice employees, resulting in improved food safety behavior. However, knowledge gained from food safety training programs does not always transfer into behaviors. There is gap between knowledge and practice of food safety where the issue lies in the transference of food safety training from cognitive being into behavioral performance. An observational study was conducted to discover if food safety behaviors were improved after the implementation of a food safety training program. The four of nine behaviors that resulted statistically significant were hand washing, bare hand contact with ready-to-eat food, separate preparation of ready-to-eat and raw food, and checking internal temperature of hot held food. This discovery suggests there is a need for emphasis on performance training by developing more hands on, active training materials and regular training sessions must be conducted to continuously review food safety procedures. Management should take an active role in pursuing better practice of food safety. Supervisors and managers must identify the unsafe practices of food safety in their operation, correct the behavior, and continue to monitor food production to ensure employees are practicing food safety correctly.