

Food Safety Culture and important elements for developing food safety culture in an organization: Short Communication

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A new buzz word “Food safety culture” has become very popular in food processing industries lately. Along with concepts of food safety compliance and conformance, the most discussed concept in food processing industry now a days is “Food safety culture”. One of the very important reasons for it is introduction of the concept of food safety culture as part of the requirements of the standards like BRC, SQF and other GFSI certification schemes. So when organizations start developing food safety culture, they go with developing documentations like SOP, checklists and records for the same. Also when auditor do assessments for food safety culture, food safety culture is judged by system, documentation, checklists and records for monitoring and verification of effectiveness of food safety culture. However I feel food safety culture is a “practical” concept more than a “theoretical” concept. Along with objective evidences of SOPs, checklists and records, the food safety culture will be judged by some practical approach of the organization towards food safety. While developing food safety culture within organization, these factors should be taken into consideration which is responsible for creating strongest and deepest relationships of organization and employees. If people started believing that the organization and top management is interested in their well being, the foundation of the food safety culture strengthens. Thus when food safety culture foundation is strong, it goes beyond slogans, procedures, checklists and records and benefit the organization for proactively for food safety endlessly and effortlessly.

The accomplishment of actualizing and keeping up a sanitation program relies upon having a positive sanitation culture. A sanitation culture is the estimations of an association with respect to food handling. An association with a solid sanitation culture exhibits to its workers and clients that making safe food is a significant responsibility. The effect of sanitation culture on the achievement of a food handling program is frequently ignored, bringing about it not accomplishing its goals. Sanitation must be treated as a method of working together and not simply something that is examined at a week by week meeting.

Key components of an effective sanitation culture include:

- **Strong Leadership** - The quality of an association’s sanitation culture is an impression of the significance of sanitation to its authority. Pioneers are important to recognize sanitation objectives and give spotlight to keep everybody on target to make progress.

- **Engagement** – Enable people to add to the sanitation system. Workers who are associated with the structure and execution of the sanitation program are bound to “purchase in”.
- **Management Visibility** – Management needs to “walk the discussion” or at the end of the day be seen following the sanitation program. Representatives are viewing; if the executives doesn’t adhere to the guidelines they will lose believability and workers won’t follow the sanitation program. The board needs to show others how its done.
- **Accountability** – Employees must be considered responsible for meeting work desires that identify with sanitation. At the point when representatives are considered responsible they are bound to perform undertakings accurately, in any event, when nobody is viewing.
- **Effective Communication** – Information should be shared normally. The board needs to convey sanitation desires and workers should be heard when voicing concerns or recommendations for development.
- **Following Best Practices** – Focus on meeting or surpassing industry’s best sanitation rehearses and not simply meet least administrative prerequisites.

Changing Behaviour

The everyday conduct of an association’s representatives and the board characterizes and mirrors its sanitation culture. At the point when an office actualizes a sanitation program the need to make conduct changes is frequently essential. Representatives should be indicated that the dangers are genuine and may have outcomes. Representatives are bound to be strong on the off chance that they can relate and see an advantage to following the necessary practices.

The achievement of executing and keeping up a sanitation program relies upon having a positive sanitation culture. A sanitation culture is the estimations of an association with respect to sanitation. An association with a solid sanitation culture exhibits to its representatives and clients that making safe food is a significant duty. The achievement of executing and keeping up a sanitation program relies upon having a positive food handling society. A sanitation culture is the estimations of an association as to sanitation. An association with a solid sanitation culture shows to its workers and clients that making safe food is a significant responsibility.

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The executives is answerable for making a positive sanitation condition. This is significant since once a negative sanitation culture is set up it is extremely hard to change. The board must give the accompanying:

- A appropriate condition, hardware and devices that are in decent shape and are made of materials that are handily cleaned.
- Policies and systems that plainly advise the workers how to make safe food.
- Training to guarantee representatives know about and comprehend the approaches and methodology.
- Communication that accentuates the significance of sanitation, gives acknowledgment for good works on being followed and tells representatives where improvement is required.
- Empowerment of workers to voice their sanitation concerns and make them open to calling attention to the board and each other where legitimate practices aren't being followed.
- Support of projects that assess the adequacy of sanitation programs (ex: interior inspecting).
- Financial and HR to help the sanitation program and when important to address sanitation concerns.
- Consequences for the individuals who don't follow the sanitation program.

Conclusion

The accomplishment of actualizing and keeping up a sanitation program relies upon having a positive sanitation culture. A sanitation culture is the estimations of an association with respect to food

handling. An association with a solid sanitation culture exhibits to its workers and clients that making safe food is a significant responsibility. The effect of sanitation culture on the achievement of a food handling program is frequently ignored, bringing about it not accomplishing its goals. Sanitation must be treated as a method of working together and not simply something that is examined at a week by week meeting.