

Food safety culture in onsite foodservices: development and validation of a measurement scale

Abstract

The purpose of this research was to develop and validate a measurement scale for food safety culture in onsite foodservices. Nonsupervisory employees in hospital and school foodservices participated in a two-phase, mixed methods research design process. In phase 1, four focus groups were conducted to identify relevant factors of food safety culture. In phase 2, a survey completed by 582 respondents appeared to validate six food safety culture factors: management and coworkers support, communication, self-commitment, environment support, work pressure, and risk judgment. The scale can be used to assess current food safety practices and strategize future food safety improvement goals.

Keyword: Food safety culture; Onsite foodservice; Measurement scale development; Safe food handling practices; Organizational culture