

Food Safety Culture Improvement Tool

The research group of Prof. Liesbeth Jacxsens developed a new conceptual framework to improve Food Safety Culture. A comprehensive guidance and a tool with concrete protocols are available to assess and improve food safety culture. Both, the guidance as well as the tool have been designed for food processing companies and for consulting firms active in the food industry.

The guidance identifies the 3 major building blocks of food safety culture:

1. A food safety management system
2. Human factors at the organizational level
3. Human factors at the individual level

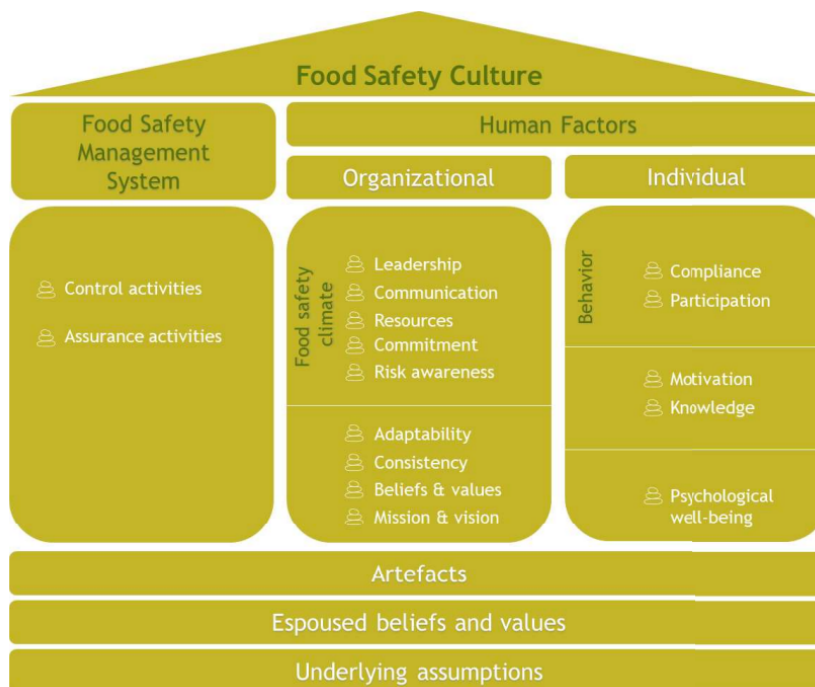


Fig 1: Conceptual framework of food safety culture (modified from Spagnoli et al. 2023)

Changing the food safety culture in an organization is a long-term endeavour that can be broken down in 4 phases:

1. Pre-assessment: assess the current maturity of your food safety culture and create a “blueprint”;
2. Gap analysis: Identify the underdeveloped areas and the underlying causes;
3. Intervention: Set up a customized intervention plan to strengthen the less developed areas;
4. Post-assessment: determine if the interventions delivered the intended results;



Fig 2: The 4 phases of a food safety culture improvement roadmap

Guidance documents and Food Safety Culture Improvement Tool are available from Ghent University or from Flanders' FOOD [Food Safety Culture improvement tool - Flanders' FOOD (www.flandersfood.com)]. Food processing companies in Belgium can use it cost-free, consulting firms require a standard license from Ghent University.

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