

Influence of Food Safety Training on Students' Appreciation of Food Safety Behaviors



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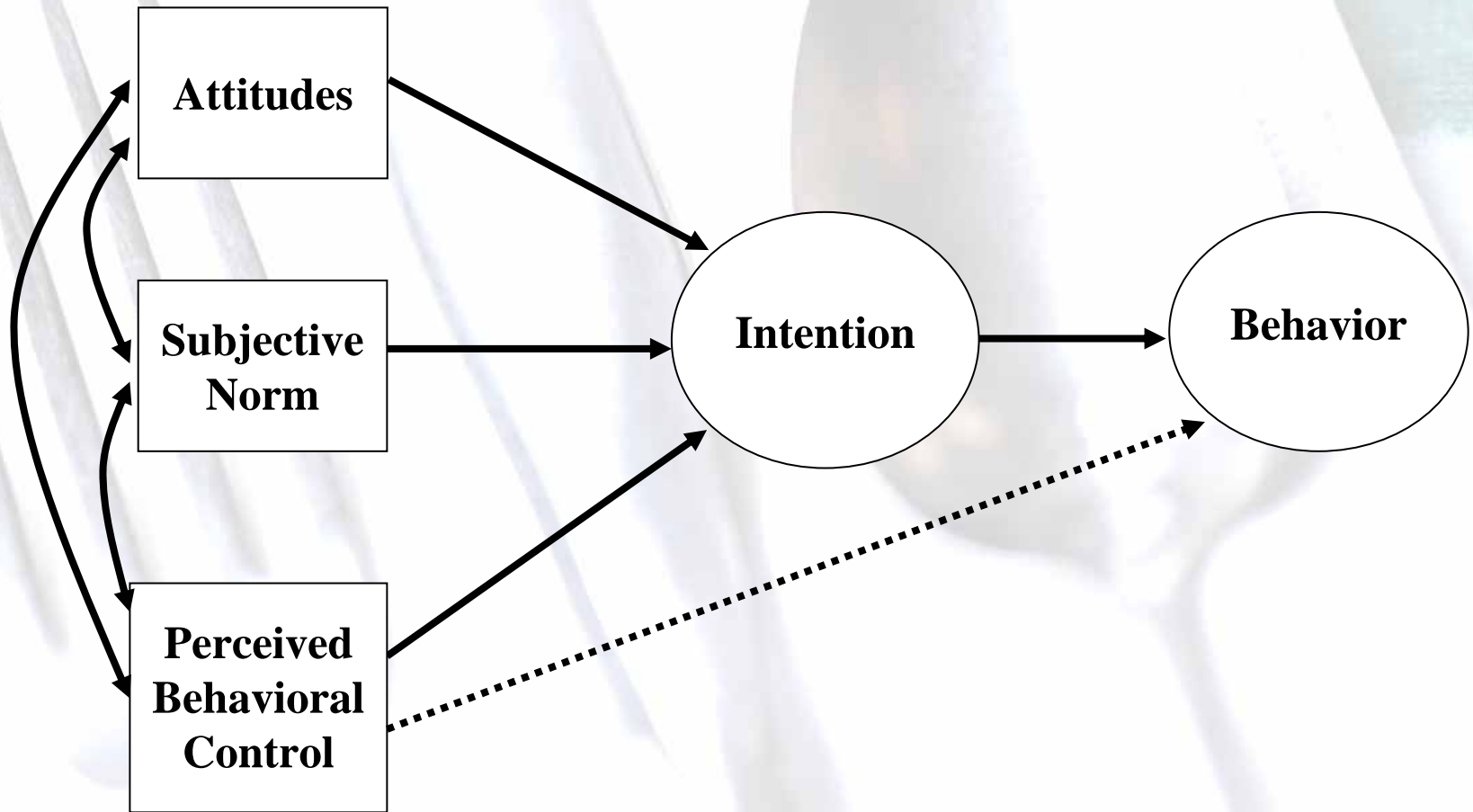



Food Safety Research

- Previous research has found that food safety training increases knowledge, but has little effect on actual food safety practices.
- Mathis, Sizio, Hazelwood, & Cocksedge (1995) found that the number of food handlers trained in food safety has no significant effect on food safety inspection violations.



Theory of Planned Behavior





Purpose of Study

- Determine if food safety training would influence the attitudes, subjective norms, and perceived behavioral controls related to:
 - Proper handling of food and work surfaces
 - Proper handwashing
 - Thermometer usage



Survey

- What are some good things that could result from...
- What are some bad things that could result from...
- What makes (or would make) it easier for you (or other employees) to engage in...
- What makes it difficult for you (or other employees) to engage in...

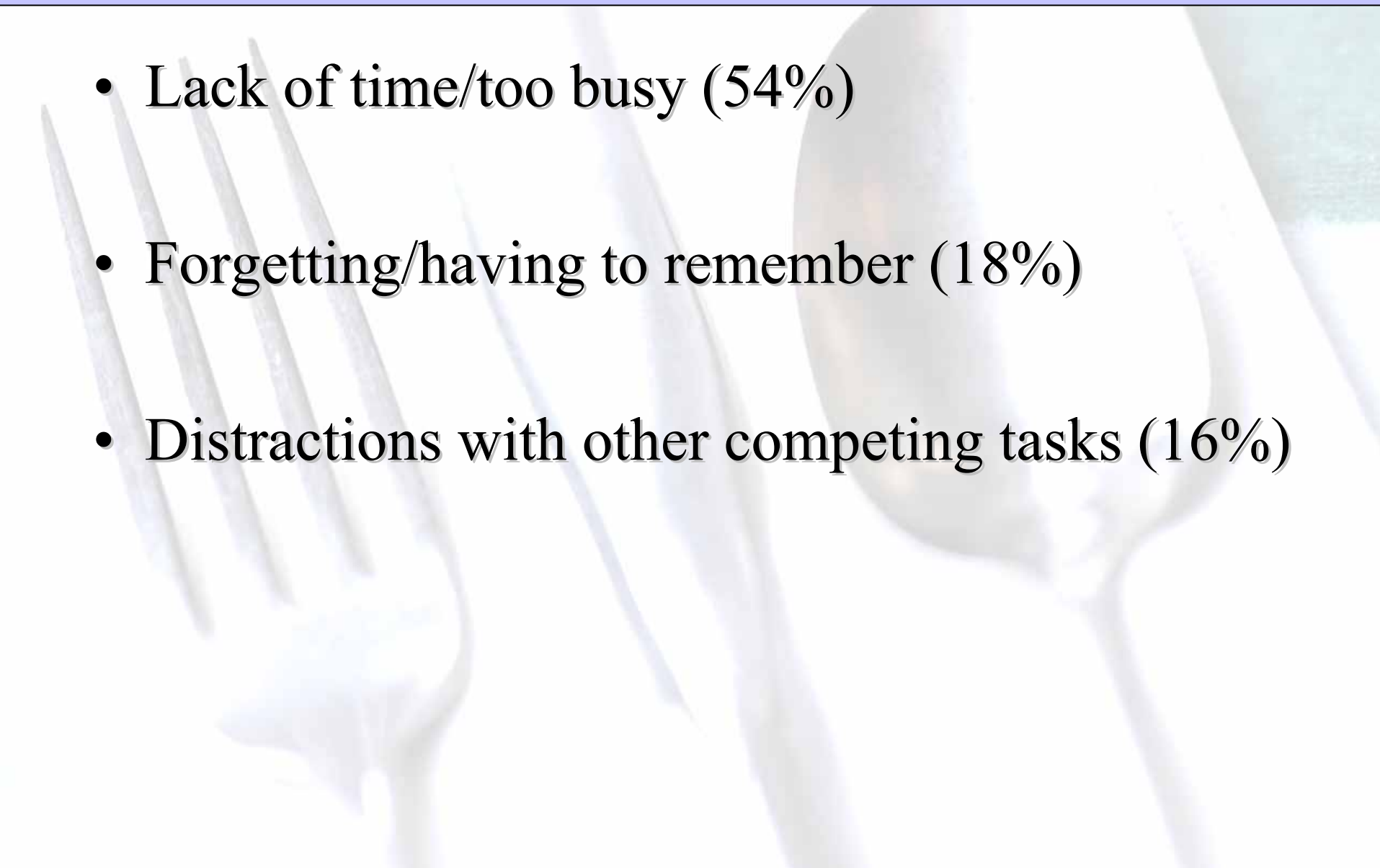


Sample

- 298 Total Sample Size
 - 150 students enrolled in a food safety course
 - 148 students responded (97%)
 - 150 students in a General Psychology course.

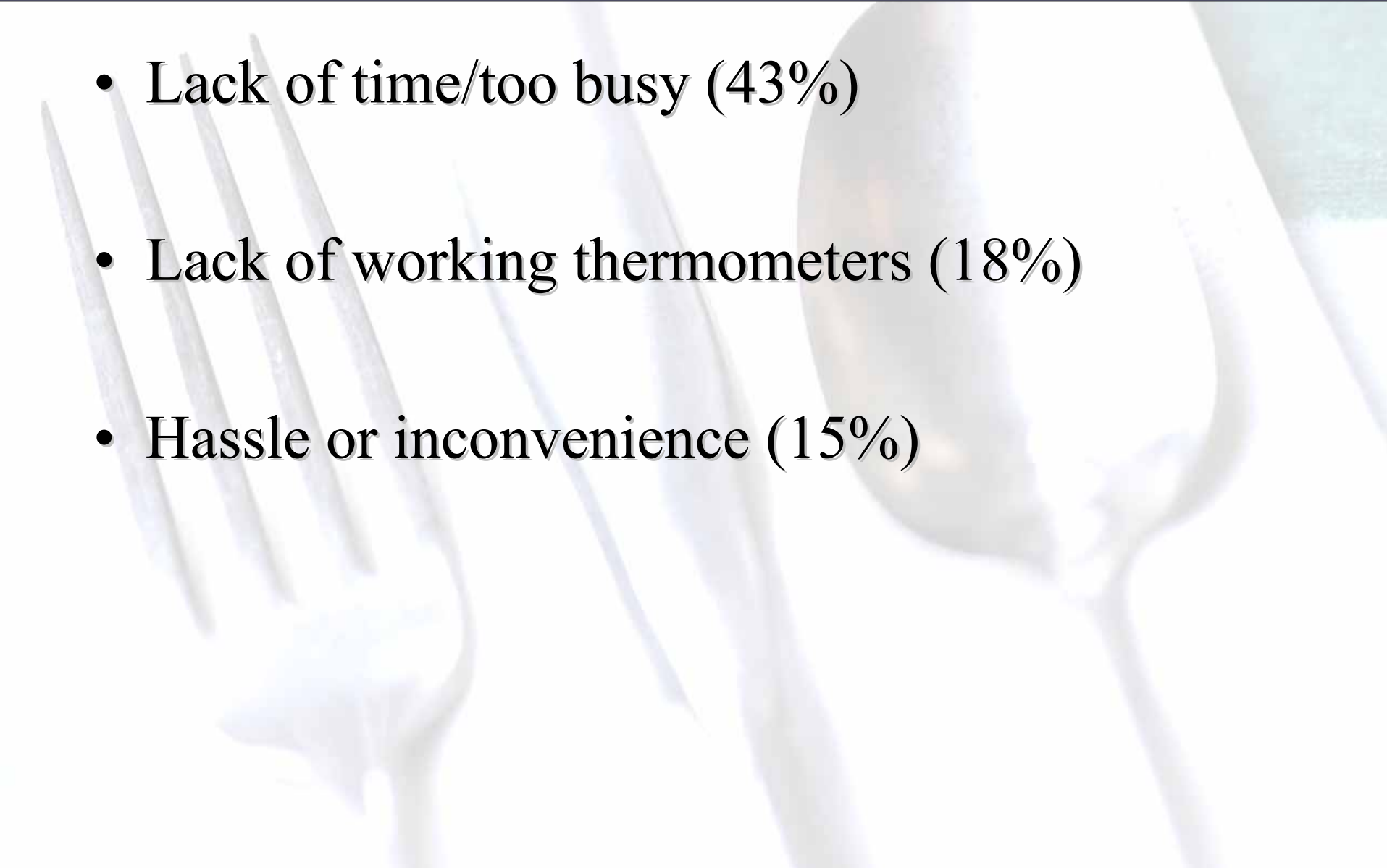


Handwashing Barriers

- Lack of time/too busy (54%)
 - Forgetting/having to remember (18%)
 - Distractions with other competing tasks (16%)
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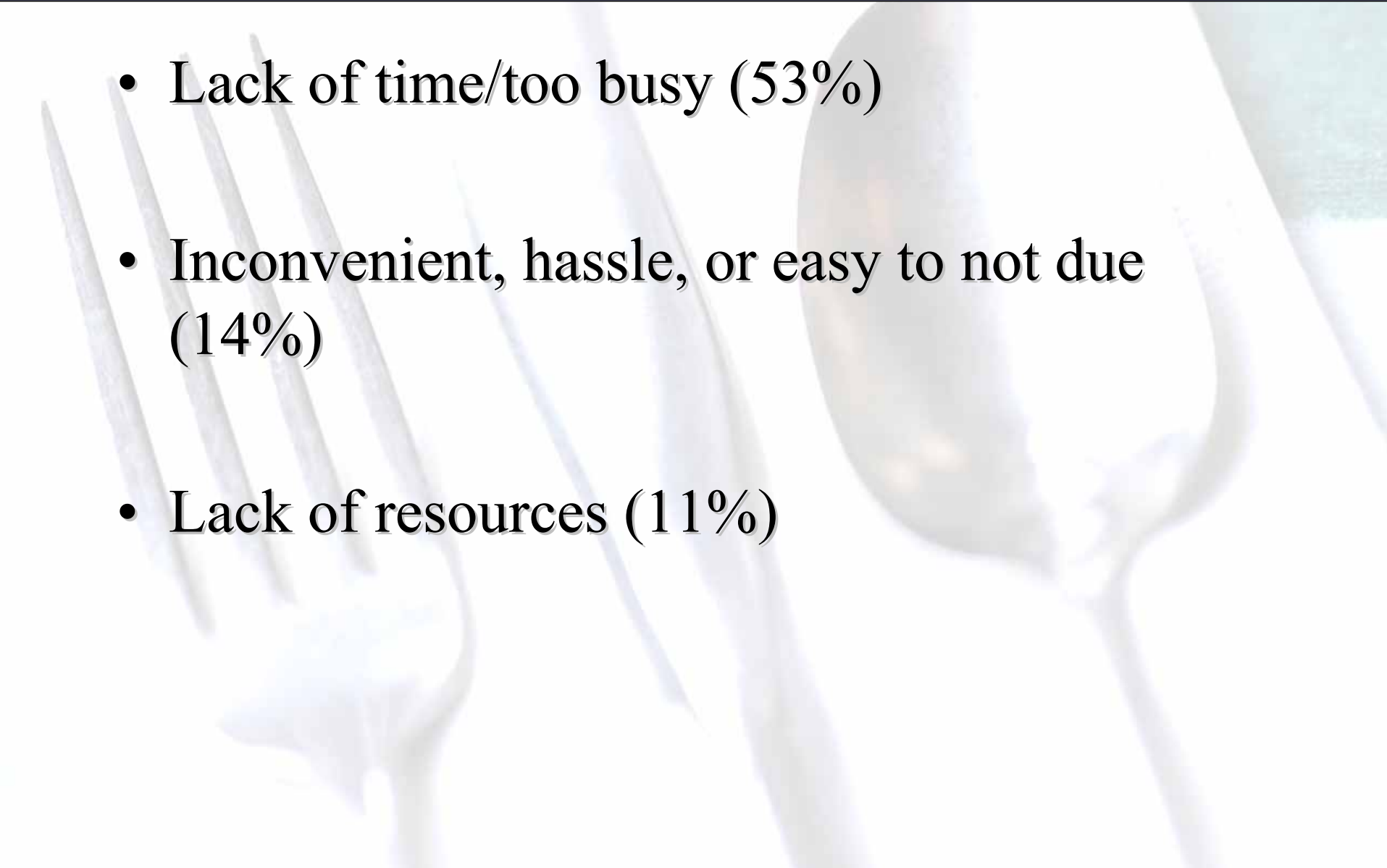



Barriers to Using Thermometers

- Lack of time/too busy (43%)
 - Lack of working thermometers (18%)
 - Hassle or inconvenience (15%)
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Barriers to Proper Handling of Food/Work Surfaces

- Lack of time/too busy (53%)
 - Inconvenient, hassle, or easy to not do (14%)
 - Lack of resources (11%)
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Attitudes & Perceived Behavioral Controls

- Those with food safety training identified more attitudes & perceived behavioral controls about...
 - Using thermometers ($p \leq .05$)
 - Proper handling of food and work surfaces ($p \leq .05$)
- No significant difference in handwashing attitudes & perceived behavioral controls.



Handwashing – What are the good things?

	Number of Responses		χ^2	P value
	With FS Training	Without FS Training		
Decrease Illness	125	59	19.3	.000
“Looks good”	10	1	5.1	.028



Handwashing – What would make it easier?

	Number of Responses		χ^2	P value
	With FS Training	Without FS Training		
Training on how to wash hands	16	1	9.6	.002
Knowledge of the Consequences	21	6	9.6	.001
Making it a habit	6	13	5.8	.015



Using Thermometers – What are the good things?

	Number of Responses		χ^2	P value
	With FS Training	Without FS Training		
Decrease Illness	124	58	19.5	.000
Better food quality	61	68	10.8	.001
Protect the establishment	14	1	8.1	.005



Using Thermometers – What would make it easier?

	Number of Responses		χ^2	P value
	With FS Training	Without FS Training		
Proper Training	18	4	5.5	.023
Signs to remind employees of proper temps.	12	1	6.5	.008



Proper handling of food and work surfaces – What are the good things?

	Number of Responses		χ^2	P value
	With FS Training	Without FS Training		
Boost moral	22	2	12.1	.000
Protect the establishment	17	4	4.9	.037



Proper handling of food and work surfaces – What would make it easier?

	Number of Responses		χ^2	P value
	With FS Training	Without FS Training		
Knowing how & when to do it	22	6	5.3	.026
Having enough sanitizer	22	3	10.1	.001
An incentive	15	1	8.8	.003




Influential Others

- Owners
- Managers, boss, supervisor
- Coworkers
- Customers
- Customers family and friends
- Food producers
- Inspection & regulatory agencies



Other Findings

- Most students did not associate proper food safety practices with customer satisfaction, but they did realize that customers care.
- Students *with kitchen experience* indicated that food safety practices are not followed because employees and managers do not care.



What's Next?

- Research instruments have been developed and validated based on the results of this research.
 - Data currently being collected in randomly selected foodservice operations.
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