

## Food Safety Culture

### What is it?

Food Safety Culture is defined as “shared values, beliefs and norms that affect behavior and attitude towards food safety within and across our organization.”

- This is a key factor to achieving ongoing food safety success.
- This includes sharing of tribal knowledge, training, feedback from employees and performance measurement on food safety related activities.

### What does good food safety culture look like?

- Team members doing the right thing even when no one is watching.
- Addressing concerns or potential issues when they arise.
- People feel encouraged to do the right thing and report unsafe practices.
- There is a unified mindset across the organization that puts food safety at the front of everything being done within the business.

### Why is it important?

- These actions and activities drive the behavior of everyone in an organization.
- Foodborne illness and outbreaks are a huge concern, not only for customer reputation, but for the safety of all consumers.
- Designated food safety culture directives are a requirement for SQF and GFSI certifications.

### What are we doing to maintain and promote food safety culture at Hydrite?

- Database of Case Studies
  - We are currently developing a database of recent case studies involving potential food safety issues at customers. This database can be used to search for problem solving solutions.
- Monthly Food Safety Culture Meeting
  - Monthly Webinar with AM/RM/CD discussing recent case studies.

Have a case study you would like to share? Reach out to Kara at [kara.mikkelson@hydrite.com](mailto:kara.mikkelson@hydrite.com) or [foodsafety@hydrite.com](mailto:foodsafety@hydrite.com) to share information.