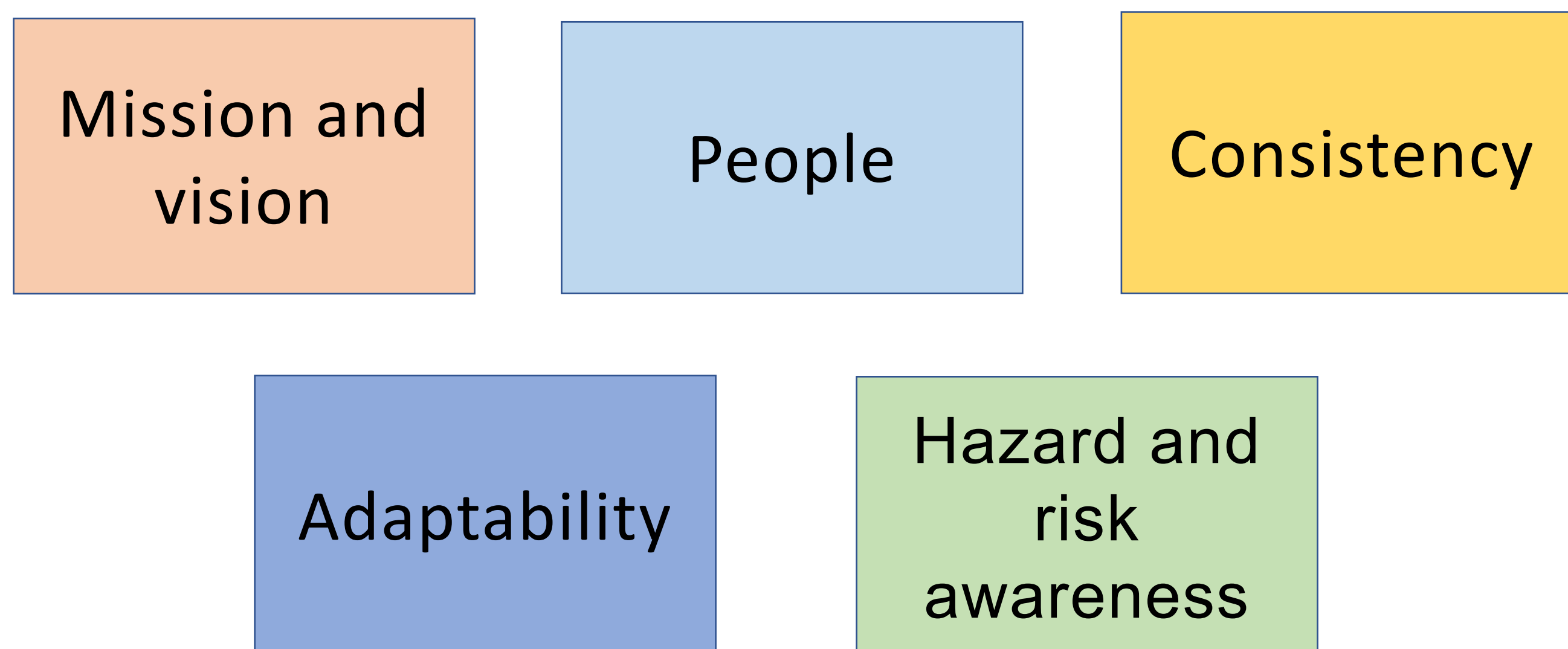


INTRODUCTION

- Food safety culture can be defined as the way in which we do things to guarantee food safety.
- A food safety culture plan is a certification and legal prerequisite in the food industry.
- The Global Food Safety Initiative (GFSI) published a position paper to help professionals to promote and maintain a positive culture. It is divided in five dimensions [1]:



OBJECTIVES

To elaborate and implement a food safety culture plan applied to an ovine and bovine slaughterhouse, with cutting, slicing, prepared food and packaging room.

MATERIALS AND METHODS

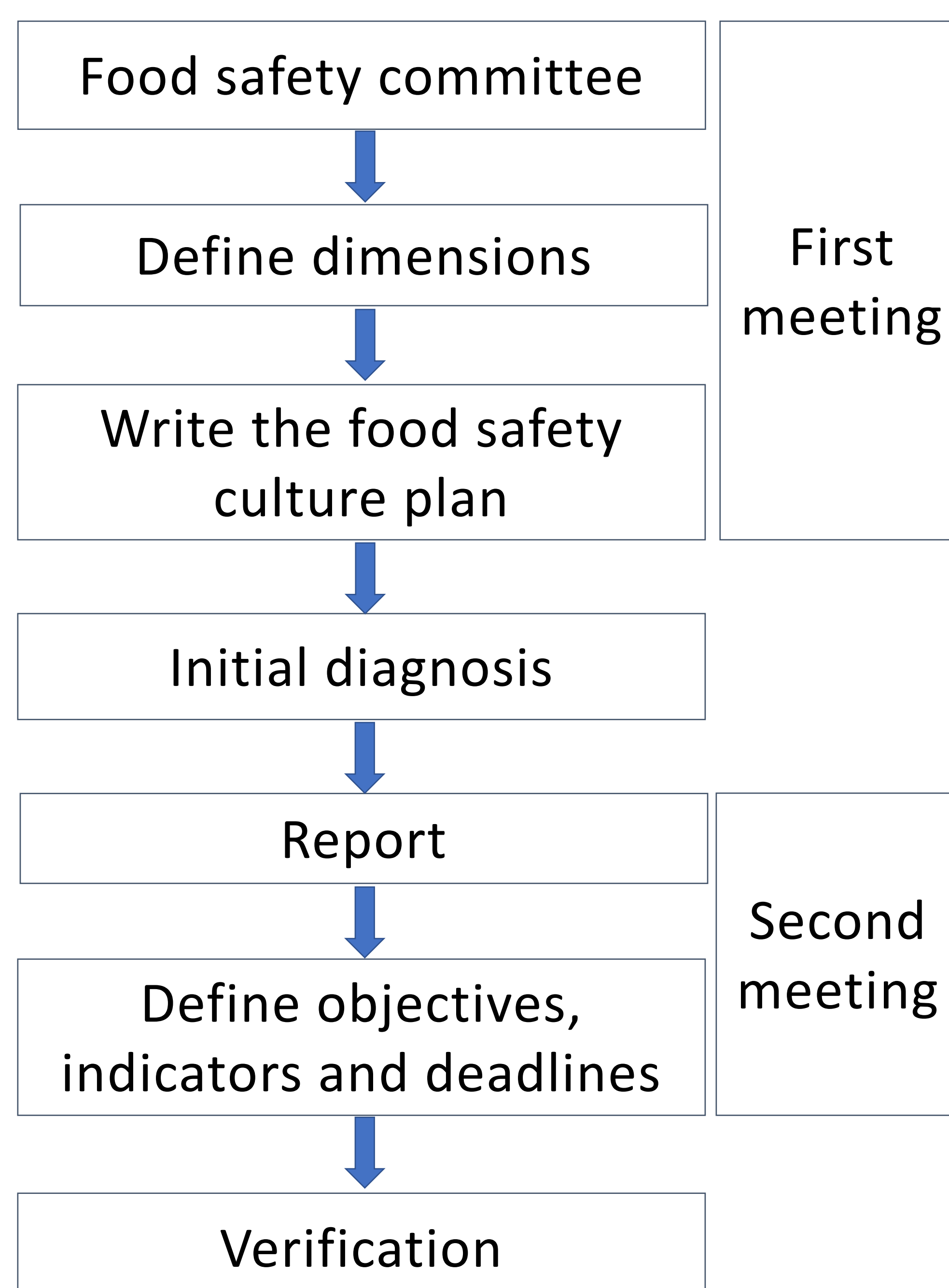


Figure 1. Diagram of the steps to implement a food safety culture plan.

RESULTS

First meeting

- Committee: management, human resources, quality, production.
- GFSI dimensions.
- Initial diagnosis: interview and questionnaire.

Initial diagnosis

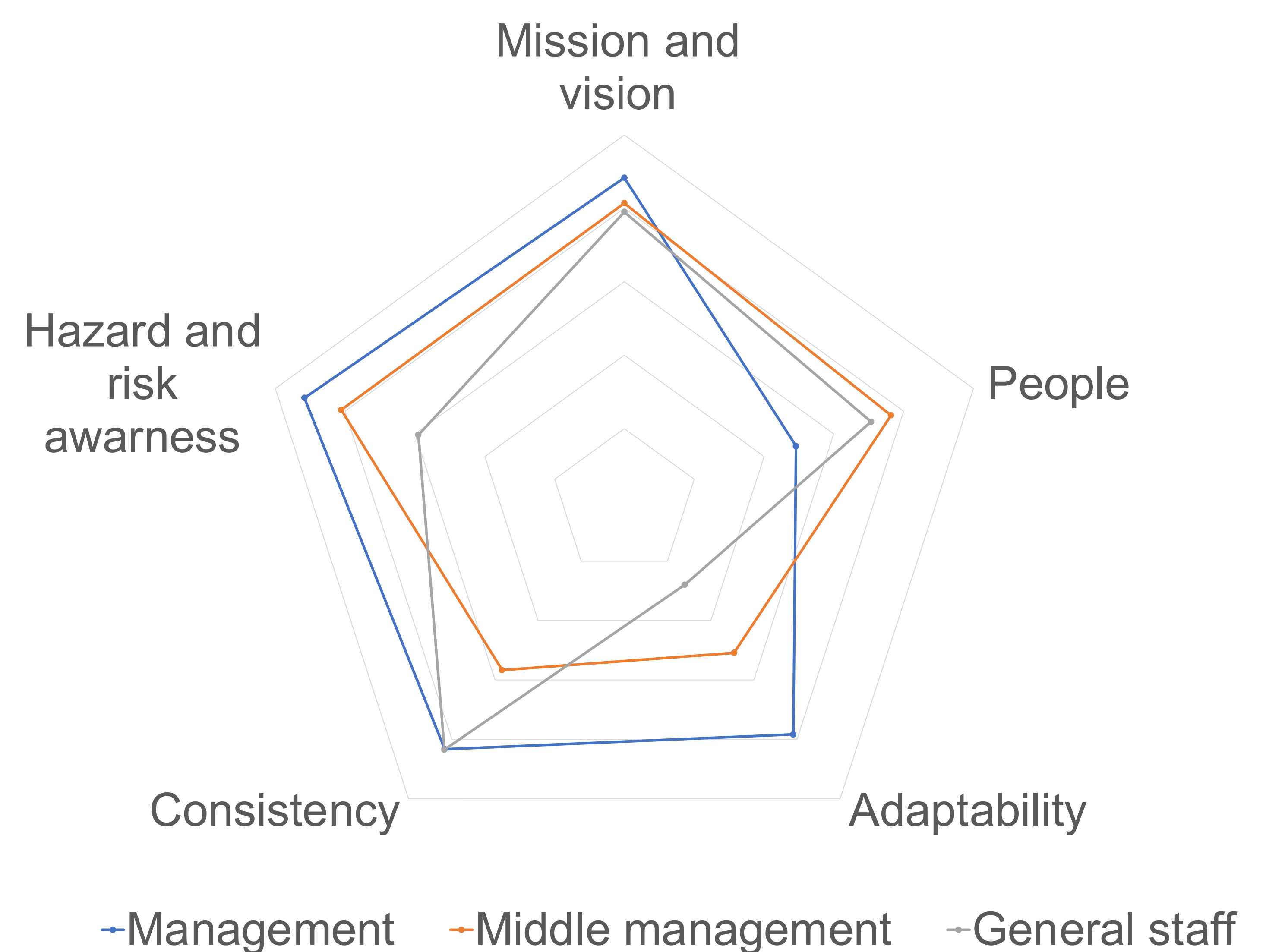


Figure 2. Results of the initial diagnosis questionnaire of the food safety culture plan in an ovine and bovine slaughterhouse, representing the dimensions established by the Global Food Safety Initiative.

Strengths

- How to guarantee food safety is known.
- Communication system.
- Commitment.

Weaknesses

- Food safety importance.
- Training is very general.
- Responsibilities not well defined.
- Lack of communication.

Second meeting

Objectives

Define the mission and vision incorporating aspects related to the culture of food safety

Define the competencies of workers, including aspects related to food safety.

Establish a clearer and more defined communication mechanism.

Develop more specific training

CONCLUSIONS

- Food safety culture plan is hard to implement.
- Use of different methods in different parts of the company.

REFERENCES

- [1] [GFSI] Global Food Safety Initiative. 2020. A Culture of Food Safety: A Position Paper from the Global Food Safety Initiative. GFSI. Vol. 1. 54p.