

# Developing and Maintaining a Positive Food Safety Culture - Book

2nd Edition March 2024

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The following updates have been made to the 2<sup>nd</sup> edition of this publication.

Overview of updates
Food safety culture has come of age, as evidenced by a conference description of it receiving 'rock star treatment.' The second edition of this book is therefore a timely addition and guide for all with an interest in food safety. This edition has been comprehensively updated and is 50% larger than the original. It incorporates the latest thinking on food safety culture with reference to WHO guidance, EU legislation and GFSI requirements. The contents have been re-organised with the initial seven chapters explaining the background theory in a logical progression. This includes information about understanding food handler behaviour - how and why food handlers behave the way they do. This is followed by a 30-page chapter 'putting it all together' filled with practical advice, applicable to all types and sizes of food businesses, explaining how to develop and implement an appropriate food safety culture strategy and put the theory into practice. This enables the book to be read from start to finish or for the reader to dip in and out of appropriate chapters suited to their needs. Included is advice on how food safety culture can be assessed and used as part of a cycle of continuous improvement.

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