

FOOD SAFETY CULTURE MATTERS

⇒ ***FIND OUT IF YOUR FOOD
SAFETY CULTURE IS UP TO PAR***

A White Paper by Unifiller Systems Inc.

TABLE OF CONTENTS

- 01 Why is Food Safety Important?
- 02 What Does Food Safety Culture Look Like in Practice?
- 03 Management’s Role in Food Safety Culture
- 04 How Automating Workflows can Improve Your Food Safety Culture
- 06 Final Note



WHY IS FOOD SAFETY IMPORTANT?

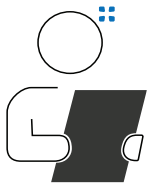
Food safety protects consumers from dire health consequences such as food poisoning, allergic reactions, and foodborne illnesses. The World Health Organization records approximately [600 million cases of foodborne diseases and 420,000 deaths globally](#) every year. In the US, the CDC estimates [48 million Americans](#) get sick from food contamination every year. These deadly numbers are the reason for strict food safety standards and laws, such as Canada's Safe Food for Canadians Regulations (SFCR) and the U.S.'s [Federal Food, Drug, and Cosmetic Act \(FFDCA\) and the Public Health Services Act](#).

Outside of health consequences, following Food Safe best practices also protects businesses from penalties such as lawsuits, fines, and facility closures.



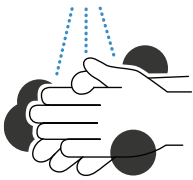
WHAT DOES FOOD SAFETY CULTURE LOOK LIKE IN PRACTICE?

Food safety culture, at its core, is a culture of responsibility. Food suppliers, processors, and food service establishments have a responsibility to protect consumer and employee health. This means following food safe best practices, even when no one is watching.



In practice, food safety culture looks like:

Ensure staff members are trained & knowledgeable about food safety practices. Manuals and policies are easy to find, supplement these with signage around your facility and ensure training happens with all new recruits but also regularly to refresh staff on requirements.



Getting staff to practice good personal hygiene when handling or preparing food. Food handlers should wear clean gloves, clean clothes, aprons, hair nets, and wash their hands regularly to avoid contaminating food with pathogens.



Preparing food safely. In food service establishments, staff are properly trained in safe meal prep to avoid cross-contamination. This includes following best practices like washing vegetables (but never washing raw meat), using separate equipment for raw meat, knowing safe cooking temperatures for hot food, and being conscious of customer allergies.



Thoroughly cleaning all workstations and equipment. An unclean work area creates an environment ripe for bacteria to thrive, and bacteria can spread quickly. Staff should be trained in proper cleaning and sanitizing procedures to ensure all food-contact equipment is safe to use.



Storing food correctly. Every food has a different shelf life and unique storage requirements. Proper training and making storage instructions easily accessible go a long way in preventing food spoilage.

MANAGEMENT’S ROLE IN FOOD SAFETY CULTURE

A food safety culture is also a [culture of accountability](#). For leaders, ensuring food safety is not as simple as merely instructing your staff to wear aprons or telling them that the [safe cooking temperature for poultry is 165 °F](#). It requires making sure they follow food safety rules and holding disciplinary action when they do not.

Every individual has to be accountable for his or her own conduct, but leaders have the extra responsibility of reinforcing the ownership mentality.



In practice, this looks like:

- Setting clear expectations on food safe conduct
- Creating a psychologically safe work environment where employees feel empowered to report food safety concerns
- Providing all food handlers with food safety training as well as a suitable work environment
- Regularly conducting staff and workplace assessments
- Role modeling the safe behaviors you want to see

Leaders must be diligent in not only making sure staff remain accountable to food safety rules, but also in ensuring your organization remains compliant with food safety laws and regulations.

HOW AUTOMATING WORKFLOWS CAN IMPROVE YOUR FOOD SAFETY CULTURE

In 2022, consumers remain concerned about health and safety, thanks to the COVID-19 pandemic. Businesses from farms to food processing plants and food service establishments have gone to great lengths to implement physical distancing and other safety measures to protect consumer safety. But a risk of contamination remains when numerous hands have touched the food that eventually lands on our plates.

Here's why automating workflows is the best way to minimize—and even eliminate—the risk of food contamination:

- 1** Automated solutions with food safe parts ensure there isn't food contamination from the equipment. For example all food contact parts and almost all external components in our machines and attachments are made with materials certified as food safe. Unifiller uses mainly 304 Stainless Steel in the construction of our equipment, from the bottom of the frame to the top of our hoppers. Wherever needed, we use food safe plastics and seals. This way our customers can be certain that even if the food ends up in unexpected places within our machine, there are no risks of contamination.
- 2** Automating any process that's currently being done manually means replacing human effort with automation ensuring your reducing or eliminating the risk for hand, hair or other human contamination. Simply implementing a transfer pump for example, instead of filling hoppers by hand and bucket, can eliminate floor contaminants.
- 3** Automating any workflow, whether you're using stand-alone machines or fully automated production lines, means that staff no longer have to work shoulder-to-shoulder. It also means that staff will no longer be required to work if they are ill. Bacteria (and COVID-19) spreads when people are in close quarters, but automation can easily solve this problem.
- 4** Equipment can be programmed to fulfill food safe actions without mistakes. For example, servo depositors can be programmed with up to a 100 recipes that can be recalled at the touch of a button. That means, a servo depositor can change deposit profiles easily for different product types and deposit profiles without a lot of human interaction, or human contaminants.
- 5** Food processing equipment is heavily regulated to ensure consumer safety, especially in Canada and the US. Food equipment manufacturers are [required by law](#) to meet strict food safety standards.

For example, since Unifiller sells equipment all over the world, our equipment meets multiple Canadian, American, and European food (and operator) safety standards. We follow design best practices outlined by the [BISCC](#) (Baking Industry Sanitation Standards Committee), [NSF](#), [European Commission](#), and [3-A Sanitary Standards](#). [Unifiller equipment](#) contain all food-contact approved parts, and is designed based on compliance to one or more of the following standards/regulations:

- FDA CFR 21 – 177.2600
- NSF
- CE 1935/2011 and/or UE 10/2011

For example, constructed with the highest food safety and sanitation standards in mind, the Pro Series includes angled surface covers to eliminate pooling of water and food particles. As with all Unifiller machines, the stainless steel, tool-free design makes maintenance, change-over, and disassembly quick and easy. Full wash-down capabilities and a design philosophy that focuses on the fewest parts to maintain and clean, allow for quick sanitization for maximum uptime. Our customers can have peace of mind knowing the equipment they use daily meets or exceeds sanitary requirements.





FINAL NOTE

Every business in the food industry should have a food safety culture. The consequences of not having one would not only be paid by your organization and stakeholders, but the communities you serve.

Looking for an automated solution to improve your food safety culture? Unifiller possesses 30+ years of experience designing food production equipment for markets around the world. We are well-versed in food safety standards and laws in various countries, and can help businesses of all sizes improve their food safety culture. [You can contact us here.](#)

Sources:

<https://www.foodsafety.ca/blog/why-food-safety-culture-matters>

<https://www.delta-net.com/health-and-safety/food-safety-topic/faqs/why-is-food-safety-and-hygiene-important>

https://quantumfoodsolutions.com/learn/why-food-safety-important/#_Why_Food_Safety_Is_Important_In_The_Food_Industry

<https://www.unifiller.com/unifiller-launches-its-pro-series-food-service-depositors>

<https://inspection.canada.ca/food-safety-for-industry/food-safety-standards-guidelines/eng/1526653035391/1526653035700>

<https://www.who.int/activities/estimating-the-burden-of-foodborne-diseases>

<https://www.cdc.gov/foodborneburden/index.html>

<https://www.nasda.org/policy/nasda-policy-statements/food-regulation-and-safety>

<https://foodsafetytech.com/column/how-food-processors-can-use-robots-to-improve-food-quality/>

<https://www.mpofcinci.com/blog/guide-to-fsma-regulations-compliance/>

This White Paper is written by: Peggy Liu and graphically designed by: Victoria Gunning