

Results from the Global Food Safety Training Survey

Insights from Dry Goods Companies

The Dry Goods Industry Is Committed to Food Safety

78%

believe they have a clear vision for improving food safety



76%

believe they provide the food safety training needed to drive correct behaviors



42%

believe they are an industry leader in food safety standards



There is Always Room for Improvement



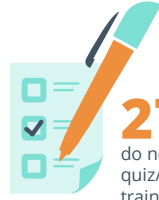
75%

say they still have employees not following their food safety program on the floor



39%

Only measure employee performance on the floor



27%

do not have a quiz/exam during training to verify comprehension

Dry Goods' Top 3 Food Safety Challenges

68%

cite "scheduling time for training" as a major challenge



54%

say "verifying effective training" is a big hurdle



14%

report "organizing refresher training" is challenging

Food Safety Training Best Practices



Use **shorter training** & incorporate "active learning"



Drive consistent, correct application with **on-the-floor observation tools**



Leverage software to identify training gaps & simplify recordkeeping



Reinforce classroom training with **continuous knowledge boosts**

Stronger Food Safety Equals Greater Productivity

83%

say their company would be more productive if employees consistently adhered to food safety programs



A strong food safety culture takes a commitment from leaders, managers, and employees to thrive.

Read the full report for more analysis and insights that drive a productive food safety culture.

Download at: bit.ly/GFSTS-2017

