

FOOD SAFETY CULTURE

DOCUMENT 1.2.1A ENG: ENGLISH QUESTIONNAIRE FOOD SAFETY CLIMATE

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This document is part of the

Q-DNA

Food Safety Culture Improvement tool



Phase 1. Pre-assessment

1.2 Human organizational building block

1.2.1 Food safety climate

The questionnaire in this document is part of the food safety climate assessment of the human organizational building block. The questionnaire is also available in Dutch (document 1.2.1a NI) in French (document 1.2.1a Fr), and Arabic (document 1.2.1a Arab).

This questionnaire can be combined with the questionnaire on the human individual building block (document 1.3).

Dear participant,

Below you will find the questionnaire about food safety culture, in which the human aspect of food safety is important. This questionnaire consists of 33 questions and will be completed by the management and all employees of your company. By completing the questionnaire, you contribute to the research and the knowledge within your company. There are no right or wrong answers, so try to answer as honestly as possible. All data obtained will be processed strictly confidentially. Thank you very much for your contribution!

Consent form

We ask you to first read this form carefully and indicate whether you agree or disagree with the following statements.

Hereby I declare that:

My participation is completely **voluntarily** and that I know that I can **stop my participation at any given moment**;

I give permission to **anonymously** use the collected **results**.

I am aware that not participating or stopping my participation **will never cause negative consequences** for me;

I know that I can get a **summary** of the study on request after the study has been completed and the results are all collected;

- I declare that I have received sufficient information about this research and the opportunity to ask additional questions.
- I declare that I agree with this consent form.

Introductory questions

The following questions aim to clarify some characteristics of your job. Please read the questions below and select the answer that suits you best (select a maximum of 1 answer).

1. I currently have a leadership position
 - Yes
 - No

2. I am directly involved in the production process and come into contact with food on a daily basis
 - Yes
 - No

3. I currently have:
 - A temporary contract (e.g. student, interim, ...)
 - A permanent contract (indefinite duration)

4. When was the last time you received a training on food safety?
 - Less than 3 months ago
 - Between 3 months and 6 months ago
 - Between 6 months and 12 months ago
 - More than 1 year ago
 - More than 2 years ago

5. How long have you been working at this company?
 - Less than 1 year
 - 1 to 2 years
 - 2 to 3 years
 - 3 to 5 years
 - More than 5 years

Questionnaire food safety

The following statements aim to ask your opinion about some characteristics of the company. Please read each of the following statements about hygiene and food safety practices in your organization and indicate whether you: completely disagree (1), disagree (2), do not agree or disagree (3), agree (4) or completely agree (5).		Completely disagree	Disagree	Do not agree or disagree	Agree	Completely agree
6	In my company, the leaders set clear objectives concerning hygiene and food safety.	1	2	3	4	5
7	In my company, the leaders are clear about what is expected of the employees concerning hygiene and food safety.	1	2	3	4	5
8	In my company, the leaders can motivate their employees to work hygienically and food safety.	1	2	3	4	5
9	In my company, leaders listen to employees when they have a comment concerning hygiene and/or food safety.	1	2	3	4	5
10	In my company, problems about hygiene and food safety are resolved in a respectful manner by leaders.	1	2	3	4	5
11	In my company, leaders strive to continuously improve hygiene and food safety.	1	2	3	4	5
12	In my company, leaders regularly communicate with the employees about hygiene and food safety.	1	2	3	4	5
13	In my company, leaders clearly communicate with the employees about hygiene and food safety.	1	2	3	4	5
14	In my company it is possible to communicate about hygiene and food safety with the leaders .	1	2	3	4	5
15	In my company, the importance of hygiene and food safety is always demonstrated by means of, for example, posters, signs and/or pictograms.	1	2	3	4	5
16	I can discuss problems about hygiene and food safety with colleagues .	1	2	3	4	5
17	In my company, the leaders clearly show that hygiene and food safety are very important .	1	2	3	4	5
18	My colleagues are convinced of the importance of hygiene and food safety	1	2	3	4	5
19	In my company, working in a hygienic and food safe way is recognized and rewarded .	1	2	3	4	5
20	In my company, the leaders set a good example concerning hygiene and food safety.	1	2	3	4	5

21	In my company, the leaders act quickly to correct problems/issues that affect hygiene and food safety.	1	2	3	4	5
22	In my company, employees are actively involved by the leaders in hygiene and food safety related matters.	1	2	3	4	5
23	In my company, employees are given enough time to work in a hygienic and food safe way.	1	2	3	4	5
24	In my company there is enough staff available to monitor hygiene and food safety.	1	2	3	4	5
25	In my company, the necessary infrastructure (e.g. good work space, good equipment...) is available to be able to work in a hygienic and food safe way.	1	2	3	4	5
26	In my company, sufficient financial resources are used to support hygiene and food safety (e.g. laboratory analyses, external consultants, extra cleaning, purchase equipment...).	1	2	3	4	5
27	In my company sufficient education and training related to hygiene and food safety are given.	1	2	3	4	5
28	In my company there are good procedures and instructions about hygiene and food safety.	1	2	3	4	5
29	In my company, the risks related to hygiene and food safety are known .	1	2	3	4	5
30	In my company, the risks related to hygiene and food safety are under control .	1	2	3	4	5
31	My colleagues are alert to possible problems and risks relating to hygiene and food safety.	1	2	3	4	5
32	In my company, the leaders have a realistic view of the possible problems and risks related to hygiene and food safety.	1	2	3	4	5
33	In my company, the employees (those without a leadership role) have a realistic view of the possible problems and risks related to hygiene and food safety.	1	2	3	4	5

This is the end of the questionnaire.
 Thank you for your participation!