By the Numbers – Food Safety



DID YOU KNOW?

The quality and safety of the food we eat is in the hands of millions of dedicated and skilled workers at food and beverage companies across the world. The key to maintaining that food quality and safety is ensuring workers have the training, tools and support they need to feel and perform work safely.

To give workers this support, food and beverage companies need to understand the attitudes, motivations and workplace perceptions of their workers. Below are some interesting statistics that food and beverage companies can use to guide their strategies for food safety:

- 24% of food workers have been injured at their current job, and 17% of workers were injured in their first year.
- 42% of workers rarely or never receive coaching from their manager or supervisor, and 20% said they received too little training before starting their job.
- 37% of workers and 43% of supervisors agree that training is sometimes too complicated or difficult to understand.
- 75% of employees say that feeling personally safe and secure in the workplace is important to them. 72% also say they're largely unaware of their company's EHS function.
- 89% of illness outbreaks at restaurants are caused by…