

# Behavior Change Matters in Food Safety

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# Mistake: 'Sanitize' Grocery

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Mistake:  
Social  
'Distancing'

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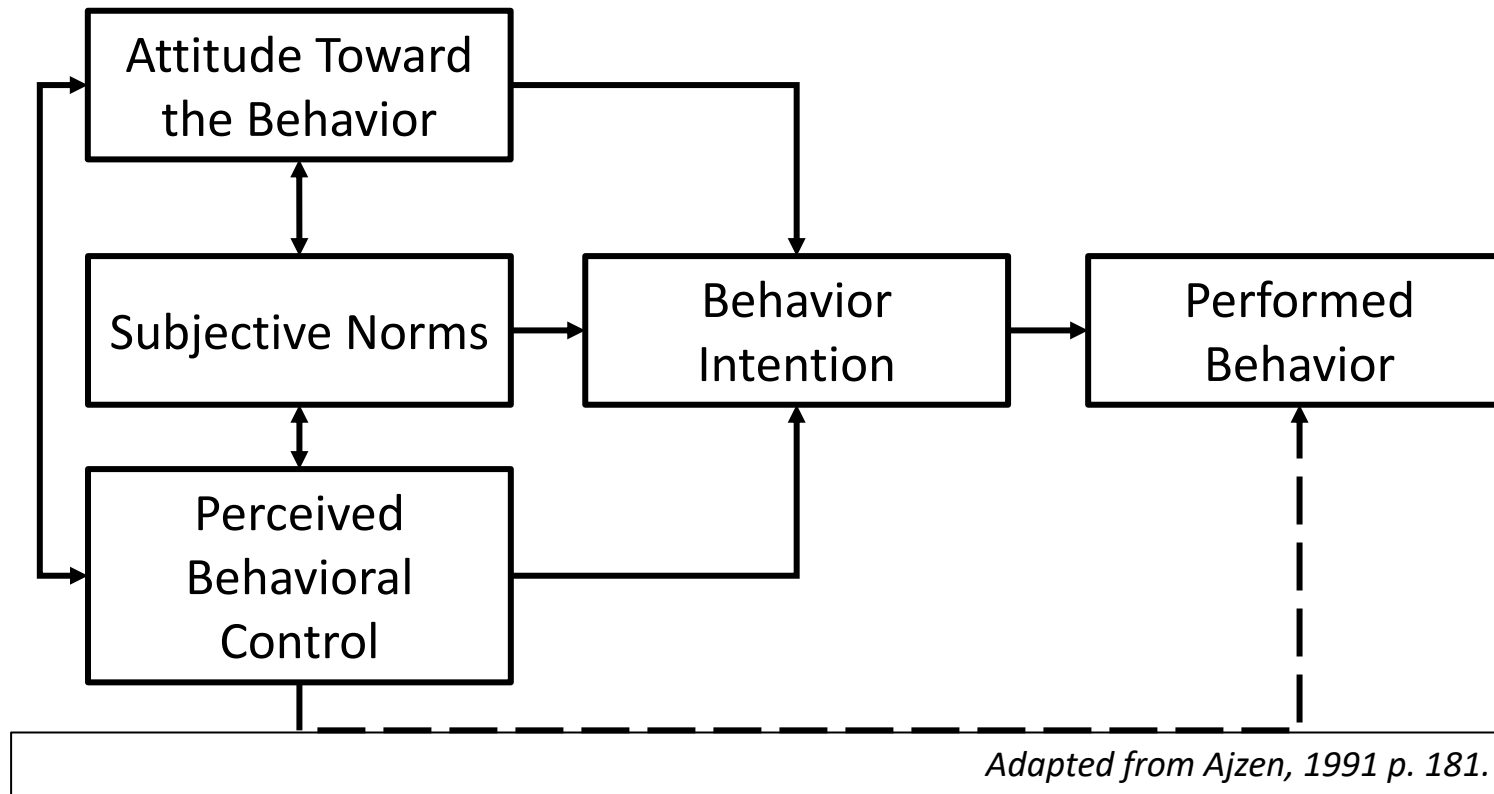
Mistake:  
Distancing in  
'one-way'

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# *Training do not mean behavioral change*

## *Theory of Planned Behavior (TPB)*



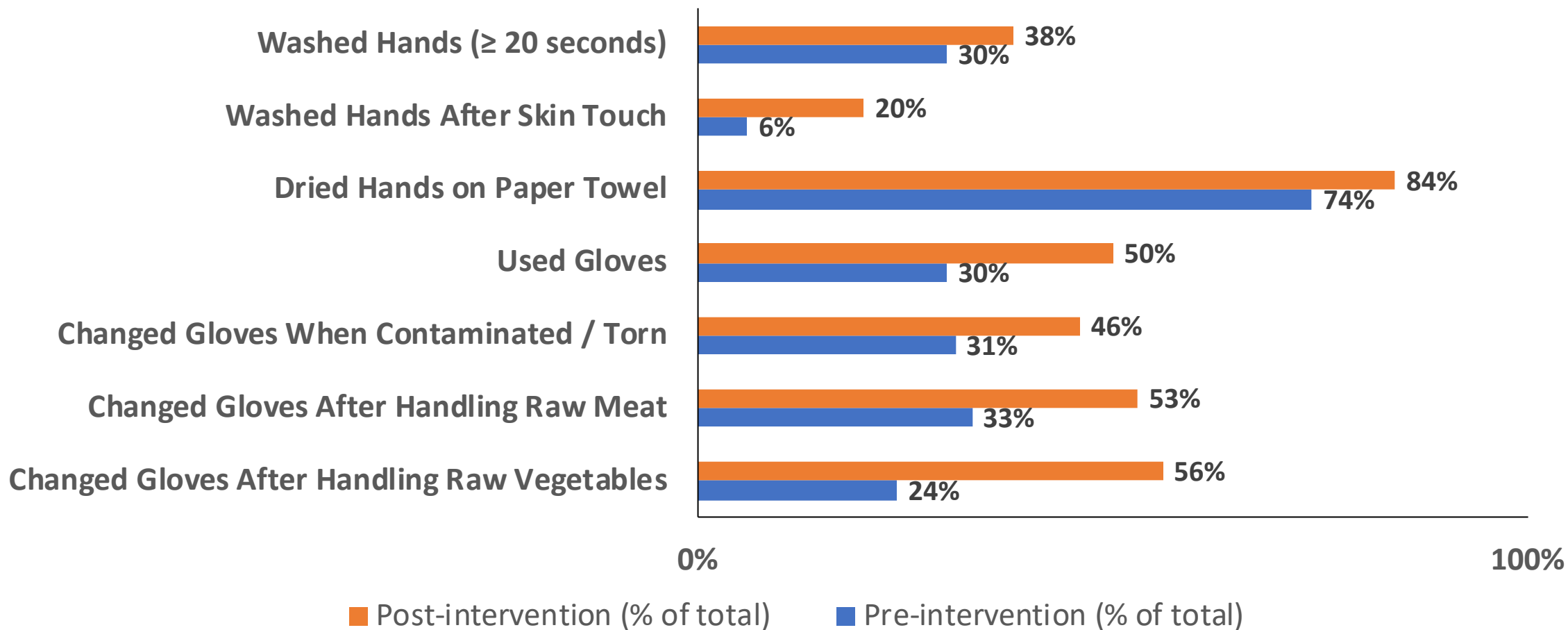
Food-handling behaviors were captured using stationary and GoPro cameras.

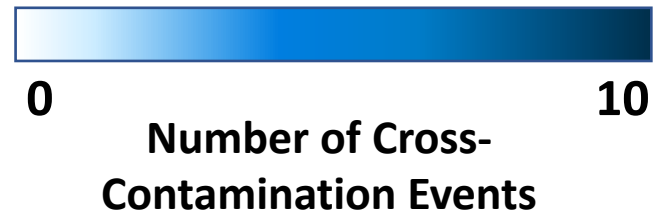


# Student food-handling behaviors remained uncompliant with recommendations.

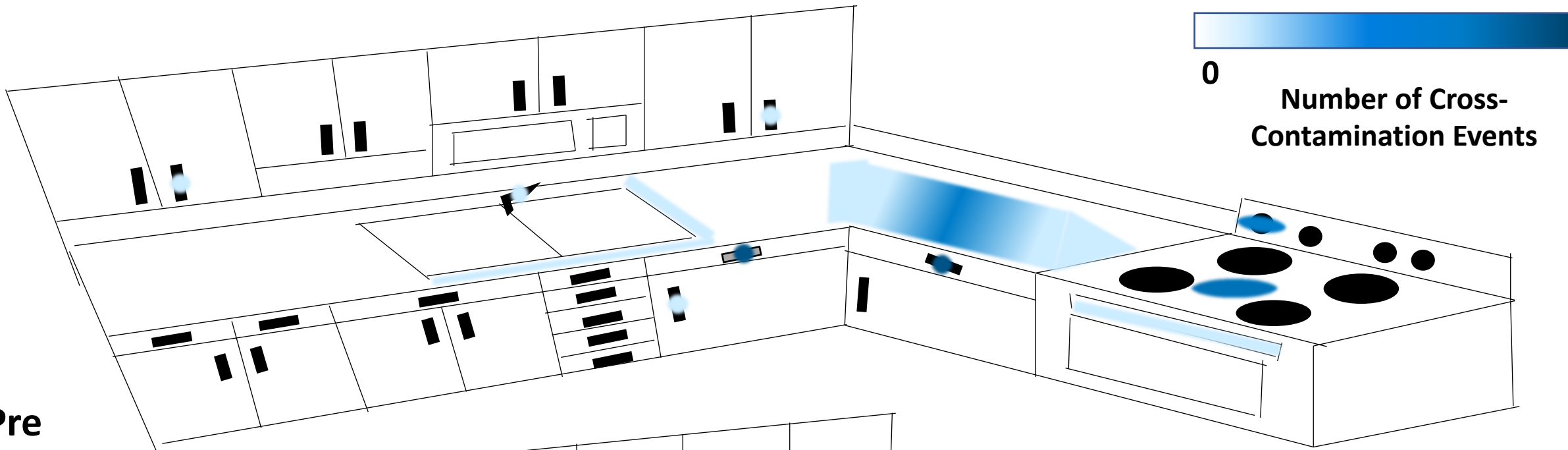
Student compliance with recommended behaviors remained below 60% for several categories in which they demonstrated significant improvement.

## Observed Food-Handling Behavior



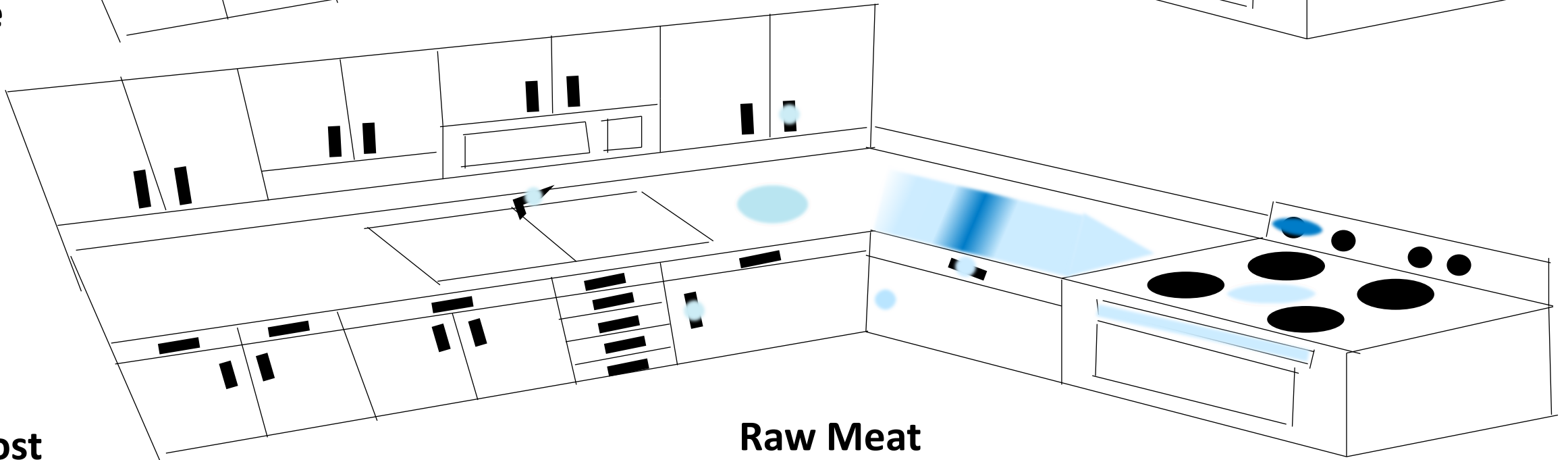


Pre

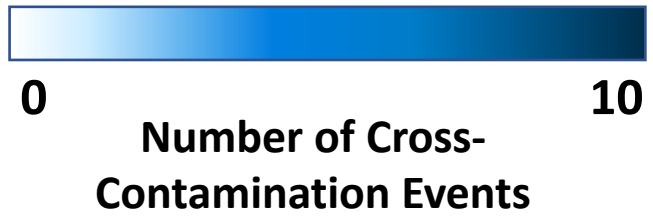


Post

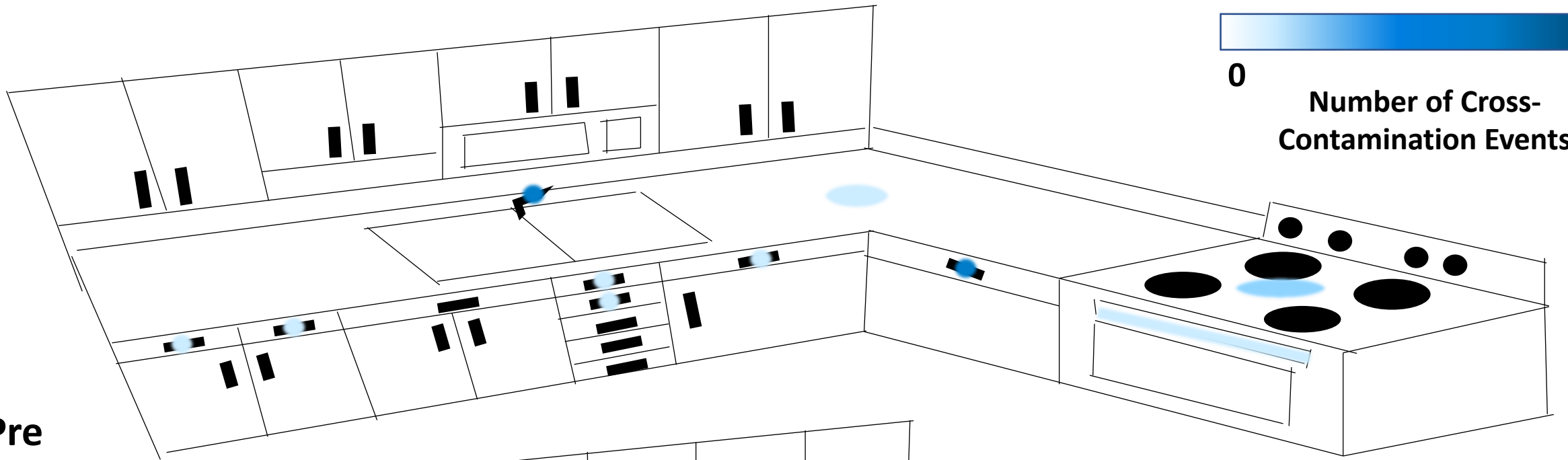
Raw Meat





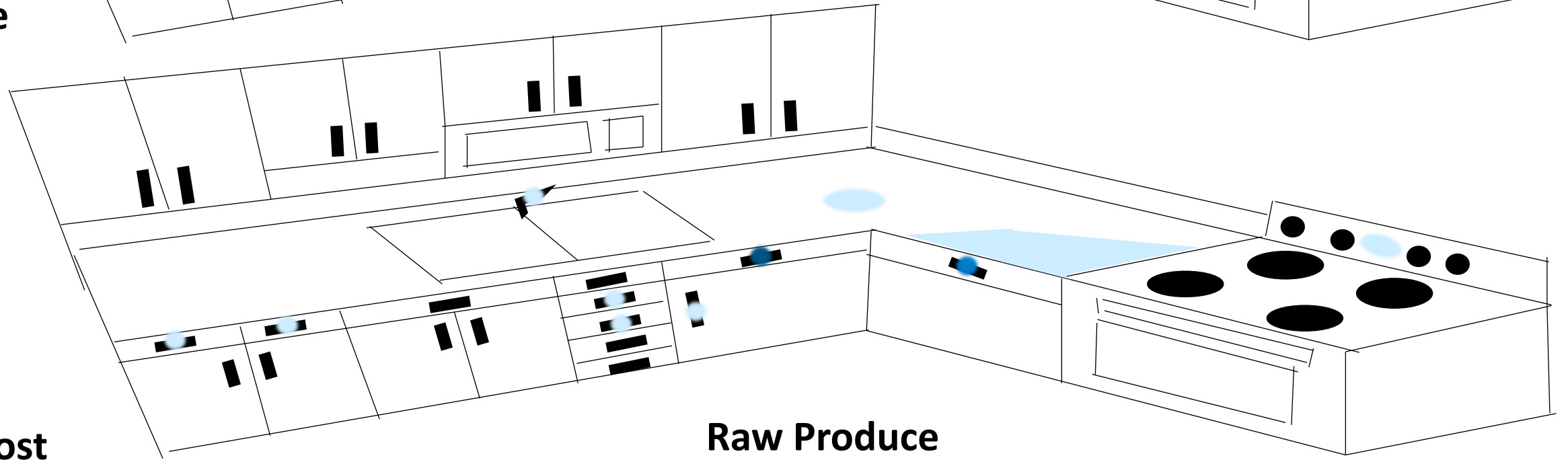


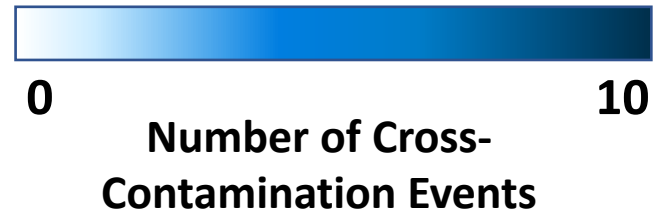
Pre



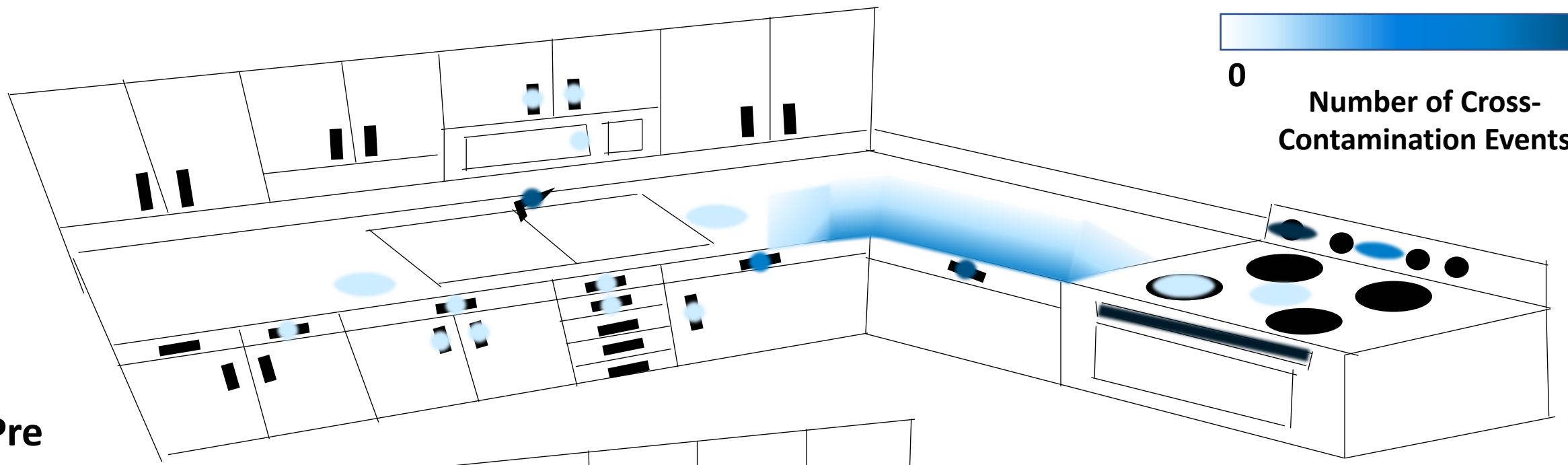
Post

Raw Produce

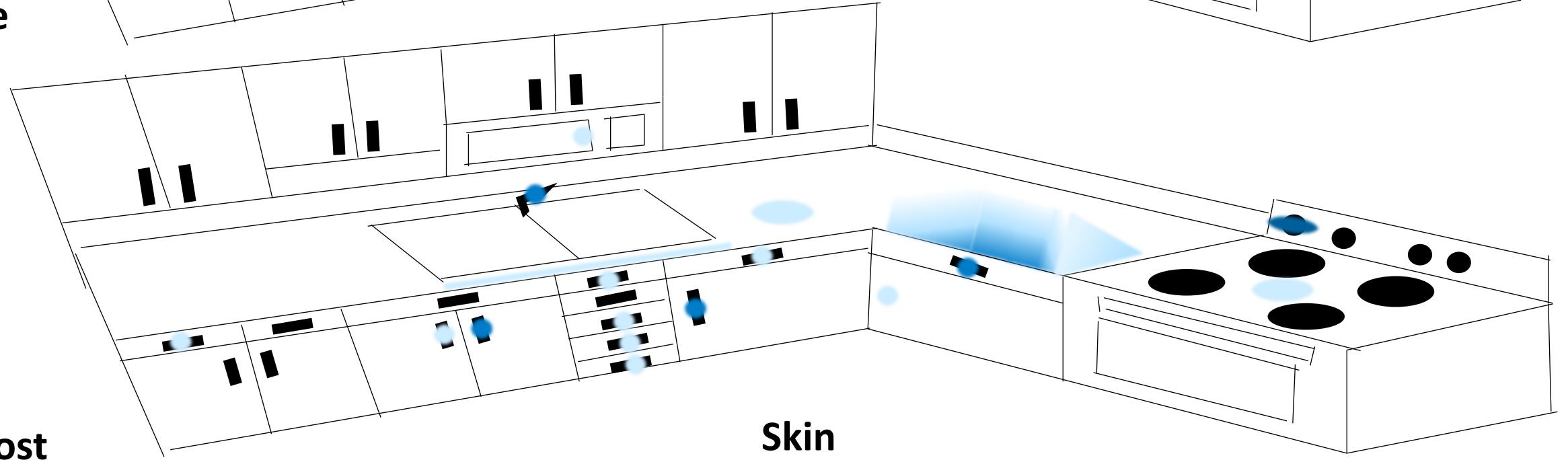




Pre



Post



Skin

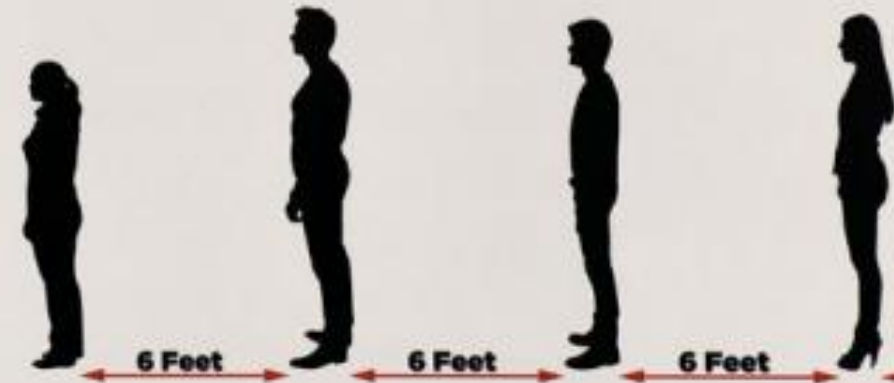
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# Best Practice: Communication

**TO OUR CUSTOMERS**

**Keep a safe distance  
between yourself and**

**The CDC is recommending  
at least 6 feet when  
in public areas.**



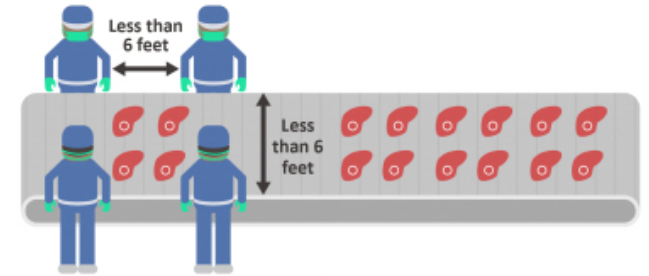
*To ensure everyone's safety our restaurant, theater, and concession are being cleaned and sanitized.*

# Best Practice: Physical changes, like barriers

## How to Align Meatpacking and Meat Processing Workstations, If Feasible

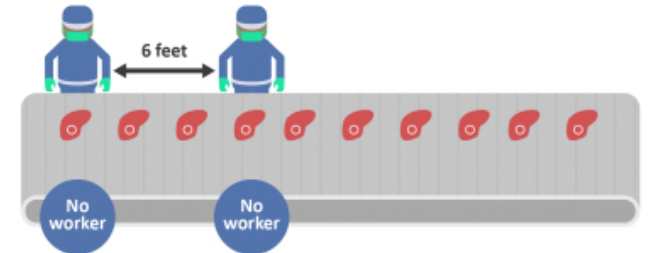
### Bad:

Workers are within six feet of one another, including at side-by-side or facing workstations.



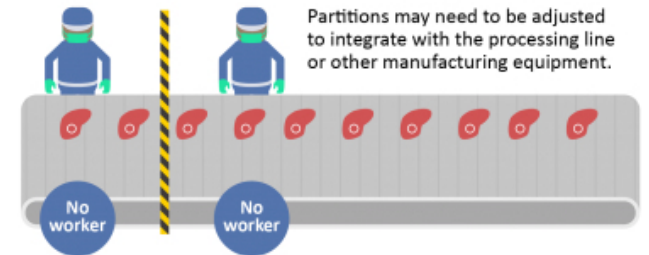
### Good:

Workers are spaced at least six feet apart, not facing one another. Other configurations may be used to achieve similar distancing between workers.



### Good:

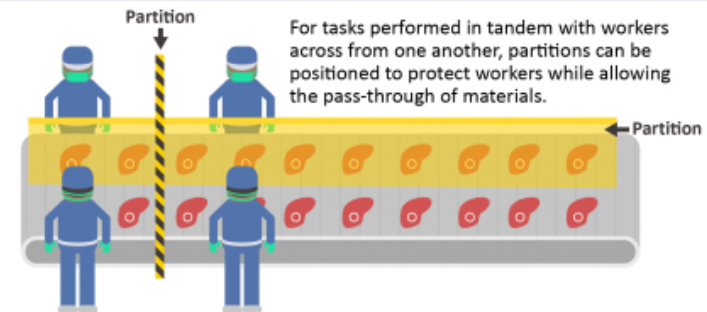
Physical barriers, such as partitions, separate workers from each other.



Partitions may need to be adjusted to integrate with the processing line or other manufacturing equipment.

### Good:

Physical barriers, such as partitions, separate workers from each other, including where workers need to perform tasks in tandem across from one another.



For tasks performed in tandem with workers across from one another, partitions can be positioned to protect workers while allowing the pass-through of materials.

Best Practice:  
Frequent and proper  
cleaning and sanitization



# Thank you

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