ServSafe | FOOD SAFETY FOCUS
National Restaurant Association

ECOLAB®

Score Your Organization:
Do You Have A Culture Of Food Safety?

In a winning food safety culture, every employee is dedicated to ensuring the food they make or serve is safe. Company leadership sets the tone by implementing a culture that emphasizes cleanliness, accountability, teamwork, and the importance of following recognized food safety systems and protocols.

Have you prioritized food safety by incorporating it into your restaurant's culture?

Use this worksheet to analyze your brand's food safety culture and score your organization:

Fundamental Practices

	Yes	No
Do you and your employees correctly wash your hands at the appropriate times?	○	○
Do you and your employees practice methods to prevent bare hand contact with ready-to-eat foods?	○	○
Do you and your employees know your illness policies and what symptoms require you to stay home from work?	○	○
Do you and your employees know the proper way to clean and sanitize equipment and surfaces?	○	○
Do you and your employees know the proper cooking temperatures for the proteins on your menu?	○	○
Do you and your employees know the proper hot and cold holding temperatures?	○	○
Do you and your employees know what the temperature danger zone is and how to receive, hold, and prepare food outside of this zone?	○	○

Setting the Standard

	Yes	No
Are you and other senior leaders exhibiting strong model behavior?	○	○
Does your training messaging use consistent terminology?	○	○
Is your training made available in other languages for non-native speakers?	○	○
Do employees know you and other senior leaders were involved in the training development process?	○	○

Finding Your System

	Yes	No
Do you feel your current food safety management system is effective?	○	○
Is your team food safety certified?	○	○
Do you incorporate company-specific information in your training process?	○	○
Do you use digital operational management tools?	○	○

Empowering Your Team

	Yes	No
Are all team members knowledgeable on all food safety practices?	○	○
Do you emphasize the value and purpose of food safety training to your staff?	○	○
Are you highlighting the importance of food safety on individual and team levels?	○	○
Do team members feel confident in their food safety knowledge?	○	○
Are team members being re-educated on food safety and continuously trained?	○	○

If you answered "no" to any of the previous questions, reflect on why that is. Talk to other senior leadership about whether you should address these key points and what it would take for your team to change a "no" to a "yes."

Continue developing your culture of food safety by revisiting this worksheet regularly.