An Evaluation of Employees’ Perceptions of Food Safety and Training Sessions Effect on the Behavior of Employees in a Meat Processing Facility in Merida, Mexico

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Methodology

The purpose of this research is to measure the influences of training workshops in the prevalence of salmonella on the final product. The subjects in this study were the employees at a meat processing facility in Merida, Mexico. All employees are of legal age to be working in the facility therefore no consent of a minor was necessary to obtain.

A team of auditors from Texas Tech University traveled to Merida. The researchers observed the employees’ behavior in their natural environment and in order to quantify the culture and attitudes of the employees, used the climate instrument developed by Ball, et al. (2009). This instrument was designed and reviewed by a panel of experts to quantify the behavior of employees in order to determine areas of improvement.

During the harvest shift members of the audit team collected swab carcasses at three different locations of the process to determine the levels of salmonella on carcasses. First being on the hide, second prior to evisceration, and third directly before entering the cooler. At the end of the harvesting, the audit team performed a training session with the employees where they shared simple practices that would help them prevent cross contamination and food safety knowledge to explained them the importance of food safety. Four repetitions of this process took placed between 2011 and 2012 to analyze differences in Salmonella prevalence according to seasonality. The results of the employee behavioral checklist was compared to the change in salmonella prevalence in order to determine the significance of the training.

Results

The percent of Salmonella in the hide decreased from 98% to 7% during the training sessions. The percent of Salmonella in the hide after training was 4% during the months of March and April 2012. The percent of Salmonella in the hide after training was 4% during the months of March and April 2012. The percent of Salmonella in the hide after training was 4% during the months of March and April 2012. The percent of Salmonella in the hide after training was 4% during the months of March and April 2012.

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References