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IFPTI Fellowship Cohort VI: Research Presentation

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2016-2017



Inspector Use of Chinese Language Food Safety Training Tools

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Funding for this program was made possible, in part, by the Food and Drug Administration through grant 1U18FD005964-01; views expressed in written materials or publications and by speakers and moderators do not necessarily reflect the official policies of the Department of Health and Human Services; nor does any mention of trade names, commercial practices, or organization imply endorsement by the United States Government.

- Kansas economy is dominantly agriculture.
- Kansas Department of Agriculture (KDA) promotes the agriculture industry and helps protect the food supply:
 - Education and inspection
 - Progressive compliance inspections



Image source: Kansas Department of Agriculture



Image source: pixabay.com (Public Domain)

- Elevated progressive compliance involving Chinese restaurants:
 - 34% receive follow up inspections
- Chinese restaurant compliance in Kansas is not improving:
 - There is a need for increased food safety training specifically for time and temperature control and handwashing (Kwon et al., 2010).
 - Number of violations (Roberts et al., 2011)

Research on effective training tools for Chinese restaurants:

“Preferred food safety training manuals in Chinese over other methods.” (Liu et al., 2014)

“Visual based, limited text food safety training increased attitudes and knowledge in Chinese restaurants in Iowa.” (Dawei Li, 2015).



Image source: Courtesy of Kansas State University Confucius Institute

The extent and effectiveness of Chinese language food safety training tools for retail food establishment workers in the United States is unknown.

1. What tools nationally do regulatory agencies currently use to train Chinese speaking employees in food establishments?
2. What tools would agencies use to train Chinese speaking employees in food establishments if they were given a choice?

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- Survey of five questions (multiple choice, ranking, and open-ended question):
 - SurveyMonkey®
 - Sent via direct email from Association of Food and Drug Officials (AFDO) database

- Designed to gather data on:
 - Level of difficulty the inspectors experience with compliance involving food establishments that have Chinese-speaking employees
 - Compliance issues commonly reported on inspections
 - Specific food safety training tools each jurisdiction commonly uses and would prefer to use if given a choice
 - Other ideas to gain compliance

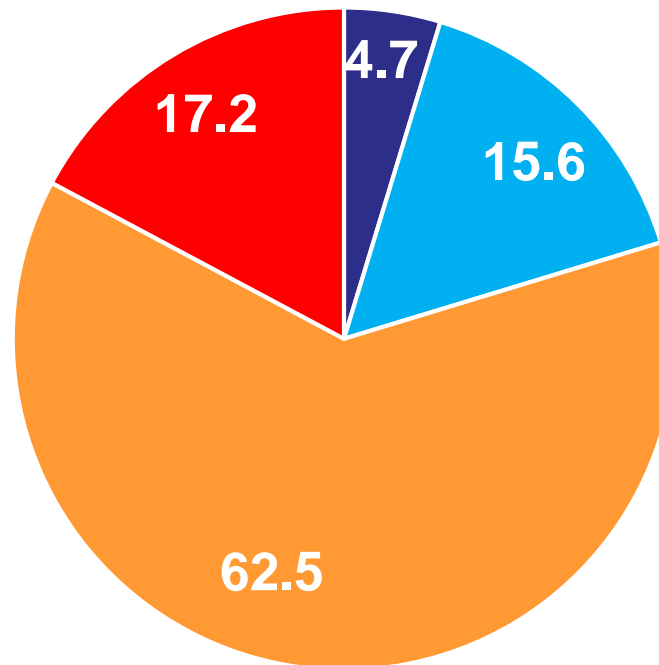
Sample: Food Safety Program Managers and Officials
(AFDO's Directory of State and Local Officials [DSLO])

Sample size: 140 state regulatory officials
nationwide

Response rate: 45.7%

- Survey Results – 64 respondents

**Level of Difficulty with Compliance
(Respondents in %)**



■ No Difficulty ■ Slight Difficulty ■ Moderate Difficulty ■ High Difficulty

- Most common violations:
 - Improper hot and cold holding (80.65%)
 - Improper cooling (74.19%)
 - Handwashing / bare hand contact (66.13%)

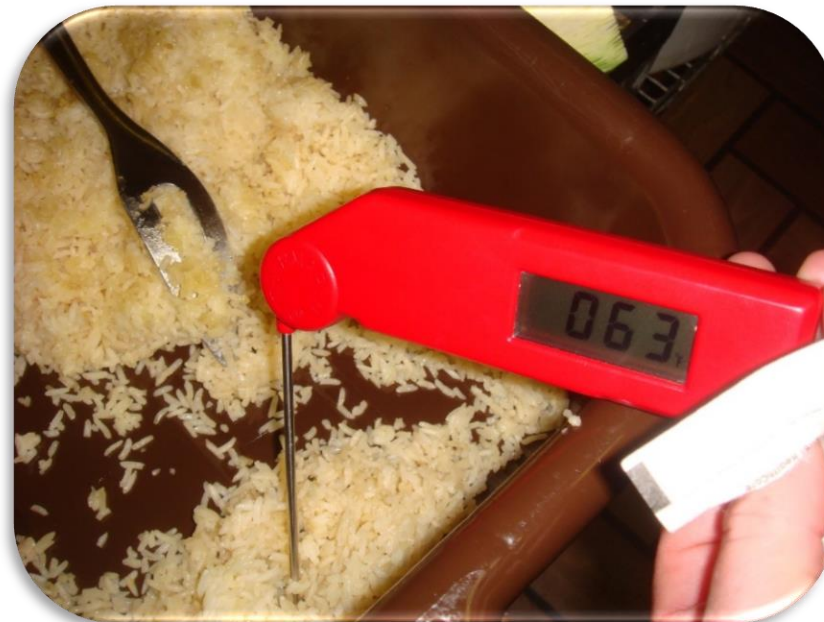
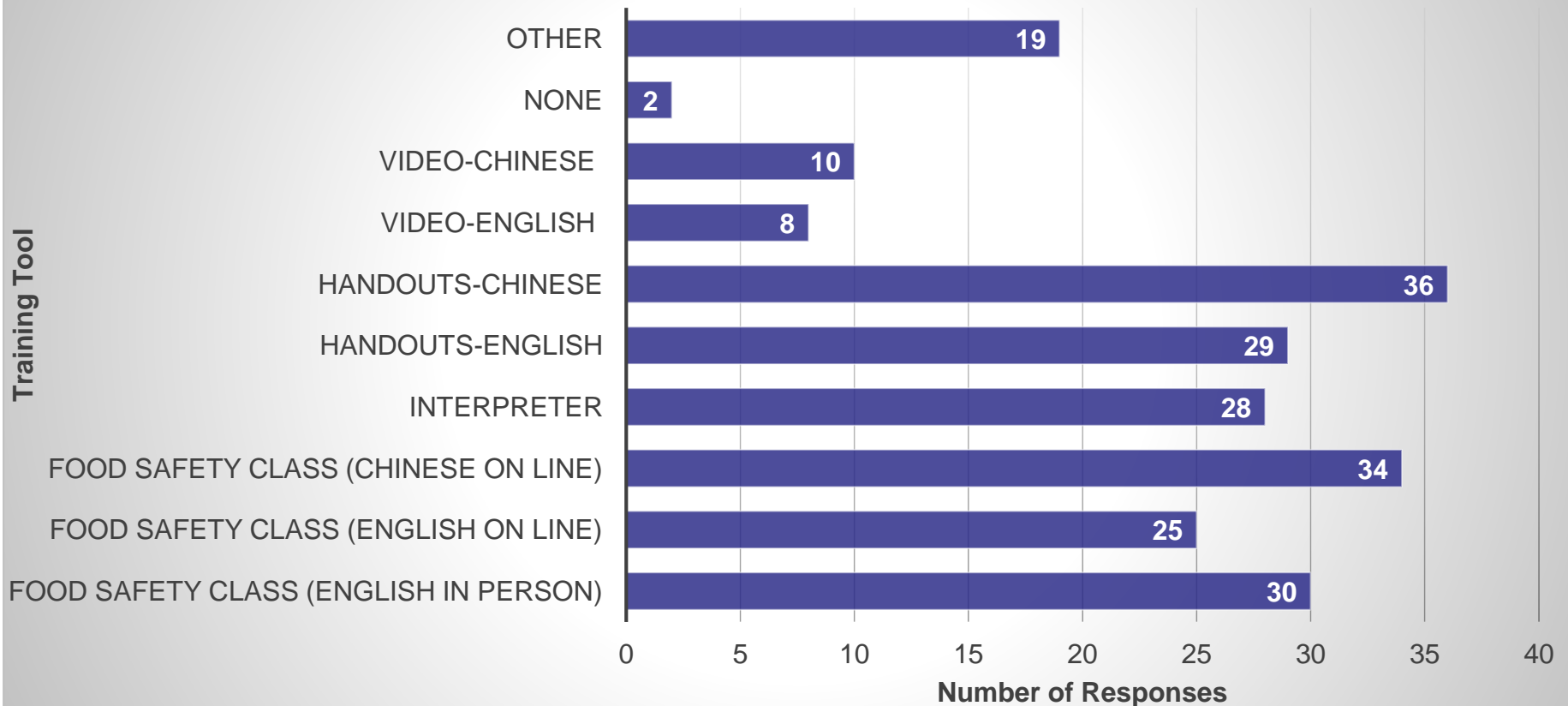


Image source: Courtesy of Kansas Department of Agriculture
"Chinese Language Food Safety Training Tools"

- 62.5% had moderate difficulty and 74% of those individuals use Chinese language handouts

Food Safety Training Tools Used (N = 62)



- Preferred Training Tools:
 - #1: Food safety handouts translated in Chinese (31%)
 - #2: Chinese translated video (24.5%)
 - #3: Online food safety training in Chinese (24.5%)



- Training tools available local, state, and national levels:
 - Common: Handouts and some video
 - Not Common: Translators and online training
- Non-compliance is a result from more than a lack of handouts:
 - 58% used Chinese handouts but over 60% have moderate difficulty with compliance

1. National entity to collect and evaluate current food safety videos translated in Chinese and serve as the central resource repository.
2. Develop and share short food safety videos on risk factor issues in various languages.
3. Additional research on ways to improve cultural awareness by the regulatory authority and industry.
4. Research on why the current tools aren't successful in solving compliance issues.

- Steve Moris, Food Safety & Lodging Program Manager, Kansas Department of Agriculture
- International Food Protection Training Institute (IFPTI) staff and instructors
- My mentor, Cameron Smoak

Questions?

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- [Survey Questions](#)
- [Food Safety Training Tools](#)
- [Cultural Information](#)