

10 MOST COMMONLY OBSERVED FOOD SAFETY CHALLENGES

In the Supermarket Industry



According to the Food Marketing Institute's 2015 U.S. Grocery Shopper Trends report, 84% of consumers have confidence that the food they purchase from food retailers is safe. However, data from over 10,000 Steritech assessments conducted in the first 8 months of 2015 indicates that there are still a few baseline food safety practices where retailers have opportunities to improve to truly deliver on consumer expectations.

Steritech

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Cold Holding of TCS* Food

* Time/Temperature Control for Safety

2



Hot Holding of TCS Food

3



Sanitizer Concentration

4



Durable/Safe Food Contact Surfaces

5



Cleanliness/Condition of Food Contact Surfaces

Elevate your food safety program to best-in-class level. Download Steritech's Components of an Integrated Food Safety Management System Guide and get started today:

<https://www.steritech.com/integratedfoodsafety>



6



Cleanliness of Non-food Contact Surfaces (Equipment & Utensils)

7



Foods Held/Sold Past Expiration

8



Hand Cleanliness/Washing Protocol

9



Dating-Marking of TCS Food Prepared on Site and Held More than 24 Hours

10



Pest Activity