

World Safety Organization NEWSLETTER



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March 2022

Kitchen Habits and COVID-19 Impact Focus of Project

By News Desk on March 17, 2022, posted on www.foodsafetynews.com

Researchers have looked at food safety actions in kitchens and the impact of the COVID-19 pandemic. Kitchen Life 2 is a social research project commissioned by the Food Standards Agency (FSA) on behaviors in kitchens. The pilot study was completed in July 2021 with 22 households and 14 food businesses being filmed and analyzed. Further work is scheduled to take place in summer and potentially autumn this year.

The aim is to identify key behaviors relating to food safety in domestic and business kitchens, as well as the factors that may reduce the likelihood to follow recommended food safety and hygiene advice.

A literature review of materials from 2013 to 2021 was done to help develop behavioral interventions or risk assessment models. Seven expert interviews were also conducted to understand the impact of COVID-19 on food hygiene behaviors.

The review covers risk perception, trust in institutions and the supply chain and kitchen behaviors at households and businesses. This includes cross-contamination; cleaning, cooking, chilling and defrosting behaviors, and adherence to use-by dates.

COVID impact

Findings suggest there was an increase in handwashing in domestic and business kitchens, cleaning frequency of business kitchens, and washing of fruits and vegetables in domestic kitchens because of the pandemic. However, researchers warned that observational studies were needed to see whether reported behavior actually translates in real life.

Cooking more from scratch in domestic kitchens and storing more food as frozen in business kitchens may

have food safety implications such as defrosting methods, cross-contamination and cooking food at the right temperature and for long enough. Previous studies found people often eat food past its use-by date. In particular, they reported having out of date cheese, bagged salad, cooked meat, milk and smoked fish. Those having cut or skipped meals for financial reasons were also more likely to eat food past its use-by date. This rise in eating food past its use-by date is concerning and needs to be studied further, said researchers.

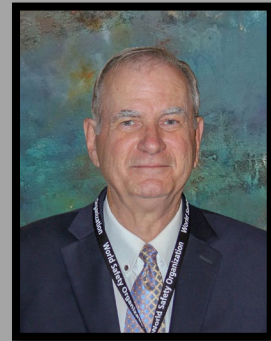
One person interviewed said good practice in hospitality industry kitchens started because of the pandemic has continued, and handwashing and kitchen hygiene practices have improved, including an increased frequency of cleaning. One change was asking employees not to use gloves and to enhance handwashing practices to prevent cross-contamination.

(cont. on pg. 5)



from the desk of
DR. CHARLES H. BAKER

Chief Operations Officer



Welcome to the March 2022 World Safety Organization Monthly Newsletter. As always, I hope you find it contains interesting and useful information. This month you will begin seeing information on the 2022 Symposium to be held in Las Vegas in early October. Flyers are going out to remind you to keep the dates free and to start the paperwork process. The WMC is also soliciting for Speakers to present at the symposium.

We encourage all to consider as this is a way to spread information to other safety professionals. With various options for topics, should you have questions, please be in touch with the WMC. They will be able to provide the assistance you require.

As with every month recently, we have seen much turmoil around the world. The issue of Covid continues to take up a good amount of safety professionals' time. It also affects our own personal safety and we must be vigilant and cautious. There is a lot of advice both good and bad being offered on social media and the internet. Be cautious for your own personal safety.

The war in Ukraine and other disruptions around the world are taking peoples, time and attention as we deal with issues of inflation and increased costs. All of these things affect the world in which we live and ultimately create safety issues. Be careful!

With all going on it is a good time to talk World Safety Organization membership and certifications to your associates and co-workers. These memberships and certifications offer professional advantages which is badly needed in today's world.

Should you need help or have questions please contact the WMC for help.

Thank you for your membership!!

CHB



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34th Annual International Environmental & Occupational Safety & Health Professional Development Symposium

2-5 October 2022

**Tuscany Suites & Casino
Las Vegas, Nevada, USA**

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The WSO NewsLetter is Published by WSO WORLD MANAGEMENT CENTER 106 W Young St #F, Warrensburg, Missouri 64093 USA | +1 (660) 747-3132 | info@worldsafety.org | editorialstaff@worldsafety.org | <https://worldsafety.org>

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A SENSITIZATION VISIT TO OBARO EDUCATIONAL CENTRE BENIN CITY,
NIGERIA

Peculiar Olotu, SafERR Project Assistant
WSO Nigeria Office

Obaro Educational Centre is a reputable nursery, primary and secondary school located in the city of Benin, Edo State, Nigeria.

On the 14th day of October 2021, the World Safety Organization Nigeria office mobilized a team of **SafERR Volunteers (SVs)** attached to her, on their 3 – 6 months Practicum workplace attachment, from the University of Benin (UNIBEN), Benin City; members are

- 1. Edokpayi Chrismary Osahenomase
- 2. Ikechukwu Dimkpa
- 3. Abanum Miracle Ifechukwudeni
- 4. Omorodion Efe Kelly.

The SVs visited the center for academic excellence for a sensitization on safety and emergency response. The session was educative, exciting and fascinating for the students, as lots of questions were asked and accurate answers were provided.

Many of the students also showed interest in becoming members of the SafERR school club. The management, pupils and students at the school expressed their heartfelt gratitude to the team and the World Safety Organization for the awareness created.



A SENSITIZATION VISIT TO CALVARY CROWN ACADEMY BENIN CITY, NIGERIA

Peculiar Olotu, SafERR Project Assistant
WSO Nigeria Office

Calvary crown academy is a prestigious nursery, primary and secondary school in the city of Benin, Nigeria.

On the 21st day of October in 2021, the World Safety Organization Nigeria office mobilized a team of **SafERR Volunteers (SVs)** attached to her, on their 3 – 6 months Practicum workplace attachment, from the University of Benin (UNIBEN), Benin City, to the prestigious school for a safety and emergency response awareness.

The team members:

- 1. Uwangue Faith Aisosa
- 2. Uyioghosa Ogiefo David

The event started at 11:22am with 87 pupils and students participating.

The 20minutes SafERR Awareness, touched on the following topics briefly;

- 1. Basic first aid measures.
- 2. Hand washing; importance and benefits.
- 3. Slips, trips and falls; causes and prevention.
- 4. Fire hazards, types of fire extinguishers and usage.

The awareness was very informative and exciting.

The session was concluded with several questions from students and pupils and answers were given in the simplest words.

There was a special appreciation from the management of Calvary Crown Academy, for the kind gesture accorded them.



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Another person said changing consumer behavior in the kitchen is challenging because food safety is not a primary concern for people who believe their actions do not cause ill health.

Tracking trends during the pandemic

The amount of people eating certain foods past the use-by date significantly increased during the pandemic, according to other research in England, Wales and Northern Ireland.

The COVID-19 consumer tracker, commissioned by the FSA, ran from April 2020 to October 2021 and has since been replaced by a consumer insights tracker. It looked at food insecurity, food safety behavior and food concerns.

From July 2020 to October 2021, the proportion of people who ate foods past the use-by date went up for cheese from 40 to 50 percent, bagged salads from 37 to 47 percent, milk from 27 to 43 percent, cooked meat from 29 to 42 percent and smoked fish from 16 to 24 percent.

Overall, one in two respondents who cook reported using different chopping boards for different foods “always” or “most of the time.” On average, three in 10 who cook washed raw chicken “always” or “most of the time” across the tracker. Food safety experts say washing poultry is not a good practice because it easily spreads pathogens around the kitchen. Seven in 10 respondents reported following storage instructions on packaging once food is opened “always” or “most of the time.”

Concerns about the impact of COVID-19 on the food supply chain were highest in January 2021 but dropped to 36 percent in October 2021. The impact of Brexit on food imports and exports declined from January to October 2021.

Concerns around food hygiene when eating out or buying takeaways increased from 38 percent in January 2021 to 46 percent in October 2021.

In December 2020, 26 percent of respondents reported being highly or somewhat concerned about the quality of food produced in the United Kingdom, this rose to 34 percent at the end of the tracker in October 2021. More than half of those surveyed said they were highly or somewhat concerned about the quality of imported food in October 2021.



WE NEED YOU

Do you blog?

Do you write articles for your company's newsletter?

Do you have relevant information to share?

Did your company or agency sponsor a special safety-focused event?

Does your company or agency have an upcoming safety-focused event you wish to promote?

If so, we would love to feature your content in a future WSO NewsLetter or TechLetter!

*Just email your article/ blog, author(s) byline, brief bio, and photo to us:
editorialstaff@worldsafety.org*



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