Foodborne illness outbreaks associated with manufacturing and catering environments remain a public health concern. The food manufacturing and catering industry has been identified as one of the key causes of foodborne illness, and has been frequently cited as a significant contributory factor for foodborne illness in restaurant-associated outbreaks.²⁻⁴

Consequently, the UK Food Standard Agency have recommendations in place for food businesses to ensure food safety, relating to the four key areas of cross-contamination, cleaning, chilling and cooking.³ Food-handler implementation and adherence of such recommendations are essential.

Subsequently, there is a need to assess the food safety cognition and behaviour of professional food handlers in the food sector. Numerous studies have been conducted involving professional food-handlers, however, to date, a review of the food safety knowledge, attitudes, self-reported practices and observed behaviours of professional food handlers in the food sector has not been conducted.

The purpose of the study was to review the methods and measures utilised in research studies to assess the food safety awareness and practices of professional food-handlers in catering and manufacturing environments.

**Methods**

**Data Collection:** An inclusion exclusion criteria was devised to identify primary research studies suitable for inclusion. Professional food-handlers were defined as those that are responsible for the preparation, service and sale of food products to food-consumers. This includes those that may have undergone food safety training and food handling occurs outside of the domestic environment.

**Data capture:** A database was devised to capture primary research data regarding the food safety knowledge, self-reported practices, attitudes and behaviour of professional food handlers. Identified research studies were reviewed, and findings were summarised and recorded using the database.

**Ethical Approval:** Approval was obtained from the Health Care and Ethics Panel at Cardiff Metropolitan University.

**References**

6. Kim, W., & Han, S. (2009). “Knowledge, attitudes and practices of food handler food safety in food service operations at the University of Kansas Medical Center.” *Journal of food Protection* 72, 753-763.

**Significance of study**

- It must be acknowledged that numerous food-handler food safety studies, far exceeding those included in this study have been conducted, however a comprehensive review of the methods and measures utilised in such studies has not been conducted. Completion of this narrative review has identified the need for an in-depth systematic literature review to further explore the topic.
- Although vast research exists in relation to food-handler food safety, firstly, there seems to be a lack of research conducted in food manufacturing environments, the majority of research focuses on retail catering and hospitality, secondly, the majority of research incorporates the measures of food safety knowledge and self-reported practices suggesting there is a lack of observational data.