Figures and tables

FIGURES

1.1 The business organization: internal influences and external interactions 17
2.1 UK food retailing 25
2.2 Food service sector 26
3.1 Main risks mentioned by business type 46
3.2 Future food safety/hygiene problems facing the food sector 53
4.1 Organizations involved in food safety enforcement in the UK 70
6.1 Best and worst aspects of company food safety management 127
6.2 Influence of factors on the management of food safety/hygiene risks, based on the statistical mean 129

TABLES

2.1 Participants in Phase 1 of the research 31
2.2 The distribution of respondents across the sampling grid 33
2.3 Phase 3 respondents 35
4.1 Phase 3 respondents’ views about food safety and food hygiene rules and regulations 75
4.2 Phase 2: the range of influences upon managers when considering food safety and food hygiene risks 77
4.3 Phase 3: the range of influences upon managers when considering food safety and food hygiene risks 77
5.1 Managers’ perceptions of consumer concerns based on the statistical mean of all questionnaires (completed) by managers 91
6.1 Top ten rules cited in Phase 2 112
6.2 Phase 2 responses on business checks to ensure staff follow rules and policies 114
6.3 Phase 2: knowledge of tools used to manage food safety/hygiene standards 117
6.4 Phase 2 means of communication to managers 122
6.5 Means of communicating to staff about risk 124