

Food Safety Risk Assessment at Floating Hotels in Egypt An Exploratory Study

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Abstract

Food Safety Risk Assessment (FSRA) is a crucial issue to be taken in consideration so as to prevent food risks in hotels. This research aims to shed light basically on three points; firstly, the identification of the risk assessment concept. Secondly, what is the diagnosis of the current situation of FSRA in the Egyptian floating hotels? Thirdly, what are the challenges which face floating hotels towards adopting FSRA process? This research adopted a quantitative approach to achieve the aim and research objectives. A convenience sample was selected consisting of 100 key management staff and 260 kitchen/food service staff with an average of 80% response rate. The results did indicate that awareness and knowledge of kitchen/food service staff about the concept of Risk Assessment are still less than the management staff. Furthermore, it was revealed that they implemented the four major steps of FSRA which already include; hazard identification and characterization, exposure assessment, and risk characterization, but they don't have the proper abundance of information about these steps. Moreover, it was reported that there are some challenges that come up against the implementation of FSRA from the kitchen/food service staff side. This study contributed to enhance our knowledge of food safety risk assessment. It added to the growing literature of food safety risk assessment. Challenging point is that this study is among fewer studies talking about food safety risk assessment in Egypt.

Keywords: Food Safety, Risk Assessment, Food Safety Risk, Floating Hotels.