

Food safety argumentative essay

[Nutrition](#), [Food Safety](#)



Foodsafety has become a major concern these days for us, because many restaurants are diverging their focus from producing and providing good quality food towards the provision of food that does not require enough work and cost. Of the two approaches of enhancing food safety, the one that implies a stronger enforcement program by the local health department would be much more effective than simply making it mandatory for the restaurant employees to conduct training sessions for learning the techniques for food safety.

The reason why the former technique is better is that even if the employees are trained, they would still not act the way we want them to due to the lust for profits and putting less effort. Whereas, if certain stiff rules and regulations are developed and implemented, all the restaurants would automatically start abiding by those rules in order to avoid penalties or bans. Such rules might include disposing off of food that smells or has become infected, washing hands before cooking, and keeping utensils and kitchen clean (Food and Drug Administration, 2010).

The effectiveness or efficiency of any business or organization is deeply impacted by the 'attitudes' of employees. Attitudes are basically the judgments that are formed by a person regarding the characteristics or nature of any object, act, or event. It might be positive, negative, or indifferent. The attitudes of workers matters a lot in the business environment, since they are the main assets of a company who perform all the activities that might be interlinked with each other.

Attitudes shape emotions and behaviors, so if the workers do not really care about the hygiene or safety of the food and carry on the methods the way

they are, then the compromise would be done on the safety and quality of food. Whereas, if the workers have strong values, beliefs, and perceptions, then they would most probably be taking care of the safety and promoting others too to consider effective and safety methods when storing, cooking or serving. Answer - 2 Since the department has limited resources to overcome the issue of mosquito bites and illness; therefore, efficient and cheap methods must be adapted to fight with the problem.

West Nile Virus results in the flu-like illness among the children who have regular immune systems. As far as the prevention of being bit by the mosquitoes is concerned, the best way to avoid being bit is to use insect repellent and emptying the standing water from buckets, open-floors, or flower pots. People can simply put on some insect repellent or oil on their body - face and hands - before going to sleep; this automatically keeps the mosquitoes away from biting.

Secondly, to stay within the home at the time of dawn and dusk would protect the people from being bit by the mosquitoes, since they are very active at these timings (National Institute of Allergy and Infectious Diseases, 2010). And for the control of mosquito population in the community, the best measure that can be adapted is to make people aware about the factors that lead to further enhancement in the population of mosquitoes. One sound method is to clean the stagnant water from various places such as, buckets, open-floors, garden, or flower pots.

It is obvious that if there is no open water, it would not get contaminated, and hence would not result in the production of more mosquitoes. This strategy is quite effective and cheap as compared to the process of

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fumigation, which requires high costs and expenses. References Food and Drug Administration. (2010). Food Safety. Retrieved on July 28, 2010. From <http://www.nlm.nih.gov/medlineplus/foodsafety.html> National Institute of Allergy and Infectious Diseases. (2010). West Nile Virus. Retrieved on July 28, 2010. From <http://www.nlm.nih.gov/medlineplus/westnilevirus.html>