

Key Success Factors in Catering Enterprises Practicing Food Traceability System

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ABSTRACT The outbreak of food events in the past years has induced the unease and panic of food manufacturers, distributors, and consumers as well as serious strike for food export of catering enterprises. To ensure the diet and consumption safety in Taiwan, food traceability system is practiced, aiming to completely publicize the production and sales processes, guarantee the food safety for consumers, and promote the international image of domestic food. Sanli food, as the research subject, is distributed 200 copies of questionnaires. Total 134 valid copies were retrieved, with the retrieval rate 67. The investigation results show raw material production as the mostly emphasized key success factor in catering enterprises practicing Food Traceability System in Taiwan. In terms of the global weight, disease and agents control, weighted 0.097, is the mostly emphasized factor, followed by processing manufacturer (weighted 0.085), raw material source (weighted 0.084), sampling frequency (weighted 0.081), and distributor (weighted 0.075).