

Table 3. School foodservice directors' perceptions of barriers to following food safety practices in school foodservice (N=414)

Potential Barriers	Frequency of Responses ^b					
	Mean ± SD ^a	SD	D	N	A	SA
Employee Barriers (α=0.81)						
Employees had more training. ^c	3.8 ± 1.0	10 (2%)	24 (6%)	105 (25%)	176 (43%)	91 (22%)
We had a HACCP plan developed.	3.5 ± 1.0	11 (3%)	33 (8%)	151 (37%)	127 (31%)	69 (17%)
Employees were more motivated to follow food safety practices.	3.5 ± 1.1	23 (5%)	37 (9%)	114 (27%)	154 (37%)	72 (17%)
Supervisors had more time to follow food safety practices.	3.5 ± 1.2	25 (6%)	59 (14%)	93 (22%)	141 (34%)	84 (20%)
Employees had more time to follow food safety.	3.4 ± 1.2	26 (6%)	65 (16%)	109 (26%)	125 (30%)	74 (18%)
We could hire a food safety specialist.	2.8 ± 1.1	55 (13%)	98 (24%)	147 (35%)	61 (15%)	40 (10%)
Resource Barriers (α=0.83)						
We had more money to devote to food safety.	3.4 ± 1.2	25 (6%)	60 (14%)	121 (30%)	106 (25%)	89 (21%)
Our facilities were designed differently.	3.3 ± 1.1	23 (5%)	63 (15%)	138 (33%)	107 (26%)	70 (17%)
Our equipment was newer.	3.1 ± 1.2	34 (8%)	85 (20%)	141 (34%)	73 (18%)	70 (17%)

^a Mean ± Standard Deviation

^b Strongly agree was coded as 5, agree as 4, neutral as 3, disagree as 2, and strongly disagree as 1

^c The stem "Food safety in my school district would improve if" was included prior to the list of barriers