

Original Paper

Research on Food Safety Issues in the Catering Industry from the Perspective of Business Ethics

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Abstract

With the development of society, people's requirements for food safety are rising. As a product of western economics, business ethics play a vital role in the development of an industry. This paper analyzes the current situation and causes of corruption in the catering industry from the perspective of business ethics and puts forward corresponding solutions. In order to solve this problem, we must work together in many ways and abide by the business ethics of the catering industry, so as to promote better and faster development of the catering industry.

Keywords

Business ethics, catering industry, food safety, commercial enterprises

1. Preface

1.1 Research Background

With the rapid development of the social economy and the continuous improvement of people's income, the frequency of people going out to eat is increasing, and the catering industry has also been developing rapidly. However, the development of the catering industry in the market is mixed. Formal restaurants and street snacks coexist, and many employees in small workshops have low safety awareness. In addition, the government's supervision of the catering industry is weak, and some enterprises will take immoral behavior to make huge profits. Food safety problems emerge in endlessly. With the continuous development of society, people's awareness of food health is constantly enhanced. In order to increase the ethics of the catering industry, it is necessary to promote enterprises to improve their sense of social responsibility from the perspective of business ethics, plus the norms of laws and regulations. From this point of view, it is very meaningful to study the business ethics of the catering industry.

1.2 Research Methods

1.2.1 Literature Research Method

At the initial stage of the study, we consulted relevant documents, collected relevant materials, and learned about the latest research achievements in relevant fields through How net and other effective ways to provide the corresponding theoretical basis for the research of this topic. At the same time, we also referred to the relevant information about the catering industry to provide some ideas and guidance for the research of this paper.

1.2.2 Qualitative Analysis

The team will conduct an in-depth analysis of the problems studied, use the relevant written materials collected, and comprehensively use induction and deduction, analysis and synthesis, as well as abstraction and generalization and other methods to reveal the internal laws of the problems investigated.

1.3 Main Points

This article mainly analyzes the current situation, problems, and countermeasures of the catering industry at the level of business ethics. The main point of view is that the ethical problems in the catering industry are mainly caused by improper supervision and profit-seeking behavior within the enterprise. The ethical problems are reflected in the poor selection and purchase of raw materials and the poor sanitation of the environment. In order to solve the problems in the catering industry, in essence, enterprises need to improve their sense of moral responsibility and give consideration to the balance between interests and responsibilities, so as to promote industry norms and ensure consumers' dining safety.

1.4 Innovation

1.4.1 Innovation of Research Objectives

This paper mainly aims at building business ethics in the catering industry. Previous scholars mainly focused on studying the problems arising from the catering industry and how to promote better development of the catering industry. This paper focuses on business ethics, provides suggestions for its moral development, and pays more attention to the long-term development of the industry.

1.4.2 Innovation of Research Perspective

In previous studies, the vast majority of scholars believed that the elimination of corruption in the catering industry mainly depended on sound policies and regulations. From another perspective, this paper believes that standardizing the ethics of the catering industry, it is mainly to improve the sense of responsibility of enterprises, supplemented by the promulgation of laws and regulations, and emphasizes that enterprises regulate their own behavior through internal behavior constraints and social responsibility.

1.4.3 Innovation of Research Content

This paper combines the theoretical knowledge of business ethics with the practical practice of the catering industry and explains the causes and manifestations of immoral behavior in the catering

industry with the knowledge of business ethics. It can not only effectively solve the problem of food safety, but also help build a business ethics system for the catering industry.

2. Text Arrangement

This article starts with business ethics, analyzes the food safety problems exposed in the catering industry, and puts forward suggestions for the follow-up development of the catering industry. The main research contents are carried out around the following three aspects:

First, it introduces the current situation of business ethics in the catering industry and puts forward the specific problems of food safety in the industry.

Second, through theoretical research, from the macro environment and micro environment to analyze the reasons for the catering industry's immoral behavior.

Finally, the paper puts forward countermeasures to solve the loss of ethics in the catering industry, which has never promoted the long-term development of the industry.

3. Body

3.1 *Corrupt Behaviors in the Catering Industry*

With the continuous development of the catering industry, the state has issued a series of policies to regulate the immoral behavior of the catering industry. However, the control at the legal level lags behind the development of the industry. Some enterprises exploit loopholes in the law or commit criminal acts to seek huge profits. According to statistics, in 2020, China's market regulatory authorities investigated and punished 286200 food safety violations, with a fine of 2.726 billion yuan. In addition, 2.31% of the food products on the market still fail to meet the qualification rate in sampling inspection. This proves that in the catering industry, the food safety problem is still very serious. The following describes the main immoral behaviors in the catering industry:

3.1.1 The Quality of Raw Materials Purchased is not up to the Standard

Raw material procurement is one of the most important processes in the catering industry. Businesses can control the cost of raw materials to obtain high profits. In the process of purchasing raw materials, many businesses will choose raw materials with low prices and poor quality. Even their endless raw materials will be used the next day, which will greatly endanger the health of consumers. Raw materials with poor quality may cause diarrhea to customers or may endanger lives. Food safety is closely related to raw materials. For example, some fried chicken stores use "gutter oil" and "instant chicken", which seriously endangers the safety of customers.

3.1.2 Illegal Use of Food Additives

With the impact of the epidemic, the competition in the catering industry is becoming increasingly fierce. In order to attract more customers, some businesses even add illegal additives to their products. For example, some businesses will add "opium poppy" to their food to make customers addicted and improve their profits. However, this kind of behavior is very contrary to business ethics, not only does

it not conform to normal industry competition, but also will cause irreversible harm to consumers' health.

In addition, there are also some businesses that even embark on the road of crime in order to seek profits. For example, San lu milk powder, in order to reduce costs, added "melamine" to the ingredients. In order to gain profits, it even disregarded the life safety of infants and children who were not yet fully developed. It simply ignored human relations.

3.1.3 Food Sold beyond the Shelf Life

The shelf life usually refers to the period during which the food will maintain its quality under the storage conditions specified on the label. However, when selling products in supermarkets, there will always be some products that have exceeded the shelf life and have not been sold. Some unscrupulous bosses will repackage expired food or cover the new shelf life with the old shelf life for secondary sales, endangering the interests of consumers. In dining out, it is difficult for us to see the shelf life of the materials used by vendors, and some vendors will continue to use expired products, which violates the business ethics of the industry.

3.1.4 Environmental Sanitation is not up to Standard

With the improvement of people's living standards, people have stricter requirements for the environment. But in the news, we can often see some restaurants being popularly searched because of environmental issues, which proves that the hygiene problems in the restaurant industry are very serious. Especially in the food delivery industry and the snack street. For some stores in the food delivery industry that only do food delivery and not dine-in, because consumers cannot see their hygienic environment, businesses rarely pay attention to hygiene; while in the snack street, we often will see that some vendors conduct transactions directly in the open air, and many of them don't even wear gloves, which makes us question food hygiene.

3.2 *Reasons for Unethical Behaviors in the Catering Industry*

After analyzing the unethical behaviors in the catering industry, we need to analyze the reasons for the lack of business ethics in this industry. We can analyze the reasons from three aspects: political, economic, and social environment.

3.2.1 Insufficient Macro Policies

From a macro perspective, with the rapid development of the catering industry, the state has not only greatly lowered the entry threshold for this industry but also provided a large number of funds to support the development of the catering industry. This has led to the catering industry being confused, whether it is a regular star-rated hotel or an ordinary roadside vendor, all want a piece of the pie. In addition, a good market environment also gives companies a natural sense of superiority, and a long-term sense of superiority will reduce the company's sense of responsibility to society, and thus engage in some immoral behaviors. In terms of policy, our country's policy on the catering industry is slightly behind the development of the industry, and some companies still try their best to take advantage of legal loopholes. This has led to the lack of a system for the construction of business ethics

in the catering industry, leading to some immoral behaviors.

3.2.2 Profit-seeking Behavior of Enterprises

From the perspective of microeconomics, the main purpose of enterprises to carry out economic activities is to obtain profits. Therefore, in the process of catering production and service, companies always use various methods to improve their own interests. For example, many companies use cheap gutter oil to process ingredients, or add carcinogenic nitrite when frying meat products to make the dishes “full in color, flavor, and taste”. In addition, as the competition in the catering industry becomes more and more exciting, there are more and more unreasonable competition in the market, which leads to a series of unreasonable behaviors in order to defeat the opponents, ignoring business ethics, and selling unqualified products against conscience. products to maximize profits.

3.2.3 Social Business Ethics has not yet been Formed

Since the reform and opening up, with the establishment of the socialist market economy, external thinking and the environment have had a greater impact on our country. Especially nowadays, many egoists abandon the “righteousness” and “virtue” in the traditional Confucian culture and persecute the interests of others for their own interests. In addition, my country’s current ethical and moral mechanisms and systems are moving closer to the Western value system, while business ethics adapted to the socialist market economy have not yet been formed, which has led to the lack of an ethical consensus in the industry.

3.3 *Suggestions on the Construction of Business Ethics in the Catering Industry*

3.3.1 Improve Laws and Regulations

The main law on the catering industry in China is the “Food Safety Law of the People’s Republic of China”. Although it is being continuously improved, it still cannot solve all the problems in the Chinese market. In order to strengthen the business ethics of the catering industry, it is necessary to continuously improve laws and regulations, strengthen law enforcement, and construct different laws and regulations according to the status quo in different places.

3.3.2 Increase the Sense of Social Responsibility within the Enterprise

To strengthen the business ethics of an industry, it is not enough to rely solely on external constraints. The most important thing is to strengthen the sense of social responsibility within the enterprise, form agreed business ethics, and abide by them. To this end, enterprises should establish a good social image and optimize the construction of business ethics within the enterprise, so as to gain the trust of all parties in society. Merchants should carry out commercial activities in accordance with laws, regulations, and moral ethics, and increase their own social responsibility construction.

3.3.3 Strengthen the Management and Control of the External Environment

As the regulatory department of catering enterprises, the government should regulate and guide the unethical behavior of the catering industry. From the raw material procurement in the early stage of the enterprise to the mid-term processing to the sale in the final stage, the government must carry out layer-by-layer control and establish an accountability system. In addition, supervision at the social level

should also be strengthened, and public opinion should be used to strengthen the supervision of unethical behavior of enterprises.

4. Conclusion

This paper focuses on the current situation of business ethics in the catering industry and the manifestations and reasons for immoral behavior and puts forward suggestions for the development of business ethics in this industry. However, this paper does not put forward theoretical suggestions. In the follow-up research, more interdisciplinary subjects should be combined to further refine the requirements of ethics construction from the perspective of technology and macro government control, and economic models should be used to ensure the implementation of business ethics construction.

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