Introduction: Food safety is a significant public health concern in Uganda because people are increasingly choosing to eat food outside their homes increasing their likelihood of acquiring food borne diseases through contaminated food. Addressing food safety concerns starts with the food business creating, and strengthening a strong food safety culture that positively influences the food safety attitudes and behaviors of both management and the employees.

Objectives: The aim of this study is to assess the level of adherence to food safety culture within licensed restaurants.

Methodology: This was a cross sectional study conducted in the five divisions of Kampala district involving 218 restaurants. Stratified and simple random sampling were used. Quantitative data was collected using researcher administered questionnaires and an observational checklist. Data was analyzed using SPSS version 20. Pearson Chi-Square and linear regression analyses were used to test for association. Probability values less than 0.05 were considered statistically significant. Percentiles were used to ascertain the level of adherence to food safety culture in restaurants.

Results: The majority of restaurants (50.5%) had a level of adherence to food safety culture of less than or equal to 50%. At multivariate level, standard operating procedures ($p = 0.008$), personel hygiene ($p=0.001$), water and sanitation practices ($p=0.002$), premises ($p=0.012$), employee involvement ($p=0.003$), pressure for production ($p=0.028$), and handling consumer complaints ($p=0.006$) significantly influenced the level of adherence to food safety culture. Employee involvement was found to have the greatest influence on improving the level of adherence to food safety culture ($P=0.170$)

Conclusion: Food safety was not a priority. Insufficient resources were provided. Employees had poor hand washing practices. Cross contamination prevention practices were not followed. Employees were not involved in food safety initiatives and there was no communication policy in most restaurants. Therefore, creating a positive food safety culture must entail improvements to all the elements which must work together in union to enable behavior change among employees.