

## ABSTRACT

In this study, an attempt was made to assess food preparation and sale on the Mona Campus of the University of the West Indies, Jamaica, with special emphasis on contaminant levels and the operators' knowledge of food hygiene.

The five larger food establishments were inspected and food handlers questioned. Consecutive food samples were taken and analysed. Fresh stool samples were obtained from 78% of the food handlers questioned.

Inspections revealed dry storage in disarray, absence of use of polythene gloves for preparing salads, lack of thorough fly-proofing and rat-proofing, and very insanitary out-fall of kitchen sinks in all establishments in sample.

Food sample results showed that 92% of the meat (chicken) samples were found to have a very high coliform count - in excess of 300 cfu/ml. In addition there were two samples which facilitated the growth of Staphylococcus. Faecal E. coli was not found.

The 25 vegetable salad samples were found to be heavily contaminated with coliform. Most of the time in excess of 300 cfu/ml.

Most of the food samples exceeded the international specification for coliform count in cooked food 10 and raw vegetables 10 .

Of the five water samples taken, two supported the growth of anaerobic sporebearing bacilli with a coliform count greater than 300 cfu/ml. However, no faecal coliforms were isolated.

A major recommendation is that in-service training be incorporated in the terms of the operators' contract.