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**KNOWLEDGE, ATTITUDE AND PERCEPTION OF FOOD
WORKERS TOWARDS FOOD HYGIENE AND SAFETY IN
ESTABLISHMENTS IN ZONE I I KINGSTON AND ST
ANDREW.**

A Thesis

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the Master of Public Health**

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ABSTRACT

The rapid growth of food establishments over the years has often resulted in little or no consideration given to hygiene or sanitation of food. Efforts are normally centred on the financial gains or profits generated by this type of businesses.

Ensuring the safety of foods presents a major challenge to food authorities as the world continues to record increases in incidence of food borne illnesses. A significant number of these cases have been attributed to the lack of or insufficient knowledge, poor perception and attitude on the part of the food workers, in basic food hygiene and safety principles.

This study assessed the knowledge attitudes and perceptions of food workers in eating establishments in Kingston and St Andrew, Zone II, Jamaica. Particular emphasis was placed on method of food storage, personal hygiene of the food worker, disease transmission and food handlers permit.

To satisfy this study, a total of one hundred and five questionnaires were administered at twenty randomly selected eating establishments. One hundred and three questionnaires were returned. In-depth interviews were conducted with ten supervisors of selected eating establishments to fulfill the qualitative aspect of the study.

The findings of the study revealed a high percentage of food workers with poor knowledge, attitudes and perceptions towards storage of foods, personal hygiene and cleaning of utensils. Food handlers with valid health permit demonstrated poor knowledge in some basic food hygiene and safety concepts.

The results imply the need for a review or evaluation of the training and certification programme for food handlers, the need for continued monitoring of eating establishments by Public Health Inspectors and the need for close supervision of food workers by supervisors.

Keywords: Claudius Prospere; Food borne illness; Food hygiene and safety.