



Consumer awareness and perception to food safety hazards in Trinidad, West Indies

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Abstract

Little is known on consumer perception and awareness to food safety in Trinidad, West Indies. A survey was conducted on 121 consumers who handled meat on food safety knowledge and handling practices at homes. Most ($P < 0.01$; 83.2%) categorised food safety as 'very' important. Consumers differed ($P < 0.05$) in their perception as to the most feared food hazard. *Escherichia coli* (89.7%) and *Salmonella* (85.7%) were most known ($P < 0.01$) of microbial types. Restaurant (55.0%) was regarded to be the most likely place where food poisoning could occur. There was no distinct ($P > 0.05$) trust in food safety authorities. Gender had ($P > 0.05$) no influence on responses. The study highlighted gaps in food safety knowledge and critical violations in food handling. © 2005 Elsevier Ltd. All rights reserved.

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