

**KNOWLEDGE AND PRACTICE ON
FOOD SAFETY AMONG FOOD HANDLERS OF
SELECTED RESTAURANTS IN NAYPYITAW**

NYEIN AYE TUN

M.B.,B.S

**MASTER OF PUBLIC HEALTH
UNIVERSITY OF PUBLIC HEALTH
YANGON**

2013

ABSTRACT

Poor knowledge of hygiene and practices in food service establishments can contribute to outbreaks of food borne illness. The aim of this study is to assess knowledge and practice of food safety among food handlers of selected restaurants in Naypyitaw.

A cross sectional study was conducted during September and December 2013. Data were collected using semi-structured questionnaire for knowledge and practice of food safety and checklist for practices as well on sanitary conditions of the food service establishment.

A total of 86 cooks and 86 waiters were included in the study. The mean age was 24.52 years. About half of the restaurants were Chinese restaurants. More than half of the respondents (69.2%) were male food handlers and about half of the respondents worked more than one year duration in respective restaurant. There were few respondents (20.3%) who got food safety training. Fifty percent of the respondents had high knowledge. Their practice was satisfactory in about 54.1% of the respondents.

The association between the food safety training and knowledge of the food handlers was present. However, there was no association between the food safety training and their practice. The association between the gender of the respondents and practice was found. Thus, food safety training is needed for restaurants' owners, managers, staff and food handlers to improve their food safety knowledge.