

ABSTRACT

With growing international trade, food safety has emerged as an important global issue. The rapid expansion of the application of food additives may render many health risks through adulterants, additives and contaminants. Urban population is more likely to buy food from the markets. The role of market food vendors (food retailers) are very important role for food safety. The present study was conducted in Tamwe market, Dagon Nyunt market, Mingalar Taung Nyunt market, Thein Phyu market, Pa-zun-taung market, Kyauk Myaung market, Yankin Myoma market, A-yoe-gone market, No (1) Thar Kay Ta market and Bokalay market at Southern District. The study objective was to determine awareness and practice on food additive-colouring agents among market food vendors in Southern District, Yangon Region. The study was carried out from September to October 2012 by using community based cross-sectional descriptive study design. Data collection was done by face-to-face interviews with pre-tested questionnaire. This study consisted of 81 female and 25 male vendors totaling 106 respondents. The mean age of the study population was 42.78 years while the youngest was 18 years and the eldest was 60 years. In education level, majority of the respondents 54 (50.9%) had middle level (primary school and middle school level). (43.4%) of the respondents had more than 10 years food selling service duration. It was found that 68 respondents (64.2%) had poor knowledge and 38 (35.8%) had good knowledge. Eleven respondents (10.4%) were with poor attitude and 95(89.6%) were with good attitude respondents. Similarly, 13 (12.3%) had poor practice and 93 (87.7%) had good practice. Practice score was significantly associated with education level of the respondents ($p=0.014$). There was also statistically significant association between knowledge and years of selling service ($p=0.024$). It was found that there is no significant association between the knowledge and attitude, knowledge and practice, and attitude and practice. The twenty food samples of tea leaves, fish paste, bamboo shoots and fermented prawn (5 from each food items) were randomly selected to detect the non-permitted dye. The non-permitted dye (Rhodamine B and Auramine O) were detected in 7 food samples out of 20. There is no association between knowledge, attitude and practice of these 20 market food vendors and results of dye detected. It indicates that the market food vendors did not apply the good practice in real situation. It is recommended that responsible person should educate and supervise the market food vendors, in combination with taking actions against those who do not follow the National Food Law. According to the present study, it can provide many valuable advantages when we look for prevention of food borne illness and promotion health cares for the people