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The State of Sanitation and Hygiene Practices among Canteen Personnel

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ABSTRACT: Presidential Decree No. 856 the Code on Sanitation of the Philippines, states that a food establishment should include sanitation requirements for food service structure and facilities. In so doing, it is a must for canteen operators that a proper sanitation is observed in relation to food preparation and handling. The food handler have a prime role to play in food industry, and that is to guarantee that food served are hygienic and free from contamination. The lack of these important components will lead into various diseases. This study will employ descriptive qualitative survey to document sanitation practices among canteen personnel. Ten informants will purposively be identified and take part the interview process utilizing the open-ended researcher developed guide questions. Interview questions will be recorded and later transcribed verbatimly. Thematic analysis was used to identify emerging themes.

KEY WORDS: Practices of Canteen personnel, Sanitation and Hygiene practices, Descriptive Qualitative.

I.INTRODUCTION

Presidential Decree No. 856 the Code on Sanitation of the Philippines in 1975, states that a food establishment should include sanitation requirements for food service structure and facilities. In so doing, it is a must for canteen operators that a proper sanitation is observed in relation to food preparation and handling. The food handler have a prime role to play in food industry and that is to guarantee that food served are hygienic and free from contamination. The lack of these important components will lead into various diseases. Most Colleges and Universities in the entire Philippines do have school canteens. Some are privately operated and some are managed by the school or the employees cooperative. It was observed that some have good practices in food handling but some do not observe regularly. It is in this context that the researcher would like to address if the canteen personnel practices are acceptable to their customers and observers. The table below shows the five key prioritized hygiene behaviors that will help us understand the context of this study.



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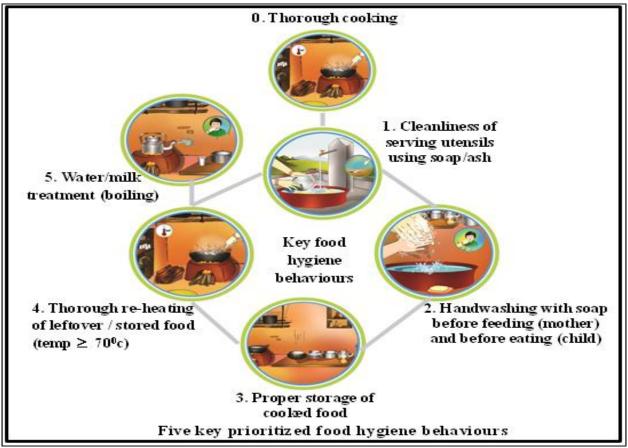


Figure 1. Five key prioritized food hygiene behaviours

II. SIGNIFICANCE OF THE STUDY

The aim of the study is to document the sanitation practices among canteen personnel. The result of this study will benefit the following: Canteen owners, Students, Researchers, Teachers/Mentors, Canteen personnel, Restaurant owners, School, and the Community. The study of literature survey is presented in section III, Methodology is explained in section IV, section V covers the experimental results of the study, and section VI discusses the future study and Conclusion.

III. LITERATURE SURVEY

This study is anchored on the planned behavior theory (Ajzen, 1985, Ajzen, 1987) suggesting that people are much more likely intend to enact certain behaviors when they feel that they can enact them successfully.

Anant Arunrao Takalkar, Anjali P Kumavat. Pointed out that most of the food contamination incidents comes from food handlers. Operators of food establishment must be aware on the food hygiene practices.

Ma. Patricia V. Arzana, et al. observed that food handlers lacks awareness on food legislation and waste management. Enhanced knowledge and practices of a safer food vending in school premises is highly recommended.



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IV. METHODOLOGY

To document sanitation practices among canteen personnel Moustakas Method, Colaizi and Manen's hermeneutic approach were utilized. Five informants were purposively identified to take part the interview process utilizing the open-ended researcher developed guide questions. Interview was recorded and later transcribed verbatimly. Thematic analysis will also be used to identify emerging themes. The participants of this study are the selected canteen personnel of Eastern Visayas State University, Ormoc City, Leyte, Philippines.The method outlined by Lysac et al was used by the researchers. In-depth interview Focus Group Discussion, Reflective Diary and observation were the tools used for data gathering. The interview composed of open-ended questions to delve deeply into a particular event, issue, or context that will answer to the following questions. What are the sanitation practices of canteen personnel? What are their practices in food preparation and handling? An unstructured conversational data collection approach was used. During the interview, participants were asked to recall cases were they could consider it as good or bad practices in canteen operation. In addition, the researcher observed confidentiality at all times through assignments of pseudonyms. Recorded interviews were transcribe verbatimly among five participants with similar experience. Exhaustion of data was reached signaling researchers caseation to collect information. (Lysack, C. et, al.)

V. EXPERIMENTAL RESULTS

The study revealed five major themes: such as, (1). No food hygiene training; (2.) No adequate knowledge of food borne disease (3.) Water Recycling (4.) Utilization of left-over food. (5)Recycled Swabbed Utensils

The study identified themes from the experiences of the participants. These themes illustrates that food hygiene training among food handlers is necessary that based on the observation and other data gathered, the canteen personnel is poor in food hygiene. (blowing a plastic/cellophane while packaging the food for the customer, no valid accreditation of issuing health card). The respondents verbalized that they do not know what is food borne disease, where some food are displayed without hygienic food container (barbecue/inihaw na isda and etc.) are displayed in an open area. Some of the canteen personnel are utilizing the recycled water for washing the utensils and dishes to minimize the water consumption. Left-over food were utilized as an ingredient for cooking pansit bihon the following day.

VI. CONCLUSION AND FUTURE WORK

Swabbed utensils are recycled (sponge or cloth patch used for washing plates and dishes). Most of the wrong practices of canteen personnel are harmful to human lives, so it is concluded that the food handlers/canteen personnel had a poor handling practice, and it could be attributed to poor management on the part of the canteen operators. It is highly recommended that immediate action of the school authorities and concerned canteen owners to conduct an awareness and educational campaign, training on food handling. Future works includes the implementation of a comprehensive and enhance awareness campaign and training among canteen personnel to improve the food handling and hygiene practices.

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