Abstract

The study was a community based descriptive study that aimed to assess the hygiene practices of food handlers among food handlers in the mass catering establishments in the university of Khartoum.

The study was carried out among the food handlers in the university of Khartoum.

The study aimed to elucidate the hygienic condition of the food handlers and their attitudes in handling, catering & preserving food, & their interaction.

The data was collected using personal interviews with the food handlers, then analyzed by computer using SPSS program version 17.00.

The study revealed that 11% of the food handlers are illiterate, and their knowledge about the way of transmission of food borne diseases were 8% for Typhoid, %16.3 for bacterial gastritis, 16.3 for HepatitisA, 23.8 for Giardiasis and 22.5 for Dysentery.

Also 83.8% of them handle food with bare hands, and 41.3% have no special clothes for work.

Regarding gender all of the food handlers in the university of Khartoum were males, and 83.3% were Sudanese, 15% Egyptian and 1.3% Ethiopian.

Regarding the hand hygiene 77.5% washes their hand with water & soap before handling food & about 60% cut their nails regularly.

And considering the water supply 32.5% transfer water in barrels that only 19.2% of them are cleaned properly.

It was concluded that the cafeterias studied did not have appropriate hygienic conditions, suggesting the need for interventions that ensure the quality of food served to the students and staff.