

Assessment of food sanitation standard for food vendors in hospital cafeterias

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Background: Food sanitation is an increasingly important public health issue, and it is essential in catering establishments due to the enormous amount of meals served each day in many organizations including hospital cafeterias. To avoid improper hygienic condition and diseases, the food vendors and foodservice officers should follow the food sanitation standard regulation.

Objective: To assess the rates of food vendors in Rajavithi hospital cafeterias where follow the food sanitation standard.

Materials and Methods: Forty-eight food vendors including twenty-eight open ventilated food vendors and twenty close ventilated food vendors were assessed. The food standard sanitation form for food vendors containing 15 items derived from the Department of Health, Ministry of Public Health was used. The samples checklists in the form such as the places for food preparation and storage must be properly separated and clean, safe food additives should be used, proper hand washing facilities available and used, and equipment, utensils, and work surfaces cleaned and sanitized etc. Data were collected by observation and interview.

Results: The majority of food vendors are cooked to order foods (58.3%). Most of the foodservice officers had annually health check up (64.6%). Of the 15 items, the food vendors from both cafeterias were assessed and met the standard for maximum 13 items. Only 3.6% of open and 5% for close ventilated food vendors

met the standard. Three of the most criteria following by the food sanitation

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standard were using the safe food additives (97.9%); do not prepare food on the floor (95.8%) and entirely conceal wounds once it occurred (95.8%).

Conclusions: The food vendors in cafeterias were less assessed to meet the standard. Unmet points should be intensely resolving the gap of the practice. The results should report to executives for taking action and promoting general awareness about food safety and food standards.

Keywords: Hospital Cafeteria, Food vendors, Food sanitation, Hygienic assessment

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