

Bacteriological assessment and chemical substance contamination of food vendors and associated factors of contamination in cafeterias at a supertertiary Hospital

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Background: Bacterial count in prepared food or water is an important factor in evaluating the quality and safety of food. The study of food contamination and its effects is crucial and has not been taken seriously in Rajavithi Hospital (RJH) for many years.

Objective: To examine coliform bacteria and chemical substance contamination and associated factors of contamination from food vendors in RJH, a super tertiary hospital in central Bangkok

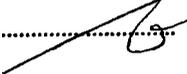
Materials and Methods: Forty-eight food vendors were included; twenty-eight and twenty food vendors are open and close ventilated cafeteria respectively. Data on microbiological results and associated demographic information were collected by observation, interview and samples tested. The samples including ices, utensils, foods, and hand skin swab of the cooker were sent to the standard laboratory for testing coliform bacteria and chemicals substance contamination.

Results: Most of the foods were cooked inside the food vendors (87.5%). The majority of the food types are cooked to order (58.3%). Twenty food vendors managed the utensils by wash and dry (42.6%). Only the open ventilated cafeteria was founded vectors (54.2%). The ices, utensils, foods, and hands-surfaces of the cooker in cafeteria are contaminated with *E.Coli*, and the percentages of

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สำเนาถูกต้อง

contamination of each sample type are 33.3, 16.6, 12.5, and 4.1, respectively. No significant difference of *E.coli* was found between two cafeterias. Seventeen food vendors were found total bacteria contamination over the defined threshold of Department of Medical Sciences, Ministry of Public Health (35.4%). However, no significant difference of total bacteria was found between both cafeterias.

Conclusions: The results provides a baseline measurement of the bacteriological and chemical contamination of a variety of cooked to order foods, and allows health officers call for supervision and implementation of food-safety practices and regular education on food and personal hygiene among food vendors especially in the hospital

Keywords: Keywords: Coliform bacteria, Food Contamination, Chemical substance, Food vendors



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