

**EVALUATING THE EFFECTIVENESS OF FOOD SAFETY POLICIES AT
FAYOUM HOSPITALS
(A case study on Fayoum University Hospital)**

Abstract

Food Safety has become a subject of enormous interest over the last decade. The reasons are varied, ranging from emerging capabilities in the management of food risks, to heightened man awareness with the importance of food safety, to greater scientific progress in the field of man health. WHO recorded that millions of people in developed and developing countries infected with food borne diseases every year. Thus pushing the researchers to study the current status to identify the effectiveness of hospital management in the face of food risks.

In general, the study aims to (1) Evaluating the current status of applicable food safety policies at Fayoum university hospital. (2) Identifying barriers and challenges that face hospital management towards adopting food safety policies and its implementation at the hospital field of study. So, based methodology of the study using descriptive analytical method in order to achieve the objectives of the study using different methods to collect data like semi-structured interview with persons in charge and check-list. Data were analyzed using statistical analysis software (SPSS) version 16. 100 % is response rate, the study results emphasized that the majority of persons in charge at Fayoum University Hospital have no adequate knowledge about a safe food concept and food safety procedures, also the results confirmed that there is no existence of a clear and written food safety policy for the supervision and control over the behaviours and practices of food handlers to ensure food safety submitted. Finally, there isn't a followed food safety training and posters or guidelines in food handling areas.

Based on the results obtained, the study found a set of recommendations such as having a food safety policy at the level of the Ministry of Health to deal with the food provided in the hospitals, setting higher levels of Hygiene training programs to enable food & beverage persons in charge to assesses accurately the food risk offered by their business & determine appropriate Hygiene training for their staff, food and beverage outlets field of the study should apply one of the following quality systems (QA, TQM, and HACCP) to ensure that the served foods are safe .

Key words: Food Contamination, Types of Food Contamination, Safe Food, Food Safety Policies, Food Risks, Food Poisoning.

Workplace Hazards in Butchery Premises: Case of Fayoum

Abstract

Butchers and meat cutters work in grocery stores are considered as a highly risk and physically demanding premises and occupation. Butchers encounter hazards every day in the workplace, such hazards, including the risk of injury or disease that can cause physical or psychological harm. The work can be and may include the use of dangerous tools and equipment, required heavy or repetitive lifting, long hours in a standing position, exposure to repetitive motions, and cold temperatures. The purpose of this study is to identify the workplace hazards and utilization of safety measures in butcher shops in Fayoum.

The researchers used descriptive analytical Approach, to achieve the study goals. Study data are abstracted from Semi-structured interview with butcher shops' employees. Data collected were analyzed by SPSS "statistical package for social science" version 16. The researchers determined butcher shops in Fayoum which counted up to 65 shops according to Commercial Chamber Information Network (2014) to be the study's population.

The study results emphasized that butcher shops' employees contended that occupational health and safety is still below desired standards in general. And the majority of respondents have no adequate knowledge related to occupational health and safety concept, its importance and procedures. Based on the results obtained, the study raises some recommendations for further study.

Keywords: Hazards, Occupational health, Workplace, Butchers, Fayoum.