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**ASSESSMENT OF OCCUPATIONAL HEALTH HAZARDS AMONG ABATTOIR
WORKERS IN SOROTI MUNICIPALITY**

BY



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DECLARATION

I hereby declare that all the work in this dissertation is my own and has never been submitted for another degree of Animal production and Management or any other university or institution of higher learning.

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DEDICATION

I dedicate this dissertation to my dear parents Mr. Balinda prospera and Masika Margret and all BSc. Animal production and management students at Busitema University

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LIST OF ABBREVIATIONS

W.H.O	World Health Organization
HBV	Hepatitis B Virus.
O.R	Odds Ratio
C.I	Confidence Interval
C.D.C	Center for Disease Control
CPS	Coagulase positive staphylococcus
D.V.O	District Veterinary Office
FITA	Federation for International Trade Association
PPE	Personal Protective Equipments
F.A	First Aid
D.H.O	District Health Office
EFSA	European Food Safety Authority

DEFINITION OF TERMS

Abattoir: Means a slaughterhouse. In this study an abattoir meant a place where edible animals are slaughtered. Some animals are killed within abattoirs and outside places. Cows, Goats, pigs and Sheep are the most common animals slaughtered in Uganda.

Abattoir workers: These are slaughterhouse workers. In this study abattoir workers meant Individuals that are involved in day-to-day activities within edible meat slaughtering places and earn a living from there.

Hazard: Things that can be dangerous or cause harm. In this study, it meant anything that has potential to cause harm to a human being, his properties and the entire environment.

Occupation: A job or a profession a person does after undertaking a specific training. In this study, it meant the tasks an individual does while at the abattoir which include; Ante-mortem Inspection, animal killing, hides and skin removal, carcass splitting evisceration, Primary Meat Inspection, carcass hanging and storage, animal grazing.

Occupational Hazard: Something that threatens human life at a workplace. In this study Occupational Health Hazards meant biological, physical, and ergonomical phenomena that have potential to cause harm to a human being, his properties and the entire environment at a workplace.

Ergonomic: Something designed to improve one's working conditions and to help him/her work more efficiently. In this study it meant making a task favorable to a worker. The study only looked at; use of personal protective equipments like gloves when handling meat, ergonomic design of tools, repetitive work, working postures, resting phases, team work, security, and induction of workers.

Health: A condition of a person's body or mind. In this study it meant a state of complete well-being physically, socially, psychologically, and not merely the absence of a disease or an infirmity.

ABSTRACT

Occupational health remains a neglected issue in many countries of the world mostly due to competing economic, social, and political needs and most countries often focus on the provision of clinical care and treatment at the expense of appropriate preventive measures. Abattoir workers in Uganda are exposed to remarkable work-related biological, ergonomical and physical hazards which may invariably jeopardize their health status if left unchecked. Soroti municipality abattoir workers lack enough protective gears, inadequate human resource to smoothly run all the veterinary activities in the whole district, presence of a variety of unregistered abattoirs which make monitoring a cumbersome task a situation which predisposes them to work related hazards. The aim of the study was to assess occupational health hazards among abattoir workers in Soroti municipality, Soroti district Eastern Uganda. The study was a descriptive-cross sectional, carried out among 114 abattoir workers and data was collected from; abattoir workers using both open and close ended Questionnaires, in depth interviews were done between the DVO Soroti, chair person abattoir workers and the researcher using Key Informant guides, and an Observation Checklist was also used. In the study 114 abattoir workers participated, 30(26.31%) lied in 38-40 age group, 99(86.84%) were males, 30(26.31%) had worked for more than 10 years and 68(59.65%) involved in slaughter of animals. Perceived Ergonomical hazards reported; only gumboots 55(48.24%), lack of store 50(43.86%). Perceived physical hazards reported; knives 51 (54.25%), Live animals 10(10.64%), cracked bones 17(18.08%). Perceived biological hazards reported; minimum pre-employment health checkup 99(53%). Periodic medical check-up were minimum 30 (26.31%), 78(68.42%) reported animal examination and open animal waste pits 21 (18.42%). Therefore, the major Occupational Health Hazards reported were; Biological hazards, workers do not undergo pre-employment health check-up, Unregistered and small meat slaughtering places sometimes slaughter animals that are not inspected due to irregular attendance of otherwise the inadequate Veterinary staffs. Ergonomical hazards, lack of induction at the start of the occupation, Lack of enough PPE and hooks. Regarding Physical hazards, occupational injuries are more especially knife cuts and they tend to rely on clinical care from health facility Occupational health interventions should address; Injury prevention and wound care, the use of appropriate protective gears, increase of health care seeking behavior, recruitment of enough human resource and re-allocation of Abattoirs.

CHAPTER ONE: INTRODUCTION

1.0 Back ground.

Abattoir workers are exposed to remarkable work-related biological, physical and ergonomic hazards which may invariably jeopardize their health status. This can affect their productivity, general income and wellbeing of their family and society at large if left unchecked. The Abattoir workers in Uganda unlike their counterparts in developed countries do not wear appropriate protective gear while working in the abattoir. This makes them more prone to blood borne infections as compared to other occupations because they are exposed to carcasses and viscera of infected animals and get infected through cuts, wound and splashing of infected blood and other fluid into their conjunctiva WHO (2010).

According to a study by (Adedeji *et al.*, 2011), it was found out that Occupational injuries are a major source of morbidity and mortality among abattoir workers in Nigeria. Many abattoir workers are exposed to many hazardous situations in their daily practice and these exposures vary depending on the work type. In developing countries like Uganda, far more than developed countries, zoonotic illness are a big problem. It is estimated that 2.2 million people die every year from zoonotic diseasesJakab (2013)

Soroti municipality abattoir workers lack enough protective gears, work under an environment with bad smell and houseflies. Inadequate human resource to smoothly run all the veterinary activities in the whole district and presence of un licensed slaughter slabs which makes monitoring and supervision a cumbersome task. This situation predisposes abattoir workers to work related hazards The District Veterinary Officer (2018).

The study will aim at providing valuable information to help program managers and implementers of Soroti municipality put forward possible measures to address the identified occupational hazards to help to reduce the risk of work related ill health among abattoir workers and reducing the risks of contaminating meat sold to the Public

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