



**FACULTY OF AGRICULTURE AND ANIMAL SCIENCES
DEPARTMENT OF ANIMAL PRODUCTION AND MANAGEMENT**

FINAL YEAR PROJECT REPORT

**FOOD SAFETY KNOWLEDGE, ATTITUDE AND PRACTICES AMONG MEAT HANDLERS
IN ABATTOIR AND RETAIL SHOPS OF SOUTH DIVISION INMOROTO MUNICIPALITY,
UGANDA**

BY

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(BU/UP/2020/1517)**

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**THIS REPORT IS SUBMITTED TO THE FACULTY OF AGRICULTURE AND ANIMAL
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ABSTRACT

A cross-sectional study was carried out among 94 meat handlers working in abattoir and retail meat shops of south division, Moroto municipality to assess their food safety knowledge, attitudes, and practices (KAP's). A Purposive sampling method was used to select study respondents and data was collected through interviews using semi-structured questionnaires adopted from similar previous research. An overall score for each topic area was calculated based on the responses to individual questions. Almost all meat handlers were males (80.9%), more than half (68.1%) were married, (57.5 %) had no formal education and (83.8%) did not possess food safety licenses. 60.64% of the meat handlers demonstrated satisfactory knowledge of which 100.0% were aware that proper cleaning and sanitization of knives and hooks reduces the risk of contamination, 98.94% knew the importance of regular hand washing in reducing meat contamination. However none was aware of the importance of masks in reducing contamination. Similarly, 93.62% of them had a positive attitude toward food safety of which 97.87% agreed that safe meat handling is an important part of their job 95.74% agreed that keeping working surfaces and utensils clean reduces the risk of illness whereas 61.29% disagreed that the use of rings watches could cause food contamination. Despite good knowledge and positive attitudes toward food safety, this did not always translate into adequate practices during meat handling where only 17% of the meat handlers were observed to adhere to good hygienic practices of which 100% acknowledged washing hands before and after handling meat. 83% demonstrated bad hygienic practices of which 86.17% had no masks, gloves and hairnet while working. There was a significant difference between workers with less experience and those with more experience in regards to KAPs. A surprising finding was participants with lower levels of education showed better knowledge levels than those higher education levels. In conclusion, 83% of the meat handlers demonstrated bad hygienic practices e.g. having no protective gear, wearing bangles and rings while handling meat, using the same towel for cleaning different surfaces. This calls for targeted interventions to improve their meat handling practices like regular hands-on induction, continuous training and enforcement of food safety regulations and personal hygiene to ensure strict adherence to food safety rules.

DECLARATION

I Aleper Brenda Kiyonga do declare that this work is my own and has never been reproduced or submitted to any university or academic institution for an academic award.

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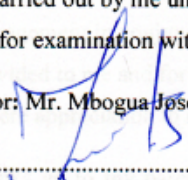
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First of all, let me take this opportunity to thank the Almighty God for the gift of life, His gracefulness and provision upon my life to sail through the entire period.

APPROVAL

This research was carried out by me under the maximum supervision of Mr. Mbogua Joseph and has been submitted for examination with his approval.

Academic supervisor: Mr. Mbogua Joseph

Signature.....

Date.....01/03/2024

DEDICATION

I dedicate this work to God almighty who has been my source of strength, inspiration, wisdom, knowledge and understanding throughout this dissertation writing. Special gratitude to my loving parents whose word of encouragement and push kept me moving not forgetting Mr. Jacob whose good examples have taught me to work hard for the things that I aspire to achieve.

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Table of Contents

ABSTRACT.....	iii
ACKNOWLEDGEMENT.....	vii
LIST OF TABLES.....	xi
LIST OF FIGURES.....	xi
LIST OF ABBREVIATIONS.....	xii
CHAPTER ONE.....	1
INTRODUCTION.....	1
1.1 Background of the study.....	1
1.2 Statement of the Problem.....	2
1.3 Objectives of the study.....	3
1.3.1 General objective.....	3
1.3.2 Specific objective.....	3
1.4 Research questions.....	3
1.5. Significance of the Study.....	4
1.6. Justification /Rationale.....	4
1.7 Scope of the Study.....	4
1.7.1 Content Scope.....	4
1.7.2 Geographical Scope.....	4
1.7.3 Time Scope.....	4
CHAPTER TWO.....	6
LITERATURE REVIEW.....	6
2.1 Overview of the study.....	6
2.2 Food safety.....	6
2.3 Sourcesoffoodcontamination.....	7
2.4 AssociationofFoodHandlerswithFood-BorneDiseaseOutbreaks.....	7
2.5 Knowledgeregardingfoodsafety.....	8
2.6 Attitudeoffoodhandlerstowardsfoodsafety.....	9
2.7 Practicesoffoodhandlersregardingfoodsafety.....	10
CHAPTER THREE.....	12
MATERIALS AND METHODS.....	12
3.1. Research Design.....	12

3.2 Research approach.....	12
3.3. Study area.....	12
3.4. Study population.....	12
3.4.1. Selection criteria.....	13
3.5. Sampling technique.....	13
3.6. Sample size determination.....	13
3.7. Data collection methods.....	14
3.8. Data collection Tools.....	15
3.9. Data quality control.....	15
3.10. Data analysis.....	15
3.11. Ethical consideration.....	16
CHAPTER FOUR:.....	17
4.0 PRESENTATION OF RESULTS AND DISCUSSION.....	17
4.1 Socio-Demographic characteristics of Meat handlers.....	17
4.2 Study Objective 1: Meat Safety Knowledge among Meat Handlers.....	20
4.3 Study Objective 2: Food Safety Attitude among Meat Handlers.....	23
4.4 Study Objective 3: Meat Handling Practices among Meat Handlers.....	26
4.5 Relationship between participants' socio-demographics and Knowledge attitude and practices on safety meat handling.....	28
4.6 Relationship between participants' socio-demographics and their knowledge levels on safety meat handling.....	28
4.6.1 KNOWLEDGE DISPARITIES ACROSS AGE GROUPS.....	28
4.6.2 GENDER AND EDUCATION IMPACT ON MEAT HANDLING KNOWLEDGE.....	28
4.6.3 WORK EXPERIENCE AND KNOWLEDGE LEVEL.....	28
4.6.4 POSSESSION OF A LICENSE AND KNOWLEDGE LEVEL.....	29
4.7 Relationship between participants' socio-demographics and their attitude towards safety meat handling.....	30
4.8 Relationship between participants' socio-demographics and meat handling practices.....	32
4.9 DISCUSSION.....	33
CHAPTER FIVE.....	38
CONCLUSIONS AND RECOMMENDATIONS.....	38
5.1. Conclusion.....	38

5.2 Recommendations.....	38
APPENDICES.....	47
Appendix I: Consent Form.....	47
Appendix II: Questionnaire.....	48
Appendix III: Pictorials.....	52

LIST OF TABLES

Table 1: Socio-demographic distribution of meat handlers.....	17
Table 2: Knowledge, attitude, and Practices of meat handlers.....	18
Table 3 Distribution of knowledge indicators of participants on meat handling.....	20
Table 4 Distribution of attitude indicators of participant’s attitude towards meat handling.....	22
Table 5 Distribution of practice indicators of participants towards meat handling.....	25
Table 6: Association between socio demographics of participants and their Knowledge level of safety meat handling.....	28
Table 7: Relationship between socio demographics of participants and their safety meat handling attitudes.....	29
Table 8: Relationship between socio demographics and safety Practices of meat handlers.....	31

LIST OF FIGURES

Figure 1: Socio-demographic distribution of meat handlers.....	18
Figure 2: Knowledge, attitude, and Practices of meat handlers.....	19
Figure 3 percentage distribution of participant’s knowledge on meat handling.....	21
Figure 4 Distribution of attitude indicators of participant’s attitude towards meat handling.....	24
Figure 5 Distribution of practice indicators of participants towards meat handling.....	26

LIST OF ABBREVIATIONS

WHO	WorldHealthOrganization
HACCP	HazardAnalysisCriticalControlpoint
KAP	Knowledge,AttitudeandPractices
SPSS	StatisticalPackagefortheSocialSciences
DVO	DistrictVeterinaryOfficer
SPSS	Statistical Package for Social Sciences
UBOS	Uganda Bureau of Statistics
CI	Confidence Interval
E.g.	For example
I.e.	That is
Etc.	Et cetera

CHAPTER ONE

INTRODUCTION

1.1 Background of the study

Food safety refers to conditions and practices that are carried out to prevent food from being contaminated by microbes or toxic chemical (Tegegne & Phyo, 2017). In developing countries, the incidence of food safety issues is higher compared to developed countries, and usually complicated by poverty as being one of the leading factors to consumption of unsafe food (Tegegne & Phyo, 2017). According to WHO in 2005 about 1.8 million people died from diarrheal related conditions mainly due to ingestion of contaminated food (March & States, 2002). And in developing countries, at least 10% population may experience food borne illnesses (Yenealem et al., 2020; Zerabruk et al., 2019).

Globally, meat is regarded as one of the best sources of proteins, mineral substances and high-quality vitamins for most people (Yenealem et al., 2020; Zerabruk et al., 2019). Yet it still remains one of the highly and easily contaminable foods in the world, this raises food safety concerns (Harem et al., 2018). Most of the food borne outbreaks that occurs worldwide are linked to food handlers (Todd et al., 2010). According to Sharif & Al-Malki, food handlers' knowledge, attitude and practice are the three key factors that are playing vital role in food poisoning outbreaks (Sharif & Al-Malki, 2010). Other studies also came across with a conclusion that knowledge of food handling is significantly related with food handling practices (Baş et al., 2006; Kibret & Abera, 2012; Nigusse & Kumie, 2012), whereas, studies done in Bangladesh, India and Nigeria indicated that food handling practices was related with educational status of food handlers (Bhausahab Mudey et al., 2010; Rabbi & Dey, 2013; Zain & Naing, 2002) . Because meat is a highly perishable food, the knowledge and level of training of meat handlers in the meat industry in hygiene and food safety are of particular importance in ensuring the health and safety of the consumer (Jianu & Goleţ, 2014). Practices will render antecedently uncontaminated foods unsafe to eat, e.g., through cross contamination, and contaminated foods safe to eat, e.g., through thorough preparation (Jones et al., 2017). The informal methods of meat handling and marketing meat by

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