

UNIVERSITI TEKNOLOGI MARA

**EVALUATION OF FOOD SAFETY
KNOWLEDGE, ATTITUDE, PRACTICES AND
HAND CONTAMINATION OF FOOD HANDLER
IN ISLAMIC SCHOOL**

MUHAMMAD HAZIM BIN ISMAIL

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TABLE OF CONTENT

TITLE PAGE	i
DECLARATION BY STUDENT	ii
INTELLECTUAL PROPERTIES	iii
APPROVAL BY SUPERVISOR	vi
ACKNOWLEDGEMENT	vii
TABLE OF CONTENT	viii
LIST OF TABLE	xi
LIST OF FIGURE	xiii
LIST OF ABBREVIATIONS	xiv
ABSTRACT	xv

CHAPTER ONE-INTRODUCTION

1.1 Introduction	1
1.2 Problem Statement	3
1.3 Objective	6
1.3.1 General Objective	6
1.3.2 Specific Objective	6
1.4 Significance of Study	7
1.5 Conceptual Framework	8

ABSTRACT

The importance of food safety knowledge, attitude and practice (KAP) issues for food handlers in schools has been addressed on account of food poisoning cases. *Staphylococcus aureus* had been reported as third most pathogens that caused food borne disease in the world. This study aims to evaluate food safety knowledge, attitudes, practices and hand contamination among the food handlers at Islamic school canteen in Tangkak, Johor. The level of food safety knowledge, attitudes and practices of food handlers will be evaluated using a structured questionnaire. The count of *staphylococcus aureus* was assessed using rapid test kit (Petri film). The result showed food handlers had good level of knowledge (84.63%), attitude (85.27%) and practice (85.39%). There was a positive good correlation between food safety knowledge, attitude, practice level and counts of *staphylococcus aureus* on food handler hand. The finding of Pearson Correlation between Knowledge and *Staphylococcus aureus* counts is ($r = 0.694$, $n=33$, $p<0.001$), Attitude level and *staphylococcus aureus* counts is ($r = 0.623$, $n=33$, $p<0.001$) and Practice level and *staphylococcus aureus* counts is ($r = 0.549$, $n=33$, $p<0.001$).

Key words: Knowledge, Attitude and Practices (KAP), *staphylococcus aureus*, Food handler, School

CHAPTER ONE

INTRODUCTION

1.1 Introduction

Food borne disease outbreaks is defined as the occurrence of two or more cases of a similar symptoms cause of ingestion of a common food (Olsen et al., 2000). Health and economics of developing countries are suffering the consequences of many cases related to food borne diseases these past few years. In 2015, it was reported by the World Health Organization (WHO) that the deaths of around 1.8 million people were caused by food borne diseases, especially due to the consumption of polluted food and drinks (WHO, 2015). Food borne diseases that include dysentery, Hepatitis A, typhoid and cholera were only found at a very low rate of 0.14 to 1.07 cases every 100,000 population. However, the condition in Malaysia regarding food poisoning issues was not really good as 36.17 cases and 64.27 cases were found in every 100,000 population in 2008 and 2009, respectively (MOH, 2009).

European Food Safety Authority (EFSA) reported that back then in 2010, almost half of the food borne illness cases were caused by the issues encountered at food premises especially the in school areas (Soares et al., 2012). Apart from that, it was reported by World Health Organization (2015) that the consumption of polluted food was the cause of the deaths of more than 500,000 people. Around 125,000 out of 500,000 cases reported were children (Zanin et al., 2017). It is important that utmost attention is given when preparing and distributing food in the schools as the young children are very easy to be exposed with the illnesses that are caused by the presence of pathogenic microorganisms in foods (Soares et al., 2012).