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Topic: Community health and nutrition programs

Title: HOUSEHOLD'S FOOD HANDLING PRACTICES OF MUDIMELI VILLAGE, MAKHADO MUNICIPALITY, VHEMBE DISTRICT

Presentation Type: Poster

Objectives: To determine food handling practices in households of Mudimeli village.

Method: The study design is descriptive. This study described the food handling practices of Mudimeli village households. The sample of 120 households was systematically selected. A questionnaire and observational checklist were used to collect data. Questionnaire consisted of questions relating to socio-demographic information and food hygiene practices. Observational checklist consisted of personal hygiene and environmental hygiene. **Results:** Eighty percent (80%) of food preparers does not follow the proper food handling before and during preparation. The study revealed that 83.3% of the participants do not store food immediately after shopping even though all had refrigerators. The findings also revealed that most of the food preparers does not thaw frozen foods properly, they does not also cook at the required temperature. All (100%) participants had dirty aprons. 56.7% of the participants had big nails whereas 43.3% had trimmed nails. 60% of the participants were preparing foods with uncovered hair and only 30% had their hair covered. 10% of the participants had partly covered hair during food preparation. **Conclusion:** The food handling practices of Mudimeli households are improper. Most of the participants were not following the proper methods of storing and preparing food. Majority of the food preparers were not hygienically clean during preparation so is their kitchens and most of participants had the surface area which was dirty.

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