

DEDICATION

I dedicatethis study to the spirits of my father for his support in

*The past and i am still work with his support, to my great
mother for*

*Her Tremendous encouragement, to my husband, my sisters,
my brother*

And to my beloved sons Mohamed and Mohaned

Sana

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To you all million thanks from me

Sana

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Abstract

The purpose of this study is to investigate current situation level of good hygienic practice through knowledge, practice and attitudes of the HACCP application in broiler marketing chain in Atbara locality. The study cover (30) producers and (30) slaughter workers. Questionnaire data about producers were collected by direct interview. The study mentioned that the producers had open system were 60% while the rest (40%) had semi close system. Data showed 46,7% of responders had high knowledge, 36,7% had middle knowledge and 16,3% had low knowledge that indicate majority of them they had an acceptable knowledge about quality as base for the HACCP but they need to increase knowledge of GMP, HAS and HMS by ongoing training on poultry production cycle. Also the questionnaire data about food safety, attitude and meat hygienic practice during slaughtering process illustrate that the responder whom had good knowledge were 60% while whom had excellent attitude in various states in food safety were 86.7%, but there were poor hygienic practice among slaughter workers because only 22% of responder wash hand before and after work, also 63,3% eat and drink during work and 43,3% smoke. They need more training in personal hygiene food safety , also they must apply their knowledge and attitudes in work practice, so this study showed there were not association between food safety knowledge and attitudes .concequal no correlate. Finally we had to have pre requesting program in each abattoir operator in production and industry in Atbara locality as primary step becauseIf the HACCPmanagement program is used without the prerequisitemanagement program, this will likely result in a waste ofresources and money, and might cause resistance forfuture HACCP system implementations.

الخلاصة

الغرض من هذه الدراسة هو دراسة المستوي الحالي للوضع الصحي الممارس في سلسلة تسويق لحوم الدجاج اللاحم بمحلية عطبرة –ولاية نهر النيل من خلال المعرفة والنشاط والسلوك المتبع للوصول الي نظام تحليل المخاطر وتحديد النقاط الحرجة(الهسب) . استهدفت الدراسة عدد (30) من المنتجين و(30) من عمال الذبيح من خلال لقاءات شخصية واستبيانات اسفرت المعلومات التي تم جمعها من المنتجين ان 60% منهم يعمل بنظام التقليدي المفتوح في حين ان 40% يعمل بنظام شبة المغلق كما وان مدي معرفتهم بنظم الجودة الغذاء تتراوح 46,7 % و36,7% و16,4% جيدة وسط ومتدنية علي التوالي ويحتاجون للمزيد من التدريب المتواصل في نظم ادارة الجودة و نظم الاشتراطات الصحية والتقييم الصحي في كل مراحل انتاج و صناعة الدواجن للمواكبة وتطوير العمل واهتم الجزء الاخر من الاستبيان بمدي معرفة العمال بنظم سلامة الغذاء والسلوك المتبع من خلال ممارسات الصحية بالإضافة اثناء عملية الذبيح ووحدت الدراسة ان 60% منهم يمتلكون معرفة مرضية في حين ان 86.7%منهم يتبعون سلوك ممتاز ولكنهم لا يطبقون الاشتراطات الصحية في التعامل مع اللحوم إلا بنسبة 22%,حيث نجد ان 63.7% و 43% يأكلون ويشربون ويدخنون إثناء ساعات العمل علي التوالي وبالتالي يحتاجون للمزيد من التدريب والالمام بضرورة فن النظافة الشخصي في صحة وسلامة الغذاء. مما يدعم ما وصلت اليه الدراسة من عدم وجود علاقة بين المعرفة والسلوك و التطبيق للمعرفة. واخيرا لابد من تبني وتشجيع تطبيق نظامالاولي في كل مراحل انتاج وتصنيع الدواجن بمحلية عطبرة كأساس اولي لتطبيق نظام الهسب لاحقا وهو الغرض الاولي لهذه الدراسة.