

Questionnaire about implementation of the general requirements and hygienic, implementation of personal hygiene in poultry slaughterhouses in Khartoum state

The survey collected two types of data:

1. General observations pertaining to the surrounding sanitation and the sanitary conditions
2. Direct interviewing of top management personnel and workers separately

Table (1) Characteristics of the poultry slaughterhouses directors and poultry products (Interviewing of top management personnel)

Characteristics	n	%
Food hygiene training of employees		
Yes		
No		
Implementation of HACCP system		
Yes		
No		
Adoption of poultry meat product hygiene practice manual		
Yes		
No		
Developed poultry products storage procedures		
Yes		
No		
Developed personal hygiene procedures		
Yes		
No		
Developed cleaning and disinfection procedures		
Yes		
No		

n=number

%=percentage

Table (2) Poultry meat practices implemented in poultry slaughterhouses (Observation)

Poultry meat practices	Always		Sometimes		Never	
	n	%	n	%	n	%
Take and keeping full production data and provided upon request						
Follow appropriate personal hygiene practices						
Send poultry products samples to laboratory for bacterial testing						
Provide regular and hot water in all stages of production						
Provide lighting in the galleries of production						
Provide changing room, clothes, eating and bathroom facilities for of workers						
Use uniform for of workers(headscarf-bib leather-footwear with rubber-gloves)						
Provide health certificates , first aid unit and a periodic medical examination for of workers						
Provide necessary equipment for cooling or freezing						
cleaning the slaughterhouse and equipment immediately after slaughtering by disinfectants						
Complete separation between the sections and of workers movement a valuable one-way						
Equipment made of metal stainless steel -easy installation, cleaning and disinfection						
Work surfaces are washed and sanitized						

degrees Celsius inside storing section								
Packaging materials used hygienically safe								

Full-C: full compliance, Min-D: minor deficiency, Maj-D: major deficiency, non-C: non-compliance.

Table (4) Assessment of respondent’s food safety knowledge of workers in poultry slaughterhouses and processing plant (Interviewing of workers)

Statement	Agree		Disagree		No idea	
	n	%	n	%	n	%
Washing hands before work reduces the risk of contamination						
Using gloves during work reduces the risk of contamination						
Proper cleaning and handling of instruments reduces the risk of contamination						
All persons, including children, and adults are at equal risk for poultry meat poisoning.						
Typhoid can be transmitted by poultry meat						
Salmonella, campylobacter can be transmitted by poultry meat						
Brucellosis can be transmitted by poultry meat						
Hepatitis A,B virus are among the foodborne pathogens						
Staphylococcus, Clostridium botulinum are among the foodborne pathogens						

During infections disease of skin and eye, it is necessary to take leave						
---	--	--	--	--	--	--

Table (5) Assessment of respondent's food safety attitudes of workers in poultry slaughterhouses and processing plant (Interviewing of workers)

Statement	Agree		Disagree		No idea	
	(n)	%	(n)	%	(n)	%
Using gloves, lab coat (apron), masks, caps, is reducing risk of contamination						
Food handlers who have abrasions or cuts on hands should not touch meat without gloves						
Food hygiene training of workers is an important issue in reducing risk of contamination						
It is necessary to check the temperature of the refrigerator to reduce risk of contamination						
Health status of the of workers should be evaluated before employment						
Foodborne illnesses can have deleterious health and economic effects on the society						

