

Follow-Up Investigation on Effect of Assistance of Good Hygiene Practices on Attitude of Restaurant Businessmen in ...

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ABSTRACT

The 50 restaurant businessmen in Changhua country after counseling of Good Hygiene Practice (GHP) were surveyed to investigate the improvement of food hygiene in this study. There are two main parts of the GHP counseling checklist certified by Department of Health (DOH): (1) Regulation of Food Sanitation for general restaurant, including "Building and Facility of Restaurant" and "Hygiene Management of Restaurant"; (2) Good Hygiene Practice for restaurant business, including operation sites and hygiene management of restaurant business. The qualified ratio (%) is defined as the number of the qualified restaurants after counseling of GHP. The results show that the qualified ratio of restaurants surveyed for building and facility was 80%, and that for the management part was 88%. In addition, the qualified ratio for operation site was 75% and that for hygiene management was 78%. According to the results, the restaurants had the highest qualified ratio in the management part and had the lowest one in the site and facility part. This is due to the difficulty to improve the operation site and facility constrained in the original designs of building structure and maintenance, and the financial conditions of the restaurant businessmen. Therefore, it is recommended that the license should be issued to the restaurant businessmen after passing the good hygiene practice and after ensuring the qualified facility and the consultation outcomes by Health Bureau officers. On the other hand, it is recommended that Health officers set up the comprehensive education and training system of the food hygiene management for the restaurant businessmen. After the certification of the education and training system, the licensed persons can run the qualified restaurant business and improve the good hygiene practice and management of food.

Keywords : Restaurant ; Good Hygiene Practice ; Counseling ; Improving

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