DEVELOPMENT OF A FOOD SAFETY MODEL AND IMPROVRMENT FOR UNIVERSITY CAFETERIA

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Abstract

Food safety is most important to people to protect their health from harmful effect Objective of this research is to develop a food safety model which can be implemented with minimum changes done for the existing system. Hand washing methods is the most important method to prevent most of the foodborne diseases, recommended hand washing methods was introduced to both university cafeterias as a food safety model. All workers who were in both university cafeteria followed and practiced it well, that was identified implementing the microbial testing. Microbial testing (*Salmonella, Escherichia coli, Coliform*) were done before and after establishing the food safety model for food samples. Especially fecal coliform test was done to the worker's hands to check the personal hygiene of workers and those results were analyzed using Microsoft excel 2013 and one way analysis of variance (ANOVA). Analyzing of microbial colonies, most of the workers of both university cafeterias have followed recommended hand washing methods continuously and microbial colonies of the foods samples have been decreased after establishing the food safety model. According to the results of microbial testing, finally most of the workers of both cafeterias have practiced and followed recommended hand washing methods regularly and food safety model has been established.

Key word; Food safety model, ANOVA, recommended hand washing, microbial, *Salmonella, Escherichia coli, Coliform.*