



Daffodil
International
University

A Project Work
on
**“A survey on occupational hygiene practice among the restaurants
employee in Dhaka city”**

Submitted To:

Prof. Dr. Md. Bellal Hossain

Head

Department of Nutrition and Food Engineering

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Submitted by:

Shubha saha

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Date of Submission:

24/06/2019



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Letter of Transmittal

19th May, 2019

Professor Dr .Md. Bellal Hossain

Head

Department of Nutrition and Food Engineering

Faculty of Allied Health Sciences

Daffodil International University

Subject: Submission of Project Report

Dear Sir,

With respect, I would like to inform you that I have completed my project report on “**A survey on occupational hygiene practice among the restaurants employee in Dhaka city**”

I have tried to my level best to focus the project report for consistency with the optimal standard under your valuable direction.

I express my gratitude to you for your kind supervision and I hope that you will consider all my mistakes generously.

Sincerely yours,

.....

Shubha saha

ID: 161-34-500

Department of Nutrition and Food Engineering

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Letter of Authorization

Date: 20 July 2019

To

Professor Dr. Md. Bellal Hossain

Head

Department of Nutrition and Food Engineering

Daffodil International University

Subject: Declaration regarding validity of the Project Report

Dear Sir,

I would like to inform you that, the **Project Report**, I have prepared is not a copy of any thesis report previously made by any other students.

I also express my honest confirmation in support to the fact that the said project report has neither been used before to fulfill my other course nor it will be submitted to any other authority in future.

Sincerely Yours,

Shubha Saha

ID: 161-34-500

Department of Nutrition and Food engineering

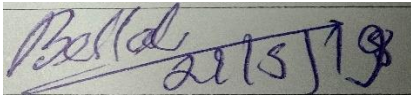
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Certificate of Approval

I am satisfied to certify that the project report on **A survey on occupational hygiene practice among the restaurants employee in Dhaka city**” conducted by Shubha Saha carrying ID: 161-34-496, Department of Nutrition and Food Engineering, has been approved for presentation and defense for the academic degree.

Shubha Saha bears a strong moral character and an extremely satisfying identity. It has in fact been an extraordinary delight working with him. I wish him all achievement in life.



Professor Dr .Md. Bellal Hossain
Head

Department of Nutrition and Food
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Md Abir Hossain
Lecturer

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Acknowledgement:

First of All, I would like to express my deepest gratitude to Almighty Allah for giving me the strength & the composure to complete the project report.

I am grateful to my parents without whom I cannot be here. Without the support of my parents, I could not be able to achieve my objectives and goals.

I would like to express my gratitude to **Professor. Dr. Md. Bellal Hossain**, Head of the Dept. of Nutrition and Food Engineering, Daffodil International University for creating this enormous scope of practical knowledge in the curriculum and providing me valuable guidance to complete my work.

I am deeply indebted to my Supervisor, **Professor. Dr. Md. Bellal Hossain**, Head of the Department of Nutrition and Food Engineering, Daffodil International University and **Md Abir Hossain Lecturer** for their whole-hearted supervision during my organizational attachment period. It would have been very difficult to prepare this report up to this mark without her guidance.

I would like to express my warmest thanks to NFE Faculty members for their countless inspiration and encouragement during my student life.



Dedication:

***THE PROJECT REPORT
IS DEDICATED
TO
MY BELOVED PARENTS***



Abstract

In this survey can help to get lot of information about how to maintain their cleanliness in restaurants. Wrong stockpiling, nourishment planning, and cross-sullyng may happen, bringing about ailment, despite the fact that items met sanitation goals at the purpose of offer. The objective of improving general wellbeing can be acquired uniquely through execution of proper and viable mediation. It is critical to lead look into so as to see any potential hindrances to the appropriation of sound sustenance cleanliness rehearses by shoppers. Strategies for creating and getting to such intercessions, in light of existing customer recognition's, frames of mind, and sustenance provisioning and planning rehearses, are talked about in this section.



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CHAPTER-01

Introduction

Introduction:

Today it is significant for nourishment industry administrators to worry about their dimension of cleanliness as today's clients have turned out to be increasingly frightened about dangers aligned with sustenance. This report will distinguish the issues of cleanliness related with different drive-through eateries, it will likewise feature whether these issues of cleanliness in drive-through joints influences their business, regardless of whether it changes the conduct of clients and furthermore a portion of the arrangements that can improve the cleanliness dimension of these drive-through eateries.

Notwithstanding this it additionally centers around what buyer's needs government to do to improve cleanliness of these outlets Examination is made on Foundation Data of drive-through eateries and issue of cleanliness related with them, which incorporates utilization of unfavorably susceptible fixings and absence of tidiness of specialists, kitchens. A portion of the Key discoveries of Exploration Led demonstrate that ill-advised cleanliness affects the deals since it influences the conduct of client towards the eateries which are not following appropriate cleanliness frameworks.



1.1 Purpose of this survey:

- To know about hygienic condition most of the restaurants
- To finding the results of this study.
- To know about nutritional facts how to they maintain.
- This examination was directed to research sterile practices of nourishment handlers in cafés.
- To know about the processing methods.

1.2

Objective of this survey:

- Survey are help to new ideas that have been acquainted with further help government and industry in conveying and agreeing to general wellbeing.
- Great workplace
- Lift resolve
- Guarantee the nature of nourishment
- Access known about hygienic condition in this city.

1.3 Survey methodology:

That was network based cross sectional examination which secured eateries 50 and 50 nourishment handlers (cookers) with 100% reaction rate. The information were gathered in May 2019, by utilizing institutionalized administrated survey made out of 15 close-finished inquiries.



CHAPTER-02

Food handler's information

2.1 Ages ranges

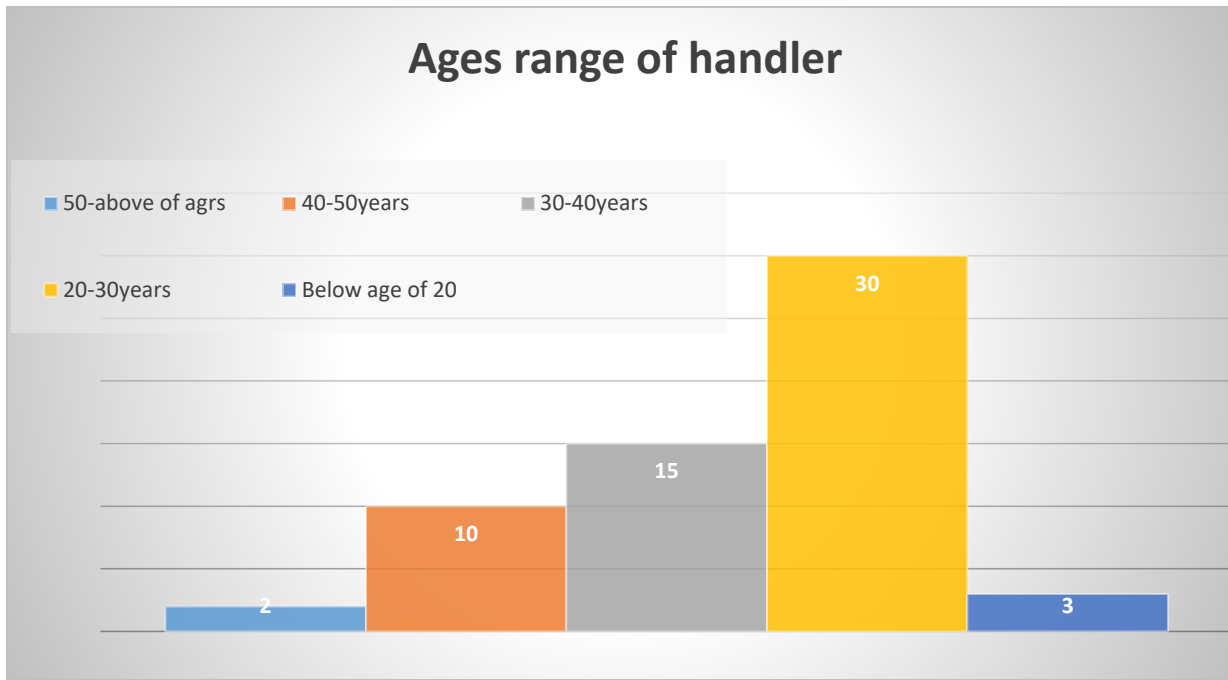


Figure: Age ranges

RESULTS:

When I ask them this question most were middle ages most age ranges was 20-30years.

50-above of age	4%
40-50years	20%
30-40years	30%
20-30years	60%
Below age of 20	6%



2.2 Sex

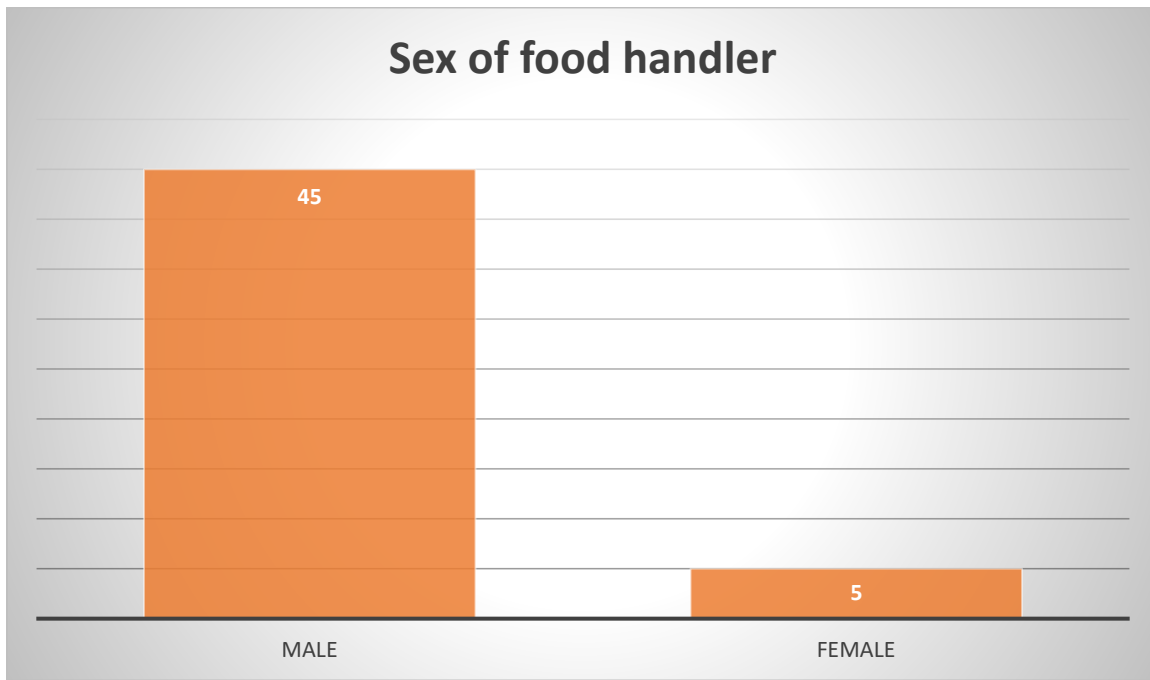


Figure: sex ratio of food handler.

RESULTS:

When I ask them this question most were says they were male. Male ratio was 90% and only 10 % were Female work in most of the restaurants.



2.3 Marital Status

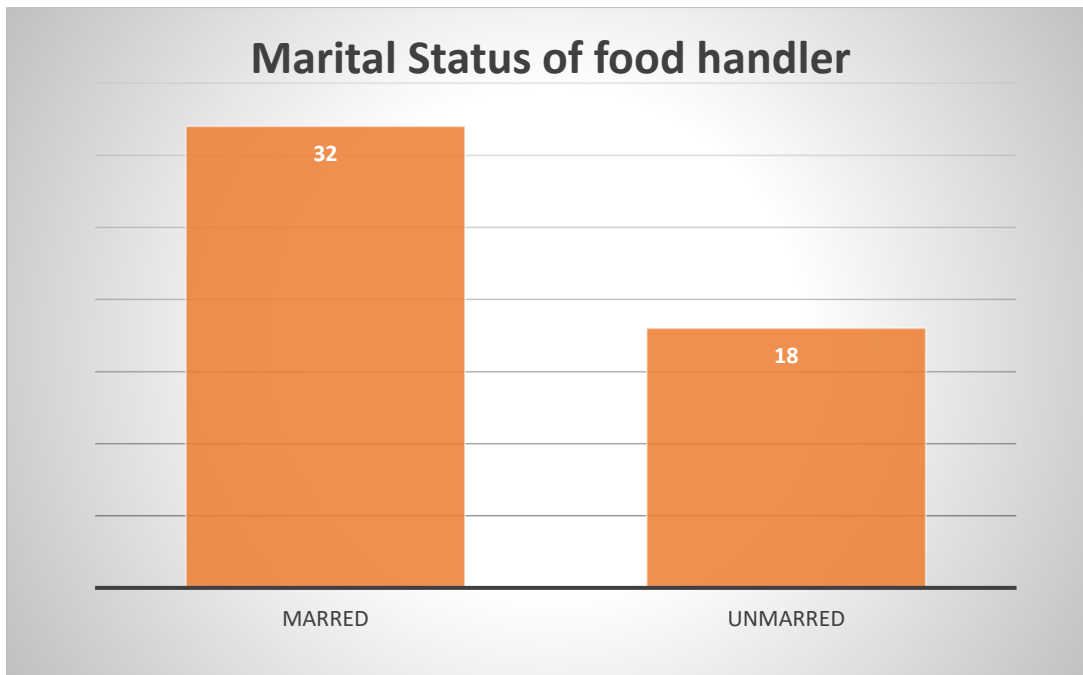


Figure: Marital Status

RESULTS:

When I ask them this question most were says they were marred. Marred 64% Unmarred 36%.



2.4 Educational Qualifications

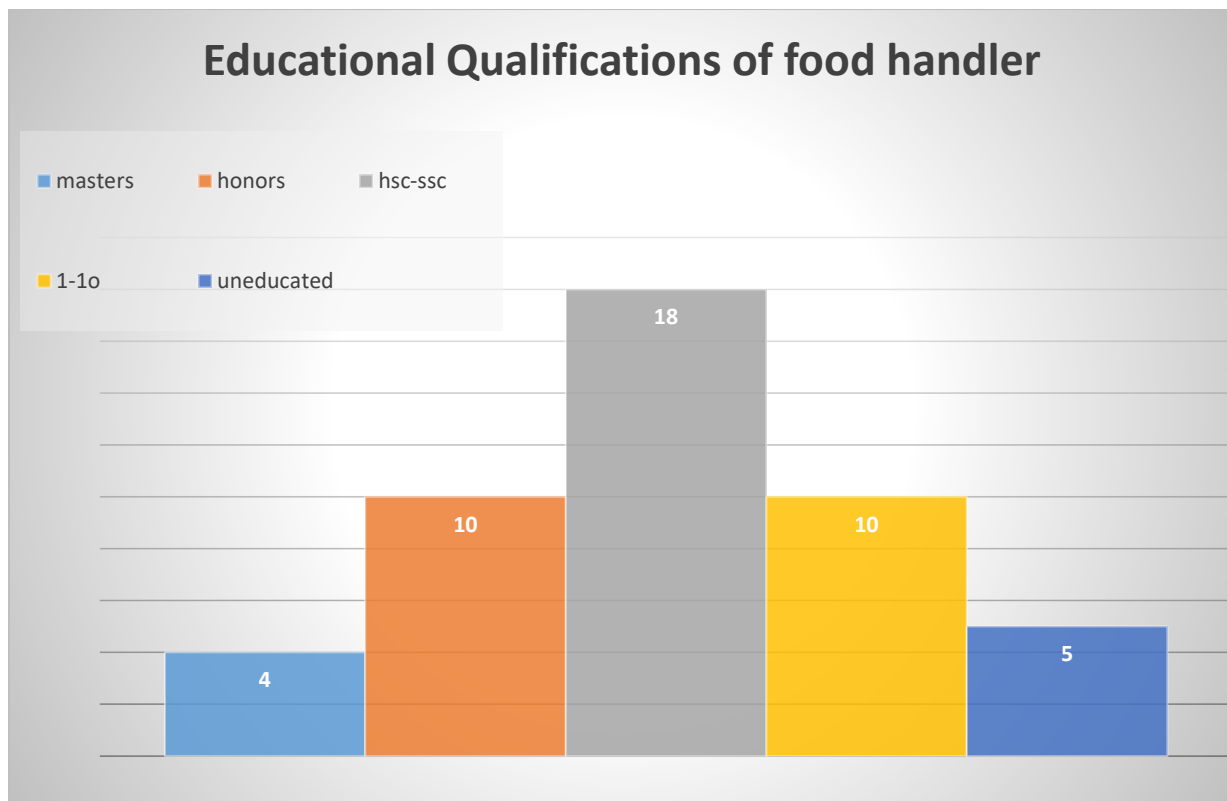


Figure: Educational Qualifications diagram of food handler.

RESULTS:

When I ask them this question most were says Hsc –Ssc pass they not study about this subjects.

masters	8%
honors	20%
hsc-ssc	36%
1-1o	20%
uneducated	10%



2.5 Working year

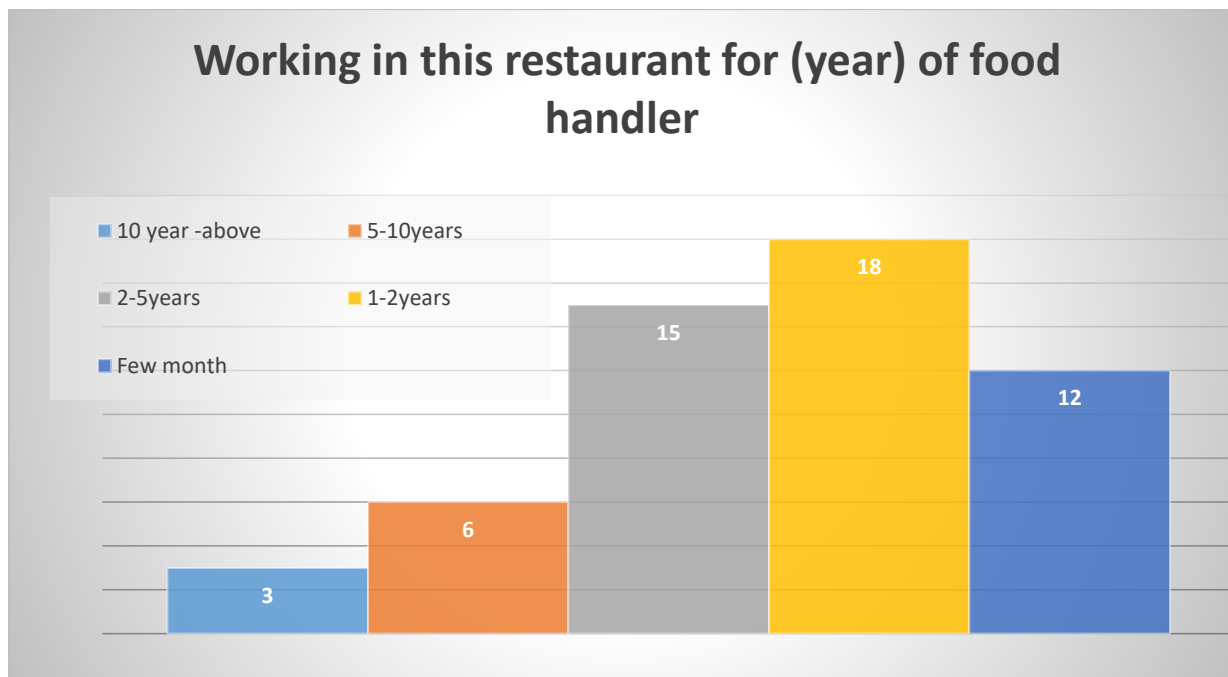


Figure: Working year diagram

RESULTS:

When I ask them this question most were answered they say normally 1-2 year work in here.

10 year -above	6%
5-10years	12%
2-5years	30%
1-2years	36%
Few month	24%



CHAPTER-03

Restaurants hygiene parameters

3.1 cutting/chopping board uses

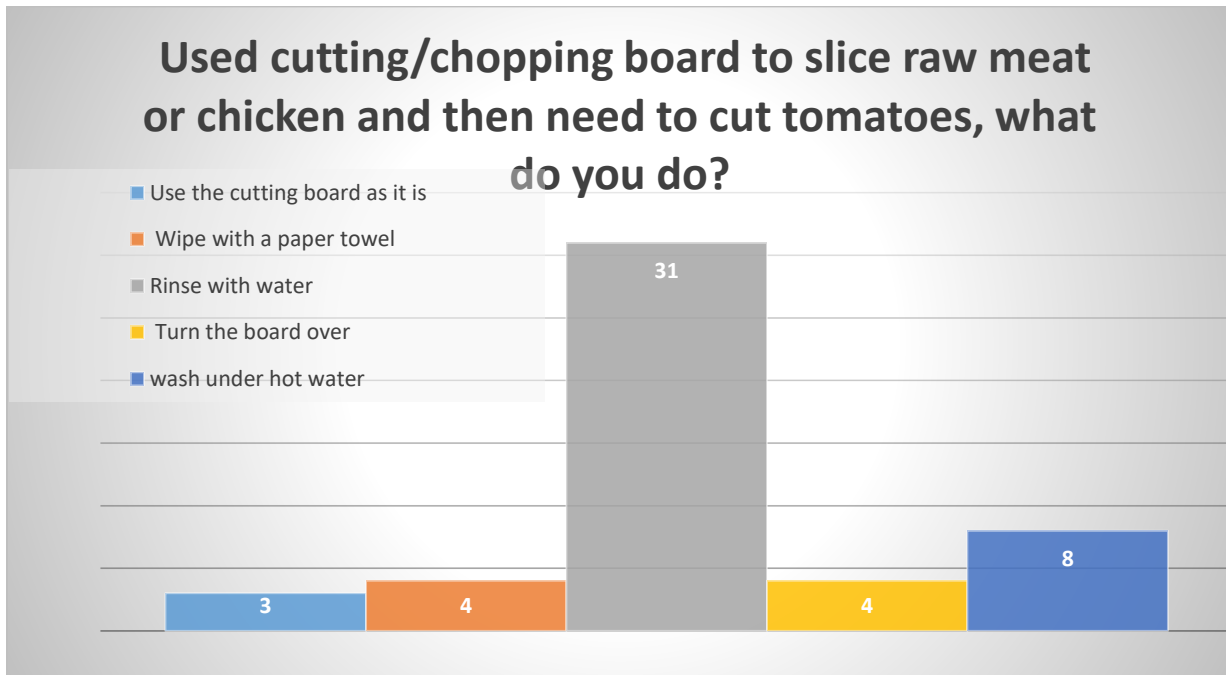


Figure: cutting/chopping board uses diagram

RESULTS:

When I ask them this question most were answered rinse with water only.

1. Use the cutting board as it is 6%
2. Wipe the cutting board off with a paper towel 8%
3. Rinse the cutting board under water 62%
4. Turn the board over and use the other side 8%
5. Wash the cutting board with soap and rinse it under hot water 16%



3.2 knife uses

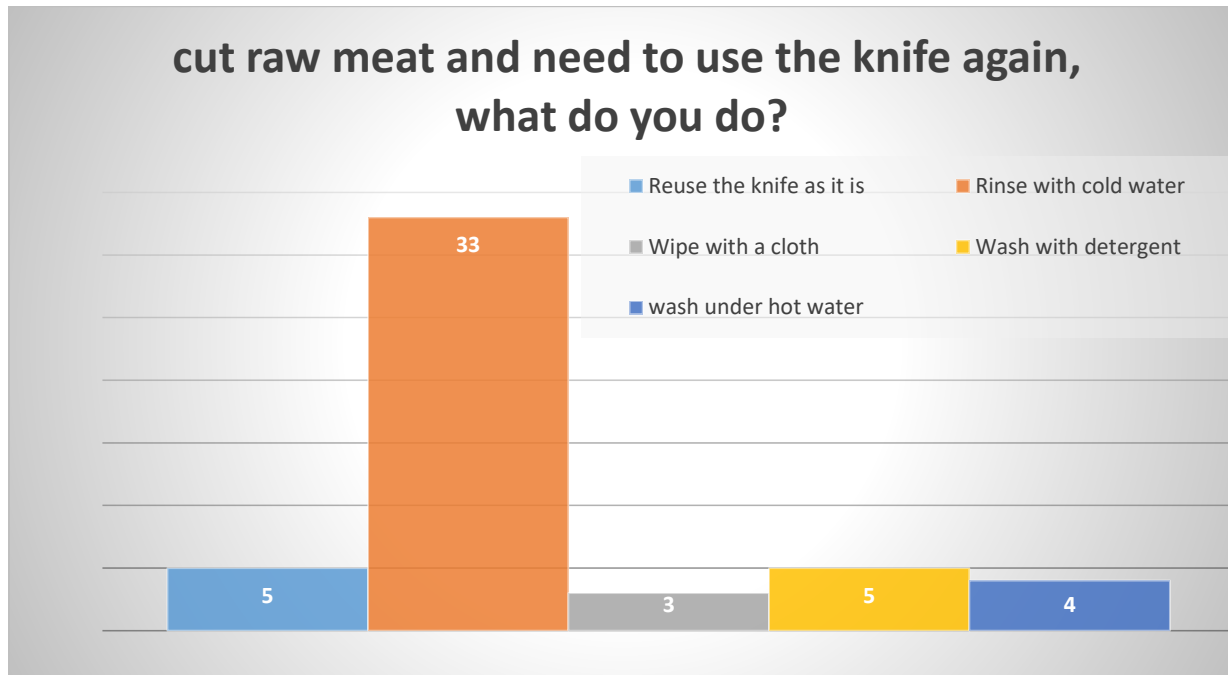


Figure: knife uses diagram

RESULTS:

When I ask them this question most were answered they were clean it cold water

1. Reuse the knife as it is 10%
2. Rinse with cold water 66%
3. Wipe with a cloth 6%
4. Wash with detergent 10%
5. hot water 8%



3.3 symptom of food poisoning

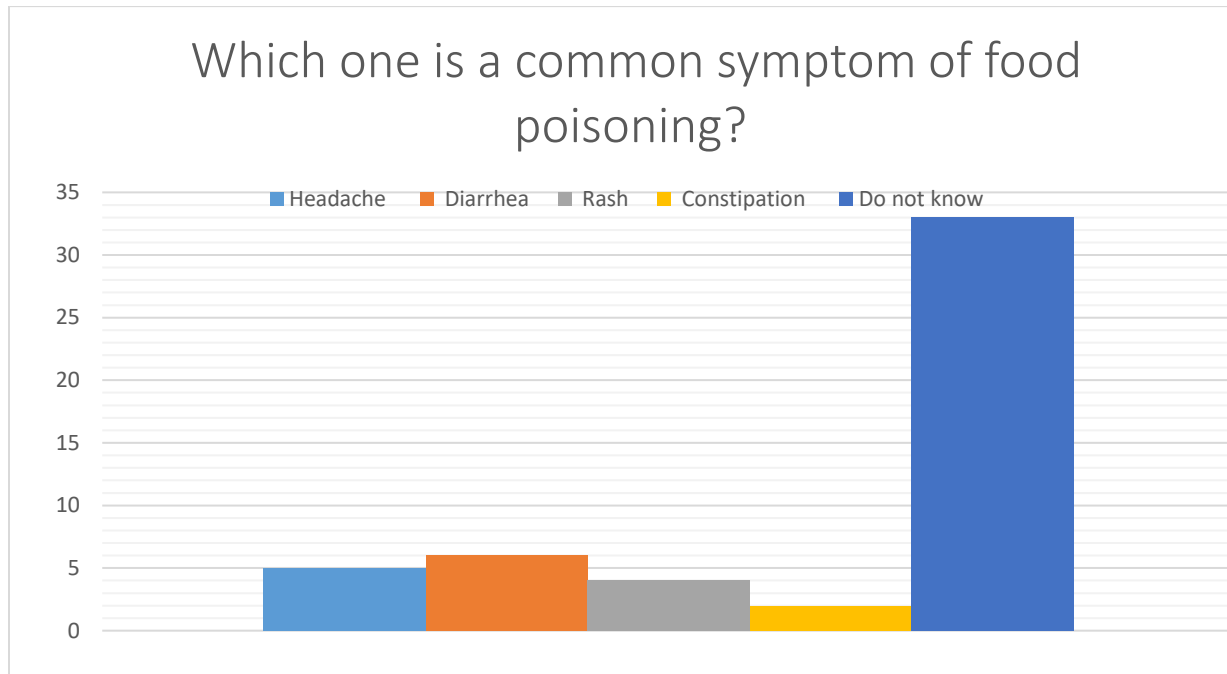


Figure: symptom of food poisoning diagram

RESULTS:

When I ask them this question most were answered they do not know what is the common symptom of food poisoning.

1. Headache 10%
2. Diarrhea 12%
3. Rash 8%
4. Constipation 4%
5. Do not know 66%



3.4 utensils safe

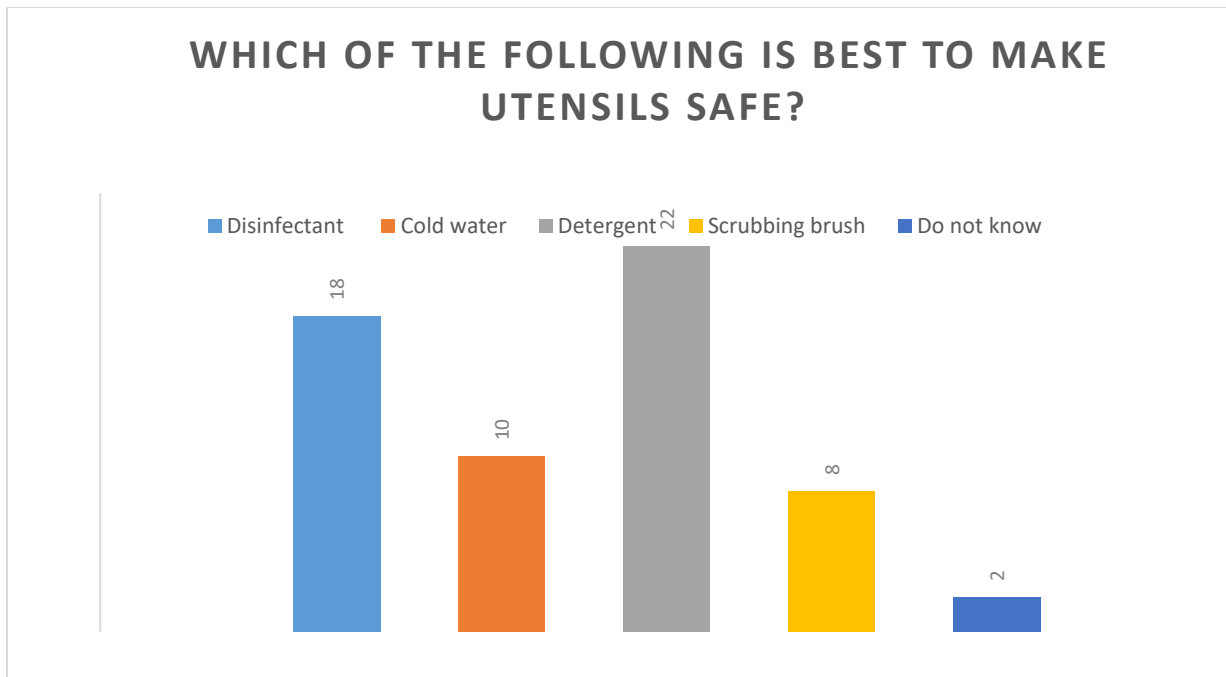


Figure: utensils safe which way diagram.

RESULTS:

When I ask them this question most are answered by best to make utensils safe which are use

1. Disinfectant 36%
2. Cold water 20%
3. Detergent 44%
4. Scrubbing brush 16%
5. Do not know 4%

3.5 microorganism effects on food

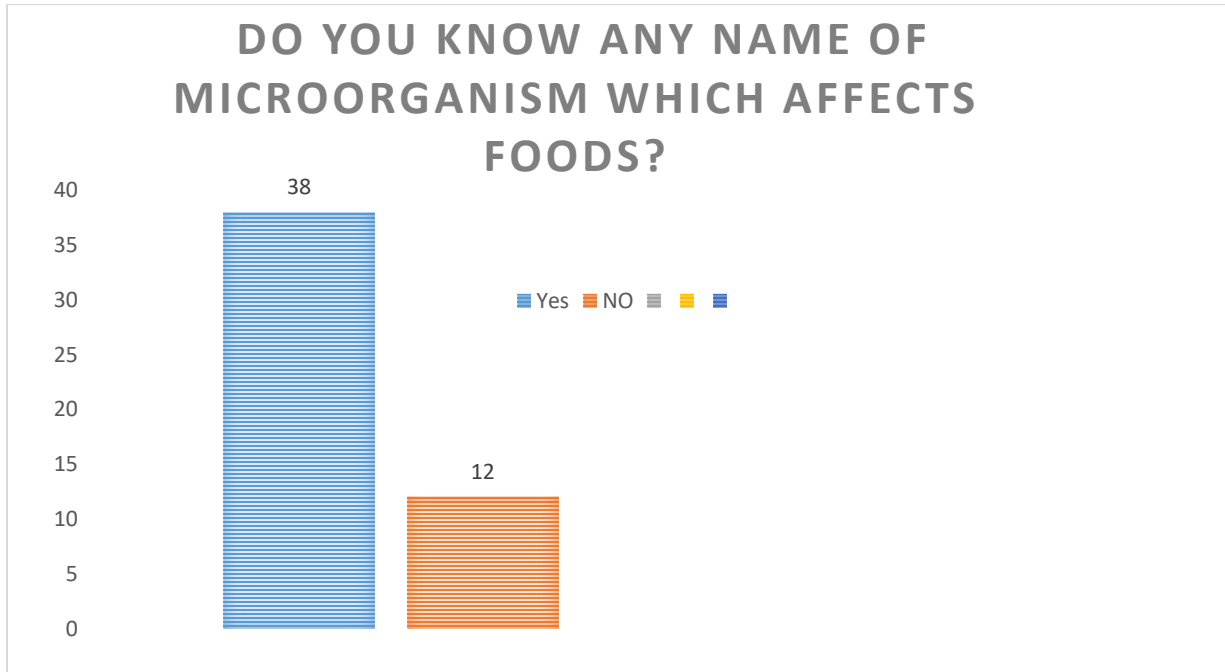


Figure: microorganism effects on food diagram

RESULTS:

When I ask them this question most were answered that they have not any idea about it they have not basic knowledge about microorganism how to effects on foods.

1. 76% yes
2. 24% no



3.6 meals in this restaurant

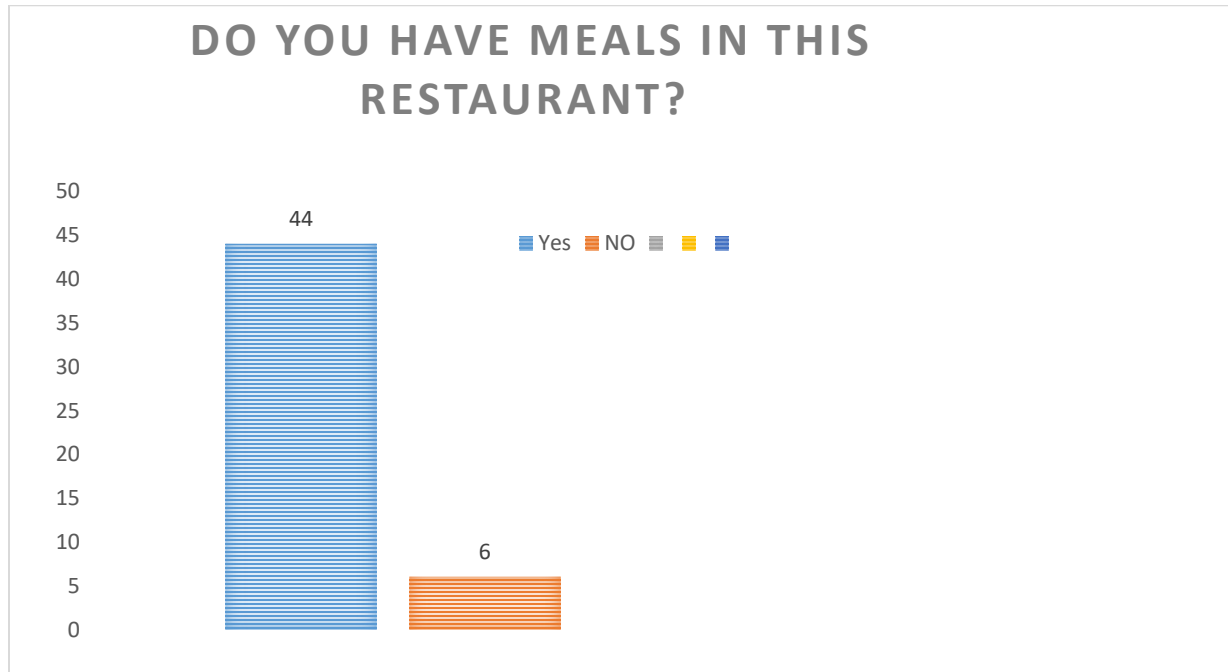


Figure: meals in this restaurant digram

RESULTS:

When I ask them this question most were answered by most were say yes they cooked in here and small amount of food handler say there are not this system for meal in here.

1. 88% yes
2. 12% no



3.7 sore with prepare food



Figure: sore with prepare food diagram

RESULTS:

When I ask them this question most were answered they just wear gloves before start their food prepare.

1. Yes if I bandage the sore (34%)
2. Yes, if it is not infected (10%)
3. Yes, if I wear a glove (32%)
4. No, I don't prepare food (12%)
5. Yes, if I put a bandage on it (12%)

3.8 treated for pests

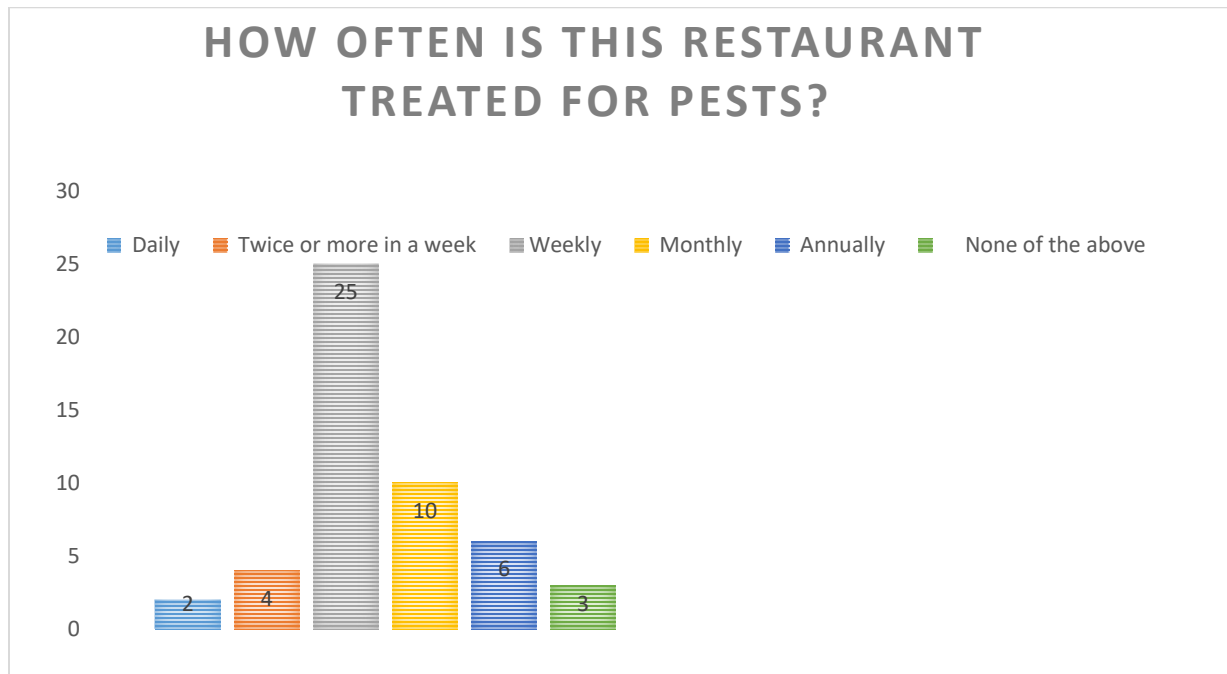


Figure: restaurant treated for pests diagram.

RESULTS:

When I ask them this question most were answered by Weekly (50%), monthly (20%) annually (12%) daily (4%) twice or more (8%) they restaurant treated for pests.

3.9 Food poisoning happens

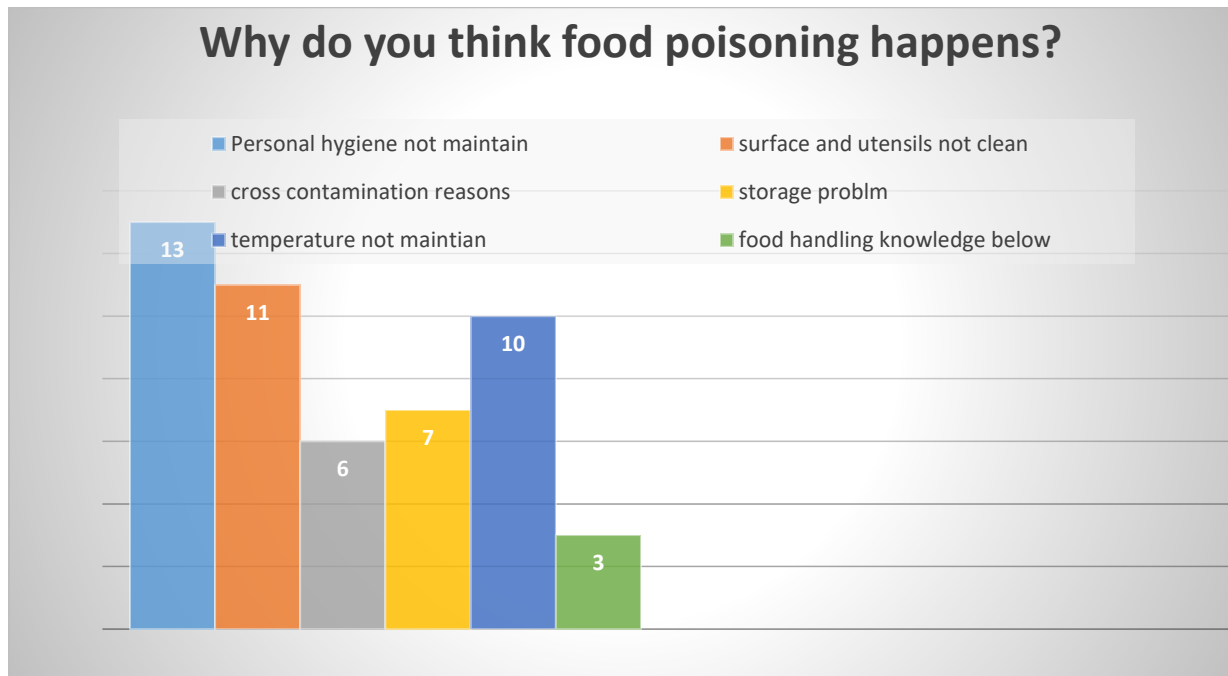


Figure: food poisoning happens digram

RESULTS:

When I ask them this question most were answered by Personal hygiene not maintain (26%), surface and utensils not clean (22%) cross contamination reasons (12%), storage problem (14%) temperature not maintain (20%) food handling knowledge below(6%).

3.10 improve the hygienic condition

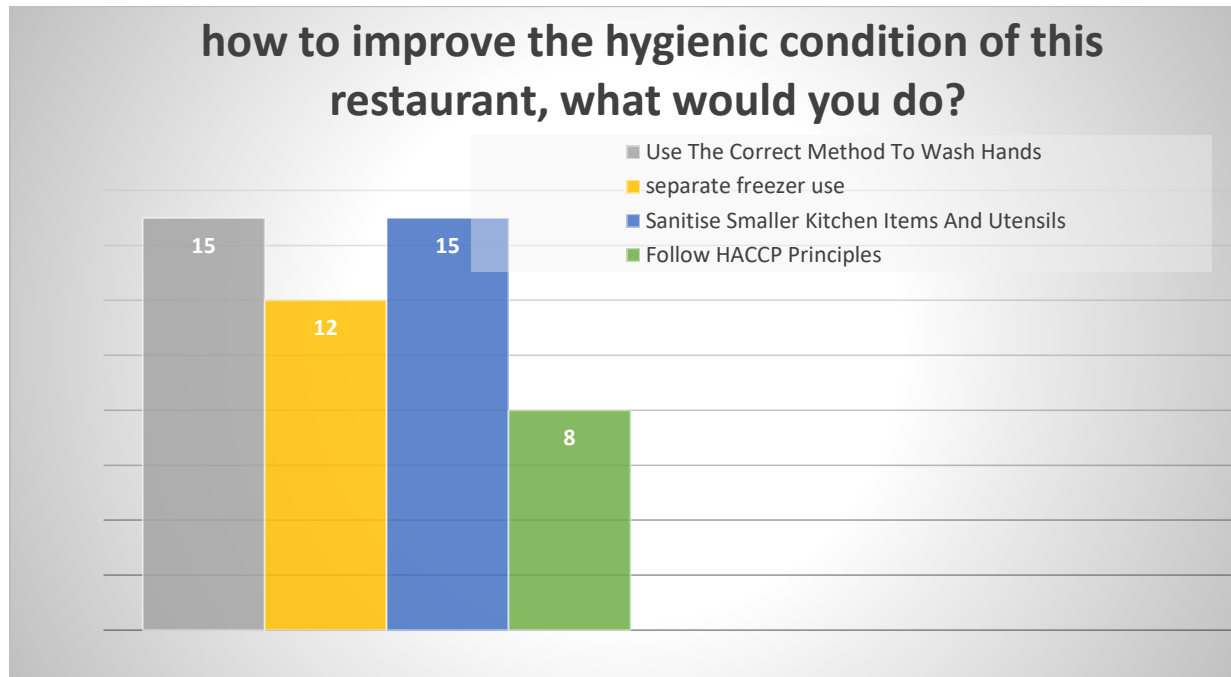


Figure: how to improve the hygienic condition of this restaurant diagram.

RESULTS

When I ask them this question most were answered they want try correct washing practices hand and utensils.

1. use the correct method to wash hand 30%
2. separate freezer use 24%
3. sanitize small kitchen 30%
4. follow HACCP principles 16%

CHAPTER-04

CONCLUSION

The dimension of cooking sterile practices among 50 sustenance handlers, 33.21% of them were great, 47.57% poor and 27.71% awful) was accounted for. Notwithstanding, in regards to individual cleanliness rehearses, neither preparing in close to home cleanliness among the investigation specialists has been seen nor utilization of hand gloves. Factually critical contrasts were seen by sex, training with individual cleanliness rehearses as far as; having defensive individual garments, having therapeutic wellness card and tobacco utilization. This investigation demonstrated great information and routine with regards to sustenance cleanliness and security by nourishment handlers in the drive-through eateries in Dhaka City, yet there is requirement for development through preparing and retraining of sustenance handlers by the administration of the cafés and the neighborhood government specialists.



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THE END

