



# Faculty of Pharmacy & Drug Manufacturing

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## Gastroenteritis and Food Hygiene Awareness

### Participated Students:

- All midsenior students in Faculty of pharmacy & drug manufacturing, PUA university

### Under Supervision Of:

- Microbiology & immunology department

### Project Summary:

#### Project Ideas

- To study population awareness about gastroenteritis and food hygiene. Using educative pre-prepared questionnaires, a convenient sample of about 300 vendors and 1500 participants were interviewed.
- Acute gastroenteritis is very common worldwide and estimated to account for 1.8 million childhood deaths annually, predominantly in developing countries. The burden of diarrheal illness is substantial in developed countries as well. Estimates of the burden of foodborne diseases are complicated by a number of factors: different definitions of acute diarrheal illness are used in various studies, most diarrheal illness is not reported to public health authorities, and few illnesses can be definitively linked to food. While not all gastroenteritis is foodborne, and not all foodborne diseases cause gastroenteritis, food does represent an important vehicle for pathogens of substantial public health significance.
- There are many reasons for foodborne disease remaining a global public health challenge. As some diseases are controlled, others emerge as new threats. The proportions of the population who are elderly, immunosuppressed or otherwise disproportionately susceptible to severe outcomes from foodborne diseases are growing in many countries. Pathogens can be inadvertently introduced into new geographical areas, such as with the discharge of contaminated water. Travelers, refugees and immigrants may be exposed to unfamiliar foodborne hazards in new environments.
- Changes in microorganisms lead to the constant evolution of new pathogens, development of antibiotic resistance, and changes in virulence of known pathogens. In many countries, as people increasingly consume food prepared outside the home, growing numbers are potentially exposed to the risks of poor hygiene in commercial food service settings. Too often, outbreaks of foodborne disease go unrecognized or unreported or are not investigated.



- The investigation and control of foodborne disease outbreaks are multi-disciplinary tasks requiring skills in the areas of clinical medicine, epidemiology, laboratory medicine, food microbiology and chemistry, food safety and food control, and risk communication and management. Many outbreaks of foodborne disease are poorly investigated, if at all, because these skills are unavailable in developing countries.
- All of these emerging challenges require that public health workers continue to adapt to a changing environment with improved methods to combat these threats. This necessitates collaboration among all the components of a food control system, including food law and regulations, food control management, inspection services, epidemiological and food monitoring (laboratory services) and education of and communication with the consumer.

#### **Project Phases:**

##### **Study design and population: Study design and population:**

Students were divided to groups of 15 students. Each student was asked to collect six questionnaires, one from vendor and the other five from individuals in the community

##### **Study questionnaire 1**

The questionnaire included several types of questions to identify

- I. Socio-demographic characteristics such as (age, residence, gender).
- II. The population at risk.
- III. General and GIT symptoms, incubation period, GIT investigation, source of the disease and treatment of gastroenteritis

##### **Study questionnaire 2**

This questionnaire targeted vendors in different geographical areas to investigate the hygiene of food handlers as well as the working environment. In addition, various questions were asked to ensure that food laws and regulations were followed.



## Data collection & Statistical analysis

Each group summarized the collected data. The data was analyzed and demonstrated in tables and figures. Data obtained from both vendors and community individuals were investigated to determine the population at risk.

## Presentation

Each group prepared a presentation introduction about gastroenteritis and food hygiene awareness, aim of the study, method used, data obtained and discussion of their results.

## Project evaluation and discussion

Staff members & teaching assistant staff participated in the evaluation of the project.

### Project Aim:

The aim of this study was to:

- Assess the Occurrence of Gastroenteritis and Food Hygiene Awareness
- Assess the occurrence of gastroenteritis among the population.
- Investigate the most common causes of gastroenteritis.
- Assess the food hygiene among vendors and in fast food restaurants and cafés.
- Assess and promote the preventive measures of gastroenteritis.