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Food Safety Knowledge & Compliance with HACCP Standards in Hospitals of Jordan

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Food is a basic physiologic need for all living organisms. This consumed food must be safe and can cause no harm for humans, specially, if these humans are hospitalized for certain illnesses. Food safety (FS) knowledge among food services staff is a key component that can ensure the safety of consumed food. Moreover, FS can be ascertained by many approaches among which HACCP is the most standardized one. Knowledge about FS can also influence the compliance with HACCP standards. Food services staff in the hospital are the key persons whom their FS knowledge can influence compliance with HACCP standards.

The purpose of this cross- sectional study is to explore FS knowledge among food staff and its impact upon compliance with HACCP standards among food staff in the hospital settings. FS knowledge was assessed using a widely published

questionnaire in the field of FS. Compliance to HACCP was evaluated using an audit checklist based on the HACCP standards identified by Codex Alimentarius Commission (2003). Our research targeted 200 food staff were recruited from hospitals of different sectors in Jordan. Our findings and implications for the FS knowledge and compliance with HACCP are discussed.

Speaker Biography

Abdelhakeem R Abu Arrah has completed his BCs in public Health from Jordan University of Science & Technology in 1987, his master's degree in public health from University of Jordan in 2016. Currently, he is a PhD student at the Girne American University. He has a long experience in supportive services and catering companies for hospitals, hotels, and petroleum companies.

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