

# Food safety; pests and vectors; air quality

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Evidently, a mandatory food safety training requirement for all restaurant employees will be much better than a stronger enforcement program by the local health department. This is so because there are various studies that show that the best approach is a behavior-based safety program which requires better employee-awareness and willingness.

This is so because the traditional food safety management of stronger enforcement program by the local health department has to totally rely on formal authority to accomplish the goals. In this case, the workers follow the safety directions only because there is close supervision by the authorities over them, and if they are found responsible, there will be punishment.

According to Pragle, Harding & Mack (2007), there are various studies that show that punishment and enforcement will not be able to accomplish the objective of making employees aware about, and adhere to, safety care in each and every step.

On the other hand, the behavior-based food safety management that can be achieved through the training program will be more effective in making employees aware about, and adhere to, safety measures as there is no coercion involved. In addition, this training that gives birth to behavior-based safety management will be able to take into consideration various factors ranging from physical, organizational, and personal factors that have an influence on food safety activities. Thus, as employees get awareness about the various factors of safety, their interrelation, and how to manage the various factors, they will be able to better manage the situation. According to Altekruze, Cohen & Swerdlow (1997), the benefit of mandatory training is that instead of forcing workers to adhere to safe practices, training will help <https://assignbuster.com/food-safety-pests-and-vectors-air-quality/>

in developing commitment to safety; thus voluntary participation.

In fact, there are various behaviors that can compromise food safety. Some of them are touching body while preparing food, eating and coughing while handling food, not washing hands after handling dirty equipments, not wearing gloves, not using clean utensils, working while ill, to mention but few. In the article ' Emerging food-borne diseases, Altekruise, Cohen & Swerdlow (1997) point out that preparers of meals can be an important control point of various diseases. It is suggested that proper heating and refrigeration of foods can prevent various pathogens. In addition, it is necessary to ensure proper separation of cooked and raw food, and proper washing hands and other surfaces. The scholars allege that the increase in pathogens like salmonella serotype enteritidis, campylobacter jejuni, E. coli, Vibrio vulnificus, and Listeria monocytogenes is directly linked to food handling. There are various ways to prevent mosquito bites, and most of these ways involve little or no additional cost. The best, and in fact, the cheapest is to cover skin by wearing long sleeves and trousers. Also, shoes should be worn while outside. Admittedly, it is possible to prevent mosquito bite by using DEET containing repellents. However, the problem is that it is harmful to regularly apply DEET to bare skin (OTIS). However, if long dresses and shoes are worn while outside, thus reducing bare skin exposure, it is possible to reduce mosquito bite considerably. Another related advice is to reduce going outdoors in the early morning and at twilight. This is so because mosquitoes are most active at this time (Colorado Department of Public Health and Environment).

In order to reduce mosquito population, the best thing the community can do is to ensure proper drainage so that water is not clogged anywhere. This

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involves avoiding rain gutter clogging, draining roof top air conditioner, cleaning trash receptacles and broken tiles where water clogging occurs, and covering any standing water like pool and hub properly (U. S. Environmental Protection Agency, 2007). Thus, by reducing the number of places where standing water allows mosquitoes to breed, it is possible to reduce mosquito population. Also, it is highly necessary to have well-fitting windows and doors so that mosquitoes do not come indoors.

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