

# Fast food: definition of the problem

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## Fast Food

### Definition of the Problem

The handling of food in fast food restaurants has been a concern over the entire population specifically because most people are inclined towards fast food eateries. Disease outbreaks are a common phenomenon because of the numerous hygiene issues attributed to fast food eateries (Sherrow, 48). The staff and food production processes ought to be evaluated to identify and solve the menace.

### Hypothesis

H0: Disease outbreaks may be reduced by over 50% if the fast food eateries adopt programs that enhance hygienic food production processes.

H1: The staff is responsible for eliminating hazards that lead to contamination of food products.

### HIT Intervention/ Program

The hypotheses can be supported by ensuring that fast food restaurants adopt Hazard Analysis Critical Control Points (HACCP). A HACCP program ensures that there are sufficient checks that identify and eliminate or reduce the risk of hazards to reasonable levels (Sherrow, 89).

### Methods to Test the Hypotheses

The relation of a HACCP program to disease outbreak indicates a negative correlation. For example, a critical control point (CCP) would identify a hazard twice as fast as compared to a production process that lacks the CCP. As such, with CCP, disease outbreak reduced by half, without CCP, disease outbreak doubles.

In addition, if the staff maintains hygienic standards, the vulnerability of the <https://assignbuster.com/fast-food-definition-of-the-problem/>

food production process to hazards reduces.

#### Results/ Support of Hypothesis Testing

A HACCP program may entail setting minimum limits for the following parameters; temperature, time, and sanitization. A CCP may entail refrigeration, boiling, and ingredient composition (“Hazard Analysis and Critical Control Point Generic Models for Some Traditional Foods a Manual for the Eastern Mediterranean Region”). If the critical control points are established in the fast food restaurant, the HACCP will be successful; hence, reducing disease outbreak by approximately half of the initial. In addition, the staff ought to uphold minimum hygienic standards such as having several uniforms, sanitizing hands before handling food, and wearing appropriate headgear to avoid contamination.

#### Work Cited

Hazard Analysis and Critical Control Point Generic Models for Some Traditional Foods a Manual for the Eastern Mediterranean Region. Cairo: World Health Organization, Regional Office for the Eastern Mediterranean, 2008. Print

Sherrow, Victoria. Food Safety. New York: Chelsea House, 2008. Print.