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- Document Title** : *The relationship of Hygiene evaluation with microbial quality of processed food*
علاقة التقويم الصحي بالنوعية الميكروبية للأغذية المعاملة
- Document Language** : Arabic
- Abstract** : This study was carried out to determine the relationship between the hygiene evaluation of three categories of food premises (luxury hotels, public restaurants, and flight catering) and the bacteriological quality of six types of meals (Taboulah, Vegetable salad, Moutabal, Cake, Meat with Rice, and Cooked Vegetables) prepared in these premises in Jeddah. The hygiene levels of these premises were evaluated by score system using a checklist developed from various international airlines inspection checklists as well as from regulations of the Municipality and Health Ministry of Saudi Arabia. Food samples were taken during the hygiene inspection visits and subjected to bacteriological testing. The hygiene inspection results show the hygiene scores (Environmental, Food Safety, and General Scores) of the public restaurants and luxury-hotels were significantly lower than the standard hygiene scores (30, 70, and 100, respectively) while the flight catering recorded the highest hygiene level in comparison with the other premises studied. The statistical results for public restaurants and luxury hotels show positive correlation in the Environmental Scores during the four hygiene visits ($r = +0.598$ and $r = +0.645$, respectively, $P < 0.01$) whereas in Food Safety Scores, only the luxury hotels show positive correlation during the visits ($r = +0.489$, $P < 0.05$) but not in public restaurants. Bacteriological test results of the food samples drawn from the different food premises generally showed high numbers in most types of bacteria studied as compared to the bacteriological standards, leading to the increased percentage of bacteriological rejection of the food samples. Public restaurants had the highest number of food samples rejected than the luxury hotels, while flight catering recorded the lowest. No *Salmonella* spp. was isolated from the food samples in any of the premises. Correlation and regression models between the hygiene scores (Environmental, Food Safety, General Scores) and the number of bacteriologically rejected food samples were sufficient in hotels ($r = -0.829$, $r = -0.926$, and $r = -0.914$, respectively, $P < 0.01$) but there was no correlation between these variables in public restaurants. Recommendations are offered to bring improvements at par with the ideal hygiene standard for the premises.
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