

OFORIKROM MUNICIPAL ASSEMBLY
ENVIRONMENTAL HEALTH AND MANAGEMENT UNIT
FIRST QUARTER REPORT ON FOOD HYGIENE MONITORING

1.0 INTRODUCTION

As part of measures to ensure that food establishments operate under standard hygienic conditions, the Environmental Health and management Unit of the Oforikrom municipal Assembly continued to conduct monitoring exercises on the above establishments to ascertain if they operate according to laid down hygiene regulations.

The following report covers the monitoring exercises carried out in the Municipality by the Environmental Health Unit during the period 1st January to 31st March, 2020.

2.0 PURPOSE OF THE EXERCISE

The purpose of the exercises was to ensure that food and drink handlers within the Municipality operate in such a manner that the products they offer to the public are reasonably accepted hygienic conditions with the optimum aim of ensuring that customers do not contract any food-borne infections as a result of unhygienic practices by the handlers.

3.0 THEMATIC AREAS COVERED

The main thematic areas covered to ensure the above objective include:

- i. General Appearance (neatness) of handlers
- ii. Storage of raw foods
- iii. Kitchen – including cooking utensils
- iv. Pantry
- v. Serving Rooms – including plates, cups, tables, chairs etc.
- vi. Eating Rooms – including water supply, hand-washing facilities etc.
- vii. Waste Management- storage, disposal
- viii. Sanitary Facilities
- ix. Medical Certificates of fitness and
- x. General Condition of Surroundings

4.0 FINDINGS

S/NO.	DESCRIPTION	NO. SATISFACTORY	NO. NOT SAATISFACTORY	REMARKS
1.	General Appearance of Handlers	492	7	Most handlers were well dressed and looked neat
2.	Storage of raw foods	189	310	Raw foods were generally stored in the open
3.	Kitchen	373	126	Some cooked in the open

4.	Pantry	53	446	Most did the washing in the open and so exposed food bowls to contamination
5.	Serving Rooms	487	12	Most were reasonably clean
6.	Eating Rooms	479	20	Quite clean in most cases
7.	Waste Management	225	274	Need for more education on storage of waste
8.	Sanitary Facilities	67	432	Need to intensify education
9.	Medical Certificate of fitness	498	1	Encouraging
10.	General condition of Surroundings	439	60	Education should be intensified on the cleanliness of the surroundings
11.	Use of acceptable ingredients for Food Preparation	491	8	Quite encouraging

To ensure that food handlers offered reasonably nutritious foods to customers, the team also looked at the various ingredients used for preparation of their foods, and made sure that putrefied ingredients are used and not expired or unacceptable products that were used in food preparation.

- 5.0 **RECOMMENDATION:** It is highly recommended that the Assembly should regularly support the Environmental Health Unit since there has been improvement in the adherence to hygienic practices of food handlers since the monitoring programme started.
- 6.0 **CONCLUSION:** The exercise was quite beneficial to both the Environmental Health Unit and the food handlers and it is hoped that the exercise would be sustained.

**MUNICIPAL ENVIRONMENTAL HEALTH OFFICER
(AKUKA CONSTANCE)**

OFORIKROM MUNICIPAL ASSEMBLY
ENVIRONMENTAL HEALTH AND MANAGEMENT UNIT
SECOND QUARTER REPORT ON FOOD HYGIENE MONITORING – 2020

1.0 INTRODUCTION

Monitoring of food handlers to ascertain whether they operate under acceptable hygienic and nutritious conditions continued during the second quarter of 2020. Below is our report for the period 1st April to 30th June, 2020.

2.0 PURPOSE

The purpose of the monitoring exercise was to assess food handlers on their adherence to hygienic and nutritious standards in the foods they offer for sale to customers.

3.0 AREAS COVERED

- i. General Appearance of Handlers
- ii. Storage of raw foods
- iii. Kitchen
- iv. Pantry
- v. Serving Room (Including serving facilities – plates, cups etc.)
- vi. Eating Room (including hand washing facility)
- vii. Waste Management
- viii. Sanitary Facilities
- ix. Medical Certificates of fitness
- x. General Condition of Surroundings

4.0 FINDINGS

S/NO	DESCRIPTION	NO. SATISFACTORY	NO. NOT SATISFACTORY	REMARKS
1.	General Appearance of handlers	397	12	Marked improvement observed
2.	Storage of Raw Foods	171	238	Complaints of lack of space making improvement hard
3.	Kitchen	209	200	Improving but more to be done
4.	Pantry	67	342	Most using open space

				still
5.	Serving Rooms	384	25	Seen improvement
6.	Eating Rooms	401	8	Quite encouraging
7.	Waste Management	359	50	Good generally
8.	Sanitary Facilities	86	323	Still a problem
9.	Medical Certificates of Fitness	409	0	Very Good
10.	General Condition of Surroundings	399	10	Good
11.	Use of acceptable ingredients for Food preparation	405	4	Good

5.0 **RECOMMENDATION:**

The Assembly should if possible organise a workshop on food hygiene for food handlers in the Municipality.

6.0 **CONCLUSION:** There has been a marked improvement on hygiene by food handlers in the Municipality and it is hoped that through intensification on food hygiene education, cleanliness in our food establishments would be sustained.

**MUNICIPAL ENVIRONMENTAL HEALTH OFFICER
(AKUKA CONSTANCE)**

OFORIKROM MUNICIPAL ASSEMBLY
ENVIRONMENTAL HEALTH AND MANAGEMENT DEPARTMENT
THIRD QUARTER FOOD HYGIENE MONITORING REPORT – 2020

1.0 INTRODUCTION:

The Environmental Health Unit of the Assembly continued with its monitoring exercises which aimed at maintaining reasonably acceptable conditions at the various food establishments in the Municipality. Below is the report for the third quarter of 2020.:

2.0 PURPOSE

To maintain acceptable hygienic standards in the public food establishments in the Oforikrom Municipality.

3.0 AREAS COVERED

- i. General Appearance of Handlers
- ii. Storage of Raw Foods
- iii. Kitchen
- iv. Pantry
- v. Serving Rooms
- vi. Eating Rooms
- vii. Waste Management
- viii. Sanitary Facilities
- ix. Medical Certificates of Fitness
- x. General Condition of Surroundings

4.0 FINDINGS

S/NO.	DESCRIPTION	NO. SATISFACTORY	NO. NOT SATISFACTORY	REMARKS
1.	General Appearance of Handlers	392	4	Good
2.	Storage of Raw Foods	277	119	Still a problem due to lack of space
3.	Kitchen	317	79	More to be done but seen improvement
4.	Pantry	101	295	Some now use kitchens. Not ideal
5.	Serving Rooms	385	11	Good
6.	Eating Rooms	390	6	Good
7.	Waste Management	373	23	Good
8.	Sanitary Facilities	90	306	Customers use public toilets

9.	Medical Certification of Fitness	396	0	Very Good
10.	General Condition of Surroundings	392	4	Good
11.	Use of acceptable Ingredients for Food Preparation	393	3	Good

5.0 **RECOMMENDATION:**

Workshops on Personal and environmental hygiene should be organised for food handlers in the Municipality.

6.0 **CONCLUSION:** This routine exercise is very useful and must be maintained.

**MUNICIPAL ENVIRONMENTAL HEALTH OFFICER
(AKUKA CONSTANCE)**

OFORIKROM MUNICIPAL ASSEMBLY
ENVIRONMENTAL HEALTH AND MANAGEMENT UNIT
FOURTH QUARTERN FOOD HYGIENE MONITORING REPORT – 2020

1.0 INTRODUCTION:

The Unit continued with its food hygiene monitoring during the fourth quarter of 2020 and below is a report of the exercise:

2.0 PURPOSE: To sustain and maintain reasonably clean and hygienic conditions in food establishments within the Oforikrom Municipality.

3.0 AREAS COVERED

- I. General Appearance of Handlers
- II. Storage of Raw Foods
- III. Kitchen
- IV. Pantry
- V. Serving Rooms
- VI. Eating Rooms
- VII. Waste Management
- VIII. Sanitary Facilities
- IX. Medical Certificates of Fitness
- X. General Condition of Surroundings

4.0 FINDINGS

S/NO.	DESCRIPTION	NO. SATISFACTORY	NO. NOT SATISFACTORY	REMARKS
1.	General Appearance of Handlers	520	3	Good
2.	Storage of Raw Foods	300	223	Still a problem
3.	Kitchen	419	104	Small improvement. More to be done
4.	Pantry	425	98	Need to intensify education
5.	Serving Rooms	517	6	Good
6.	Eating Rooms	520	3	Good
7.	Waste Management	498	25	Not Bad. More to be done
8.	Sanitary Facilities	99	424	Customers use Public Toilets
9.	Medical Certificates of Fitness	522	1	Very Good
10.	General Condition of Surroundings	521	2	Good
11.	Use of acceptable Ingredients for Food Preparation	521	2	Good

5.0 RECOMMENDATIONS:

- i. The Assembly should support the low-income food handlers to source financial support to improve their services, especially with regards to hygiene practices.
- ii. The Assembly should institute an award system for cleanest food facilities.

6.0 **CONCLUSION:** Since the monitoring exercises facilitates the maintenance of good hygiene in food establishments, it is hoped that the necessary support would be provided to help the industry.

**MUNICIPAL ENVIRONMENTAL HEALTH OFFICER
(AKUKA CONSTANCE)**