

# Food Safety Knowledge, Attitude and Practices of Orange-Fleshed Sweetpotato Puree handlers in Kenya.

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# BACKGROUND



- Orange Fleshed Sweetpotato (OFSP) puree is an ***important ingredient*** used in production of ***baked products*** in Kenya.
- The **quality and safety suitability** of OFSP puree largely depends on ***compliance to food safety hygiene practices in processing by*** food handlers.

# BACKGROUND cont...



- There is lack of or limited *information on food safety knowledge, attitude and practices* of OFSP puree handlers.
- Therefore, we need to generate data for developing training programs for *improving knowledge and hygiene practices* of OFSP puree handlers and **enhance OFSP puree shelf-life and food safety.**

# OBJECTIVE



- To determine the level of food safety knowledge, attitude and practices (KAP) of OFSP puree handlers.

# METHODOLOGY



*Objective 1-Cross-sectional study design*

**Exclusive sampling (N=35; both at the plant and bakery)**

**Structured Questionnaire**

**Knowledge**

**Attitude**

**Practices**

- Percentage scores above 80% were classified as **High Level** for Knowledge, **Positive** for attitude and **Good** for practices.



- **Instructions and administering of questionnaires to OFSP puree handlers**

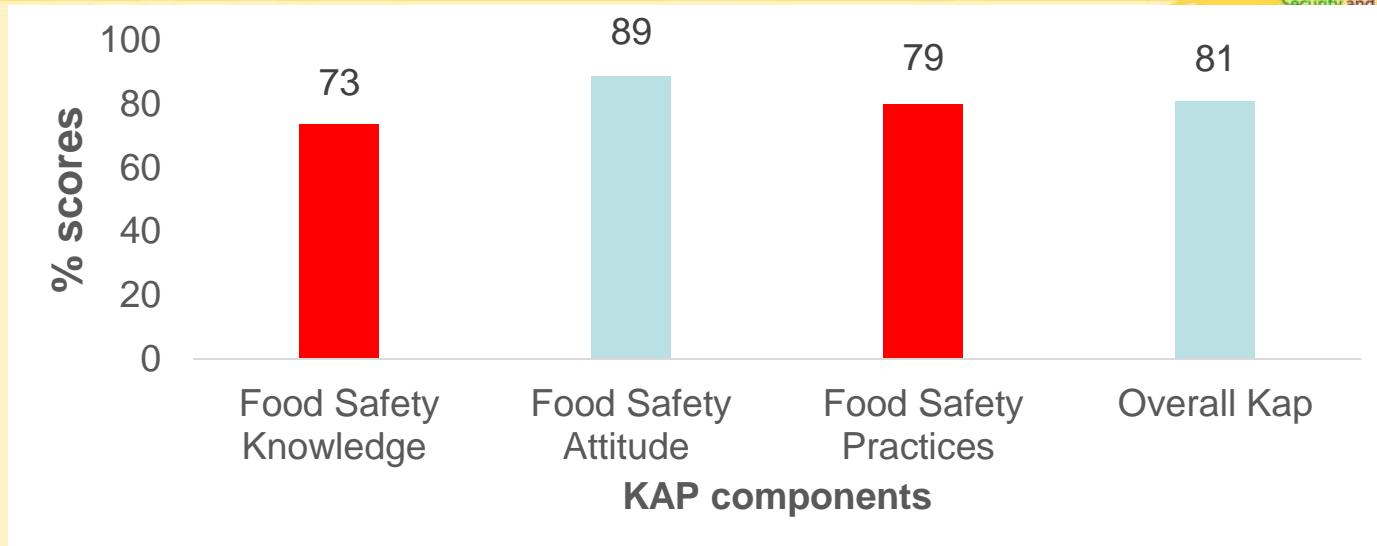
# RESULTS



## *Socio-demographic characteristics*

Socio-demographic variables		Percentage (%)
<b>Gender</b>	Male	77
	Female	23
<b>Age</b>	18-25	31
	26-35	57
	36-60	12
<b>Highest Education level</b>	Primary	9
	Secondary	34
	Tertiary	57
<b>Length of Employment (Years)</b>	Less than 1	23
	1-5	54
	Above 5	23
<b>Training in Food safety</b>	Yes	63
	No	37

# Overall food safety knowledge, attitude and practices



- OFSP puree handlers had low level of food safety knowledge and practices.
- Consumers could be exposed to health risks as a result of violation of food safety practices.





- **Low level of knowledge leading to poor practices in use of personal protective clothing and poor waste disposal.**



- OFSP puree handlers demonstrated a poor understanding on food contamination, foodborne illnesses, cleaning and sanitation.
- **Regular training should be carried out to improve their knowledge in these areas to avoid food safety risks.**

# Factors influencing Food Safety Knowledge, attitude and Practices of OFSP puree handlers.



- KAP scores of OFSP puree handlers **increased** with ***age***, ***education level*** and ***work experience***.
- **Level of education** significantly influenced their ***attitude*** ( $p < 0.05$ ).
- OFSP puree handlers with a training in food safety had better knowledge, positive attitude and better practices ( $p < 0.05$ )
- **Training can be a tool for improving food safety knowledge, perception and behaviors of food handlers.**

# Relationship among Knowledge, Attitude and Practices



## *Correlation among KAP of OFSP puree handlers*


Level	Pearson Correlation	p value
Knowledge-Attitude	0.11	0.5
Attitude-Practices	0.40*	0.01
Knowledge-Practices	0.35*	0.04

## *Adjusted linear regression assessing the effect of food safety knowledge and attitude on food safety practices*

Variables	Coefficient	p-value
Knowledge	0.3*	0.045
Attitude	0.4*	0.018

- Increasing food safety knowledge improves food handling practices of OFSP puree handlers.
- Positive behavioral changes of OFSP puree handlers improves food safety practices.

# Conclusion and Recommendations

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- OFSP puree handlers have low level of knowledge and poor practices.
- Training and provision of necessary resources are important for improving food safety in OFSP processing.

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# THANK YOU