FOOD HANDLING PRACTICES ON SUPERMARKETS

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Food safety is critical nowadays where the wide spread of corona viruses is alarming everyone. It should be emphasized that agri-food chain must take some actions to prevent food from becoming contaminated before it is purchased. The responsibility for safe food handling has increased among supermarkets which offer a variety of additional food services and products.

Research reports on food handling trends found out by looking at the food handling practices of grocery store employees and by inquiring specific food safety in supermarkets. During the store visits, a number of poor food handling services were observed including improper glove use, cross contamination between raw and ready to eat meats and poultry; improper food storage and poor personal hygiene. Although some grocery store employees appeared confident in their food safety knowledge, when asked for proper storage and handling opinion or advice, many were unaware of the proper methods within their department and are willing to offer incorrect advice. This advice often conflicted with food handling information throughout the grocery store.

For public safety, there must have an interactive training within the supermarket to improve their food handlers’ awareness of the food safety and avoid food contamination, after all, who does not need to go to the supermarkets. Educators and parents must always be aware of these concerns and always remind the students and children about food handling- even at home especially during these trying times of the pandemic.
References:

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