

# 中低收入國家餐廳從業人員之食安知識、態度與作業方法的探討

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2024/11/16

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- 一、前言
- 二、材料與方法
- 三、結果與討論
- 四、結論
- 五、參考文獻

## 摘要

食品安全相關的研究中關注點主要集中在食品從業人員的食品安全知識 (FSK)、態度及自我評估報告 (SRFHPs) 而非食品從業人員的實際操作方法。本篇研究的目的是在調查辛巴威 22 家餐廳中食品從業人員之 FSK、態度、SRFHPs 及實地訪查狀況。本研究使用問卷收集食品從業人員之身分資訊、FSK、態度、SRFHPs 的數據，同時依問卷內容建立實地觀察所使用之檢查表，最後將得到的結果進行分析討論。研究結果顯示，受訪者是否接受過基礎食品培訓在 FSK 上會有顯著差異 ( $p < 0.05$ )，而受訪者的身分資訊對於 FSK 並無顯著差異。在受訪者的 FSK 與態度 ( $r_s = 0.371, p < 0.05$ )、FSK 與 SRFHPs ( $r_s = 0.242, p < 0.05$ )、FSK 與實地觀察結果 ( $r_s = 0.254, p < 0.05$ )、態度與 SRFHPs ( $r_s = 0.229, p < 0.05$ ) 以及態度與實地觀察結果 ( $r_s = 0.263, p < 0.05$ ) 之間均有顯著的正相關。實地觀察的結果顯示約有半數受訪者會在專門清洗餐具的水槽中洗手，57% 的受訪者使用不正確的方式進行手部乾燥，約 20% 的受訪者未使用正確的方式解凍食品。據本篇研究結果可得出，辛巴威需要強制國家內餐廳之食品從業人員進行基礎及進階的食品安全培訓，以改善食品從業人員的食品安全知識、態度和作業方法。

關鍵字：態度、食品從業人員、食品安全知識、作法、餐廳

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