



شبكة المعلومات الجامعية

بِسْمِ اللَّهِ الرَّحْمَنِ الرَّحِيمِ





شبكة المعلومات الجامعية



شبكة المعلومات الجامعية

التوثيق الالكتروني والميكرو فيلم

جامعة عين شمس

التوثيق الالكتروني والميكرو فيلم

قسم

نقسم بالله العظيم أن المادة التي تم توثيقها وتسجيلها
علي هذه الأفلام قد اعدت دون أية تغيرات



يجب أن

تحفظ هذه الأفلام بعيداً عن الغبار

في درجة حرارة من 15 – 20 مئوية ورطوبة نسبية من 20-40 %

To be kept away from dust in dry cool place of
15 – 25c and relative humidity 20-40 %



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بعض الوثائق الأصلية تالفة



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بالرسالة صفحات
لم ترد بالأصل

QUALITY ASSURANCE OF READY TO EAT FOODS

Thesis

*Submitted to the High Institute of Public Health
Alexandria University
In Partial Fulfillment of The Requirement for the Degree of
Master of Public Health
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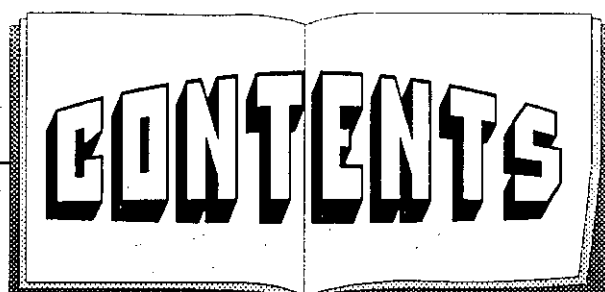
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INTRODUCTION

INTRODUCTION

Proper nutrition is identified as one of the essential elements of primary health care, and food has to be both nutritious and wholesome. It has to support health and not to cause foodborne infections or intoxication through contamination with microorganisms or toxic substances.

Hence, the major function of the food safety programmes all over the world is to ensure the wholesomeness of food, and to protect consumers from adulteration, misdescription and misleading advertising.

Following the production of oil at Bahrain in 1932, which led to the improvement of the different aspects of commercial and economic development, people constrained to leave their houses for a long period to practice their new jobs in governmental or private establishments.

Consequently food consumption patterns had changed to meet the necessary daily nutritional needs. Moreover the number of immigrants from different nationalities increased dramatically and this led to the expansion of many food service establishments such as restaurants, cafeterias and fast food places.

The advantages offered by ready to eat foods are that they are inexpensive, include a wide variety and traditional foods, are quickly served and ready to eat immediately.

Most if not all ready to eat foods restaurants are operated by foreigners food handlers, of different nationalities, who might have come from lower

1. Social and economic impact of contaminated food

Contaminated food whether bacteriological or chemical, produce not only health problems in country, but it also has great financial consequences.

The financial effect of contaminated food is a major concern to many parties. Yet the issue is examined systematically, quantified and stated publicly in a very limited way.⁽²⁾

In 1983 a Joint FAO/WHO Expert Committee on food safety noted that the total loss due to Salmonellosis in the Federal Republic of Germany was about DM240 million.⁽²⁾

Outbreaks of foodborne diseases cause economic problems for patients and their families, for the establishment that processed or prepared the implicated food, and for the governmental agencies responsible for food protection and disease surveillance.⁽³⁾

The consumption of contaminated food is a major cause of morbidity, mortality and disability, in some cases as reported. In many food poisoning outbreaks, the number of the cases may be hundreds and particularly at certain occasions such as wedding parties, festivals and religious gatherings.^(3,4)

Illness of tourists that can be traced to food, could become a severe impediment in developing and maintaining a tourist industry.⁽⁵⁾

In Bahrain there were several outbreaks related to the consumption of contaminated foods as shown in table (I).⁽⁶⁾