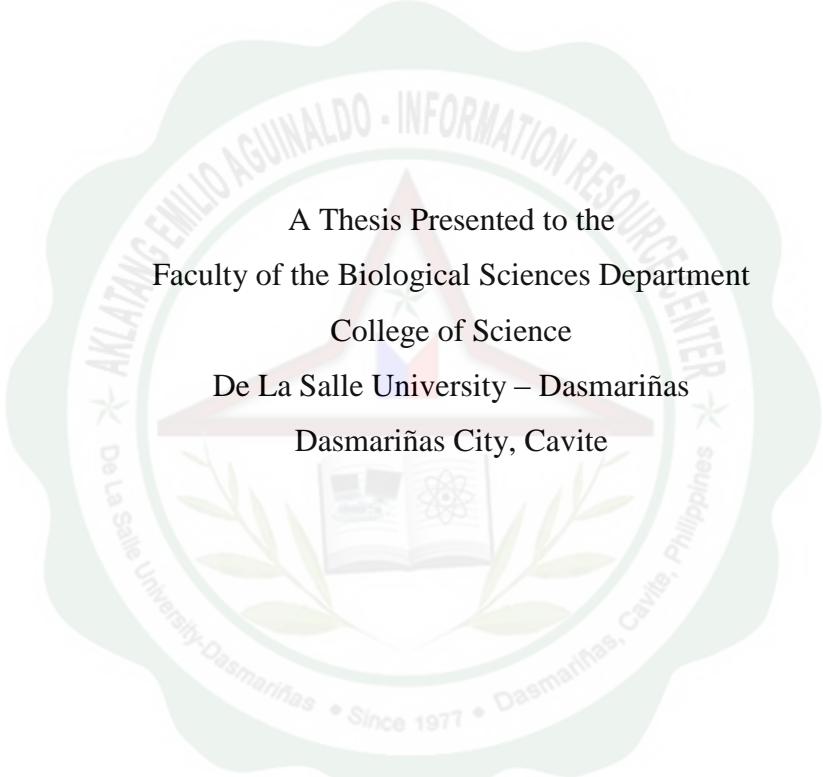




**AWARENESS, COMMON HYGIENIC PRACTICES AND INCIDENCE
OF HELMINTHS AMONG FOOD HANDLERS AT THE UNIVERSITY
SQUARE CANTEEN OF DE LA SALLE UNIVERSITY – DASMARIÑAS
DASMARIÑAS CITY, CAVITE**



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JACINTO A. TABAT III
DAVID EMMANUEL H. MORICO

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ABSTRACT

Here in the Philippines because of humidity and poor hygienic sanitation most people suffer illness. This study focused on hygienic practices and levels of awareness about parasitic infection among food handlers of University Square Canteen De La Salle University- Dasmariñas. Food handlers may play a significant role in transmitting parasites by serving contaminated food and drinks as well as low hygienic sanitation. With this the researchers conducted a survey to 40 food handlers about hygienic sanitation and levels of awareness about parasitic infection. Twelve of them were examined of their feces using Formalin Ether Concentration Technique (FECT) and a negative result was obtained due to a series of seminars and requirements requested by the University including stool examination every 6 weeks done in DLS-HSI using Direct Fecal Smear (DFS). The results of the survey showed that in this study 29 food handlers or 72.5% said that they are using hairnet, 21 or 52.5% using apron 12 or 30% of them using gloves, 7 or 17.5% said that they are required to wear clean uniform, 38 food handlers or 95% of the total participants said that washing of hands, 12 or 30% said taking a bath every morning, 8 or 20% of food handlers said brushing of teeth, 10 or 25% cut their nails, 10 or 25% of the respondents says that they always sanitized the area and lastly 7 or 17.5% of food handlers also said that they always sanitized all utensils for the benefit of their costumers. Food handlers as a requirement of the University and part of their personal hygienic practices said that washing of hands before and after work most especially when serving food to the costumers was very important. According to 95% of the total participants or 38 food handlers the University require all food handlers to follow hygienic sanitation by wearing clean uniform (17.5%), using apron (52.5%), hairnet (72.5%) and gloves (30%). Based on the percentage about hygienic sanitation required by the University it showed that 17.5% to 72% of food handlers followed the code of sanitation.