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COMPARATIVE ANALYSIS OF THE GENERAL HYGIENE  
STANDARDS OF FOOD OUTLETS IN BULAWAYO

**FACULTY OF APPLIED SCIENCES**

**DEPARTMENT OF APPLIED BIOLOGY AND BIOCHEMISTRY**

**A COMPARATIVE ANALYSIS OF THE GENERAL HYGIENE  
STANDARDS OF FOOD OUTLETS IN BULAWAYO.**

BY

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## ABSTRACT

Food borne diseases are still among the most widespread health problems in the contemporary world. Zimbabwe is not excluded from the effects of unsafe food. The hygiene standards of Nando's, Cheff Jiffy and Ezimnandi in Bulawayo were evaluated. Laboratory experiments and observations were used to generate data. Preparation surfaces, palms and fingernails of food handlers and serving tables were swabbed in each of the selected food outlets. The sanitary qualities were determined using total viable counts, presence or absence of coliforms and pathogens. The results were compared with Bulawayo City Health's food hygiene standards for local food outlets. Microbial analyses results for preparation surfaces showed that Nando's had 0 cfu/cm<sup>2</sup>, Cheff Jiffy had 7.2 x 10<sup>2</sup> cfu/cm<sup>2</sup> and Ezimnandi had 8.25 x 10<sup>2</sup> cfu/cm<sup>2</sup>. The study revealed that the food handlers in all food outlets practiced poor personal hygiene. The coliforms were present on the palms and fingernails of all food handlers and the counts were 4.15 x 10<sup>3</sup> cfu/ml, 4.7 x 10<sup>3</sup> cfu/ml and 3.25 x 10<sup>3</sup> cfu/ml for Nando's, Cheff Jiffy and Ezimnandi respectively. There was no growth on serving tables in Cheff Jiffy, Ezimnandi had 4.55 x 10<sup>2</sup> cfu/cm<sup>2</sup> and Nando's had 1.525 x 10<sup>3</sup> cfu/cm<sup>2</sup>. None of the food outlets had *Salmonella* on the sampled points.