Knowledge and application in hygienic practices in food preparation and self-report of food poisoning in chilean homes [Conocimiento y aplicación en prácticas higiénicas en la elaboración de alimentos y auto-reporte de intoxicaciones alimentarias en hogares chilenos]

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Background: Foodborne diseases in the home are considered a problem at the national level, however, there is little information about household handling habits. Aim: To Identify the hygienic practices of people who prepare food at home and self-reporting food intoxication in Chilean homes.

Material and Methods: A survey with 15 questions was made in google docs, containing questions about food handling practices and self-reporting food intoxication. Results: 2024 people were surveyed. Ninety six percent prepare food at home, of the total whom cook, 88% of respondents consider important good food handling practices at home, 76% say they know about the concept of cross contamination, however, more than 40% start their purchase in supermarkets with dairy and meat products which indicates that there is a high probability of cold chain loss, 56% of respondents indicate that they defrost food at room temperature, and with respect to fruits or vegetables only 12.5% use a disinfectant. Of the total number of respondents, 17% indicated that they had suffered food poisoning and of these only 64% attended the doctor. Conclusion: Although it is argued to have knowledge about good food handling practices, some important practices are not carried out. © 2018, Sociedad Chilena de Infectologia. All rights reserved.
Food Handling

Foodborne Diseases

Health Knowledge, Attitudes, Practice

Humans

Male

Middle Aged

Self Report

Surveys and Questionnaires

Young Adult