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Analysis of food safety in hospital sectors with the special reference of super multispecialty in Gujarat

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Abstract

A crucial part of preserving the health and wellbeing of patients, employees, and visitors is the examination of food safety in the hospital sector, with a focus on the super multispecialty in Gujarat. The purpose of this study is to evaluate the existing level of food safety in Gujarat's hospital industry, with a focus on the super multispecialty hospitals. The research will concentrate on a variety of food safety topics, such as the source of food, storage and handling, meal preparation and serving, as well as employee training and awareness. Surveys and interviews with pertinent parties, such as hospital managers, food service employees, and patients, will be used to gather data. The findings of this investigation will offer insightful information about the situation of food safety in Gujarat's healthcare industry and aid in locating potential development areas. The super multispecialty hospitals in Gujarat can guarantee that its patients and employees are receiving wholesome, high-quality meals by addressing these challenges.

Keyword

Analysis, Food safety, Hospital sector, Super multispecialty, Gujarat, Patients Introduction of the study

Introduction of the study

Food safety is a crucial aspect of healthcare delivery, especially in hospital settings where patients, staff, and visitors may have compromised immune systems. Ensuring the safety and quality of food served in hospitals is essential for preventing foodborne illnesses and other health problems. The hospital sector, particularly super multispecialty hospitals, plays a vital role in providing safe and nutritious food to patients, staff, and visitors. In Gujarat, super multispecialty hospitals serve a large population of patients, many of whom require special diets due to their medical conditions. As such, it is critical to assess the current state of food safety in these hospitals to ensure that patients are receiving safe and nutritious food. This study aims to examine various aspects of food safety in the super multispecialty hospitals in Gujarat, including the sourcing of food, storage and handling,

preparation, and serving of food, as well as the training and awareness of staff. The results of this study will provide valuable insights into the current state of food safety in the hospital sector in Gujarat and help identify areas for improvement.

This study will be valuable for hospital administrators, food service staff, and healthcare professionals as it will provide a comprehensive understanding of food safety in super multispecialty hospitals in Gujarat. It will also help raise awareness of the importance of food safety in the hospital sector and support the development of effective policies and practices to improve the quality and safety of food served in these hospitals.

Literature review

(1) **TITLE:** A before-and-after comparative research to determine the effectiveness of an intervention package on the knowledge, attitude, and practises of food handlers in a tertiary care hospital in north India

ARTICLE NO: - Medical journal armed forces India 73 (1), 49-53, 2017

INVENTOR: - Puja Dudeja, Amarjeet Singh, Nancy Sahni, Sukhpal Kaur, Sonu Goel

DATE OF INVENTION: - January - 2017

ABSTRACT: - For many years, food-borne infections have been acknowledged as a risk. The recent adoption of the Food Safety and Standards Act (FSSA), 2006, demonstrates how seriously our government takes food safety. In our nation, there is astonishingly little research on the efficacy of strategies for improving food safety. As a result, the current study was carried out in a tertiary care hospital in north India to produce results for food safety actions that are based on evidence.

LINK: - <https://www.sciencedirect.com/science/article/abs/pii/S0377123716301344>

(2) **TITLE:** - Knowledge, attitudes and practices of food handlers in food safety: An integrative review

ARTICLE NO: - Food Research International 100, 53-62, 2017

INVENTOR: - Lais Mariano Zanin, Diogo Thimoteo da Cunha, Veridiana Vera de Rosso, Vanessa Dias Capriles, Elke Stedefeldt

DATE OF INVENTION: - October – 2017

ABSTRACT: - In addition to offering observations on the training of food handlers, taking into account its duty for food safety and consumer health, this research provides an overview of the link between the knowledge, attitudes, and practises (KAP) of food handlers and training in food safety. The integrated technique served as the review's foundation. Food handler, knowledge, attitudes, and practise were the descriptions utilised (training). 36 original papers were included after 253 items from six databases were searched. In 50% of the articles, it was mentioned that information was not properly translated into practises or attitudes following training. When determining how well training in food safety is allowing prioritising activities in training, it is vital to include the knowledge, attitudes, and behaviours of food handlers. The assessment of KAP is the initial stage in comprehending the viewpoint of the food handler. Other diagnostic techniques are then required to further this understanding after this assessment.

LINK: - <https://www.sciencedirect.com/science/article/abs/pii/S0963996917303459>

(3) **TITLE:** - Evaluation of basic knowledge on food safety and food handling practices amongst migrant food handlers in Peninsular Malaysia

ARTICLE NO: - Food Control 70, 64-73, 2016

INVENTOR: - Pei Yee Woh, Kwai Lin Thong, Jerzy Marian Behnke, John Watkin Lewis, Siti Nursheena Mohd Zain

DATE OF INVENTION: - December - 2016

ABSTRACT: Due to the dearth of information on food safety and proper food handling techniques in Malaysia, the goal of this study was to gauge the fundamental understanding of migrant food handlers in these areas. 383 migrant food handlers from three major cities in Peninsular Malaysia participated in a cross-sectional study that was carried out face-to-face and via questionnaire. We gathered all respondents' sociodemographic data. It was evaluated how well respondents knew about safe food handling procedures and foodborne illness symptoms as well as food cleanliness and hygiene. Statistical Packages for Social Science was used to analyse the collected data (SPSS). Overall, the knowledge of food safety among migrant food handlers was poor, and their practises were typical.

Two factors, namely respondents' nationality and attendance at food training programmes, showed significant associations with their food handling practises. Significant effects were found between respondents' food safety knowledge and socio-demography (country of origin and educational level) and these factors. Attendance at food training sessions was a significant and independent predictor of the respondent's food handling practise, according to multiple logistic regression analyses. The study's findings brought to light concerns about how much migrant food workers knew about food safety and cleanliness. This calls for changes in both the means used to provide training modules and the strict enforcement of programme attendance by the relevant authorities.

LINK: - <https://www.sciencedirect.com/science/article/abs/pii/S0956713516302675>

(4) TITLE: - Knowledge, attitude and practice of food hygiene among street food vendors near a tertiary care hospital in Kolkata, India

ARTICLE NO: - International Journal of Community Medicine and Public Health 5 (3), 1206-1211, 2018

INVENTOR: - Saswati Mukherjee, TK Mondal, Abhishek De, Raghunath Misra, Amitabha Pal

DATE OF INVENTION: - February - 2018

ABSTRACT: - **Background:** Street food sellers provide the patients, tourists, physicians, medical students, and employees of healthcare facilities in Indian cities. Therefore, it is crucial to ensure adequate food hygiene among them. The aim of the study was to identify their level of knowledge, attitude, and practise of food hygiene as well as the numerous influencing variables.

Methods: In Kolkata, a tertiary care hospital and 106 street food vendors were the subjects of a cross-sectional research. Through interviews and practise observations, data on sociodemographic profile, knowledge, and attitude towards food hygiene were gathered using a predesigned, pretested programme. Utilizing Pearson's Chi-squared test, statistical analysis was carried out.

Results: Most food sellers were aware of the phrases "food hygiene" and "food borne disease," with a mean age of 37.74 10.70 years. The correlation between age, gender, and education and the attitude towards food hygiene was significant (p 0.05) and the median score was 9.5. A significant (p 0.05) relationship between education, marital status, and the kind of food seller and acceptable practise was discovered in less than one-third of street food vendors. **Conclusions:** Although the street food sellers were aware of food hygiene and had a positive attitude about it, their cleanliness practises did not reflect this. By identifying these elements and using them in food hygiene training, this study can aid in improving food hygiene practises.

LINKS:

https://scholar.google.com/scholar?start=10&q=food+safety+in+hospitals+in+india&hl=en&as_sdt=0,5#d=gs_qabs&t=1660931656265&u=%23p%3DJPIqTPR40a4J

Research methodology

A mix of qualitative and quantitative methodologies will be used in the research methodology for the study on the examination of food safety in hospital sectors, with a specific reference to the super multispecialty in Gujarat. The actions that will be followed in this investigation are as follows:

1. **Literature Review:** To learn more about the present situation with regard to food safety in the hospital industry as well as the pertinent laws and rules, a thorough review of the literature will be done.
2. **Survey and Interviews:** In super multispecialty hospitals in Gujarat, surveys will be given to hospital managers, food service employees, and patients to collect data on various elements of food safety. Key stakeholders will also be the subject of in-depth interviews in order to gain more information and viewpoints.
3. **Data Collection and Analysis:** To find trends and patterns in the data, descriptive statistics and content analysis will be used to analyse the survey and interview data.
4. **Findings and Recommendations:** The research will give results and recommendations on areas for improvement in the existing condition of food safety in the super multispecialty hospitals in Gujarat based on the analysis of the data.

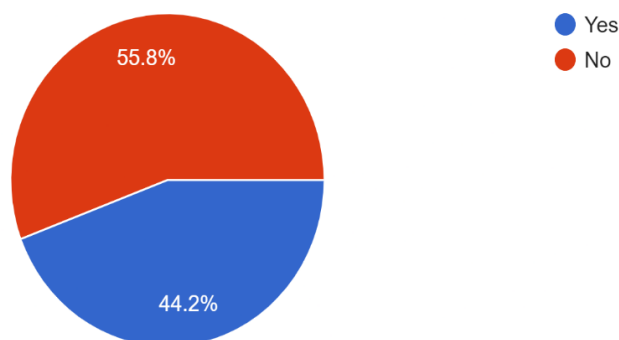
To guarantee a thorough grasp of the existing situation with regard to food safety in Gujarat's hospital sector, particularly in the super multispecialty hospitals, this research will employ a variety of methodologies. The results of this study will help stakeholders get insightful information and promote the creation of efficient policies and procedures to raise the standard and safety of the food supplied in these hospitals.

Data analysis and interpretation

Q-1) HAVE YOU EVER ADMITTED IN MULTISPECIALTY HOSPITAL ?

Have you ever admitted in multispecialty hospital ?

113 responses



INTERPRETATION:

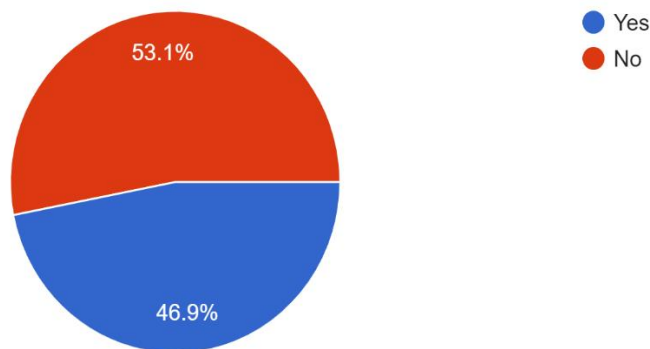
From graph it is clear that 55.8% of surveyed public were admitted in multi-specialty hospital.

Which means majority of people chooses a multi-speciality hospital for their treatment.

Q-2) HAVE YOU EVER EATEN HOSPITAL FOOD ?

Have you ever eaten hospital food ?

113 responses

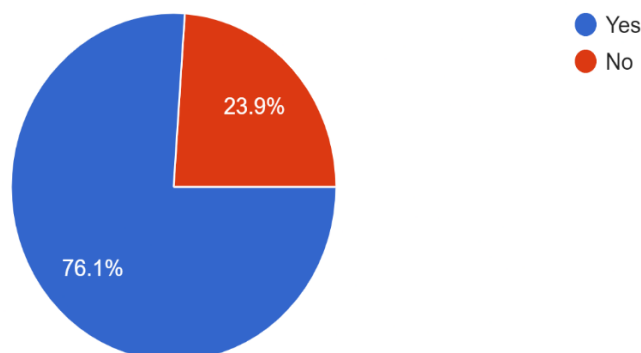
**INTERPRETATION:**

53.1% of the surveyed public have eaten hospital food which means that maximum people trusted on hospital food as their diet being admitted.

Q-3) DIETICIAN PERFORMS PATIENT COUNSELLING BEFORE MAKING HIS/HER DIET PLAN ?

Dietician performs patient counselling before making his/her diet plan ?

113 responses

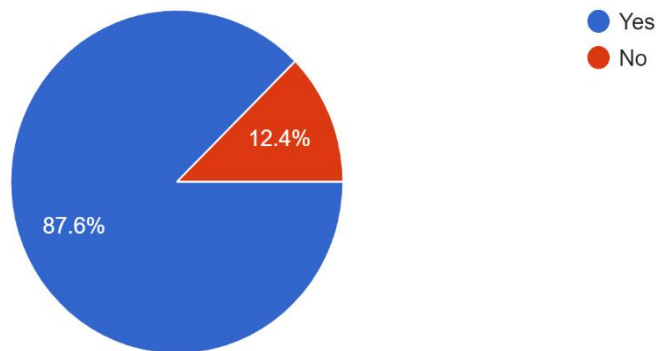
**INTERPRETATION:**

As per the survey analytics we found that in major multispecialty hospital they do counselling before the make his or her diet plan. It may help them to recover health issue with provide proper diet plan.

Q-4) SATISFIED QUANTITY OF FOOD SERVED IN MEAL ?

Satisfied quantity of food served in meal ?

113 responses

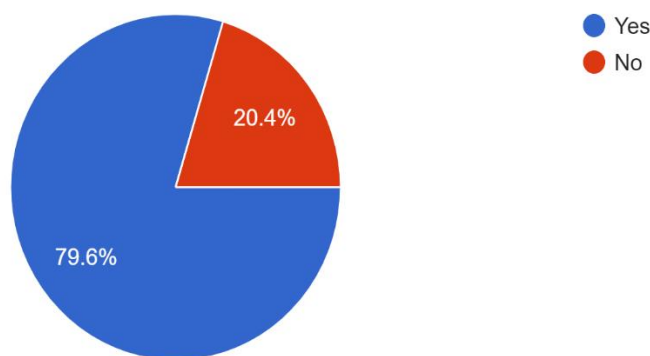
**INTERPRETATION:**

Most of case patients will be convinced with quantity of food. In rare case they are not satisfied with food quantity. It may be possible everyone has different appetite of eating.

Q-5) KITCHEN STAFF WAS SERVING WITH HYGIENIC APPEARANCE ?

Kitchen staff was serving with hygienic appearance ?

113 responses

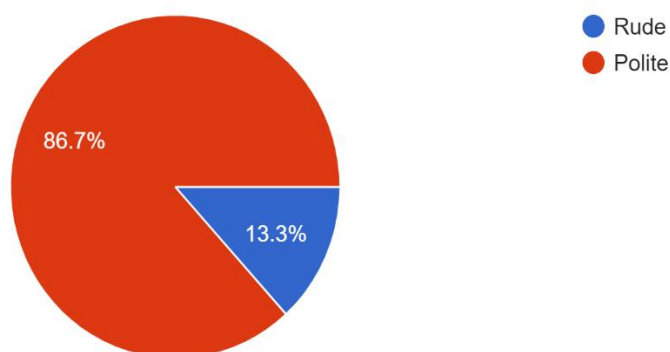
**INTERPRETATION:**

According to 79.6% people say their hospital's staff are very alert about the hygienic appearance. According to 20.4% report shows their hospital are not proper in hygienic.

Q-6) HOW WAS THE BEHAVIOR OF FOOD SERVING STAFF ?

How was the behavior of food serving staff ?

113 responses

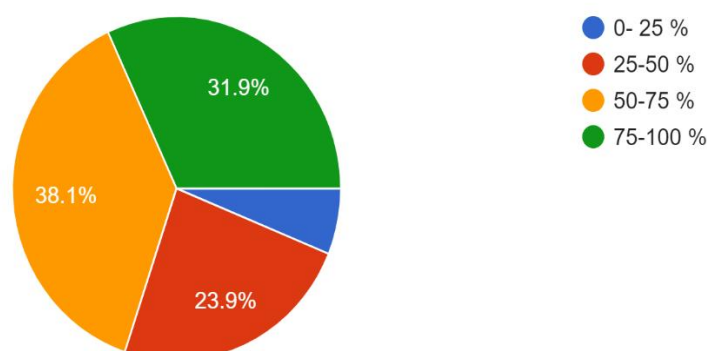
**INTERPRETATION:**

Most of staff as per reports 86.7% are very polite with the patients and have good behavior which makes patients very comfortable with them. But in rare case staff are rude but as per different of opinions and differences of thought processes they feel rude.

Q-7) OVERALL SATISFACTION FOR HOSPITAL FOOD ?

Overall satisfaction for hospital food ?

113 responses

**INTERPRETATION:**

As per analytics major peoples give 50-75% rates for satisfaction and 31.9% of people gives 75-100%. And very few peoples are not satisfied with the food 0-25%.

CONCLUSION

In conclusion, the analysis of food safety in the hospital sector, with a special reference to the super multispecialty in Gujarat, is a critical aspect of ensuring the health and well-being of patients, staff, and visitors. This study aimed to assess the current state of food safety in the hospital sector in Gujarat, specifically in the super

multispecialty hospitals, and provide recommendations for improvement. The study found that the sourcing of food, storage and handling, preparation, and serving of food, as well as the training and awareness of staff, are all crucial aspects of food safety that need to be carefully managed in super multispecialty hospitals in Gujarat.

The results of this study will be valuable for hospital administrators, food service staff, and healthcare professionals in improving the quality and safety of food served in super multispecialty hospitals in Gujarat. By addressing the issues identified in this study, super multispecialty hospitals in Gujarat can ensure that they are providing safe, nutritious, and high-quality food to their patients and staff, which is essential for the health and well-being of all those who rely on these hospitals for care.

Suggestions: Based on the findings of the analysis of food safety in the hospital sector, with a special reference to the super multispecialty in Gujarat, the following suggestions can be made to improve the quality and safety of food served in these hospitals:

1. Implementing and enforcing strict food safety regulations and guidelines: The super multispecialty hospitals in Gujarat should ensure that they are following all relevant food safety regulations and guidelines to ensure the safety and quality of food served.
2. Improving the sourcing of food: The super multispecialty hospitals in Gujarat should source food from reputable and reliable suppliers who adhere to strict food safety standards.
3. Enhancing food storage and handling practices: The super multispecialty hospitals in Gujarat should implement best practices for storing and handling food, including proper temperature control and sanitation, to prevent the growth of harmful bacteria and other pathogens.
4. Providing training and awareness to food service staff: The super multispecialty hospitals in Gujarat should provide regular training and awareness to their food service staff on food safety practices and ensure that all staff members are knowledgeable about the importance of food safety.
5. Improving food preparation and serving practices: The super multispecialty hospitals in Gujarat should implement best practices for preparing and serving food, including proper cooking and serving temperatures, to ensure the safety and quality of food served.

By implementing these suggestions, super multispecialty hospitals in Gujarat can improve the quality and safety of food served and ensure that they are providing safe, nutritious, and high-quality food to their patients, staff, and visitors.

Reference

Here are some potential reference links that could be useful in conducting a study on the analysis of food safety in hospital sectors, with a special reference to the super multispecialty in Gujarat:

- 1- World Health Organization (WHO): WHO provides guidance on food safety in healthcare settings, including best practices for food procurement, storage and handling, preparation and service.
https://www.who.int/foodsafety/areas_work/healthcare/en/
- 2- Centres for Disease Control and Prevention (CDC): CDC provides information and resources on food safety in healthcare settings, including guidelines for preventing foodborne illness and recommendations for improving food safety practices.
<https://www.cdc.gov/foodsafety/healthcare/index.html>

- 3- Journal of Hospital Administration: The Journal of Hospital Administration is a peer-reviewed publication that features articles on various aspects of healthcare administration, including food safety in hospitals.
<https://www.jho.org.io/index.php/jha/index>
- 4- Hospital Food Safety Network: The Hospital Food Safety Network provides resources and information on food safety in healthcare settings, including best practices for food service, procurement, and storage.
<https://www.hospitalfoodsafetynetwork.org/>

These references can provide a starting point for further research and can be used to gather information and insights on food safety in the hospital sector, with a special reference to the super multispecialty in Gujarat.

