

Integrated interventions towards proper food safety culture in Uganda's meat sector



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Introduction

knowledge and training in meat safety is important to improve attitudes so as to influence practices of workers who frequently engage in poor handling practices (Nyamakwere et al. 2017). In the past, training as a stand alone intervention has proved non-impactful in changing risky practices by meat handlers. Under the Veterinary Public Health component of the five year BUILD programme, we are combining training, the nudge theory and equipment support to motivate meat handlers attain competence in their meat safety journey.

Interventions

Training; In figure 1, the process of developing the meat handlers' training curriculum has been customized to 4 stages to obtain a final product. Five modules were crafted and are under testing; 1) Adult learning and Pro-people skills, 2) Meat safety, 3) Meat and Work-related hazards, 4) Good management practices for facilities, 5) Meat Legislations in Uganda. 70 trainers from Kampala, Mbarara, Mbale, Lira, Arua, Gulu were trained as ToTs using the content. Each training lasted 4 days and was facilitated by VSF teams in partnership with MAAIF technical personnel. These will then train a projected number of over 700 meat handlers at butchers and animal slaughter points in the target districts

Nudge theory; This approach has been tested in 48 pork joints in Kampala and according to Mugizi et al. the intervention proved to reduce microbial contamination in pork joints that adopted usage of the tools. **Figure 2** represents the nudge sets distributed.

Equipment for meat handlers

A baseline survey (2020) informed on gaps in equipment and infrastructure needed by meat handlers to enhance good food safety culture during their daily butchery operations. These were characterized into meat inspectors kits, occupation health materials, meat handling materials and cleaning materials.

Conclusions & limitations

Adoption of integrative interventions to meat safety could enhance the journey for top notch food safety systems in Uganda's Livestock value chains. However this will also require some financial investments by meat handlers an idea which many may not sustain after project closure.

Contribution to Uganda's livestock development agenda

Our actions aim at strengthening veterinary public health at points of animal slaughter and retail which ultimately positively impacts the safety of animal source protein consumed in Uganda.



Practices in a number of informal markets are sponsoring poor food safety outcomes and zoonotic spill overs

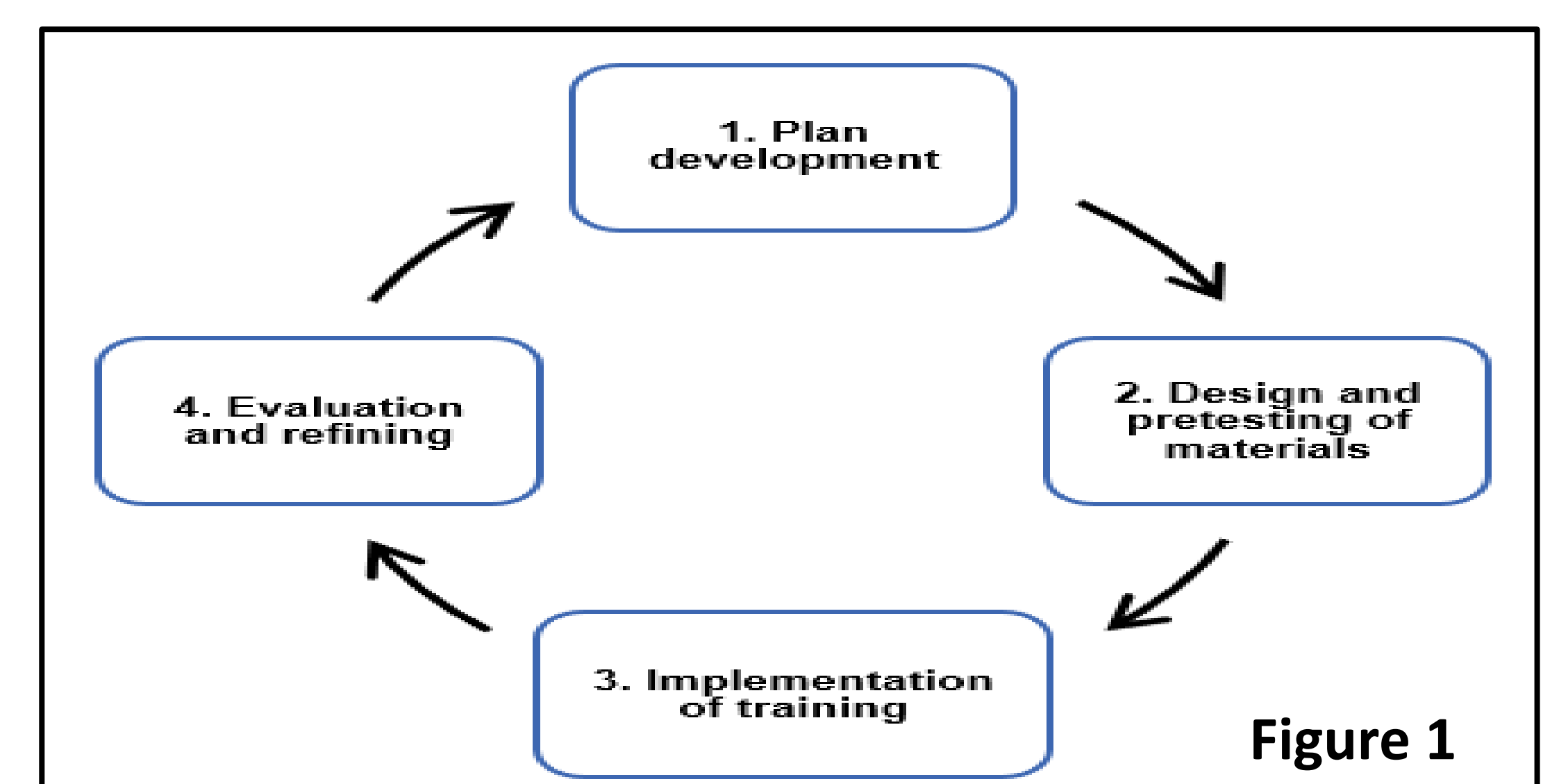


Figure 1



The 1st Trainers workshop (2021) held at Paradise Hotel, Jinja



Figure 2: Nudge set tested in 48 pork joints in Kampala

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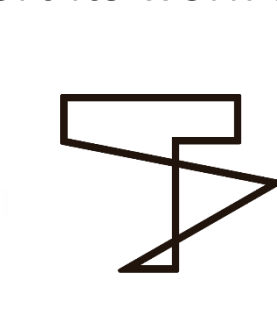
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