

Federal University of Technology Minna, Nigeria

Africa Centre of Excellence for Mycotoxin and Food Safety

PART I: Demography

Please make a tick (✓) in the space provided and write out your response where required

1. Gender: Male ☐ Female ☐
2. Age group. a. 18-29 ☐ b. 30-39 ☐ c. 40-49 ☐ d. 50-60 ☐ e. 61 and above ☐
3. Marital status: a. Married ☐ b. Single ☐ c. Divorced ☐ d. Others (specify).....
4. Religion a. Christianity ☐ b. Islam ☐ c. Traditional ☐ d. Others ☐
5. Tribe
6. Educational level. a. No formal education ☐ b. Primary school ☐ c. Junior high school ☐ d. Senior High school ☐ e. Tertiary (University, Polytechnic, Teacher Training college) ☐

PART II: Occupational Information

7. How long have you been selling grilled meat? a. Less than 1 year ☐ b. 1 -5 years ☐ c. 6-10 years ☐ d. above 10 years ☐
8. Is this your personal business? a. Yes b. No
9. Which of the following do you sell? a. Beef ☐ b. Mutton ☐ c. Chevon ☐ d. Pork ☐ e. Chicken ☐ f. Guinea fowl ☐ g. Others ☐
10. Why do you prefer selling the selected meat type? a. Cheaper ☐ b. Consumer preference ☐ c. Religion ☐ d. Others (specify).....
11. Where do you buy your fresh meat from?.....
12. Do you sell meat as a full or part time activity? a. Fulltime ☐ b. Part-time ☐ If part time, what work do you do?
13. How many meats grilling point do you have? a. One ☐ b. Two ☐ c. More than two ☐
14. How many times do you go for medical check-up in a year? a. None ☐ b. Once ☐ c. Twice ☐ d. Thrice ☐ e. Four times ☐
15. Have you received any occupational training on food safety and hygiene practices? a. Yes ☐ b. No ☐
16. If yes, when (how long ago) and how many times in a year?

17. What is the area of occupational training you received? A. Production b. Services c. Hygiene practices relating to production and services
18. Who or which organization/institution offered the training?.....
19. What was the duration of the training?

Vendors Knowledge of Food Safety

Please indicate the extent to which you agree or disagree with the following statements by putting a tick (✓) under True, False or Don't know

No	Variables	True	False	Don't Know
	Personal hygiene knowledge			
1	Suya vendors are required to cover their hair while working			
2	Is it essential for suya vendors to wear an apron or overcoat			
3	Is it optional for suya vendors to wear sterilized gloves			
4	Suya vendors can use the same hand to collect money and handle meat without sanitizing			
5	Is it permissible for suya vendors to continue working in soiled clothing			
6	It is obligatory for suya meat handlers to have jewelries on hands/neck during food preparation			
7	Washing hands with soap and warm water help reduce contamination			
8	Suya vendors can scratch their body parts and continue working without sanitizing their hands			
9	Hand washing is necessary only after visiting the toilet			
10	Suya meat handlers are at liberty to wear long finger nails or allow their finger nail to overgrown			
11	Grill meat handlers are permitted to lick fingers during food preparation and service			
12	Food vendors are allowed to have long fingernails while working			
13	Medical examination is mandatory for food vendors			
14	Regular or routine medical examination is optional in the grill meat production and service unit			
	Environmental hygiene knowledge			
15	It is acceptable for suya vendors to eat, drink, or talk while selling food			
16	Location of suya preparation and sale should be free from pests and rodents			
17	Location of suya preparation must be far from drains			
18	Grilling and selling should be done on a table covered with glass or a net			
19	Proper cleaning of premises reduces the risk of suya meat contamination			
20	All cloths put on/ used at the vending site must be clean			
21	Dirty clothes or hands can spread microorganisms to food			

22	Coughing or sneezing on food have negative effects on consumers			
23	Smoking while preparing or selling food is considered acceptable			
24	All garbage bins in the suya meat preparation and service area should be left opened for easy usage			
25	Garbage bins must be emptied on daily bases			
	Food hygiene knowledge			
26	Both grilled suya meat and spices should remain uncovered			
27	Is it acceptable to store fresh and grilled suya meat together			
28	Equipment like knives should be washed under running water			
29	It is unimportant to sanitize dishes used during suya preparation			
30	Leftover grilled suya meat should be kept at room temperature			
31	It is appropriate to thaw frozen food under the sun			
32	Separate cutting tables should be used for fresh and grilled suya meat			
33	Grilled suya meat should contain higher water content			
34	Grilled suya meat should be very hot before serving			
35	The grilled suya meat rappers (containers) should be dirty			

Observation Checklist on The Food Safety Practices of suya meat vendors in/on the street of Minna Metropolis, Nigeria.

No.	Variables	Yes	No	Comment
	Personal hygiene practices			
1	Suya meat vendor wears a cap or hair restraint during food preparation and service			
2	Suya meat vendor wears clean apron/over coat during food preparation and service			
3	Suya meat vendor wears clean clothing (uniform/own outfit) during food preparation and service			
4	Suya meat vendor wears gloves during the preparation and serving of ready to eat foods			
5	Suya meat vendor wears jewelry during preparation and service			
6	Suya meat vendor wears rings during preparation and service			
7	Suya meat vendor has trimmed and neat finger nails			
8	Suya meat vendor washes hands with soap and warm water before and during food preparation and service			
9	Suya meat vendor washes hands in between handling raw and grilled meat			
10	Suya meat vendor scratches parts of the body (hair, skin, ears, eyes, nose) during food preparation and service			
11	Suya meat vendor talks during service			
12	Suya meat vendor coughs/sneezes directly onto food during food preparation and service			

13	Suya meat vendor touches the grill meat with the same hands used to collect money from the purchasers without sanitization			
	Environmental hygiene and Sanitation practices			
14	Grilled Suya meat vendors operate in a clean environment			
15	The vending area shows signs of pests and rodents			
16	The vending site/area is close/on the gutter			
17	All cloths put on/ used at the vending site is clean			
18	All garbage bins in the suya meat preparation and service area are closed			
19	The operation is carried on a table covering with net or housed with glass to avoid dust and flies from settling on the meat			
20	The suya meat rappers (containers/papers) are dirty			
	Meat Hygiene Practices			
21	Suya meat vendor reheats cold/leftover foods before service			
22	Suya meat vendor separated raw meat from grilled meat during service and storage			
23	Suya meats are served cold			
24	Suya meat vendor thawed frozen meats in a bowl/basin outside refrigerator or freezer			
25	Suya meat vendor used the same chopping boards/tables for raw and ready to eat foods (grilled meat)			
26	Suya meat vendor used calibrated food thermometers for checking appropriate temperatures of food			
27	Equipment such as knives are washed and rinsed under running water			
28	Equipment such as knives are heated or sanitized before they are used for service			
29	Suya meat vendor washed and ironed kitchen napkins daily			