

IMPLICATIONS OF THE STUDY

CHAPTER VII

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- ✓ The food handlers would continue to follow their current practices of preparing and serving of unhygienic food until and unless food safety laws are enforced upon them.
- ✓ The knowledge gained by the food handlers after the training program, could have been implemented only if the local authorities would have supported them by providing infrastructural facilities including license of food service units.
- ✓ Behavioral changes do not occur easily; and in order to bring about improved food safety practices, reinforcement of messages through follow up training needs to be carried out.
- ✓ There is a need to create awareness across the food service establishments to practice using wash waters with disinfectants for cleaning the raw produce.
- ✓ Observing food safety by restaurant workers or street food vendors involves additional expenditure in terms of increased use of sanitizers, increased manpower, giving incentives to employees, medical check ups of the food service staff.