

## **College of Allied Health & Nursing**

### **(O) *Consumers' Awareness of the Role of Certification of Food Handling Establishments***

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In 2000 the Jamaican Ministry of Health embarked on a system of registration for all food handling establishments with a view to ensuring a reduction in the incidence of food borne disease outbreaks. As a consequence, proprietors were required to register their food handling establishments and publicly display the certificate. Where this was done it signified that it was safe to eat in or purchase food from the particular establishment. In collaboration with the Southern Regional Health Authority (SRHA) and the Manchester Public Health Department, 506 questionnaires were administered to random samples of the public in the main metropolitan communities of Mandeville, Porus and Christiana in the parish of Manchester. The focus was to determine the extent to which the general public is aware of the certification of food handling establishments and its significance in ensuring the safe handling of food and safeguarding the health and well being of the consumer.

Ninety five percent (95%) of the respondents stated that they usually eat while away from home. Though 94% were aware that food service establishments should be certified by the Health Authorities, 75% stated that they did not ask to see the certificate if it were not displayed, while 70% went ahead and bought food anyway. Of the 29% who indicated that they did not eat from places where certificates were not displayed, 26% were concerned about their health and safety. Only 33% stated that certification is a sign of a safe place to eat. It can therefore be concluded that there is awareness that food handling establishments should be certified by public health authorities. However, the purpose of certification is not widely known and the lack of certification displayed at food service establishments is not a deterrent to consumers as they do not link certification to safety of food.

(P)

*Multisample Semi-Automatic Phlebotomy Device*

**Delbert Robinson**

Conventional multisample collection of blood employs an adapter with attached needle and evacuated tubes which are filled and removed in a process referred to as 'tube changing'. The piercing or removal of a tube may result in the shifting of the needle in terms of angle or position in the vein which lead to major discomfort, injuries such as puncturing underside of vein resulting in hematomas, as well as the collapsing of the vein resulting in the cessation of blood flow into the tube. This presents the need for devices and procedures that reduce the occurrence of such events allowing for ease and comfort in obtaining blood samples.

This project aims to provide one such solution through the design of a multisample semi-automatic phlebotomy device which vastly reduces or eliminates the mishaps and discomforts encountered during tube changing as seen in the conventional methods of multisample collection.

This device is expected to allow for the preloading of up to six evacuated tubes for collection of blood specimens. The device is semi-automatic allowing for the selecting, puncturing, filling and agitating of each tube by the simple action of pulling a lever.