Evaluation of the existing processing practices and awareness level of retail meat shop owners in and around Kolkata, West Bengal

Arun K Das, P K Nanda, Samiran Bandyopadhyay, P Dandapat, Subhasish Bandyopadhyay, B C Das and S Naskar
ICAR-Indian Veterinary Research Institute, India

Microbial food safety and food-borne infections are important public health concerns worldwide. However, the neglect in hygiene with the existing practices of floor dressing and processing of meat in the retail shops with use of contaminated water, tools and equipment not only brings in rapid deterioration in quality of the product due to the presence pathogenic bacteria but also brings in food safety issues for consumers and human health. A study was conducted with a structured questionnaire to evaluate the existing meat processing practices and the awareness level of shop owners in retail meat shops (n=168) in and around Kolkata. The results revealed that almost 90% butchers from retail shops did not heard about humane slaughter and 82% of the respondents did not follow any pre-slaughter care such as watering and feeding. Almost 65% de-skinned and eviscerated goat carcasses on floor whereas 73% used reused water for hand, knife and carcass washing. About 97% did not have prior training on scientific and hygienic processing of meat and 67% showed interested to take training on scientific and hygienic meat processing. There is a need to create awareness and conduct training programs with scientific meat safety interventions for the meat shop owners to minimize the contamination of meat and reduce the risk of transmission of meat borne pathogens of public health importance.

Biography

Arun K Das has completed his PhD from ICAR-Indian Veterinary Research Institute, Bareilly and Postdoctoral studies from Department of Animal Science, Washington State University, USA. He has published more than 30 papers in reputed journals.

arunlpt@gmail.com

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