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Hygiene practice: A key factor in limiting outbreak of food poisoning in hospitality industry**Ayeni Ayodele Olaiya**
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Poor food hygiene can lead to poor health. Poor personal frequently contributes to food borne illness which indicates that food handlers' knowledge and handling practices needs to be improved. Good hygiene practices do not only give individual a healthy and meaningful life but also contribute immensely to the development of human growth. Many countries of the world today suffer from various degrees of diseases and sickness due to poor hygiene practices among its citizen. This unhealthy hygiene practices has resulted into death of millions of people and rendered many either permanently or temporarily deformed thereby reducing their human growth rate and production in the society. In view of this, this study it is design to critically examine the pros and cons of food hygiene practices in Nigeria hospitality industry, with a view of reducing food poisoning.

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