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Food poisoning in restaurants and their impact on the population of mecca

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Abstract

The aim of the study is to identify the opinions and attitudes of the residents of Mecca City towards the existing restaurants in terms of the level of hygiene for the workers, the place, the meals provided to them, and the extent to which the restaurants are followed. The instructions and guidelines of the Ministry of Health are represented in the municipalities and environmental health for the benefit of citizens and their lives. The questionnaire was distributed to 600 people (men and women), and the responses of 500 people were obtained in all health centers in Mecca region.

Keywords: Food poisoning, restaurants, population, Mecca city

1. Introduction

Bacteria are the most popular reason for foodborne illnesses that impact human people worldwide, purpose illness load and death rate. In addition, a number of sections, that have peregrination and business, are minus affected by foodborne illness^[4]. Some foodborne diseases are in demand in restaurants through dishes, plates, and other kitchen tools^[5]. In food manufacture, infection from microorganisms can be in charge of infectious illness flareups passed from food workers to consumers through food. The radix of microbial pollution in food root facilities contains the medium, food employees, the exporter of the food, and the food itself. According to a statement by the Centers for Disease Control and Prevention (CDC), panhandles are likely the most remarkable means by which enteric pathogens are inherited if employees do not wash their hands enough^[6, 7]. Food handlers' hands, spindles, and fingers may turn out defiled with fecal microorganisms after using the water cycles. These creatures have Staphylococcus aureus, Salmonella, Shigella, and the hepatitis A virus. According to Buzby and Roberts, these organisms are calculated for sacrificial 3.3 to 12.3 million status of illness and 39 000 fates in the United State each year. They rated that the yearly assessment of these foodborne illnesses, which implicate appreciation to persons, metiers, and the audience health section, is US \$6.5 to \$35 billion.^[8] Staphylococcal feed poisoning bring from the outgrowth of enterotoxigenic staphylococci in fare with the output of enterotoxin is the most popular feed illness detected in almost all parts of the world^[9] Enterotoxin produces shows like severe gastroenteritis. Staphylococcus aureus is widely distributed in nature and is commonly found in humans' and animals' noses, throats, hair, and skin. Foods such as bakery output, custards or creams, ham, poultry products, milk, milk makes, and eggs have been a lot recorded as the resource of staphylococcal feed poisoning sitting fire. Other staphylococcal enterotoxins have been specified and diversified by serological mechanics and awarded message nominations, SEA through SEF in which SEA is accountable for most staphylococcal feed illnesses^[10]. Salmonella is one of the most extremely removed bacterial foodborne illnesses coming from the absorption of applicable bacteria. Presentations mainly implicate nausea, vomiting, abdominal trouble, headache, cold, and diarrhea. The essential habitat of Salmonella is the intestinal tract of humans and field animals such as hens, livestock, and lamb^[9].

Hepatitis A virus (HAV) is another foodborne illness described by its capacity to be out well on ecological faces and on human hands for up to 7 hours and be readily transmitted to and from hands and roofs. Supplementary this virus is reluctant to many antiseptics used in food foundations. HAV is inherited exemplarily from person to person in a fecal-oral way. Foodborne transportation takes place when an HAV-contaminated food handler pollutes food over, planning, or when food is infected through gathering or transformation before the extension of the food favor institution or home. Introduction of hepatitis A contamination exemplarily contains flu-like symptoms, which can't be special from another kind of severe hepatitis ^[11-12].

2. Material and Methods

This study was started in (the city of Mecca in Saudi Arabia), begin writing the research and then recording the questionnaire in August 2022, and study finished with data collection in December 2022. The researcher used the descriptive analytical approach that uses a quantitative or qualitative description of the social phenomenon (Food poisoning in restaurants and its impact on the population of Mecca). This type of study is characterized by analysis, reason, objectivity, and reality, as it is concerned with individuals and societies, as it studies the variables and their effects on the health of the individual, society, and consumer, the spread of diseases and their relationship to demographic variables such as age, gender, nationality, and marital status. Status, occupation ^[1], and use the Excel 2010 Office suite histogram to arrange the results using: Frequency tables Percentages ^[2].

3. Results and Discussion

A questionnaire is a remarkable and helpful tool for collecting a huge amount of data, however, researchers were not able to personally interview participants on the online survey, due to social distancing regulations at the time to prevent infection between participants and researchers and vice versa (not coronavirus participation completely disappearing from society). He only answered the questionnaire electronically, because the questionnaire consisted of tenth questions, all of which were closed. The online approach has also been used to generate valid samples in similar studies in Saudi Arabia and elsewhere ^[3] With regard to the first question about whether any of your family members had food poisoning from a restaurant

before? 58.8% answered yes, while 41.2% answered no. The second question was whether any of your friends had previously received food poisoning from a restaurant. 76.5% answered yes and 23.5% answered no. The third question is about do you have knowledge about what is food poisoning? 76.5% yes and 23.5% no. The fourth question was about to do you think that eating outside the home is something special and popular. 23.5% answered yes and 76.5% said no. The fifth question was about to do you think that eating out is one of the things that people brag about. 81.3% answered yes, while 18.8% said no. As for the sixth question, do you think eating out is one of the special things people are proud of? 76.5% answered yes, while 23.5% answered no. The seventh question was about: Are you one of those people who prefer distinguished restaurants? 47.1% of the participants answered yes and 52.9% said no. The eighth question: Are you one of those people who prefer to eat in any restaurant? 31.3% answered yes, while 68.8% said no. The ninth question, it was about whether you are one of the people who prefer to eat in any restaurant. Featured hotels? 47.1% yes, while 52.9% no. The eleventh question is: Are you one of those people who prefer to eat in restaurants, where the employees are distinguished? 70.6% answered yes and 29.4% answered no. The twelfth question was about: Are you one of those people who like to eat lavishly? 17.6% answered yes, while 82.4% said no. The thirteenth question is: Do you think that cleanliness is an important factor in the continuity and development of restaurants? All participants answered 100% yes. As for the last question, do you think that the secret of the continuity of restaurants is in the cleanliness and excellence of their employees in that? 94.1% answered yes and 5.9% answered no. (Table No.1), this study resulted in the cleanliness of the place and the workers are the two who go to restaurants in Mecca if necessary. As the cleanliness and continuity of the place are 100% linked to their cleanliness, and the restaurant is not important if it is in their distinguished hotels. When asked about the secret of restaurants' continuity in the cleanliness of their employees, 94.1% answered (cleanliness is important to them), and they also prefer eating in privileged places such as (hotels or others) 47.1%. And the results of the study agreed with the study of Asghar *et al.* ^[13] on the necessity of examining workers before work and analyzing antibodies to workers linked to food in restaurants, especially hepatitis C.

Table 1: Opinions and attitudes of the residents of Mecca towards restaurants, employment, and the level of cleanliness in them

Questions	Yes	No
Whether any of your family members had food poisoning from a restaurant before?	58.8%	41.2%
Whether any of your friends had food poisoning from a restaurant before?	76.5%	23.5%
Do you have knowledge about what is food poisoning?	76.5%	23.5%
Do you think that eating outside the home is something special and popular?	23.5%	76.5%
Do you think that eating out is one of the things that people brag?	81.3%	18.8%
Do you think that eating out is one of the special things that people are proud of?	76.5%	23.5%
Are you one of those people who prefer distinguished restaurants?	47.1%	52.9%
Are you one of those people who prefer to eat in restaurants, where the employees are distinguished?	31.3%	68.8%
Whether you are one of the people who prefer to eat in any restaurant. Featured hotels?	47.1%	52.9%
Are you one of those people who prefer to eat in restaurants, where the employees are distinguished?	70.6%	29.4%
Are you one of those people who like to eat lavishly?	17.6%	82.4%
Do you think that cleanliness is an important factor in the continuity and development of restaurants?	100%	0%
Do you think that the secret of the continuity of restaurants is in the cleanliness and excellence of their employees in that?	94.1%	5.9%

4. Conclusion

This study concluded that the residents of the Holy City are of great importance in terms of the cleanliness of the place, the cleanliness of the workers in it, and the extent of their commitment to cleanliness, and this is due to their fear of food poisoning and fear of falling victim to it, or any other diseases such as hepatitis or other viruses., and they are strict in the extent of the commitment of these restaurants, by wearing sanitary condoms from Before workers, such as gloves, masks, shoe protectors, hair protectors, and clean uniforms for workers.

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