

**Effect of Food Safety Intervention on Safe Handling Practices among
Food Handlers and Microbial Assays of Processed Food Products
of Fruits and Vegetables Industries**

**Thesis submitted in partial fulfilment of the
Degree of Doctor of Philosophy in Food Science and Nutrition**

By

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80_Recommendation

- Food Safety Training should be imparted to all food handlers irrespective of also food groups like milk and milk products, cereal based products, pulses based products, poultry and meat products and nuts and oils and so on.
- Nutritional Composition and Shelf Life Studies should be practiced mandatory in all the food manufacturing industries to maintain the quality and quantity of food products.
- Good Handling practices and Food regulatory norms should be also made mandatory for all processing units.
- Correct and clear information regarding the nutritional food products should be clearly mentioned on the label of the food products.
- The Food Safety Officers should visit regularly and inspect all the processing units in their respective districts so as to ensure the quality and wellbeing of the food products.
- Future studies ought to include a joint effort with the Public authority and countless populace of food controllers so the approval build up a more thorough way to deal with guarantee food handling and safe took care of food items from human consumption.