

The Danger of Microbes that Cause Food Poisoning to Humans in Restaurants

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Abstracts

The study aimed to know the opinions of the city of Mecca towards the restaurants in Mecca regarding the level of cleanliness of employees, the location, the meals provided to them, and the quality of the restaurants through the following: instructions and guidelines of the Ministry of Health, represented by municipalities and environmental health, for the benefit of citizens. And their lives, the type of microbes that cause food poisoning in humans. The questionnaire was created and distributed to 600 people (men and women), and responses were obtained from 580 people in the Holy City of Mecca via Google Drive through the researcher's email address. 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.

1. Introduction

Microorganisms are the most popular cause of foodborne sickness that effect the human population worldwide, causing illness burden and mortality. In addition, a number of strips, containing tourism and trading, are negatively caused by foodborne diseases (1). Some foodborne illness is required in restaurants through dishes, plates, and other kitchen equipment

(2). In food manufacture, infection from microorganisms can be in charge of infectious disease outbreaks passed from food workers to consumers through food. The radix of microbial pollution in food root facilities includes the medium, food employees, the exporter of the food, and the food itself. According to a report by the Centers for Disease Control and Prevention (CDC), panhandles may be the most remarkable means by which enteric pathogens are inherited if employees do not wash their hands enough (3,4). Food handlers' hands, arms, and fingers may become defiled with fecal microorganisms after using the water cycles. These organisms 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 cases of illness and 39 000 fates in the United State each year. They rated that the yearly assessment of these foodborne diseases, which implicate appreciation to persons, metiers, and the audience health section, is US \$6.5 to \$35 billion. (5). Staphylococcal food poisoning coming from the outgrowth of enterotoxigenic staphylococci in fare with the output of enterotoxin is the most popular feed sickness detected in almost all parts of the world (6) Enterotoxin produces symptoms similar to acute 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 products, custards or creams, ham, poultry products, milk, milk makes, and eggs have been a lot recorded as the resource of staphylococcal feed poisoning outbreaks. different 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 food illnesses (7). *Salmonella* is one of the most extremely removed bacterial foodborne illnesses coming from the absorption of applicable bacteria. presentations mainly contain nausea, vomiting, abdominal pain, headache, chills, and diarrhea. The primary habitat of *Salmonella* is the intestinal tract of humans and field animals such as chicken, cattle, and sheep (6). 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 transported to and from hands and roofs., Supplementary this virus is reluctant to many antiseptics used in food foundations. HAV is inherited exemplary from person to person in a fecal-oral way. Foodborne transportation takes place when an HAV-contaminated food handler contaminates 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 exemplary contains flu-like symptoms, which cannot be special from other kinds of severe hepatitis (8-12).

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 January 2024, and study finished with data collection in May 2024. The researcher used the descriptive analytical approach that uses a quantitative or qualitative description of the social phenomenon (the danger of microbes that cause food poisoning to humans in restaurants). This kind 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 (13), And use the Excel 2010 Office suite histogram to arrange the results using: Frequency tables Percentages (14).

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. 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%.

Table No.1: Opinions of Makkah residents about restaurants, employment, and the level of cleanliness there

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:

a family member had food poisoning from a restaurant, 58.8% said yes to whether any of their friends had previously had food poisoning from a restaurant. 76.5%. Meaning of food poisoning 76.5% The belief that eating outside the home is a special and popular thing 23.5%, and also that eating outside the home is one of the things that people are proud of 81.3%, and that eating outside the home is one of the special things that people are proud of 76.5%. the results of the study agreed with the study of Asghar et al (15) on the necessity of examining workers before work and analyzing antibodies to workers linked to food in restaurants, especially hepatitis C.

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