Food Safety Training for Industry
10 December 2015
Amanda Deering, Ph.D., Purdue University, Department of Food Science
Morvarid: Ahmad Rateb Nabizadeh, M&E and Communications Officer and Atiqullah Romal, DAIL Extension

Overview: The industry training at Morvarid, focusing mainly for the women employees, introduced the basic concepts of food safety, food safety in the home, health, and hygiene. There was a lecture portion that introduced the important aspects of food safety with examples of situations that can cause food safety concerns. There was also a hand washing demonstration using Glo-Germ to show the importance of using hot water and soap, whenever possible, to wash hands to remove bacteria.

Workshop Objectives: The overall objective with the industry food safety training at Morvarid was to stress the importance of cross contamination and proper food handling. This is important to the industry as some of the products that are packed at Morvarid will not be cooked and likely consumed directly from the package (e.g. raisins and pistachios). Proper food handling also includes proper hand washing and hygiene, so a lab was designed to show the participants the importance of using hot water and soap for hand washing. The participants were each given a food safety kit that included Glo-Germ and a UV light so they could teach others the importance of proper hand washing techniques and Morvarid could use these materials to teach new employees the importance of hand washing.

Workshop Activities: For the industry food safety training at Morvarid, the participants were introduced to the basic concepts of food safety, how cross contamination of foods can occur, and how to prevent cross contamination from happening. The importance of hand washing and how to properly wash hands

Participants from the industry food safety training at Morvarid look for residual Glo-Germ on their hands using a UV light.
was also discussed with the participants. The participants were then separated into 3 groups and Glo-Germ lotion was placed onto their hand. Glow-Germ fluoresces under UV light and is used to mimic bacteria that are present on the surface of their hands. One group washed their hands with cold water only, another group with hot water only, and the third group with hot water and soap. A UV light was then used to determine that the group who used hot water and soap had the least amount of Glo-Germ remaining on their hands. This demonstrated that hot water and soap is the best method to properly wash hands before starting work or switching activities while working.

**Workshop Outcomes:** The participants at the industry training at Morvarid learned the importance hygiene and handling of food to reduce contamination or cross contamination, as well as proper cooking temperatures to kill bacteria if they are present on foods. The participants were also provided a food safety kit with materials to conduct a hand washing activity with their peers (glow-germ and UV light). The women who participated in the training will be able to apply this information to their daily work to help reduce contamination or cross contamination of ready-to-eat products that are sold. In addition, Morvarid has copies of the training materials so they can use it to train new employees. This will help ensure that the best food safety and hand washing practices are continued within the company.

**Next Steps:** This was an important training to help train industry and to establish connections with industry that will be important for the development of university programs in Food Technology. In addition, training more industries in the importance of food safety is necessary to ensure a stable and safe food supply for Afghanistan in the future.