

ลิขสิทธิ์มหาวิทยาลัยเชียงใหม่

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Appendix 1

QUESTIONNAIRE (for butchers' shop)

Questionnaire number.....

Remark:

1. This questionnaire is designed for a survey on risk factors relating to isolated from fresh minced pork at butchers' shops where minced pork sold for consumption of inhabitants in 9 urban districts of Hanoi, study purpose only.
2. Data and information gathered via this survey are maintained confidential.
3. There is only one appropriate answer to each question unless otherwise specified.

1. Date of taking sample:

2. Address (the retail market, district):

3. Retail market opening time:

Retail market closing time:

4. Have you been taken part in a training course on hygiene and food safety in the fresh meat business?

Yes

☐

No

☐

5. How do you handle fresh pork meat during selling?

Open hand

☐

With gloves / plastic bag

☐

6. Types of material table surface to keep meat during selling

Wood

☐

Ceramic

☐

Stainless steel

☐

Others

☐

7. How often do you clean utensils/ equipments (knives, balance, chopping boards, table surface, and meat mincing machine) at the end of the day?

Yes

☐

No

☐

8. Do you use disinfectants (detergent) to clean utensils/ equipments?

Yes

☐

No

☐

9. Source of water treated

Tap

☐

Well

☐

10. Transportation

a. Means of transport

Type of vehicle-----

Truck ☐Motorbike ☐Bicycle ☐

b. Temperature during transport:

What is temperature of fresh pork meat sampling? (Record temperature)

Cool chain storage

Yes ☐No ☐

11. Is it covering of meat (protection from dust, dirt etc.) when fresh pork meat is transported from slaughterhouse to retail market?

Yes ☐No ☐

Is the covering material re-used?

Yes ☐No ☐

If material is reused, how often do you wash by soap powder?

Yes ☐No ☐

12. Do you have veterinary inspection certificate (stamping out)?

Yes ☐No ☐

13. Do you mix with internal white organ in the same stallholder?

Yes ☐No ☐

14. Supply of fresh pork meat

Self- trade ☐Contract ☐

15. Estimate amount of fresh pork meat sold daily:kg (How many pigs sold daily)

16. Have you any meat remained at the end of the day?

Yes ☐No ☐

17. What is done/treated with remaining meat?

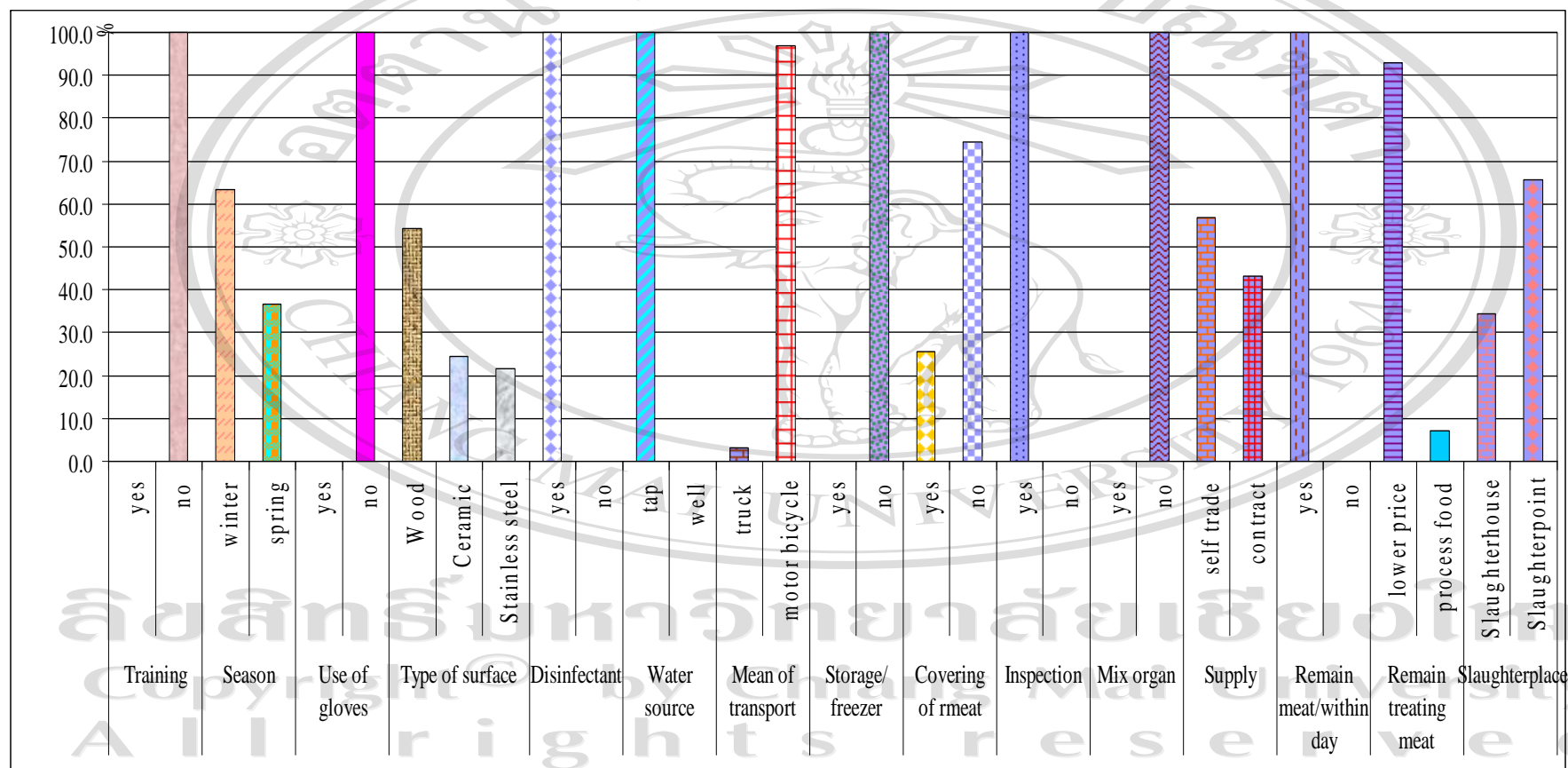
Lower price ☐Process other food ☐

18. Slaughter place

Slaughterhouse ☐Slaughter point ☐

THANK YOU

Appendix 2: Selected factors related to the fresh minced pork selling practice

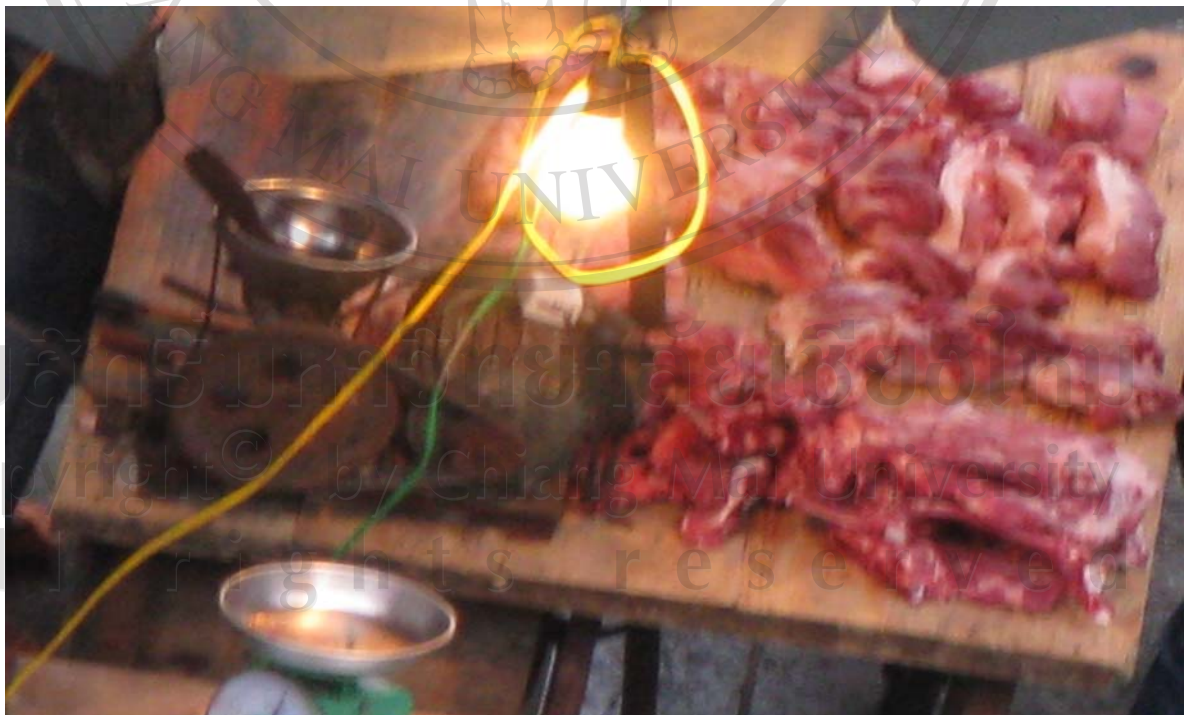




Typical *Salmonella*- colonies on XLT₄ agar



Typical *E.coli*- colonies on TBX agar



The situation of hygiene in the stall holders in retail markets.

DECLARATION

I, the undersigned herewith, declare that this thesis is my original work and has not been presented for a degree in any other University.

Name: Pham Thi Thu Hien

Signature.....

Date of submission.....

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July 2006	Training workshop on Epidemiology, in particular of HPAI and Transboundary Animal Diseases (TADs) in ASEAN Countries – Thailand, held by OIE - CIRAD
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October 2007 -present	Student of Master of Veterinary Public Health Freie Universität, Berlin, Germany and Chiang Mai University, Thailand.
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