



BIBIANI-ANHWIASO-BEKWAI MUNICIPAL ASSEMBLY

In case to reply, the number and date of this letter should be quoted



P.O. Box 49
Bibiani - W/Region
Tel: 03120-93035
03120 - 93033

Our Ref: BABMA/10/20/01

Your Ref: _____

08-04-2022
BIBIANI-ANHWIASO-BEKWAI MUNICIPAL ASSEMBLY
P.O. BOX 49
BIBIANI

ENVIRONMENTAL HEALTH AND SANITATION UNIT

BIBIANI

8TH APRIL, 2022

THE MUNICIPAL COORDINATING DIRECTOR/
MUNICIPAL CHIEF EXECUTIVE
B A B M A
BIBIANI

SUBMISSION - REPORT 2022 1ST QUARTER FOOD SAFETY INTERVENTION ON

ORIENTATION OF CATERERS (SCHOOL FEEDING PROGRAMME) AND FOOD VENDORS

Please I submit here with report 2022 1st quarter food safety intervention on orientation of caterers (school feeding programme) and food handlers in the Municipality for your perusal and necessary action.

② ACCO
ms for signature
for Inter action
mya
8/4/22

CEPHAS K. DZAKAH

(MUNICIPAL ENV'TAL HEALTH OFFICER)

FOR : MUN. CHIEF EXECUTIVE

**FOOD SAFETY INTERVENTION ORIENTATION FOR CATERERS(SCHOOL
FEEDING PROGRAMME) AND OTHER FOOD VENDORS**

In quest to ensure sale of quality and wholesome food in the Bibiani Anhwiaso Bekwai Municipality, the Environmental Health and Sanitation Unit in collaboration with Nutrition Unit of Municipal Health Service Directorate, in Bibiani Anhwiaso Bekwai Municipality embarked on orientation for food and drink handlers in the Municipality.

In all Five hundred and forty nine (549) food vendors/handlers benefited from the programme.

The programme was carried out in three (3) zonal council capitals namely; Bibiani, Sefwi Bekwai and Awaso

Bibiani session took place at Grace Presbyterian Church on 25th January, 2022, Sefwi Bekwai at Bethel Society Church on 2nd February 2022 and Awaso at Anglican Church on 8th February 2022.

Among the participants were Eighty Three (83) School feeding caterers drawn from school feeding programme, Street food Vendors, Restaurant operators and attendants, Hotels/Guesthouses with Catering Services workers, Chop bar Operators/Attendants

The rest were Bakers/ Bakeries Attendants, Water Processing workers and Drinking bar Operators/Attendants

In the development the participants were taken through Food nutrition and balance diet, Personal hygiene practices, Standards of food sale points per law, Food borne diseases and conditions infections chain management, Food additive and adulteration.

At the end participants applaud the programme and edged organizers to intensify it.

PICTURE GALLERY

ORIENTATION OF FOOD HANDLERS/VENDORS



