

COSIT, TASUED Journal of Science and Information Technology (JOSIT)

Knowledge of Food-Borne Diseases and Food Safety Practices among Mothers of Under-five Children in Ljebu-Ode, Ogun State

¹Wahab, N.O.; ¹Arogundade, M.E.; ²Adesina, A.A.; ¹Adegbanke, P.A. and ¹Olunusi, P.A

¹Department of Home Economics and Hotel Management, College of Vocational and Technology Education, Tai Solarin University of Education, Ijagun, Ijebu-Ode ²Department of Agricultural Extension and Rural Development, Faculty of Agriculture, University of Ibadan Corresponding Author: oppmot@yahoo.com

Abstract

Children vounger than five years are at an increased risk of foodborne diseases and related health complications because their immune systems are still developing. Therefore, this study assessed knowledge of food borne diseases and food safety practice among mothers of under-five children in Ijebu-Ode area of Ogun State. A descriptive cross-sectional design was adopted, and a multistage sampling technique was used in selecting 205 mothers of under-five children who brought their children for immunisation at some selected Primary Health Centers of the study area. A validated questionnaire titled; Knowledge of Food Borne Diseases and Food Safety Practice was used in gathering information. Knowledge scale of 0-19 was adopted and categorized as good: (≥14.0), fair knowledge: (8.0-13.9) and poor: (0-7.9). Practice scale of 0-32 was adopted and categorised as: good (≥23.0), fair knowledge: (12.0-.22.9) and poor: (0-11.9). Data were analysed using descriptive statistics of frequency and percentage for research questions and student-test and chi-square for the research hypotheses. Majority of the mothers were between the ages 20-29 years (47.3%) and self- employed (67.3%). About 89.7% of mothers possessed good knowledge of food borne-diseases and 74.1% practice food safety. Significant difference between knowledge of food-borne diseases and food safety practices (p-value = 0.000) was established. Age, level of education, and marital status were found to be significantly associated with food safety practices. Mothers of under-five children in Ijebu-Ode, possessed a good knowledge of food-borne diseases and also practiced food safety to a greater extent. Community training on practice of food safety was recommended.

Keywords: Knowledge, under-five, food-borne diseases, food safety practices

INTRODUCTION

Prevalence of food borne diseases has been reportedly high among the population that do not have control over what they consumed, like the children, elderly and sometimes the sick people. The global burden of illnesses caused (FBDs) bv food borne diseases is disproportionately burdened on the populations of low- and middle-income nations in the Asian and African continents, with children being the most severely impacted, likely contributing to high child malnutrition rates (WHO, /FAO,

©JOSIT Vol. 18, No. 1, June 2024.

2019). FBDs cover a wide spectrum of illnesses and are known to be of public health importance worldwide, with children under five severely affected (WHO 2015), with the numbers incredibly higher in sub-Saharan Africa (Kirk *et al.*, 2017).

evidence For context. from epidemiological data highlights that at least 70% of diarrhoea-associated pathogens in children are contracted via contaminated food (Chidziwisano et al., 2019). Pathogencontaminated foods can result in FBDs, which may lead to long-term impairments or even death (Ruby et al.2019). Children younger than five years are at an increased risk for foodborne illness and related health complications because their immune systems are still developing. This is because young children with developing immune systems cannot fight off infections as compared with adults and they also produce

Cite as:

Wahab, N.O., Arogundade, M.E., Adesina, A.A. and Adegbanke, P.A (2024). Knowledge of Food-Borne Diseases and Food Safety Practices among Mothers of Under-five Children in Ijebu-Ode, Ogun State. *Journal of Science and Information Technology (JOSIT)*, Vol. 18 No. 1, pp. 166-176.

less stomach acid that kills harmful bacteria, making it easier for them to get sick (United State Centers for Disease Control and Prevention). The highest burden per population of foodborne diseases was observed in Africa, followed by Southeast Asia with the highest burden of stunting among under-five children (UNICEF/WHO, 2021). Unhygienic preparation and handling of foods is a major source of gastrointestinal diseases, as an immature immune system renders young children vulnerable to foodborne pathogens (Ehuwa *et al.*, 2021).

Diarrhoea and other similar diseases are directly linked with malabsorption of macro and micro nutrients, fluid losses, and reduced appetite consequently resulting in several childhood nutritional problems, such as wasting and stunting (Derso et al., 2017). Universally, foodborne infection greatly threatens public health and socioeconomic progression due to associated morbidity and mortality the (Devleesschauwer et al., 2018) A study was carried out among 265 children to investigate the typical food safety practices in a Bangladeshi slum context using Malnutrition and Enteric Disease (MAL-ED) birth cohort data in order to explore if stunting among school-age children was associated with various components of food safety. About 26% were reported to be stunted and caregivers' hand washing practice after using the toilet, treatment of drinking water, presence of insects/pests in the cooking area, and child's eating ready-made/street food more than three times per day were significantly associated with stunting (Sanin et al., 2022).

Achiro et al., (2023) reported caregivers' sufficient food safety knowledge (74.1%), positive food safety attitude (68.1%) and poor food hygiene practices among caregivers of children 6-23 months of age in Amuru and Nwoya districts, Northern Uganda. А community based cross-sectional study was carried out in 2019 at Debarq town, Amhara region, Northwest Ethiopia to measure the food safety attitude and associated factors among mothers of under-five children. Poor food safety attitude of the mothers was reported, and educational status, income, food safety knowledge, and food safety practice were significantly associated with food safety attitude among mothers (Henok et al., 2024). Good knowledge of food hygiene (82%), attitude (95.2%) and practices (82.7%) were

reported among nursing mothers attending under-five clinics in a rural community in Edo State, Nigeria. The predictors of hygiene, attitude and practices were education status and occupation of the mothers (Alenoghena et al., 2023). Mothers' knowledge, attitude and home management of diarrhoea among children under five years old in Lagos, Nigeria was assessed and about 59.2%, 55.8% and 53.1% of the respondents' knowledge, attitude and home management of diarrhea were reported. Age, occupation and level of education of the mothers were significantly associated with practice of home management of diarrhoea among children under five years old (Momoh et al., 2022).

METHODOLOGY

The study was carried out in Ijebu –Ode area of, Ogun State, Nigeria and a descriptive cross-sectional design was employed for the study. The population of the study comprised of all mothers who brought their under-five children for immunization at the selected Primary Health Centres in Ijebu-Ode at the time of data collection.

Sampling Technique

Areas in Ijebu-Ode are majorly categorized into three quarters: Iwade, Ijasi and Porogun, respectively and purposive sampling technique was used in selecting five (5) most visited Primary Health Care centers (PHC) in the three areas (Oke-Oyingbo, Iwade-Isale, Ita-Osu, Oke-Aje and Molipa). All the two hundred and five (205) mothers who brought in their children for immunization in the five PHC participated in the study.

Inclusion Criteria

- i. All mothers of under-five who were resident in the study location for minimum period of three years.
- ii. Mothers who gave their consent to participate in the study.
- iii. Mothers who were willing and ready to give information concerning themselves and their homes.

Research Instrument

A pre-tested interviewer- administered questionnaire titled "knowledge of food borne diseases and food safety practice" KFBDFSP, which has been deployed into kobo collect software was used to gather information from the respondents. The questionnaire was divided into three sections. Section A covered sociodemographic data of the mothers. Section B and C comprised questions on the knowledge of food borne-diseases and food safety practice among mothers of under-five children.

Validity of Research Instrument

The research instrument was validated by nutritionists, expert in food security and statisticians for contributions after which corrections were effected

Reliability of Instrument

Reliability was determined by administering the questionnaire to ten (10) mothers who were not part of the subjects. Reliability coefficient of 0.95 was obtained using Cronbach Alpha.

Method of Data Collection

Consent letters were first given to the mothers and each content of the letter was explained to them in detail. All data were collected using an electronic questionnaire on the kobo collect platform and a tablet.

Procedure for Data Analysis

Frequency distribution and percentage was used to analyse the demographic data and the research questions while student t-test and chisquare were used to test the hypotheses at 0.05 level of significance.

RESULTS AND DISCUSSION

Results: Socio-Demographic and Socio-Economic Characteristics of the Respondents

Table 1 shows that majority (47.3%) of the mothers were between 20-29 years of age and higher percentage of them (51.2%) attended secondary school. About 67.3% of them are traders/self-employed, and most of (80.0%) them are from nuclear family. Family household size of 2 to 4 persons (54.6%) was common amongst them. Majority (65.4%) of them practiced Christianity, parity of 1-3 (54.1%) was mostly observed among them and most (92.2%) of them were found to be married.

Table	1.	Socio-demographic	characteristics	of
respond	dent	s.		

espondents.							
Variable	Frequency (%)						
PHC							
PHC Oke-Aje	18 (8.78%)						
PHC Molipa	71 (34.63%)						
PHC Ita-Osu	62 (30.24%)						
PHC Iwade-Isale	14 (6.83%)						
PHC Oke-Oyingbo	40 (19.51%)						
Age							
Below 20	13 (6.3%)						
20-29	97 (47.3%)						
30-39	74 (36.1%)						
Above 40 years	21 (10.2%)						
Level of edu	ication						
No formal education	4 (2.0%)						
Primary school only	23 (11.2%)						
Secondary school only	105 (51.2%)						
Tertiary education	73 (35.6%)						
Occupat	ion						
Farming	5 (2.4%)						
Government employed	35 (17.1%)						
Trading	138 (67.3%)						
Unemployed	27 (13.2%)						
Family t	ype						
Extended family	11 (5.4%)						
Nuclear family	164 (80.0%)						
Polygamous family	30 (14.6%)						
Family s	ize						
2-4	112 (54.6%)						
5-7	86 (42.0%)						
8 and above	7 (3.4%)						
Religio	n						
Christianity	134 (65.4%)						
Islam	70 (34.1%)						
Others	1 (0.5%)						
Number of parities							
1-3	111 (54.1%)						
4-6	81 (39.5%)						
7 and above	13 (6.3%)						
Marital st	atus						
Married	189 (92.2%)						
Single parent	13 (6.3%)						
Widowed	3 (1.5%)						

Research Question One: How knowledgeable are mothers of under-five children in Ijebu-Ode about food borne-diseases?

Knowledge of Food-Borne Diseases of the Respondents

Table 2 shows that majority of the respondents gave correct responses on the meaning of food-borne diseases (91.2%), a preventable public health disease (90.7%), identifying the common types among underfive children (80.5%) and that young children can experienced death if not attended to quickly (92.7%). Most of the mothers are aware that: biological hazards (92.7%), chemical (97.1%), physical (90.7%) and exposure of baby's food can cause food borne-diseases. Mothers are also aware of the common mode of transmission of the diseases ((94.1%), and that mixing leftover food with freshly prepared food can also help in

transmitting the disease (92.2%). Signs and symptoms of the diseases are also known to the mothers (95.6%). Different means of prevention of the diseases were reportedly known by the mothers: washing of hands and breast properly before feeding (95.6%), cleaning of cooking utensils and surfaces to prevent spread of the diseases (98%), freezing or refrigerating of expressed breast milk that is not for immediate consumption (74%), covering of small wound before handling baby's food (96.6%), maintaining personal hygiene (74.6%), majority of the mothers prefer the use of napkin and tissue to clean hand after changing diapers instead of using water (74.1%). Administration of Oral Rehydration Solution, ORT (81%), and continuous breast feeding were identified as home means of managing food borne-diseases among the mother.

		Interview question	Correct response	Incorrect responses
		Mean	ing of food-borne disease:	
	1.	What is food-borne disease?		
			187 (91.2%)	18 (8.8%)
	2.	Foodborne disease is a		19 (9.3%)
		preventable public health	186 (90.7%)	
		challenge		
	3.	Which is the common food-borne	165 (80.5%)	40 (19.5%)
-	4	disease among under 5 children	100 (02 70())	15 (7.20)
	4.	Young children are one of those	190 (92.7%)	15 (7.3%)
		that are at greater risk for		
		illness or even death; should they		
		rat a food borne disease		
ŀ		get a food-borne disease	es of Foodborne diseases:	
ŀ	5	Biological bazards which include	190 (92 7%)	15 (7.3%)
	5.	bacteria viruses and parasite	190 (92.770)	15 (7.5%)
F	6.	Chemical hazards which include	199 (97,1%)	6 (2.9%)
	01	natural toxins and chemical		
		contaminants		
ľ	7.	Physical hazards can include	186 (90.7%)	19 (9.3%)
		metal shavings from cans and		
		plastic pieces or broken glass.		
	8.	Exposure of baby meals without	199 (97.1%)	6 (2.9%)
		covering could lead to		
		contamination thereby causing		
		food borne infection		
		N	leans of transmission:	
	9.	The common mode of	193 (94.1%)	12 (5.9%)
		transmission of food borne		
_	10	disease	100 (00 00)	16 (7.00())
	10.	Mixing leftover food and freshly	189 (92.2%)	16 (7.8%)
		prepared food can transmit		
		the new one which can cause		
		infection		
ŀ		intection	Signs and symptoms:	
F	11	Signs and Symptoms of	196 (95 6%)	9(44%)
	11.	foodborne illness includes.	196 (99.676)	y (4.470)
		nausea, diarrhoea, fever, vomiting		
		and headache		
ľ		Preven	tion of food borne diseases:	
ľ				
	12.	Washing of hands and breast		
		properly before breast feeding	196 (95.6%)	9 (4.4%)
		baby can help in preventing food		
		borne diseases.		
	13.	Cleaning and washing of hands		
		and food contact surfaces and		
		utensils often help in preventing	201 (98%)	4 (2.0%)
		tood borne diseases.		
				1

Table 2. Table showing the respondents' responses to food-borne disease questions.

14. Expressed breast milk that is not for immediate consumption		
should be stored in a	153 (74.6%)	52 (25.4%)
15 It is important to sover small		
15. It is important to cover small		
food	108 (96 6%)	7(3.4%)
16 Prevention of food borne	198 (90.070)	7 (3.470)
infection can be controlled		
through personal hygiene alone	153 (74.6%)	52 (25.4%)
17. Napkin and tissue can be used to		
clean hand, after changing diapers		
instead of washing hand with	152 (74.1%)	53 (25.9%)
soap and water		
Home-man	agement of food -borne disease:	
18. Administering Oral Rehydration	166 (81%)	39 (19%)
Solution, ORT can be used to		
treat food borne infection in		
children.	178 (86.8%)	27 (13.2%)
19. Breastfeeding a baby limits		
occurrence of food borne		
infection.		

Table 3 below shows the knowledge of foodborne diseases among the respondents in this study. A total score of 19 is obtainable. The analysis revealed that the majority of the respondents had good knowledge of food-borne disease (89.7%). It also revealed that about (9.3%) of the respondents had fair knowledge and 1% had poor knowledge of the disease.

 Table 3. Knowledge of food-borne disease of the respondents.

N=205	Good FBD	Fair FBD	Poor FBD
	knowledge	knowledge	knowledge
	≥14.0	8.0-13.9	0-7.9
Total	184 (89.7%)	19 (9.3%)	2 (1%)

Correct responses were scored as '1' and wrong responses were scored as '0' A maximum score of 19 is attainable.

Research Question Two: What is the existing level of food safety practices among the mothers?

Food Safety Practice of the Respondents

Table 4 shows that the majority of the mothers wash their hands: immediately after handling raw food (93.7%), with soap and water

after using the toilets (97.1%), while more than half of them follow the standard techniques of washing hands (67.8%). For food preparation, most of them: wash cooking utensils before and after use (98%), wash raw food thoroughly before cooking (97.1%), and keep raw and cooked food separately (94.1%), while 79.5% do not cook food thoroughly at the appropriate temperature.

For serving/feeding/storage of baby's food, most of the mothers do not just taste the safety of the milk, but rather check the expiry date (70.7%), 62.4% do not leave expressed breast milk and prepared baby formula at room temperature for more than 2hours before refrigerating, 67.3% of the mothers do not just clean thoroughly and give the food/snacks that has fallen on the floor back to the baby. Most of the mothers wash and air-dry cooking utensils immediately after cooking (89.9%), while 90.2% knows how to use insecticide inside the kitchen. Majority of the mothers were found to frequently: wash kitchen surface (68.3%), and dispose of kitchen waste (94.1%) and most of them-rarely: wash their cooking stove (52.2%), refrigerator (61.5%0, freezer (68.3%), and kitchen walls (57.1%).

	. Tood safety practices among the respondent	X 7		NT
	Interview question	Yes		No
	Han	id washing:		
1.	Do you wash your hands thoroughly with	192 (93)	.7%)	13 (6.3%)
	soap and water immediately after			
	handling raw food?			
	~			
2	Do you wash your hands with soap and	199 (97	1%)	6(2.9%)
	water after using the toilet?	177 (77		0 (2.970)
2	Do you wash your hands following the	120 (67	2 0/)	66 (22 20%)
5.	bo you wash your hands following the	139 (07.	.070)	00 (32.270)
	Food	preparation:		
4.	Do you wash the cooking utensils before	201 (98	3%)	4 (2.0%)
	and after using?			
5.	Do you use stored water for cooking	143 (69.	.8%)	62 (30.2%)
	food?			
6.	Do you wash raw food thoroughly before	199 (97.	.1%)	6 (2.9%)
	cooking?			
7.	Do you cook food thoroughly at the	42 (20.1	5%)	163 (79.5%)
	appropriate temperature?	(
8	Do you keep raw and cooked foods	103 (0/	1%)	12 (5.0%)
0.	separately?	195 (94)	.1 /0)	12 (3.970)
0	Separately?	100 (02	20()	16 (7.00/)
9.	Do you taste prepared food to check	189 (92)	.2%)	16 (7.8%)
	whether they are safe or not before			
	feeding baby?			
10.	Do you use pipe-borne water to cook	165 (80.	.5%)	40 (19.5%)
	rather than water from water tankers?			
11.	Do you use separate cooking utensils to	178 (86	.8%)	27 (13.2%)
	prepare baby's food?			
	Serving/fee	ding baby/ storage:	1	
12	Do you wash your hands with soap and	182.(88	8%)	23 (11 2%)
12.	water and rinse your breast very well	102 (00		23 (11.270)
	hefore feeding?	60 (20	3%)	145 (70 7%)
12	Do you tasta the sefety of the mills instead	00 (29	570)	145 (70.770)
15.	of shashing the same date?			
1.4	of checking the expiry date?	77 (27	CO ()	100 (60 40()
14.	Do you leave expressed breast milk and	// (3/.)	5%)	128 (62.4%)
	prepared baby formula at room			
	temperature for more than 2hours before			
	refrigerating?			
15.	Do you clean thoroughly and give the	67 (32.)	7%)	138 (67.3%)
	food/snacks that has fallen on the floor			
	back to the baby?			
16.	Do you discard or refrigerate leftover	160 (78	3%)	45 (22%)
	food immediately?			
	(leaning:		
17	Do you wash and air-dry cooking utensils	184 (80	9%)	21 (10.2%)
17.	immediately after cooking?	10+ (07		21 (10.270)
10	Do you keep utopoile in a clean clean 1	107/00	80/)	22(11,20/)
18.	Do you keep utensiis in a clean, closed	182 (88.8%)		23 (11.2%)
10	isolated place /	108 (00	20()	20 (0.001)
19.	How do you use insecticide inside the	185 (90.	.2%)	20 (9.8%)
	kitchen? (a). Getting all the utensils out of			
	the kitchen first. (b).covering utensils			
	with cloth before applying the			
	insecticides. (c)Applying the insecticides			
	directly and cleaning utensils after			
	· · ·	Frequently	Never	Rarely
20	How often do you wash the cooking	92 (44.9%)	6 (2.9%)	107 (52.2%)
	stove?			
21	How often do you wash the refrigerator?	73 (35.6%)	6 (2.9%)	126 (61 5%)
	orien as jou mush the fefficitutor:	(~ ~~///	

Table 4. Food safety practices among the respondents.

22. How often do you wash the freezer?	57 (27.8%)	8 (3.9%)	140 (68.3%)
23. How often do you wash the kitchen	140 (68.3%)	2 (1.0%)	63 (30.7%)
surface?			
24. How often do you wash the kitchen	56 (27.3%)	32 (15.6%)	117 (57.1%)
walls?			
25. How often do you dispose of the kitchen	193 (94.1%)	2 (1.0%)	10 (4.9%)
waste?			

Correct responses were scored as '1' and wrong responses were scored as '0' A maximum score of 32 is attainable.

Table 5 shows the level of food safety practice among the respondents in this study. A

Table 5. Food safety practices of the respondents.

total score of 32 is obtainable. The analysis revealed that most of the respondents had good food safety practices (74.1%). It also revealed that about (25.9%) of the respondents had fair food safety practices while 0% had poor food safety practices in this study.

N=205 Good Food Safety		Fair Food Safety	Poor food safety	
Practices 23-32		Practice 12-22	practice 0-11	
Total	152 (74.1%)	53 (25.9%)		

Hypotheses

 H_{01} : There is no significant difference between knowledge of food-borne diseases and practice of food safety among the respondents.

T-test was performed to examine the differences between the respondent's knowledge of food-borne diseases and food safety practices. The result showed that there is a significant difference between the knowledge of food-borne diseases and food safety practices of the respondents (p-value = 0.000). This was presented in table 6.

 H_{02} : There is no significant difference between the practice of food safety and the socio-demographic factors of the respondents. Table 7 shows that age, level of education, and marital status were found to be significantly associated with the food safety practices of the mothers.

Table 6.	Knowledge	of food-borne	diseases and	practice	of food	safety
Lable of	1110 wieuge	or root borne	anseases and	practice	01 1000	Survey

Variables	t	df	P-value
Knowledge of food-borne diseases and food safety practices	4.166	204	0.000

	Category	Food safety practice		oractice	Chi-Square (p-value)
		Good	Fair	Poor	
	Below 20	8	5	0	
1	20-29	75	22	0	0.026*
Age	30-39	56	18	0	
	Above 40 years	16	5	0	
	No formal education	3	1	0	
Educational	Primary school only	11	12	0	
level	Secondary school only	76	29	0	0.005*
	Tertiary education	62	11	0	
	Farming	3	2	0	
Occupation	Government employed	28	7	0	0.750
	Trading/self-employed	101	37	0	
	Unemployed	20	7	0	
Eamily	Extended family	6	5	0	0.301
rainity	Nuclear family	124	40	0	
type	Polygamous family	22	8	0	
	2-4	84	28	0	0.949
Family size	5-7	63	23	0	
	8 and above	5	2	0	
	Christianity	99	35	0	0.277
Religion	Islam	53	17	0	
	Others	0	1	0	
Number of	1-3	81	30	0	0.910
number of	4-6	61	20	0	
parties	7 and above	10	3	0	
Marital	Married	145	44	0	0.014*
status	Single parent	6	7	0	
status	Widowed	1	2	0	

 Table 7. Practice of food safety and socio-demographic factors.

DISCUSSION

Majority of the participants were between 20-29 years of age (47.3%) which is within the recommended average reproductive age of women globally; which is from 15-49 years (Akpojene et al., 2019). The reports of the participants' educational level, occupation and household size were against the study of Achiro et al., 2023 who reported the educational level children's caregivers to be primary of education (55,7%), major occupation to be farming (75%) and household size to be lesser than 7 (53.5%). This study found out that mothers possessed good knowledge of food borne diseases and good practise of food safety. Alenoghena et al., (2023) also reported good knowledge of food hygiene (82%) and good practise among nursing mothers attending the under-five clinic in health care facilities in Edo state Nigeria. Meanwhile, as opposed to the result of this study, a study of mothers' knowledge, attitude, and home management of diarrhoea among children under-five years old in Lagos reported that 59.2% of the respondents had good knowledge, 55.8% of them had positive attitude, and 53.1% of them had good practice towards prevention and home management of diarrhoea (Momoh et al., 2022).

Alenoghena *et al.*, (2023), reported the predictors of knowledge, attitude and practice of food hygiene among nursing mothers attending the under-five clinic in health care facilities in Edo state Nigeria to be educational status and occupation of the mothers as supported by this present study.

CONCLUSION

In conclusion, the study shows that the knowledge of food-borne diseases and practices of food safety among mothers of under-five children attending immunization at Primary Health Centers in the study area was good. A relationship between knowledge of food-borne diseases and practice of food safety was established. Age, level of education, and marital status were found to be significant determinants of food safety practice among the mothers. It was thus recommended that seminars and training on the cleaning of kitchen and kitchen utensils should be regularly conducted in the study area as these were found to be rarely performed by the under-five mothers in the study area.

REFERENCES

- Achiro, E., Okidi, L., Echodu, R., Alarakol, S.P., Nassanga, P. & Ongeng, D. (2023). Status of food safety knowledge, attitude, and practices of caregivers of children in northern Uganda. Food Science and Nutrition, 11(9), 5472–5491.
- Alenoghena, O.I.,Asalu, O.B. & Aigbiremolen, O.A. (2023). Practice of Food Hygiene among Nursing Mothers attending Under-Five Clinics in a Rural Community in Edo State, Nigeria. The Nigerian Health

Journal, 23(3), 799-809.

- Chidziwisano, K., Slekiene, I., Kumwenda, S., Mosler, H, & Morse, T. (2019). Toward complementary food hygiene practices among child caregivers in rural Malawi. American Journal of Tropical Medicine and Hygiene, 101 (2019), 294-303.
- Derso T., Tariku A., Biks G.A. & Wassie M.M. (2017). Stunting, Wasting and Associated Factors among Children Aged 6–24 Months in Dabat Health and Demographic Surveillance System Site: A Community Based Cross-Sectional Study in Ethiopia. BMC Pediatrics,17:1–9. doi: 10.1186/s12887-017-0848-2.
- Devleesschauwer, B., Haagsma, J. A., Mangen, M. J., Lake, R. J., & Havelaar, A. H. (2018). The global burden of foodborne disease. Food Safety Economics: Incentives for a Safer Food Supply, 107–122. 10.1007/978-3-319-92138.
- Ehuwa O., Jaiswal A.K. & Jaiswal S. (2021). Salmonella, Food Safety and Food Handling Practices. Foods,10(5),907. doi: 10.3390/foods10050907.
- FAO/WHO international food safety authorities network (INFOSAN). (2019). The second global Meeting.

Abu Dhabi, United Arab Emirates. 9-11 December.

Henok, D., Jember, A., Tesfaye, H. &

- Kidstemariam, A. (2024). Food Safety Attitude and Associated Factors Among Mothers of Under 5 Children, Debarq Town: Community-Based Cross-Sectional Study, 2019. Environmental Health Insights, 15,1–6.
- Kirk, M. D., Angulo, F.J., Havelaar, A.H., & Black, R.E. (2017). Diarrhoeal disease in children due to contaminated food. Bulletin of the World Health Organisation, 95(3), 233-234.doi: 10.2471/BLT.16.173229
- Momoh, F.E., Olufela, O.E., Adejimi, A.A., Roberts, A.A., Oluwole, E.O., Ayankogbe, O.O., & Onajole, A.T. (2022). Mothers' knowledge, attitude and home management of diarrhoea among children under five years old in Lagos, Nigeria. African Journal of Primary Health Care & Family Medicine, 14(1), 1-10.
- Ruby, G.E., Zainal Abidin, U.F., Lihan, S., Noorahya, N. & Radu. S. (2019). A cross-sectional study on food safety knowledge among adult consumers. Food Control, 99, 98-105, 10.1016/j.foodcont.2018.12.045.
- Sanin, K.I.,Haque, A.,Nahar, B., Mahfuz, M., Khanam, M. & Ahmed, T. (2022).
 Food Safety Practices and Stunting among School-Age Children— An Observational Study Finding from an Urban Slum of Bangladesh.
 International Journal of Environmental Research and Public Health, 19(13), 8044.
- UNICEF/WHO. (2021). Levels and Trends in Child Malnutrition: Key Findings of the 2021 Edition of the Joint Child