

## Background

- Food safety is influenced by food handling and processing practices
- Bacterial contamination of food remains one of the safety concerns
- We propose the use of the nudge theory to change risky practices amongst Uganda's pork handlers.



## Methodology

### Baseline:

- level of bacterial (coliforms and *Salmonella*) contamination in 49 selected pork joints in Kampala
- samples collected from raw pork, equipment for raw pork, equipment for cooked pork, equipment for vegetables, cooked pork, roasted pork, kitchen towel, ready to serve vegetables and hands of meat handlers

### Intervention:

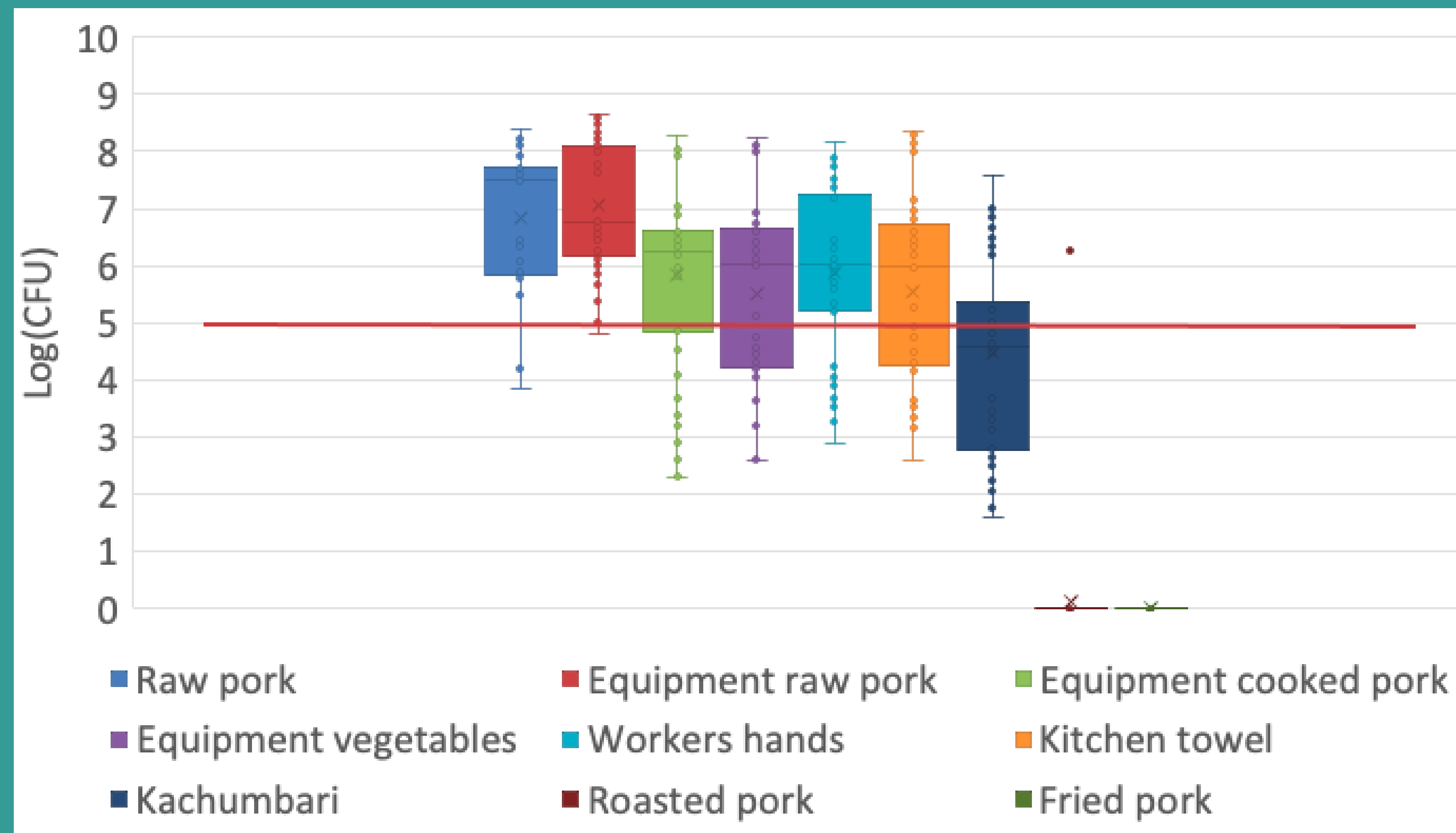
- selected pork joints divided into 6 clusters
- each cluster subjected to a nudge set with or without training, and some clusters as controls (no nudges)

# Assessment of the nudge theory in reducing microbial contamination in pork joints in Kampala Uganda

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## Key results

- Samples collected (N=464) from 49 pork joints
- 6/278 (2.2%) raw pork samples *Salmonella enterica* positive
- *Salmonella* was recovered from 6/49 (12.2%) pork joints
- Raw pork in Kampala is contaminated with coliforms and *Salmonella*
- Equipment for raw pork is a major source of bacterial contamination
- Cooking and roasting pork eliminated *Salmonella* and reduced the coliform counts to zero or near zero
- Equipment used to serve re-introduced coliforms in ready to eat pork
- Vegetables served in pork joints had more coliforms than ready to eat pork



Box and whisker plot of coliform counts in pork, equipment and workers hands in pork joints in Kampala with acceptable cutoff



Scan to find out more



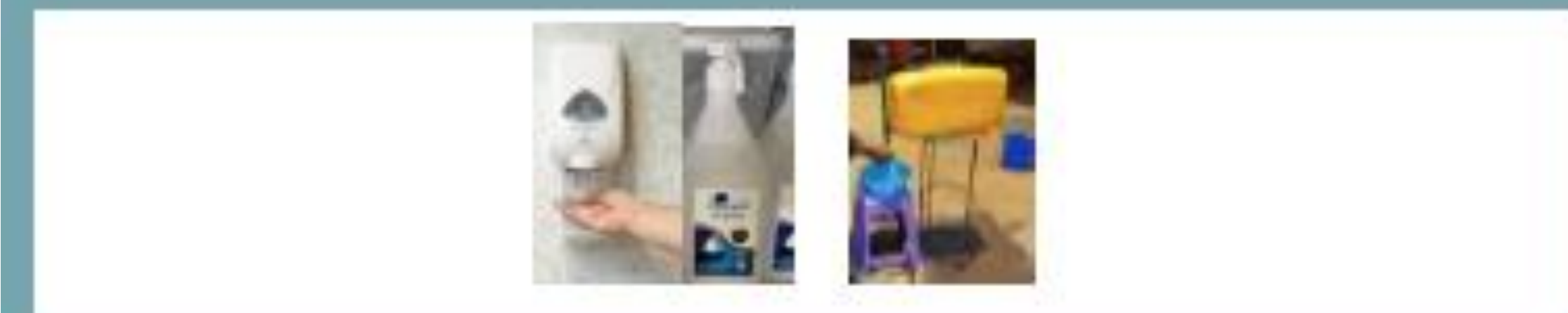
## Intervention – nudge set



## THE TRICOLOR KITCHEN



## THE CLEANING STATION



## THE HANDWASHING SPOT

## Future steps

Endline sampling will be done in October 2021 to see if the interventions result in reduction of levels of bacterial contamination in pork joints.

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