

**STUDY ON FOOD SAFETY AND FOOD HYGIENE OF  
FAST FOOD OUTLETS IN COLOMBO DISTRICT**

**BY**

**H.K.P. THARANGI HERATH**

**M.Sc. ( Food Science & Technology )**

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**BY**

**H.K.P. THARANGI HERATH**

**Thesis submitted to the University of Sri Jayewardenepura as the partial  
requirement for the award of Master's of Sciences in Food Science &  
Technology on 2015**

## DECLARATION

The work described in this thesis was carried out by me under the supervision of Dr. ( Ms. ) Indira Wickramasinghe, Department of Food Science and Technology, Faculty of Applied Science, University of Sri Jayewardenapura, and a report on this has not been submitted in whole or in part to any other University or any other institution for another Degree.

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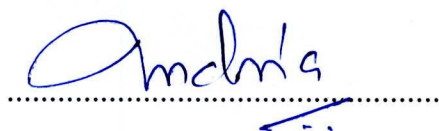
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Indira Wickramasinghe

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## **DECLARATION**

I, Dr ( Ms. ) Indira Wickramasinghe certify that above statement made by the candidate is true & that this thesis is suitable for submission to the purpose of evaluation.



Dr. (Ms.) Indira Wickramasinghe,

Senior Lecturer,

Faculty of Applied Science,

Department of Food Science & Technology,

University of Sri Jayewardenapura,

Gangodawila, Nugegoda,

Sri Lanka.

**AFFECTIONATELY DEDICATED TO**  
**MY LOVING PARNENTS, BROTHER & DEAR TEACHERS**

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## **ABSTRACT**

Food safety is a global concern. Food safety is related to the presence of food-borne hazards in the food at the point of consumption. Therefore food safety hazards should be controlled through out the food supply chain effectively to deliver safe product to the consumer ( End user for its intended use ). And also, there is a growing demand of consumers for healthy and safe food products. It is a big challenge for people who have been involved in food related business industry to supply for the demand of safe food products. As fast food is growing very fast in the Sri Lankan context, it is very useful to know about the knowledge of adequacy about food safety and food hygiene of the employees whom work in the fast food outlets.

A questionnaire based survey was carried out among 30 fast food outlets, for 90 employees and 30 managers to find out whether they have adequate knowledge about food safety and hygiene and whether managers are willing to facilitate to maintain the food safety and hygiene in the outlets.