

this knowledge is evidently needed to identify all hazards and to become alert to the critical control points from which the HACCP system evolves. Food-services staff from higher socioeconomic status, those who are younger, and those who have attended educational courses have a higher level of knowledge about pathogens associated with foods or about the proper temperature for food storage. The findings about educational courses is in absolute accordance with other studies that have assessed the effectiveness of food hygiene and HACCP training.^{12,20,21}

A generally positive attitude toward correct handling of food, safe storage practices, and cross-contamination control was more likely to be found among older food-services staff and in respondents working in small hospitals, since those working in hospitals with less than 150 beds tended to be more careful in applying food-hygiene practices. All food-services staff should be aware that high standards of personal hygiene, such as effective hand washing and using gloves, are of paramount importance in terms of preventing food contamination and further in preventing the spread of infectious diseases. This study highlights the correlation of age, as well as the adherence of the HACCP model, with the regular use of gloves. This correlation of age with increased care may be explained by an inference that younger food-services staff are more likely to be careful and more highly motivated to avoid risky practices than older personnel who may have excessive confidence due to their working experience and did not deign to use gloves.

In conclusion, the information gathered from this study suggests the necessity for full implementation of, and adherence to, the HACCP system and for better infection control policies through a rigorous training program, including courses on health education on food safety and hygiene for all staff involved in hospital food services.

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CDC Issues Infection Control Guidelines for Hemodialysis Centers

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The CDC recently released guidelines for preventing infection transmission among chronic hemodialysis patients. They contain updates on preventing antimicrobial resistance in the hemodialy-

sis setting, as well as guidance on routine serological testing and immunization, surveillance, and training and education. The CDC has planned a mailing to all hemodialysis centers in the US that will include a copy of these guidelines and laminated posters, "At a Glance," that summarize the guidelines. These guidelines emphasize the need for hepatitis B vac-

ination and specifically note that epidemiological investigations have indicated substantial deficiencies in recommended infection control practices, including failure to vaccinate patients against hepatitis B.

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