

## Abstract

This study set out to determine the influence of hygiene practices on perceived food safety at makeshift eating places in Kawempe division-Kampala district. Specifically the study objectives were: to identify hygiene practices of food vendors; establish the perceived level of food safety at makeshift eating places; find out the link between hygiene practices and perceived food safety and document other determinants of food safety at makeshift eating places. In a case study design, 150 food vendors and 30 consumers and 30 makeshift eating places were sampled, interviewed and observed in Kawempe division Kampala district. Primary data was collected using questionnaires, observation check lists and Focus Group Discussions. The study was a success. The findings showed that the hygiene practices had opportunities for improvement in food preparation, handling, storage, and personal hygiene. Majority of the food vendors put their economic interests first other than food safety. Safety did not come first among the consumers who perceived food to be safe because it was freshly prepared. It was safe to conclude that hygiene practices of food vendors at makeshift eating places may not necessarily influence perceived food safety of the consumers evidenced by the fact that the hygiene practiced were generally below standards of good practice observable in an ideal condition, and that the consumers had other consideration in mind to look for other than safety issues when choosing an eating place. This study recommended the training of street food vendors on hygiene practices so as to improve the knowledge, attitude and practices that surround the low occurrence of hygiene practices among food vendors of makeshift eating places, and that Kampala City Council Authority should intensify health education regarding food hygiene and safety to both food handlers and consumers with view to mitigate public health problems linked to hygiene practices and perceived food safety; advocate for policies that capture makeshift eating places, provide specific sites for the makeshift eating places that have safety measures in consideration and finally teach alternative cooking methods to the vendors that would lessen the use of reused oil. The following areas of further research emerged from the study; Link between hand washing and rate of bacterial infection; determinants of perceived food safety and link between makeshift eating places and customer income.