

Researching some solutions to ensure food hygiene and safety for international tourists to Vietnam

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Abstract

Background: Recently, warnings about continuity have somewhat impacted society. The prevention of dirty food, ensuring food safety and hygiene, for a source of clean food is concerned and promoted as it is today.

Methodology: The article is completed on the basis of comparison and analysis of related documents

Results: In the process of traveling, tourists not only discover the values of natural resources but also discover, enjoy and improve their understanding of cultural values, including cultural values. Food hygiene and safety is a factor that needs attention and attention to protect the health of visitors.

Conclusions: Therefore, the tourism industry needs to pay special attention to strictly control food hygiene and safety in the process of serving tourists.

Keywords: food safety, tourists, health, culture.

Introduction:

Food is one of the essential needs for human existence. As society develops, the demand for food is also increasingly diversified and abundant. According to reports from functional sectors, the work of ensuring food hygiene and safety in recent years has made many progress, which has been paid much attention by leaders at all levels and considers this as one of the very important tasks in the cause of care and protection of people's health [1].

The State's promulgation of the Law on Consumer Protection and the Law on Food Safety has enhanced the role of state management from central to local levels, especially the role of People's Committees at all levels. The state management of food safety is more focused; people's knowledge and understanding of health assurance issues have also been improved; Manufacturers and traders also better understand their responsibilities in complying with food safety assurance conditions for products made, etc.

However, it must also be pointed out that, for different purposes, food manufacturers and traders still use unreasonable methods of preserving and stimulating growth [2].

For consumers, it is extremely difficult to recognize and distinguish between safe food and unsafe food. According to documents of the Food Safety and Quality Management Department of the Ministry of Health, the number of food poisoning cases as well as the number of people infected with food is still quite high, especially cases of food-borne infections. Products. According to statistics, across the country, food poisoning cases are complicated, with many deaths, etc.

In the context of the current volatile world situation, Vietnam has affirmed its position as a country with fast economic development, stable political situation, and active integration into the world [3]. For tourism, Vietnam has been and is being evaluated by the world as a safe and hospitable destination. The issue of ensuring safety for tourists has also been concerned by many management boards in tourist areas and specialized management agencies in some localities, typically in Ho Chi Minh City, Ho Chi Minh City, Hoi An, etc. Many solutions have been proposed to better ensure the safety of tourists [4].

However, the solutions implemented to ensure the safety of tourists are still incomplete, not synchronized, some solutions are situational. The safety of tourists in many tourist areas, destinations and routes is still a big issue to be solved. There are still many phenomena of robbery, stalking, enticing customers, violating regulations on passenger transportation, violating regulations on food hygiene and safety, etc. Unfair competition, poor service, etc. affecting the interests of tourists still occurs in many areas. Up to now, the full research on both the situation as well as solutions to ensure the safety of tourists in Vietnam has not been implemented [2].

Therefore, researching and proposing solutions to ensure the safety of tourists in Vietnam is an urgent requirement to improve the reputation, quality and effectiveness of tourism activities in the development of tourism of the country [3].

The status of food safety:

It is a fact that in some localities, violations of the law on food safety are quite common; use of banned substances in food production and trading still takes place in many places; a large amount of food of unknown origin, origin, and unsafety is still circulating on the market; Smuggled food is still happening [1].

On the other hand, livestock production conditions, market infrastructure, food service establishments, and slaughterhouses are still weak; food production and trading in small, uncontrollable places still accounts for a large proportion; outdated processing technology; Food traceability remains difficult.

Meanwhile, the work of recalling and handling unsafe food has not been strictly implemented; the situation of food poisoning and food-borne diseases is quite serious; Natural environment factors, food production and business environment have not been given due attention. The planning of safe food production areas has not been associated with the consumption market, branding and product origin [6].

Moreover, the inspection, examination and settlement of complaints about food safety is still passive, handling violations is not resolute, there are also expressions of respect and avoidance; sanctions for handling illegal acts have not yet ensured deterrence. The campaign, propaganda and education on food safety is still limited. Consumer protection activities have not been given due attention [3].

Although the state and functional agencies have had many solutions to improve food hygiene and safety, as well as create a legal corridor to protect consumers' health. However, the problem of inspection and control is still facing many difficulties both in terms of people and means of food inspection. Therefore, it is thought that in order to improve the quality, it is necessary to constantly expand and improve the quality of food, as well as propaganda for all classes of people [4].

Research methods:

The paper focuses on the concept of safety for tourists is limited to the safety of life, health and property. Then, the paper focuses mainly on research on tourist safety issues in some typical tourist areas, attractions and accommodation establishments (for accommodation establishments mainly research on food safety). By analyzing and comparing the results of other works, the paper was completed.

Discussion:

Moreover, we must focus on preventing dangerous food products from entering our country from the outside, affecting people's health. On the part of state management, it is necessary to overcome the situation of overlapping, extruding responsibilities, reducing the effectiveness of state management of legal documents related to food safety; provide detailed, complete and timely guidance to help production and business establishments develop in the right direction, strictly comply with the process and regulations on food safety and hygiene when in operation [5].

At the same time, strengthen and improve the effectiveness of food safety inspection, examination and supervision, especially at district and commune levels; strictly handle violators, only then will they screen and help really quality establishments to survive and develop, those that lack awareness and necessary conditions to stop operating [2].

In particular, on the consumer side, it is necessary to pay more attention to the quality of goods, especially the quality of food; strict and cautious in product selection, only buy products of clear origin; promptly detect, provide information, condemn and boycott production and business establishments that do not ensure food safety, put pressure on manufacturers, traders as well as managers to ensure food safety for the community [1].

In addition, it is necessary to create the most favorable conditions for the clean production industry to develop; in which, focus on developing and replicating production models of clean meat, clean vegetables, food additives, etc. to ensure safety according to standards assessed and certified by competent authorities. State agencies need to have strict and strict supervision of the quality of agricultural and aquatic products and food to ensure that they meet the

requirements; at the same time, encourage producers to self-declare product quality, uphold ethics in production and business, with the motto that the safety of consumers will play a key role in deciding the quality and merchandise brand [1].

Finally, the most important thing to thoroughly solve the problem of food hygiene and safety is to handle the source well, starting from the producer and the processor, because only they know what a clean product is and what is not. Not clean, etc. Creating incentives and tightening strict sanctions will be an effective way to encourage good and effective producers and processors as well as deter intentional and deliberate violations of the regulations on food hygiene and safety of this force [3].

Recently, the difference between the results of analysis and product quality inspection has both caused many difficulties for manufacturers and created more confusion and anxiety for consumers. Toxic chemicals such as pesticides (pesticides, herbicides and herbicides, etc.), growth stimulants, heavy metals, pathogenic microorganisms present in fruits and vegetables or other chemicals. Antibiotics, weight gainers in fish meat will gradually accumulate in fatty tissues, spinal cord, etc. of humans, which is a premise for the arising of diseases such as cancer, osteoporosis and memory loss [1].

Notably, many vegetable growers still use indiscriminately use of plant protection chemicals such as banned drugs, highly toxic drugs, drugs outside the list allowed to be used to spray pests and diseases on vegetables, injecting drugs to stimulate ripening, soaking bean sprouts with toxic growth chemicals, etc. have accumulated a huge amount of nitrate residues in vegetables, tubers and fruits [2].

In addition, many vegetable growers have used domestic wastewater and livestock wastewater to irrigate vegetables, making the content of heavy metals and pathogenic microorganisms in vegetables much higher than the regulations of the Ministry of Health, etc. It is the cause of acute diseases, the germ that causes many particularly dangerous diseases [5].

In addition, food from cattle and poultry such as pigs, cows, chickens, ducks, etc. many farmers also use bran to gain weight of unknown origin to stimulate growth, even people Food businesses also use a variety of detergents to clean rancid fish meat to cover customers' eyes, etc.

Some suggested solutions:

Strengthen the management on the basis of promulgating specific regulations on food hygiene and safety standards for hotels and restaurants serving tourists; require hotels and restaurants to commit to complying with the regulations set forth on the source of quality food ingredients, hygienic conditions for equipment, the environment and service staff [4].

Raise awareness and responsibility of businesses for food hygiene and safety. There are appropriate sanctions for businesses that violate regulations, which may cause or have caused food poisoning for tourists, and affect the reputation and image of Vietnam's tourism industry [2].

Strengthen communication, education and training on food hygiene and safety knowledge for staff, especially those who prepare food and serve food to visitors. Propaganda, education and training will have a positive effect on raising awareness of staff in hotels, restaurants and food processing establishments about food hygiene and safety. Chefs who are directly involved in the food preparation process must be trained in food hygiene and safety and must have a certificate in this area [8].

Strengthen control of food raw materials and water used at enterprises. In the process of food processing, there are many risks that cause food insecurity. In order to do well in food hygiene and safety, hotels, restaurants and food processing establishments need to have a stable raw material area (buy food ingredients from reliable sources, have a and control the source of raw materials, quality of raw materials). Having a stable source of food ingredients will help hotels, restaurants and food processing establishments to actively source ingredients, control quality, know the origin of ingredients and stable prices [9]. Water is also a risk of contamination with microorganisms, chemicals, heavy metals and impurities into dishes. Therefore, in order to limit and prevent these agents, it is necessary to strictly control the water source, to have a dedicated water tank and to have a tight lid to prevent insects and dirt from being infected, and to periodically clean the water. Check the quality of the water. Water used for food processing must be clean water, free of impurities, free of chemicals, free of pathogenic microorganisms, free of heavy metals and free of strange colors, odors and tastes.

Strict control of the kitchen. Accordingly, the kitchen must be designed and built on the principle of one-way, with a door for food ingredients and a door for processed products to go out. The floor must be paved with white ceramic tiles

with anti-slip, anti-stick, waterproof effect, with a certain slope for easy drainage when cleaning. The walls of the house also need to be covered with white ceramic tiles with a minimum height of about 2m from the floor. The ceiling is smooth, white for easy observation of dirt. Main doors and windows must be made of materials that are anti-rust, anti-mold, waterproof and easy to clean. The light bulbs in the kitchen need to have a protective cover to avoid the situation when the bulb explodes, falling into the dishes [7].

Strictly control food processing machinery, equipment and utensils. Food processing machinery, equipment and utensils must be made from specialized materials that do not contaminate the food during processing. After use, it must be cleaned immediately, put it in the right place and avoid dust from entering. It must be clearly specified which utensils are used to store, cut and cut raw food ingredients and cooked products separately. When preliminarily processing, cutting food ingredients or products, they must be cut and sliced on the table [9].

Control the means of transport of ingredients and food products during service. Hotels, restaurants and food processing establishments need specialized transportation vehicles, used only to transport food ingredients and products. After transporting raw materials and food products, they must be cleaned and disinfected immediately. Food ingredients and products must be tightly packed before shipping. When transporting raw food materials, there must be a refrigeration system.

Control issues of labor protection and personal hygiene of food handlers. The chefs must be fully equipped with labor protection such as pants, coats, hats, boots, gloves, masks, aprons, etc. (cleaned and changed regularly). The chefs must cut short nails, neatly bun their hair, not wear jewelry such as rings, rings, watches, etc. to limit impurities and microorganisms from entering the dish [10]. Hands must be washed with soap and detergent and dried before preparing food, before eating, after using the toilet, and when switching from cutting raw food ingredients to cooked food products. Periodic health check is required, if infected with infectious diseases, they are not allowed to participate in the preparation of dishes. We should also take control of the customer service process. Specifically, after decorating and presenting

Conclusion:

Take control of the customer service process. Specifically, after decorating and presenting the dishes, the dishes will be transported to the dining table to serve guests. Therefore, all food containers, eating utensils, tables, chairs and dining room must be cleaned. Service staff must also be trained and trained in food hygiene and safety, and must undergo periodic health checks. During travel, tourists not only discover the value of natural resources but also discover, enjoy and improve understanding of cultural and human values, including culinary and cultural values. Therefore, the tourism industry needs to pay special attention and strictly control food hygiene and safety in the process of serving tourists.

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