



SUMMARY

In alkalyobia government, 24 poultry slaughter – houses which consists of many workers, must keep their health and learn them the diseases which may be infect them through their dealing with birds and machines, it needs to control highly pathogenic avian influenza and other diseases to reduce the possibility of potential global human pandemic and the soci-economic damage and effect on the poultry wealth

The role of the occupational and environmental health nursing has evolved and expanded in the past decade; principal functions continue to be promotion, protection, and maintenance of the health and safety of workers.

Aim of the study to identify the effect of poultry slaughter – houses environment on workers health at kalyobia governorate. **Setting** The study was carried out at the poultry slaughter-houses. the selected L 12 slaughters randomly **The sample** All worker in the selected setting were included in the study sample L 182 worker was interview . **Tools** two tools were designed by researcher, in simple Arabic language, to collect data needed for the study after reviewing related literature.

1-Interview questionnaire: constructed to collect data about general characteristic of workers which consisted of 4 parts:

Part1: Socio-demographic data questionnaire it consisted of seven questions related to age, level of education, occupation, years of experience, sex, and income.

Part 2: Composed of questionnaire to assess workers knowledge regarding avian influenza and other diseases and mode of transmission, symptoms, method of spread , causes of diseases, and treatment .



Part3: It was designed to assess worker's knowledge about machine used in birds slaughter –houses such as clean and packing of final product .

Part 4: It was designed to assessing the environmental condition of slaughter-houses such as source of water , waste disposal system , ventilation , electric power , site of slaughter house , source of kitchen , site of room dressing , veterinary supervision ,and refrigerator of final product .

2- Observation check list : was designed to observe workers practice it consisted of two part :

Part 1-Worker's safety measure such as used protect clothes , gloves, overhead ,hand washing ,protective footwear , and mask (question1-7).

Part 2- Prevent health problems related to slaughter-houses such as (hygiene , right position during work ,...etc)(question8-9).

–The study result revealed the following:

- The result showed that 51.1% of the workers aged 30-years , 85.2%were males , 61.5% were secondary education, as regard to job position 53.8% were worker, nearly two third 61.5% had one years of experiences, all of the workers(100.0%)had not sufficient income .
- The result revealed that 46.2 of workers suffered from skin diseases, 59.3 of them had wound injures.
- (84.9%)in modern one were use conditions aeration tools and 62.5% of Manuel were use face as aeration tools.
- The result showed that all items of slaughter-houses building condition were suitable (100.0)for modern according to Ministry of Agriculture& Reclaiming Regulation , while in manual 43.8% were easily clean of floors and 52.1% were covered with ceramic at all of



walls and 85.4% were thermal insulation of roofs and 100.0% were strong of doors and (55.2%) were with upward slope of window' against dust, 100.0% were made of stainless steel "easy to clean of equipment", (61.5%) were disinfectants of W.C specifications. All the findings were statistically highly significant except machines.

- The periodic check up every 6 months not performed for poultry worker also no vaccination, 94% of modern and 88.5% of manual worked 6 days/ weeks.
- In 72% of modern and 97.95% manual worked daily from 6 Am – 3 Pm.
- All slaughter – house Clean twice daily.
- The results revealed poor worker level of knowledge related to causes of disease, mode of transmission and sign symptoms 96.7%, 77.5% and 98.9% respectively. Nearly two third (61%) had good knowledge about method of disease transmission and 86.5% had good level knowledge about precaution measures.
- The results indicated 97.30% of workers wash their hand post W.C and only 12.1% of them wash hand after contact with contaminated material.
- 95.1% of worker standing in correct position, and only 13.7% set in right way but all worker had bad body mechanic when lift objects.
- Composition of worker meal 98.2% depending on carbohydrate, and 33% of them smoke.
- 87.4% wear apron glove during their work and 60.4% wear over shoes.
- The satisfactory level of practice present among workers their ageless than 20, male, with secondary education and had experience less than two years.



- The environmental condition shows statistical significant relation with the occurrence of the injuries
- No statistical significant relation between the environmental can alter and occurrence of disease .

-Conclusion:

the workers had good knowledge about method of spread and precautions, while they had level of poor knowledge about causes of diseases, method of transmission, and diseases symptoms. There was a highly statistically significant relation between workers socio-demographic and their practice on there work place such as (hand washing, used safety protection, smoking, body mechanism, and meals) except income. There was a highly statistically significant between workers knowledge regarding environment and types of diseases, except machines. There was a highly statistically significant between workers knowledge regarding environment and type of injures, except floors and machines.

- Based on the study finding, the following recommendation are suggested.

1. periodical medical examination should be carried out every 6 month for the workers
2. vaccination of the worker .
3. Train all newly appointment worker about personal protective equipment should used daring work and hygienic measures such as washing hand and good body mechanic .
4. Educated worker about the healing diet



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5. Continuous training for all worker in slaughter house about protective healthy mausers.
 6. Continuous supervision from ventral to Hygeia safety slatternly environmental condition , safe handily of the product waste .
 7. Further studding other poultry slaughters Houser in other government to defeat Health hazer