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Job Strain and Associated Factors for Occupation Stress among Teachers in Kuala Lumpur, Malaysia

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Objective: Stress has become a global phenomenon with the advancement of knowledge and technology and teachers are no exception to this condition. This paper determined the prevalence and associated factors among school teachers in a cosmopolitan city.

Method: This was a cross-sectional study undertaken using the Karasek Job Content Questionnaire. A cluster sampling was used to sample a total of seven schools from a total of 35 morning session schools in the city of Kuala Lumpur. The study was conducted between June 2007 and July 2008. Data was collected using a validated dual version (English and Bahasa Malaysia) self administered Job Content Questionnaire. The findings were analysed using SPSS version 15.

Results: Three hundred and twenty respondents (64.1%) participated in the study. The mean age of the teachers was 36 years, 83.4% were females and 78.5 being of the Malay ethnicity. The study showed that 20.2% of the subjects identified themselves in the high strain group, 21.3% in the active group, 43.8% in the passive group and 23.7% in the low strain group. The high strain group of subjects were found to be significantly associated with Malay ethnicity (OR = 3.46, 95%CI = 1.13, 10.67), teaching duration of 5 to 10 years (OR = 2.51, 95%CI = 1.23, 5.12) and presence of supervisor support (OR = 0.37, 95%CI = 0.16, 0.83).

Conclusion: Stress management strategies at the school should be focused on supervisory support and younger teachers.

OT26-7

Food and Beverages Merchant Sanitation in Indonesia

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Food bacteriological quality is related with preparation of food sanitation which will affect our health. It can be seen from the presence of E. coli bacteria. There are many food-stall in school and around it do not fulfill basic hygiene and sanitation standard. The objective of this study was to explain about condition of food preparing, coconut ice beverages sanitation and bacteria's quality of them. This was an observational-descriptive study with cross sectional approach. The result was majority food-stall have good condition of hygiene sanitation food prepared and all of them prepared food which was no E. coli bacteria but the coconut ice beverages hygiene and sanitation in Surabaya just only 40% up to the health standard, and all of them (ie. coconut ice beverages, coconut water, sugar

water, and ice water) were found positively E. coli bacteria. The suggestion for relevant or related institution is to do an observation, counseling, monitoring and training about foods and beverages merchant hygiene and sanitation to improve their hygiene and sanitation.

OT26-8

Hazard Analysis Critical Control Point in Milk Home Industry

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Variables that be searched including temperature and heating time, total of bacteria (MPN Coliform), sensoric aspects (smell, colour, flavor) hygiene and sanitation aspect of milk processing (coral sanitation, health and cleanliness of the cow, personal hygiene, plate, equipment and package sanitation, sanitation of processing and packing place and distribution basin). Accumulation technique of the data uses observation method, interview, survey and testing in the laboratory. Next the data will be analyzed descriptively using table and be explained naratively. Research result indicates that milk appear very potential of hazard such as physically, chemically and biologically hazards. Be found 11 CCP that succeed to identified. Critical limit is consisted from every critical parameter including variables above. Monitoring result indicates that several parameters proved abuse critical limit that been consisted, for example temperature using and heating time that too high and practice of hygiene sanitation is still badly. Verification has done to enactive that the process has walked congruent with HACCP design. Documentation has accommodated all of activity HACCP from begin until the end. Conclusion from this research is the HACCP principles proved it can be applied in all kind of meal processing to household scale. But it needs commitment from entire side that competent in order to apply HACCP to produce food product that real safe.

OT26-9

Compliance of Infection Control Protocol among Dentists in Trivandrum City, Kerala

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BACKGROUND Dentists are at a risk of transmitting infectious diseases in a dental setting, which may be transferred from the patient to dentist, dentist to patient or from patient to patient. There is risk of transmission of infectious agents via cross contamination through dental procedures. **OBJECTIVES** To assess the compliance to infection control protocol and assess the knowledge of infectious diseases among dentists in Trivandrum city. **METHODOLOGY** A descriptive cross sectional study