



**EJISU
MUNICIPAL
ASSEMBLY**

Office of the Municipal Administration
P.O.BOX 12, Ejisu-Ashanti, Ghana
DIGITAL ADDRESS: AE-000-6119

Kindly quote this number and date in all correspondences

EMA.18/20/03

My Ref. No:

Your Ref. No.:

Date 14th July, 2025

**INVITATION TO FOOD HYGIENE AND NUTRITION TRAINING AMONG
FOOD VENDORS IN THE EJISU MUNICIPALITY**

I write to officially invite Twenty (20) food operators (Chop Bars and Restaurant) within Ejisu Municipal Assembly to one-day sensitization programme on the above subject scheduled for Thursday, 31st July, 2025.

Venue: Ejisu Assembly Hall
Time: 10:00am

Please treat this letter with urgency

Thank you.

**ERNEST OSEI KWAME
MUNICIPAL ENV. HEALTH OFFICER
(FOR: MUN CHIEF EXECUTIVE)**

**ALL IDENTIFIABLE
FOOD VENDORS
EJISU**



**ASHANTI
REGION**

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Email: ejisumunicipalassembly@gmail.com

website: <https://www.ejima.gov.gh>

**REPORT ON FOOD HYGIENE AND NUTRITION EDUCATION AMONG TWENTY
(20) FOOD VENDORS IN THE EJISU MUNICIPALITY.**

INTRODUCTION

Food Hygiene and Nutrition education was a day dedicated to enhancing the knowledge and Practices of food vendors within the Ejisu Municipality. In this dynamic one-day event, we delve into the crucial aspects of food safety, hygiene and nutrition with the aim of empowering the 20 participating food vendors to provide healthier and safer food to the communities in which they operate in.

Through interactive sessions, informative discussions and practical demonstrations, we inspire to equip our local food vendors with the tools they need to not only meet but exceed the standards of food hygiene and nutrition.

Together we can create a positive impact on the well-being of our community while promoting economic and standard of living of the people.

ATTENDANCE: 20

ISSUE DISCUSSED

- Hand washing techniques and Frequency
- Wearing of proper attire (gloves, hairnets) and maintain personal cleanliness.
- Strategies to minimize food waste in food preparation
- Exploring ways to support local sustainability efforts.
- Girls Iron Folate Supplementation (GIFTS)
- Safe food storage and handling techniques
- Community Infant and Young Child Feeding (C-IYCF).
- Vitamin A Supplements
- Iodine Deficiency Prevention Education
- Community-Based Management of Acute Malnutrition (CMAM)
- Integrated Social Services.

ISSUES FOR MUNICIPAL ADMINISTRATION

1. Provision of potable water in chop bars and restaurants.
2. Provision of Veronica buckets in chop bars and restaurants for good storage of water promote personal hygiene.

REMARKS

The food vendors and various food handlers were very appreciative to the one-day seminar and promised to abide the education given them and promised to put the discussed issues to use.

They also promised to use the right and appropriate ingredients and quantity to help maintain and build their customers to promote the socio-economic activities in the Municipality.

In all, it was a success.

Thank you.

For; Adukwaa

ERNEST OSEI KWAME
(M.E.H.O)

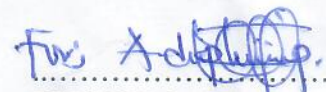


FOOD HYGIENE AND SAFETY FOLLOW UPS MONITORING REPORT 2025

As a follow-up activity to mitigate food hygiene issues in the municipality. The Environmental Health Unit of the assembly continues to ensure that recommendations and education given to food vendors have been implemented.

Below are the follow-up observations from the various recommendations on 29th December 2025

S/N	ISSUES	RECOMMENDATIONS	FOLLOW-UP OBSERVATION
1	Some sell food in dirty clothes	Encouraged to observe personal hygiene	Personal hygiene and cleanliness are observed when selling food
2	Some vendors sell food in front of drains	Given health education not to sell food by drains	Vendors do not sell food on/by drains again.
3	Some use rotten ingredients	Encouraged not to use rotten ingredients	Wholesome ingredients are used in food preparations
4	Some use dirty water	Given health education to use clean water	Vendors use clean water in food preparation.
5	Exposing food to dust and flies	Given intensive health education to always secure food from dust and flies	Foods are protected from dust and flies by use of covering materials
6	Some vendors don't wear headgear	Encouraged on the need to put on headgear	Food vendors observed protective protocols.


ERNEST O. KWAME
(MEHO)



ANNUAL REPORT ON HAND WASHING, IMPORTANCE OF IODINE SALT, AND PROTECTION OF FOOD FROM FLIES AND DUST FOR BASIC SCHOOL CHILDREN, SHEP COORDINATORS, FOOD VENDORS AND SCHOOL FEEDING CATERERS IN EJISU AREA COUNCIL, EJISU.

INTRODUCTION

Good hygiene practices are essential for maintaining a healthy community. In this report, we explore the importance of hand washing, the benefits of using iodine salt, and the methods to protect food from flies and dust. These practices are vital for everyone, including basic school children, SHEP (School Health Education Program) coordinators, food vendors, and market queens.

As part of the routine duties of the Environmental Health and Sanitation Unit in the Municipality, has an organized annual education on the hand washing practices, the benefits of using iodinated salt, and the methods to protect food from flies and dust among all key holders in Ejisu Municipality.

ISSUE DISCUSSED

School children, SHEP Coordinators, market Queens and Food vendors were educated on how to use potable water and soap to wash their hands. Find attached an itinerary of the schedule and activities undertaken.

1. **Hand Washing:** Hand washing is a simple yet effective way to prevent the spread of germs and diseases. Proper hand washing involves using soap and water to clean your hands for at least 20 seconds. It's important to wash hands before eating, after using the restroom, and after coughing or sneezing. For basic school children, SHEP coordinators and the Environmental Health Officers play a crucial role in educating them about the correct hand washing technique. By regularly practicing hand washing, we can significantly reduce the risk of infections. Hand washing is very important because it is through this that about 90 percent faeco-oral diseases such as cholera, dysentery, typhoid fever and diarrhea can be prevented.
2. **Protection of Food from Flies and Dust:** Proper food handling and storage are crucial to prevent contamination. Flies and dust can carry harmful bacteria that can make us sick if they come in contact with our food. Food vendors and market queens should use clean and covered containers to protect food from flies and dust. Additionally, they should ensure that their food stalls are clean and well-maintained. School children can also be educated about the importance of eating food that is properly protected from these contaminants.

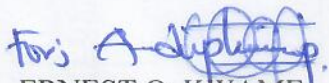
3. **Importance of Iodine Salt:** Iodine is a mineral that is essential for the proper functioning of the thyroid gland, which helps regulate metabolism. Iodine deficiency can lead to various health problems, including thyroid disorders. Using iodine salt in our meals can help prevent these issues. For school children, SHEP coordinators can educate them about the benefits of iodine salt and its role in maintaining good health. Food vendors and market queens should also promote the use of iodine salt to ensure that the community is consuming a balanced diet.

ISSUES FOR MUNICIPAL ADMINISTRATION

1. Provision of potable water in chop bars and restaurants.
2. Provision of Veronica buckets in chop bars and restaurants for good storage ofn water

REMARKS



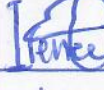
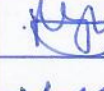


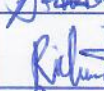



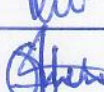
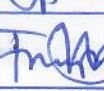

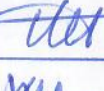
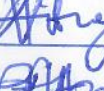

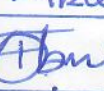




The food vendors and their supervisors appreciated and were very happy about the programme. They said we should continue to keep them informed with health programmes associated with hand washing and other health problems. Maintaining good hygiene practices, such as proper hand washing, using iodine salt, and protecting food from flies and dust, is essential for a healthy community. By educating basic school children, SHEP coordinators, food vendors, and market queens about these practices, we can create a safer and healthier environment for everyone. Let's work together to promote these hygiene practices and ensure the well-being of our community


ERNEST O. KWAME
(MEHO)

**ANNUAL ITINERARY ON SENSITIZATION FOR BASIC SCHOOL CHILDREN,
SHEP COORDINATORS, FOOD VENDORS AND MARKET QUEENS IN EJISU AREA
COUNCIL.**

No.	Activities	Venue	Date	Team	Remarks
1	Sensitization on food safety	Central market	20 th February, 2025	All EHO members	Successfully implemented
2	Sensitization on the use of iodine in cooking.	Besease	4 th April, 2025	All EHO members	Successfully implemented
3	Sensitization on food safety	Bonwire	15 th May, 2025	All EHO members	Successfully implemented
4	Sensitization on the use of iodine in cooking	Ejisu	13 th June, 2025	All EHO members	Successfully implemented
5	Sensitization on the use of iodine in cooking	Fumesua	25 th July, 2025	All EHO members	Successfully implemented
6	Sensitization on the use of iodine in cooking	Kwaso	17 th October, 2025	All EHO members	Successfully implemented
7	Sensitization on food safety	Akyawkrom	4 th September, 2025	All EHO members	Successfully implemented
8	Sensitization on food safety	Ekyem & Akokoabon	10 th December, 2025	All EHO members	Successfully implemented

ATTENDANT SHEET ON FOOD HYGIENE ACTIVITIES FOR SHOP'S
CHOP OPERATORS HELD ON THE 13th JUNE, 2025 AT EJSU
MUNICIPAL ASSEMBLY.

NO.	NAME	DESIGNATION	TELEPHONE NO.	SIGN
1.	Mr. Ernest Osei Kwame	M.E.H.O.	0246445261	
2.	Mavis Ohenewaa	ENV. Officer	0248623329	
3.	Espen Osei-Antwi	ENV. Officer	0244586077	
4.	Irene F. Acheampong	ENV. Officer	0540751116	
5.	Comfort Agyei	Chop bar Opp.	0249852654	
6.	Yaa Animah	Chop bar Opp.	0242038152	
7.	Lydia Konadu	Chop bar Opp.	0246963982	
8.	Janet Ampang	Chop bar Opp.	0247006837	
9.	Richard Obeng	Chop bar Opp.	0241528152	
10.	Christiana Boateng	Chop bar Opp.	0247111332	
11.	Akosua Serwaa	Chop bar Opp.	0574357918	
12.	Akosua Asaah	Chop bar Opp.	0248873139	
13.	Victor Owusu	Chop bar opp.	0205627318	
14.	Helena Owusu	Chop bar Opp.	0241140416	
15.	Adwoa Frimpong	Chop bar opp.	0540676727	
16.	Esther Antwi	Chop bar Opp.	0249807918	
17.	Georgina Guansah	Chop bar Opp.	0246955751	
18.	Vida Atiga	Chop bar Opp.	0244562813	
19.	Abena Pokuoa	Chop bar opp.	0543622091	
20.	Elizabeth Asante	Chop bar opp.	0244171736	
21.	Florence Obinim	Chop bar Opp.	0244130484	
22.	Jacklyn Appiah	Chop bar Opp.	0242804311	