

Importance of the examination of hygiene in space foods

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The microbe management in the closed room space is very important. Microbe propagates by temperature and the humidity. The prevention of the food poisoning in particular is very important. We obtained data in MDRS (closedown space facilities) which association of American Mars had in Arizona. We thought about the microbe management area in the spaceship by using provided data from MDRS examination. The hygiene management of the case about the meal, about cooking operation and about a place which put the delicatessen are necessary. It is necessary to manage the spatter of the food. It is effective to kill microbe by using alcohol sterilization or sodium hypochlorite sterilization. The hygiene management in a restroom and the shower is important, too. The microbe propagates by moisture. The water wiping is important. In addition, the hygiene management in bed-clothing and clothes is necessary. It is necessary to strengthen hygiene management when I injure a finger. This is because staphylococcus aureus may propagate.

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