

ABSTRACT

This study assessed the management practices for controlling porcine cysticercosis (PC) on pig farms and in pork at the slaughter slabs in two counties (Busia and Kakamega) of Western Kenya. A total of 162 pig-rearing households at the farm level, 26 butcher owners, and 26 slaughter slab workers at the slaughter slab level were interviewed using a structured questionnaire. Data were analyzed using the “Statistical Analysis System” (SAS) programme. Results indicated that the frequent management practices used at the farm level ($p < 0.05$) were rearing pigs under free range (69.1%), latrine ownership by households (87.7%), and use of pit latrines (72.8%) in households. At the slaughter level ($p < 0.05$), results of the butcher owners (76.9%) and slaughter slab workers (62.5%) revealed that meat inspection was not practiced adequately in the two areas of study. The results imply that slaughtered pigs for human consumption were not adequately inspected, and thus, the study recommends for implementation of effective pig management practices at the farm level and pork meat inspection at slaughter slabs to prevent PC infections and assure food safety along the pork value chain.