

FOOD SAFETY PRACTICES OF FOOD SERVICE ESTABLISHMENT IN LCUP: BASIS FOR CREATING HACCP PLAN

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Abstract

One of the most prevalent issues in the Philippines is faulty food safety, to which food establishments, particularly food establishments, are the main contributors and which may have an impact on inhabitants' daily lives. The researcher conducted a study at one of the universities in Bulacan, Philippines to learn about vendors' main issues and the procedures they follow to control food safety. With the help of a questionnaire, the researchers were able to identify the issue they were trying to solve in this study. Survey questionnaires were distributed using 25 willing suppliers to meet the researchers' needs. The profiles of the respondents make up the survey's composition. Suppliers, including how long they have been in business, how they manage their food safety measures following the legislation and the typical issues they have encountered while putting their policies into practice. The establishment has its management and practice methods, and according to the results, however, their activities did not diminish the establishment's practices for food safety. These issues were identified as people tossing and sorting their waste improperly. The methods they will employ to ensure food safety, environmental sanitation, and the equipment utilized for cooking are merely general instructions. Even though they can keep the establishment clean, they still need to improve the food they provide.

Keywords: Safety, Environment, Establishment, Issues.

Introduction

This is a review of the difficulties that the Philippine systems for monitoring and regulating food safety encounter. The food business (food manufacturing, distribution, and retail outlets), the food service sector (restaurants, caterers, and street vendors), agriculture and fisheries (fresh produce), and consumers (home consumption) are regarded as the components of the national Food Safety Network. Each of the components is described together with the appropriate accountable regulating bodies, services, and tools (laws). The national food safety strategy is being implemented by numerous departments and bureaus, which has led to significant overlap and gaps P. Vantomme et al., (2015).

According to Douglas Eversley et al., Journal of Food Protection, (2010) 30% of people experience foodborne illness each year worldwide, according to estimates. Up to 70% of traced outbreaks have been linked to meals prepared outside the home as a risk factor for foodborne illness.

The Centers for Disease Control and Prevention has urged those in charge of developing new strategies and messages for promoting risk-

reduction strategies for food safety from farm to fork. Food safety info sheets, a cutting-edge tool for persuading people to handle food safely and modify their behavior, were assessed.

People think that institutions can control the environment and its resources so that they can be used and managed by people. This belief implies that the environment and its resources should be managed by humans. Food Safety Practices of Food Service Establishment Environmental research has responded to the practices of Food Service in La Consolacion University Philippines many initiatives relating to the cleanliness of their establishment. This is a field of academic study. They provide guidelines and expectations that the employee must abide by. Keep their surroundings or the mentioned establishment clean (Martha, 2017). Due to potential threats and hazards to everyone, health and environmental issues are among the most pressing ones that people today must pay particular attention to. Poor Food Safety Practices of Food Service may serve as a breeding ground for pathogens or serve as their sources. Therefore, certain procedures and methods must be taken into account when managing garbage from various establishments (Allimar, 2018).

Food Safety Practices of Food Service has been identified as a crucial service whose volume and expense are sharply rising faster than the rate of global urbanization (Hoornweg and Bhada-Tata, 2012). To assure food safety and quality, retail chains demand that their suppliers adhere to a set of food safety requirements. Standards serve as the entrance tickets to numerous markets in this way. Food Safety Practices of Food Service Establishment is the one service that every city government offers to its citizens, although service quality, environmental impact, and cost can vary greatly. For these reasons, solid waste management is the most crucial municipal service and a requirement for all other municipal actions. They will learn about misuses of time and temperature, cross-contamination, personal hygiene, biological, chemical, and physical risks, as well as about proper cleaning and sanitizing, waste management, pest control, and the fundamentals of HACCP (Hazard Analysis Critical Control Points). Define safe food and describe how to provide it. Various food-borne illnesses caused by bacteria, viruses, fungi, and parasites; safe food handling techniques; purchasing, receiving, storing, and serving of food; cleaning and sanitizing of equipment and facilities; pest management programs; accident prevention programs; crisis management; and laws governing food safety and sanitation. All the paperwork and posters required to set up your HACCP and food safety program are on the companion.

Statement of the Problem

Food Safety Practices of Food Service Establishment in LCUP:

1. Profile of the Respondents
 - 1.1 Name of Respondents (Optional)
 - 1.2 Age
 - 1.3 Marital Status
 - 1.4 Status of Employment
 - 1.5 Years of working in LCUP
2. What are the Practices of Food Service Establishment in LCUP
 - 2.1 Food safety practices among institutional food-handlers:
 - 2.2 Prevention and Control of food-borne diseases.
 - 2.3 Revocation of The Sanitary
 - 2.4 Responsibilities of the Employee
 - 2.5 Responsibilities of the Employers
3. What are the common problems encountered by the selected Establishment
 - 3.1 Common Problem in Menu
 - 3.2 Institutional food-handler's Common Problem
 - 3.3 Knowledgeable about hygiene practices.

Conceptual Framework

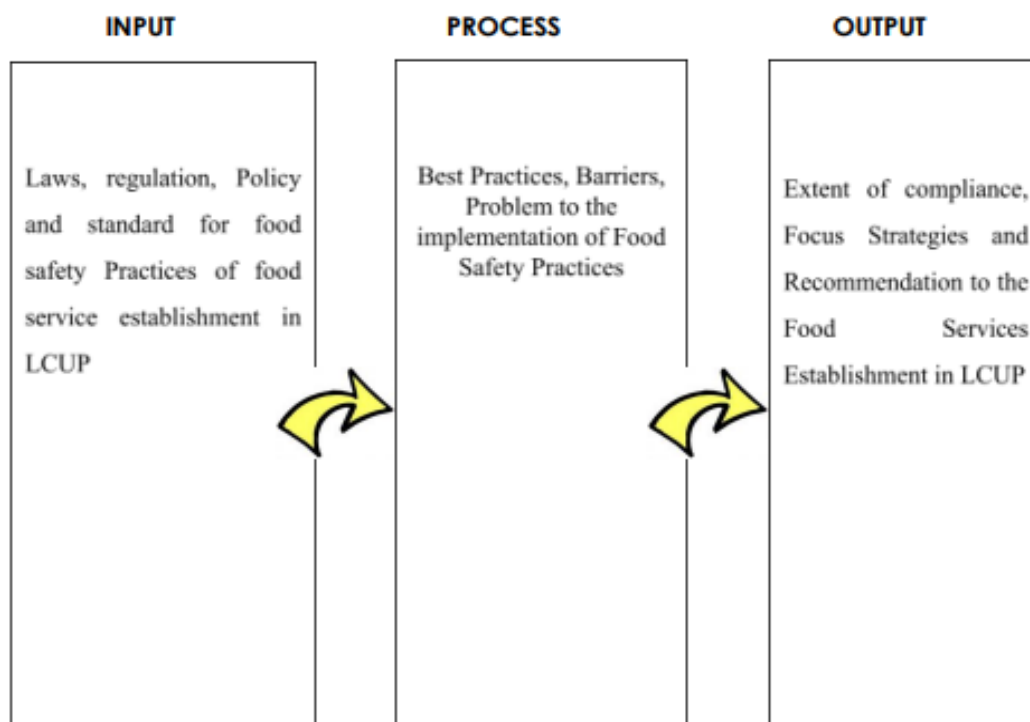


Figure 1: Conceptual Framework

Figure 1 depicts how 3 variables; profile of respondents, perception of Maloleños pertaining to cultural food heritage and current gastronomic related programs in Malolos, the input, will be collected and analyzed through related literature and interviews in order to develop an output which is the proposed Malolos' gastronomic tourism. The given input will be served as a basis to determine whether there is a need for gastronomic tourism by assessing the level of awareness of Maloleños pertaining to their own cultural food heritage and whether these traditions should be preserved and have market viability. Surveys, interviews, and relevant literature will be used to process these variables, which will then be analyzed to provide the intended result.

Methodology

The study was descriptive in style and applied a quantitative methodology. This approach will be used to collect study-related data. To ascertain whether all restaurants, particularly those in La Consolacion University Philippines, are implementing waste management procedures correctly, the quantitative approach will be applied. The first section of the survey form is not a quantitative section because all it does is help to provide the researcher with a profile of each responder. In the second section, the quantitative approach will be utilized to determine the typical implementation strategies that restaurants use. The same approach will be taken to collect data and identify the waste management issue that was encountered.

The researchers will employ the purposive sampling method, in which the sample will be chosen based on the provided criteria. Researchers frequently think that by selecting a random population that is appropriate for the study, they may produce a representative sample. The responses will be chosen in a completely random manner.

The researcher will use the findings from the data collection to develop more practical proposals, recommendations, and a plan that will be presented to the provincial local government units for further improvement of the waste management plan in La Consolacion University Philippines.

Population and Sample of the Study

The researchers will select the respondents using a purposive sampling technique. The study's respondents will be chosen by representatives from La Consolacion University Philippines, and the entire research procedure will take place in the academic year 2022–2023. The researchers visit La Consolacion University in the Philippines' food service facility. All research participants are regarded as stakeholders since they could potentially

be impacted by the implementation of solid waste management.

Research Instrument

The researchers will use a survey questionnaire as the research instrument of the study. It will be distributed in two branches of La Consolacion University Philippines which is Barasoain Campus and Main Campus to know the issues and problems present in the community particularly in food safety practices. The researchers will provide printed materials that will serve as data that will be filled out by the respondents.

All the questions inside the survey questionnaire were a self-made questionnaire of the researchers that is related in the statement of the problems. The survey questionnaire will serve as the data that may collect to answer the problems in proper implementation of food safety practices in La Consolacion

The content of the survey questionnaires is: first, the profile of the respondents. Second, the effectiveness of the policies at La Consolacion University Philippines and lastly, what are the common problems encountered by the selected Establishment. The researcher will be using Content Validity Procedure in validating the instrument. The procedure dealt in finding out the degree to which an instrument has an appropriate sample of items for the construct being measured and adequately covers the construct domain. The experts to be invited are (a), (b) and (c). After validation, the final questionnaires will be disseminated to the target respondents.

Validation of Instrument

Validation of instrument - The instrument will be validated by the researcher utilizing the Content Validity Procedure. Finding out how well an instrument covers the construct domain and contains an acceptable sample of items for the construct being tested was the focus of the procedure. The specialists who will be invited are (a), (b), and (c). The finished surveys will be distributed to the intended respondents after validation.

Results

This chapter presents the data gathered, analysis, and interpretation to the findings to give meaning to the outcome of the posited questions in chapter 1. The survey-questionnaire was divided into three parts.

Profile of Respondents

This presents the profile of the respondents to determine the necessary background information of the respondent which are age, gender, length of

living, highest educational attainment, and status of employment. Findings were presented and analyzed as follows:

Table 1: Frequency Distribution Table of Age of the Respondents

Age	Frequency	Percentage
18-20 Years Old	2	8.0
21-23 Years Old	6	24.0
24-26 Years Old	10	40.0
27 and Above	7	28.0
Total	25	100.0

Table 1 presents the profile of the respondents in terms of age. There are a total of 112 respondents in this study. Based on their responses, there are fifty-four (54) or forty eight percent (48%) belongs to the 18-21 years old age bracket, whereas age bracket of 22 – 25 has thirty-eight (38) or thirty four percent (34%), age bracket of 26 – 29 has six (6) or five percent (5%); and fourteen (14) or thirteen percent (13%) for the age bracket of 30 years old and above.

More than half of the respondents are within the middle adolescence to late adolescence and they are considered as the Gen Z. This age bracket got the highest percentage of 48% because they are mindful of the quality of the food product they buy. The ages 26-29 or also known as the Millennials got the lowest percentage of 5% because they have more practice and are concerned if the products are economical which they can save a lot. Therefore, the mean age of the respondent was 20.64 indicating that the majority of the respondents were between 18-21 years old. Furthermore, according to United Nations Youth (2013). Youth between the ages of 15-30 can serve as cultural bridges and major catalysts in the promotion of peace and intercultural understanding. Young people around the world are becoming more interested in heritage preservation and promotion, realizing that culture is not only a part of the past, but also a part of their identity. Intercultural understanding, appreciation for cultural variety, and intergenerational transmission of heritage values to young people are all benefits of heritage transmission which aids in the creation of an environment conducive to a peaceful culture.

Table 2: Frequency Distribution Table of Marital Status of the Respondents

Marital Status	Frequency	Percentage
Single	14	56.0
Married	10	40.0
Divorce	1	4.0
Total	25	100.0

As shown on table 2, most of the respondents were female which got sixty-eight (68) out of 112 participants or sixty-one percent (61%) while the male got forty-four (44) with the equivalent of thirty-nine percent (39%). Hence, it can be seen that there are more female respondents who participated in the survey as compared to male.

Table 3: Frequency Distribution Table of Educational Attainment of the Respondents

Educational Attainment	Frequency	Percentage
High School	7	28.0
Senior High School	3	12.0
College	15	60.0
Total	25	100.0

As indicated in table 3, eighty-four (84) participants which covers seventy five percent (75%) from the total population are living in Malolos, Bulacan for 20 years and above followed by 18 respondents accounted for 16% and the least number of participants came from those living in Malolos, Bulacan for 15 years with 10 respondents with the lowest percentage of 9%. It shows that the majority of the respondents are living in Malolos, Bulacan for 20 years and up.

According to Fang, et al., (2021) one of the key goals of heritage conservation is to strengthen the concept of continuity and the relationship between people and their surroundings. Residents are the ultimate guardians and legatees of urban heritage since they are local experts. They play an essential role in environmental and heritage preservation.

Table 4: Frequency Distribution Table of Employment Status of the Respondents

Status of Employment	Frequency	Percentage
Full Time	19	76.0
Part Time	6	24.0
Total	25	100.0

Table 4 reveals the frequency and percentage distribution of the respondent according to their highest educational attainment. Based on their responses, 53 were college students with 47%, followed by the college graduate with 25 or 22%. There are 24 high school graduates with 21% and 6 TECH VOC graduates with 5%. Finally, the remaining 4 postgraduate respondents with 4%. The mean score of the highest educational attainment of the participants was 3.813 indicating that the majority of the respondents are college students.

According to Mathews (2020) Education is important in the transmission of culture, which occurs when it is preserved from one generation to the next. The educational system's primary goal is to pass on cultural heritage to future generations. However, in a developing society, things continue to evolve from generation to generation, and the educational system in such a culture must not only convey cultural heritage, but also assist in preparing the young for any changes that may have occurred or will occur in the future.

Table 5: Frequency Distribution Table of Years of Working in LCUP of the Respondents

Years of Working in LCUP	Frequency	Percentage
1-3 Years	15	60.0
4-6 Years	6	24.0
7 Years and Above	4	16.0
Total	25	100.0

Table 5 has shown the frequency and percentage distribution of the participants according to their status of employment. The student got the highest frequency of 77 and highest percentage of 69 followed by 28 Employed participants with the equivalent percentage of 25. The status of employment mean was 2.438 indicating that most of the respondents were students.

Table 6: Frequency Distribution Table on “What are the Practices of Food Service Establishment in LCUP”

Food Safety Practices Among Institutional Food-Handlers	YES		NO	
Do you wash your hands properly before or after using gloves?	24	96%	1	4%
Do you wear an apron while working?	23	92%	2	8%
Do you wear a mask when you distribute unwrapped foods?	25	100%	0	0%
Do you wear a mask when you distribute unwrapped foods?	25	100%	0	0%
Do you use the sanitizer when washing service utensils (plates, mugs and spoons)?	24	96%	1	4%
Do you wear nail polish when handling food?	12	48%	13	52%
Do you eat or drink at your workplace?	20	80%	5	20%

Table 6 shows that the majority of the respondents were not aware of the gastronomic tourism activities because the main indicator number 2 has a weighted mean of 7.161 interpreted as strongly not aware. The frequency and the percentage of the main indicator number 2 supports the result because 98 of the participants were not familiar and it also got the highest percentage of 88. Therefore, the overall mean was 4.581 with strongly not aware

interpretation on the level of awareness (activities and programs). According to Ahmed, 2017, it has already been stated that any project that is not anchored in the awareness of the local community is bound to fail. Heritage should be boosted and promoted as a driving force for dynamic engagement and social responsibility as a need for long-term growth. One of the most common causes of heritage loss is a lack of public awareness. It is necessary to assist involved parties in raising awareness of cultural heritage and activities related to it.

Table 7: Mean and Standard Deviation Distribution Table on “Prevention and Control of Food-Borne Diseases”

	Weighted Mean	Standard Deviation	Verbal Interpretation
Well-cooked foods are free of contamination.	2.80	0.57	Agree
Proper hand hygiene can prevent food-borne diseases.	2.76	0.66	Agree
Raw and cooked foods should be stored separately to reduce the risk of food contamination.	2.92	0.40	Agree
The health status of workers should be evaluated before employment.	2.84	0.55	Agree
Wearing masks is an important practice to reduce the risk of food contamination.	2.88	0.43	Agree
Learning more about food safety through training courses is important to me	2.92	0.40	Agree

Table 7 shows the succeeding results from the respondents based on the Local Delicacies by Name. As what could be seen, the interpretation shows that the respondents were highly aware about these local delicacies. The Inipit and Ensaymada Malolos got the highest mean of 4.929 interpreted as Highly Aware. According to the Pinoy Adventurista, Malolos Ensaymada and Inipit are famous pasalubong that can be bought in Eurobake which is called the “Home of the Old-Fashioned Ensaymada Malolos and Original Inipit.

Table 8: Mean and Standard Deviation Distribution Table on “Revocation of the Sanitary”

	Weighted Mean	Standard Deviation	Verbal Interpretation
The application sanitary permit for new establishment shall be filed at the City/Municipal Health Office	2.92	0.40	Agree
The City/Municipal Health office verifies the validity of the application. Schedule the establishment for inspection	2.92	0.40	Agree
Late renewal shall be subjected the penalties	2.72	0.61	Agree
No sanitary permit either new or renewal shall be issued without the requisite of inspection.	2.76	0.59	Agree
Inspection and evaluation of the establishment shall be conducted at least once a year	2.76	0.66	Agree

Table 8 presents the results from the respondents based on the Local Delicacies by taste. The Inipit and Ensaimada Malolos were still leading and got the highest mean of 4.893 interpreted as Highly Aware. We can infer that the Ensaimada Malolos

and Inipit were popular local delicacies around Malolos, Bulacan. The overall mean of the local delicacies by taste was 3.128 interpreted as Aware which means the Malolenyos were aware about these local delicacies.

Table 9: Mean and Standard Deviation Distribution Table on “Responsibilities of the Employees”

	Weighted Mean	Standard Deviation	Verbal Interpretation
Strictly observe and practice the use of personal protective equipment.	3.00	0.00	Agree
Observe the proper used and maintenance of equipment provided to them.	3.00	0.00	Agree
Report potential health hazards present in the working environment.	3.00	0.00	Agree
Cooperate in the conduct of health and safety programs and inspection.	3.00	0.00	Agree
All employees shall undergo the following health examination.	3.00	0.00	Agree

Table 9 reveals the results from the participants based on appearance of the local delicacies. The number 6 indicator Ensaimada Malolos got the highest mean of 4.964 interpreted as highly aware

followed by the Inipit with 4.899 interpreted as highly aware. Most of the respondents were aware about the Malolos local delicacies because the overall mean was 3.255 interpreted as highly aware.

Table 10: Mean and Standard Deviation Distribution Table on “Responsibilities of the Employers”

	Weighted Mean	Standard Deviation	Verbal Interpretation
Provides installs and maintains in good condition all control facilities.	2.92	0.40	Agree
Inform all affected employees regarding the nature of the hazard.	2.92	0.40	Agree
Makes periodic testing for hearing capacity, visual acuity and other health examinations.	2.88	0.43	Agree

Provide control measures to reduce noise, dust, heat and other hazards as enumerated.	2.84	0.55	Agree
Provide adequate and appropriate personal protective equipment.	2.92	0.40	Agree
Ensure strict compliance on the regular use and proper maintenance of personnel.	2.88	0.43	Agree
Provide his employees occupational health services.	2.80	0.57	Agree
Create and support the activity/program of the company's health and safety.	2.84	0.55	Agree
Submit yearly report required by the department or the local health authority	2.84	0.47	Agree

Table 10 reveals the results from the participants based on appearance of the local delicacies. The number 6 indicator Ensaymada Malolos got the highest mean of 4.964 interpreted as highly aware

followed by the Inipit with 4.899 interpreted as highly aware. Most of the respondents were aware about the Malolos local delicacies because the overall mean was 3.255 interpreted as highly aware.

Table 11: Frequency Distribution Table on “Common Problems Encountered by The Establishment”

Common Problem in Menu	YES	%	NO	%	NEVER	%
Keep your menus clean – no grease and no food or water stains. Get rid of worn or torn menus	23	92	2	8	0	0
Update your menu and prices at least once a year.	21	84	4	16	0	0
Make sure your staff is thoroughly trained and has memorized the menu.	25	100	0	0	0	0
Inefficient layout or overuse of add-on prices for menu item variations is frustrating and confusing.	25	100	0	0	0	0
Printing and offering too many separate menus can be confusing and overwhelming to customers.	23	92	2	8	0	0

Table 11 shows the frequency and percentage of the sources of information in learning the local delicacies. The mean of the indicator number 1 got 3.964 interpreted as aware. The frequency shows that the respondents were familiar with the local delicacies of Malolos through documentaries with a highest frequency of 40 equivalent to the percentage of 36, followed by social media with a frequency of 36 or 32 percent. Some are familiar because of the word of mouth with a frequency of 34 equivalent to

the percentage of 30. Therefore, the mean of the source of information in learning local delicacies was 3.946 interpreted as familiar.

According to the Harmon Institute (2014) documentaries have an influence when used as part of a strategy that focuses on raising awareness. Documentaries are stories that raise viewer knowledge and engagement, resulting in societal change.

Table 12: Frequency Distribution Table on “Common Problems Encountered by The Establishment”

Institutional Food-Handler's Common Problem	YES	%	NO	%	NEVER	%
If you could choose a profession, would you choose this same profession?	15	60	10	40	0	0
When you have personal trouble, do you share it with your colleagues?	20	80	5	20	0	0
When you have personal trouble, did you share it with your head of department?	18	72	7	28	0	0

Would you leave this work if you are offered something better at another place?	19	76	6	24	0	0
Is the kitchen staff respected by other workers of the institution?	21	84	4	16	0	0

Table 12 presents the overall mean score of 4.357 interpreted as strongly agreed. The participants extremely agreed that each of Malolos' delicacies has a unique flavor which makes it suitable for the Filipino palate with a mean of 4.509 interpreted as strongly agreed. The number 2 indicator got the mean of 4.321 interpreted as strongly agree, which means that the participants highly agree that the ingredients for Malolos' delicacies are widely available and inexpensive, allowing customers and tourists to afford to buy them. Participants highly agree that the recipe may be customized and

developed to meet current and future demands of customers which got the mean of 4.313. Aside from the historical sites, the participants strongly agree, with a mean of 4.527, that the local delicacies in Malolos can also be used as a potential tourist attraction because of the history associated with it. The respondents also highly agree, with a mean of 4.429, that Malolos' delicacies increase the culinary experience of tourists in Bulacan. Besides, Malolos' delicacies should be served as a tourism product both for local and foreign tourists for its.

Table 13: Frequency Distribution Table on “Common Problems Encountered by The Establishment”

Knowledgeable About Hygiene Practices	YES	%	NO	%	NEVER	%
Washing utensils with detergent leaves them free of contamination.	22	88	1	4	2	8
Proper cleaning and sanitizing of utensils increase the risk of food contamination.	21	84	4	16	0	0
Reheating cooked foods can contribute to food contamination.	18	72	6	24	1	4
Cross contamination is when microorganisms from a contaminated food are transferred by the food handler's hands or kitchen utensils to another food.	24	96	0	0	1	4
During infectious diseases of the skin, it is necessary to take leave from work.	22	88	2	8	1	4
The health status of workers should be evaluated before employment.	24	96	0	0	1	4
Microbes are on the skin, in the nose and mouth of healthy food handlers.	23	92	1	4	1	4

As a summary, Table 13 shows the mean and interpretation of Malolos cuisine preservation which has an overall mean of 4.627 interpreted as strongly agree. The respondents highly agree that it is important to preserve Malolos' food heritage with highest mean of 4.705 as it entails our food identity origin, culture, and enables us to keep our history alive. Preserving Malolos' cultural food heritage will also preserve the history that goes with the food

which also got highest mean of 4.705 interpreted as strongly agree. Participants highly agree that preserving Malolos' cultural food heritage can bring back and re-introduce unfamiliar ingredients and dying crafts like Kalumata leaves and Pabalat which got the mean of 4.652 interpreted as strongly agree. Respondents highly agree that producing and selling Malolos'.

Table 14: Frequency Distribution Table on “Common Problems Encountered by The Establishment”

Attitude of Institutional Food-Handler’s	YES	%	NO	%	NEVER	%
Wearing masks is an important practice to reduce the risk of food contamination.	25	100	0	0	0	0
Wearing gloves is an important practice to reduce the risk of food contamination.	25	100	0	0	0	0
Beards could contaminate food with foodborne pathogens.	25	100	0	0	0	0
Food handlers who have abrasions or cuts on their hands should not touch foods without gloves.	25	100	0	0	0	0
Long and painted fingernails could contaminate food with foodborne pathogens.	24	96	1	4	4	16

Table 14 reveals the results from the participants based on appearance of the local delicacies. The number 6 indicator Ensaymada Malolos got the highest mean of 4.964 interpreted as highly aware followed by the Inipit with 4.899 interpreted as highly aware. Most of the respondents were aware about the Malolos local delicacies because the overall mean was 3.255 interpreted as highly aware.

Conclusion

Based on the summary of findings, the following conclusions are drawn:

So, in conclusion, food is one of the basic necessities of humans. Therefore, there should not be such a problem that can cause serious health issues to protect consumer rights. A wide variety of scientific techniques have been developed to protect consumers and to screen for adulteration in food. In LCUP cafeterias must uphold extremely high standards of food safety to prevent food poisoning and manage student food allergies. With regards to the Food Safety system almost all of the vendors in La Consolacion University Philippines complied with all the food safety indicators. There are few Food Safety violations caused by human factors and non-human factors discussed. In terms of human factors, there are food establishments which were not able to give food safety training to their staff which is vital in food safety. Meanwhile, for non-human factors, water treatment should be given attention. There is no significant difference and implies that the different establishments follow food safety, which means whatever food establishment it is, they are able to come up with a food safety program and they implement and monitor it. The researcher proposed an action plan and policy

enhancement in compliance to Food Safety Practices and regulations.

The researchers recommend the following to further strengthen the existing food safety policies. Food establishments should have the include Food safety training certificates of food workers and Water Analysis result as a requirement for licenses and permit to operate for Food establishments.

Recommendations

1, HACCP requires food establishments to verify and validate for hazard control in the food establishments, The validation and verification processes enable the food establishments to control hazards because it ensures of food safety and confirm that the HACCP system is working effectively.

2, Integrate SWM budget into annual funds for approval of city/municipal councils and/or in barangay annual investment plan. Pass ordinances and establish separate account within the general funds of the city/municipality/barangay dedicated for SWM collection of fees, etc.

3, Provide technical assistance / training for LGUs to prepare Closure and/or Rehabilitation plan for adoption of council and for submission to environmental management bureau. Assistance to LGUs in actual implementation of the closure Plan, and monitoring of the progress of activities. Encourage LGUs to present plans for dumpsite closure while applying for environmental compliance certificate (ECC) for their supportive living facility.

4, Monitoring is necessary not just to retain food freshness but also to prevent food wastage. Automating the process of temperature checks by investing in storage devices that come with temperature sensors can save your restaurant from serving guests substandard food launch international electrotechnical commission and creative social marketing programs, which are reinforced by a system in place and consistent public policies.

Conflict of Interest

There is no conflict of interest between the authors in this manuscript.

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