

SAFETY PROCEDURES AND SANITATION OF EATERIES AT SOUTHERN PHILIPPINES AGRI-BUSINESS AND MARINE AND AQUATIC SCHOOL OF TECHNOLOGY, MALITA

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ABSTRACT

Based on the sanitary requirements of Presidential Decree No. 856 of the Code on Sanitation, the purpose of this study is to assess the sanitation practices of a few food enterprises at Southern Philippines Agri-Business and Marine and Aquatic School of Technology in the municipality of Malita, Davao Occidental. Based on the study's findings, the chosen dining business mostly complied with the requirements of Presidential Decree No. 856 in terms of its layout and amenities, the staff's personal hygiene, the purchase of food, the washing of utensils, and the storage of freshly cleaned utensils. Food storage and garbage disposal, however, only moderately complied with the Philippine sanitation code's standards. In general the food establishment at SPAMAST conform to the code of Sanitation in the sanitary standards of Presidential No. 856 set by the government specifically the Department of Health.

Keywords: Sanitation, Safety Procedures, Food Service

1. INTRODUCTION

Food is anything we consume to sustain life and development. It is what fuels our bodies with power and vigor so that we can work, learn, and engage in other activities. Children are made to grow, the body's cells and tissues are repaired and restored, and our life is maintained. Food is therefore regarded as a basic necessity of existence (Munsayac, 2002). People eat a broad variety of foods around the world because it also depends on their culture, health, lifestyle, and religious beliefs. Because of the expansion of the food industry, there are now more and different types of foods available in industrialized nations (Barnhart, 2004). As a result, meals need to be clean and safe for humans to avoid infections brought on by improper food preparation.

According to Presidential Decree No. 856's "Code on Sanitation of the Philippines," a food establishment is defined as one that produces, processes, stores, sells, or serves food or beverages. Additionally, because food is directly consumed by the consumer, the Philippine Sanitary Health Office established criteria to which all food service establishments must adhere. It stipulates that no person or organization may run a restaurant for the general public's consumption without first obtaining a permit from the neighborhood health office. For many valid reasons, food safety must be the top priority for food processors. The secret lies in managing time and temperature throughout the food flow as well as proper personal cleanliness on the part of the food preparer and the serving staff.

According to Mallorca (1990), in her book Occupational Health and Safety Practices, sanitation and safety are two interrelated environmental factors that should be given utmost importance when putting up food service establishment. High standard of cleanliness should be maintained in its daily operation to make sure that foods served to the consumer are sanitary prepared and are therefore safe for consumption. Sanitation should be treated a way of life in food service because any laxity in sanitation rules can mean illness for customers, loss of business and financial bankruptcy. Cleanliness is more important than the interior and exterior design of any of the establishments, so they are responsible to offer clean and safe food. But some customers are not aware of the food they eat. The researcher believed that no matter how well designed the food stall or food establishment is, the impression instantly conveyed by such things as a stained table cloth or mantel, soiled or wasted spotted silver ware, dirty glasses, or slovenly employee will undermine guests' confidence in the operation. In addition, unsound sanitary practices can threaten the health and well-being of the patrons and workers. Thus, the researcher opined to conduct the study to know if the food service establishment operating at Southern Philippines Agri-Business and Marine and Aquatic School of Technology serves clean and safe foods to their customers.

2. METHODOLOGY

In this study, the descriptive methodology was employed. The questionnaire is where the necessary facts and information are gathered. Only 51 of the food stall owners, employees, and 51 students from various institutions who frequented the said restaurant were the focus of the research. The information from the profile on sanitation and safety practices was presented, analyzed, and used as the basis for subsequent efforts to improve the hygienic conditions in the various food enterprises. Frequency, percentage, mean, and five-point Likert scale are the statistical methods that are used. The Southern Philippines Agri-Business and Marine and Aquatic School of Technology conducted a study to

assess the sanitation standards of the various food service establishments. The study was conducted at the Southern Philippines Agri-Business and Marine and Aquatic School of Technology which involved 93 respondents. Forty-six (46) of the respondents are the staff of the food establishment, and the other forty-seven (47), are the students who patronized the foods being sold by the food establishment.

Questionnaire is the tool used to determine the conformity of the food establishment regarding the sanitation practices they employed in the conduct of their business. The questionnaire used was based from P.D. No. 856, however it is reconstructed in a way that it will easily be understood by the respondents.

3. RESULTS AND DISCUSSION

With 83.5% of respondents choosing the traditional option, it was clear that most people preferred self-service restaurants where diners enter at one end of the counter, pick up a tray and cutlery, and choose dishes and beverages from displays. This kind of food service includes establishments like canteens and other restaurants. With a separate counter for hot food, sandwiches, salads, and dessert, the hollow square variety has a 16.5% market share.

The majority of respondents—55 or 59.1%—are women, compared to 38 men, or 40.9%, in terms of gender. The respondents, who ranged in age from 15 to 20, scored 35% with a frequency of 40. Ages 21 to 25 received a frequency of 17.5%, 26 to 30 received a frequency of 14, 31 to 35 received a frequency of 12, 41 to 45 received a frequency of 7, 46 to 50 received a frequency of 6, and respondents aged 51 and over received a frequency of 3 or 2.9%. According to the report, the respondents' managed and patronized businesses have been in operation for the last three years and less.

3.1 Hygienic Procedures

a. Buildings and facilities

With an aggregate mean of 3.83, the respondents awarded the structures and facilities a high level of consideration. This is because the working space had appropriate ventilation, with a weighted mean of 3.79, the flooring were built of materials that were slip-resistant and easy to clean, and the walls were generally in good condition overall with a weighted mean of 3.78. Additionally, the ceilings were dust-proof and washable.

b. Personal Hygiene.

The food vendor of the Southern Philippines Agri-Business and Marine and Aquatic School of Technology must adhere to personal hygiene requirements when handling food. Personal hygiene is part of the questionnaire because it is crucial in every restaurant. Good personal hygiene habits include bathing, dressing in clean clothes, and—most importantly—frequently washing hands before handling delicacies in order to ensure the safe delivery of food. With an overall mean of 3.91 defined as large extent, this implies that the food establishment has a high degree of conformity to the Philippine Code of Sanitation.

c. Purchasing of Food

The overall mean of 4.05 demonstrates the high level of compliance in the food outlets' food purchase processes, which include only purchasing food from sources that have been approved by the regional health authority. The expiration date of the food should always be taken into consideration; fresh fruits and vegetables are commonly bought.

d. Storage of Food

The first in, first out rule is followed when storing food supplies, empty trash and cartons are regularly removed, food is kept at the right temperature, refrigerators and freezers are equipped with thermometers, and they are clean. With a 3.26 weighted mean, the respondents' assessment of food storage shows moderate conformity with the food establishment's sanitation practices.

e. Disposal of Waste

The total mean for these sanitation measures was 2.84, with an interpreted value of modest extent. This highlights how crucial it is to correctly remove unused things, meal leftovers, and standard food items from a restaurant. An indication of appropriate waste disposal is the absence of rats or rat holes nearby, general cleanliness, orderliness, and the avoidance of insects and trash coming into touch with food.

f. Cutlery Cleaning

Eating and drinking utensils and equipment must go through a variety of bactericidal treatments after being thoroughly cleaned, per Section 25 of PD No. 856 of the Philippine Code on Sanitation, in order to maintain hygiene and prevent contamination. They were following sanitary washing practices, which include (a) scraping and pre-rinsing utensils to remove food particles, (b) cleaning utensils in warm water with soap or detergents, (c) frequently changing the wash water if running water is not available, and (d) allowing washed utensils to drain dry in wire racks without the use of dry clothes, as evidenced by an overall mean of 3.99, which can be interpreted as substantially.

g. Washed Utensils Storage

In order to ensure the cleanliness of the food, sanitation procedures go beyond simply washing utensils. Proper storage of equipment and utensils after washing is also required. If the utensils used to prepare and serve the food are dirty owing to improper storage, even perfectly safe and clean food may get contaminated. The majority of respondents agree that washed utensils should be stored in self-draining positions to allow for ready air drying and should be stored in close, dry cabinets free from dust and insects, according to the perception of the respondents in this measure, which shows conformity with the sanitation standard with an overall mean of 4.000 interpreted great extent.

3.2 Proposed / Posited Sanitary Measures

Every person's growth process is influenced by the cleanliness and safety of the various food establishments that prepare and serve their food. If a person eats clean, healthy, and safe food, they can achieve optimal growth that is disease-free. The suggested sanitary measures include implementing a safety program, subjecting all food workers to medical examinations, maintaining adequate clean and safe facilities, and hiring only manager and staff.

4. CONCLUSION

The Southern Philippines Agri-Business and Marine and Aquatic School of Technology's sanitary procedures were in some compliance with the P.D. standards for the various food establishments. Regarding the buildings and facilities, individual hygiene, food purchase, food storage, trash disposal, washing utensils, and storage of washed utensils, see Philippine Code on Sanitation No. 856. The highest weighted mean for food purchases was 4.05, indicating that the food service facility follows and applies PD No. 856's sanitation regulation to its operations. This is a clear sign that the food stall management employed current ingredients and supplies that were both fresh and of high quality.

As a food handler, maintaining this during production hours is necessary to ensure and provide safe food to serve and eat. The study further revealed that the staff has a good practice of wearing clean clothes and apron, caps and hairnets, trimmed nails and clean hands, odor-free body, and good posture. The chosen food establishment at SPAMAST largely complied with the hygiene requirements outlined in PD No. 856 of the Philippines' Code of Sanitation. Personal hygiene, food shopping, food storage, washing utensils, and storing cleaned utensils all fell under the category of sanitary practices in the building and amenities. These procedures ensured that the food served was nutritionally enough. The bar established for the establishment's operations was more than met. The appropriate disposal of waste products and garbage was the major issue with sanitary practices.

The Southern Philippines Agri-Business and Marine and Aquatic School of Technology's various food establishments must receive a copy of the Philippine Code on Sanitation, specifically Presidential Decree No. 856, from the Sanitary Health Office so they are fully informed of the standards and guidelines for sanitation. Since the food facility recorded the lowest mean value of compliance among all areas of sanitation practices, it must place more emphasis on proper waste disposal. They need to properly dispose of their trash and have separate bins for plastic, paper, cans that have been empty, leftover food, etc. If at all possible, they should eliminate the bug from their food stand once each week. The Southern Philippines Agri-Business and Marine and Aquatic School of Technology faculty must be assured that they will receive clean and safe food from the various food establishments in operation by the school administrator's provision of time to inspect the various food stalls at least once a month and mandate strict compliance regarding sanitation practices. A consistent program of sanitation instruction and adequate employee supervision should be kept up.

5. REFERENCES

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