

## ABSTRACT

Firjatulloh, Muhammad Bachtiar, 2024. *Analysis of Food Handler Hygiene Procedures and Food Equipment Sanitation at Whitespoon Catering*, Preceptor I : Ekowati Retnaningtyas, Preceptor II : Diniyah Kholidah

*According to the Permenkes Number 2 of 2023, it is explained that every food or food service manager is required to realize Food, Facilities and Buildings, and Vectors and Animals Carrying Diseases. According to the actual data occurred, on February 5, 2024, 150 students who experienced food poisoning came from the provision of food catering in collaboration with SMA Taruna Nala. The research method in this study is to explain the level of compliance of food handlers with hygienic SOPs, explain the sanitary conditions of food utensils, explain level of knowledge of food handlers, find out the factors that affect compliance of food handlers with hygienic SOPs, and know the factors that affect sanitation of food utensils. This study uses a descriptive quantitative research method. This study uses data collection techniques using observation, interview, and questionnaire methods. This study uses descriptive statistical data analysis in the form of frequency distribution, central tendency, and variability. This study found that average level of hygiene compliance of food handlers with SOPs was 93%, average value of food handlers was 96, average achievement of food hygiene and sanitation was 92%, and identification of potential hazards moderate risk assessment was that food handlers did'nt use PPE in accordance with the potential hazards in the kitchen area. There was a level of compliance of food handlers with hygienic SOP at Whitespoon Catering Malang of 93%, knowledge and attitude food handlers of 96%, sanitary conditions of food equipment of 86%, and identification potential hazards moderate risk control.*

**Keywords:** *Food Handler Hygiene, Permenkes Number 2 Years 2023, Food Equipment Sanitation*