

**A STUDY ON FOOD PREMISE HYGIENE AND THE LAW IN
SHAH ALAM**

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The students confirm that the work submitted is their own and that appropriate credit has been given where reference has been made to the work of others.

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ABSTRACT

The food industry today has become an increasingly important industry. However, the discussions regarding the area of law affecting this industry are not yet comprehensive. The purpose of this research is to discover the law regulating the food industry with reference to hygiene of food premise. This research is however only looking at the situation in Shah Alam, Selangor. Restaurant owners will in the course of doing their business deal with the public as their major customers. In the preparation of food, the conditions on appliances, the premise, the raw materials and methods of storage need to be clean. Thus the law imposes certain duties and standards of conduct that must be observed by the restaurant owners. It is vital that they at all times work within the boundaries of the law and help spare their customers from suffering unnecessary consequences or any illness due to their neglect. The Food Act 1983 and the by-laws of each State in Malaysia regulate this area. In this study we discover that the law covers almost every aspect of food preparation. However there is an increase in the number of cases of dirty restaurants and food poisoning. This is not so much because of the inadequacy in the law but lies also in the enforcement of the law. There are now new amendments, made with regard to certain by-laws to assist in the implementation of the food law.

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