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FACULTY OF HOTEL & TOURISM MANAGEMENT

**FOOD HYGIENE AND SANITATION ASSESSMENT AT
BRAHIM'S SATS FOOD SERVICES SDN. BHD.**

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ABSTRACT

This study was conducted in airline catering at Brahim's SATS Food Service Sdn. Bhd. (BSFS) to assess compliance level and degree of food hygiene and sanitation practices based on Food and Drug Administration (FDA) 2004 guidelines. The study incorporated onsite observations, field assessments, and interviews to verify the current states and practices. The modified auditing form based on Ministry of Health (MOH) Ordinance Food Premises Hygiene under sections 10 and 11 of the Food Act 1983 are used. The five factors that are considered during assessment and observation are food and beverages, food handler practices, equipment used, facilities provided and others that are related to food hygiene and sanitation assessment at food premises. Overall results showed that all three-different kitchens such as cold kitchen, pastry kitchen, and hot kitchen are complied with FDA 2004 guidelines, which received above 80%. The cold kitchen is the highest compliance level with 97.5%; followed by pastry kitchen with 96% and hot kitchen with 95.5%.

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TABLE OF CONTENTS

Sections	Contents	Pages
	Abstract	i
	Acknowledgement	ii
	Table of Contents	iii
	List of Table	v
	List of Abbreviations	vi
1.0	Introduction	1
	1.1 Overview	1
	1.2 Background of the Study	1
	1.3 Problem Statement	2
	1.4 Research Objectives	2
	1.5 Research Questions	2
	1.6 Significance of the Study	3
	1.7 Limitation of the Study	3
	1.8 Definition of Key Terms	3
2.0	Literature Review	5
	2.1 Overview	5
	2.2 Foodborne Illness	5
	2.3 Food Hygiene and Sanitation Assessment	6
	2.4 Summary	8
3.0	Methodology	9
	3.1 Overview	9
	3.2 Research Design	9
	3.3 Study Status	9

	3.4 Food Temperature Measurement	10
	3.5 Data Analysis	11
	3.6 Gantt Chart	11
4.0	Findings	12
	4.1 Overview	12
	4.2 Results and Findings	12
5.0	Conclusion and Recommendation	19
	References	20
	Appendixes	24