

## ***ABSTRACT***

Rika Ong (79100001)

### **THE ANALYSIS OF SANITATION MANAGEMENT AND PREPARATION OF SSOP's DOCUMENTS IN FOOD JUNCTION SQUARE UPH, KARAWACI**

(xiv + 161 pages : 3 tables, 22 figures, and 6 appendix)

*Fast food known as food prepared beforehand and ready to eat when ordered without reheated. Without a very good sanitation system, fast food products can be easily contaminated either by microorganisms or physical or chemical contaminants. Sanitation Standard Operating Procedures (SSOP) are written procedures that an establishment develops and implements to prevent direct contamination or adulteration of product. The establishment must also maintain daily records sufficient to document the implementation and monitoring of the SSOP and any corrective action taken. Currently, there is no suitable SSOP document recorded in the management of Food Junction Square-UPH, Karawaci. Research showed that some issues occurred during gap analysis with some regulations which are used to manage hygiene and sanitation process in food industry. Therefore, the aim of this research is to analyze the implementation of food hygiene and sanitation based on the standard of the regulations and SSOP plan is made as a guidance for the management to manage the sanitation process in Food Junction Square-UPH, Karawaci.*

*Keywords: fast food, SSOP, regulations, sanitation, hygiene*

*References: 46 (1995-2012)*