

# CHAPTER 1

## INTRODUCTION

### 1.1. Background of the Study

As World Health Organization (WHO) stated, Street Foods or Street-Vended Foods are interpreted as ready-to-eat Food and beverages that are available to be purchased and prepared by a vendor, which can be found in streets as well as public places (WHO, 2019). In Indonesia, Street Food has been developing moderately every year in a lot of public places such as schools, parks, markets and many more. Due to the lower cost in starting a business as well as producing modest income which makes a part of entrepreneur freshman selecting street food business as business start-up decision. Street foods have been giving a major benefaction to millions of low earnings individuals as well as economic support in numerous developing nation (Ma, *et al.*, 2019).

Street foods in Indonesia are spread all over provinces, regions and in the majority of cities. In Medan, street foods are developing in various public places which target different target market starting from local residents to tourist, reaching out from lowest social class to highest social class, targeting from youngest to oldest generation. In general, Street foods has been introduced to the vast majority of people in a very young age

because of street foods operating locations in general can be found in schools environment which makes street foods are moderately effortless to identify. Prices, time and cost efficiency, as well as convenience aspects, also contribute for general reasons in selecting street food. Based on these few aspects, street food has been one of several choices in fulfilling various needs.

However, despite the beneficial purpose of selecting Street Foods. In Indonesia, the development and growth of street food businesses haven't received strong government attention, resulting street foods are developing in a lot of location including remote site unofficially and operate beyond government surveillance. It creates food safety issues and affects street food handlers that are using concerning materials in food products that have been sold to consumers difficult to be tracked. Food safety malpractice incident often becomes underrated issues due to street food vendor challenges on accessing clean water, challenges for inspecting remote or mobilise street food vendor by food inspectors, as well as food poisoning reports. The lack of reports and challenges in creating causal relationships amongst food contamination and symptoms causing illness or even death has often been the source of underestimating food borne disease burden affecting economies, public welfare and health (WHO, 2020).

The understanding of critical aspects in personal hygiene starting from food temperature standard in food preparation stage as well as work surface cleaning phase, food handlers might not be aware of these aspects even-though they have raised their personal hygiene awareness. Thus, Food Handler's knowledge, personal hygiene and practice on food safety is essential to be upgraded for preventing further food borne illness infecting customers (Ismail et al., 2016, p. 1). Based on these reasons, food safety practice has slowly grown into a moderate nation health threat as well as influencing some of the street food business embodies a high probability of selling contaminated food. Street food business has been causing a sum of food borne disease from food contamination and various sources. Chemicals, Microbiological Agents, Parasites and other various agents are often acting as an agent that contaminates food which caused food borne disease when consumed by human (FDA, 2020). Nowadays, most of the street food handler still did not aware of food safety practice importance. In securing food safety for Street Food customers, awareness, safety procedures instructions and frequent monitoring are essential for maintaining food physically, chemically and biologically safe for street food consumers. (Bhardwaj, K, 2020)

Hazardous Food contains treacherous microbiological threat such as viruses, bacteria, parasites or Chemical material, generating up to 200 diseases starting from diarrhoea to cancers. The most general disease emerging from Diarrhoea due to eating contaminated food, effecting

estimated 550 million person sick along with 230.000 deaths annually all around the world (WHO, 2020). In Indonesia on 2019 alone, BPOM published data that shows 6.205 people were reported ill caused by poisoning, which 31% of the total casualties are hospitalised (*Rawat Inap*), 30% of the overall victim were outpatient (*Rawat Jalan*), 1% were reported dead (*Meninggal*), 31% returned home recovered (*Pulang Sembuh*), 6% Discharged Against Medical Advice (DAMA) (*Pulang Paksa*) and 1% is referred (*Dirujuk*).



Grafik 26 Distribusi Laporan Kasus Keracunan Nasional Tahun 2019 Berdasarkan Kondisi Pasien Setelah UGD)

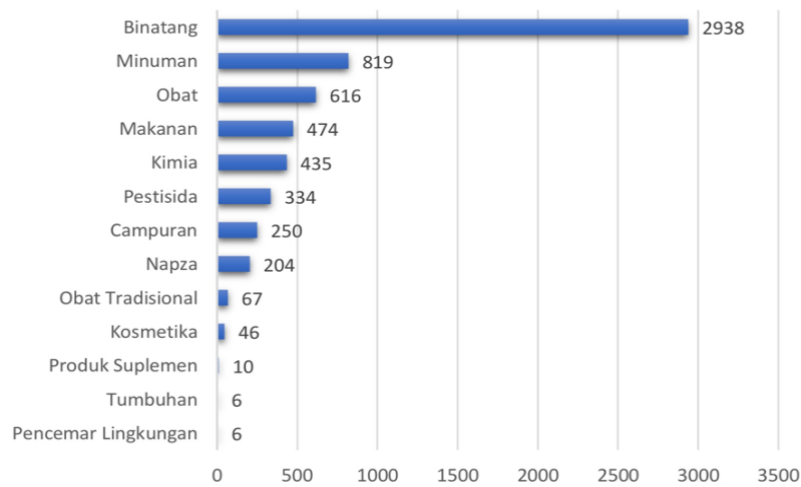
**Figure 1.1 Patient Condition after ER (Emergency Room) “Kondisi Pasien setelah IGD (Instalasi Gawat Darurat)”**

Source: Badan POM

**Table 1.1 Patient Conditions after ER (Emergency Room) “Kondisi Pasien Setelah IGD (Instalasi Gawat Darurat)”**

Percentage	Patient Condition
31%	Inpatient/Hospitalisation <i>“Rawat Inap”</i>
31%	Returned Home Recovered <i>“Pulang Sembuh”</i>
30%	Outpatient <i>“Rawat Jalan”</i>
6%	Discharged Against Medical Advice (DAMA) <i>“Pulang Paksa”</i>
1%	Died <i>“Meninggal”</i>
1%	Referred <i>“Dirujuk”</i>

Source: Badan POM (2019)



Grafik 11 Distribusi Laporan Kasus Keracunan Nasional Tahun 2019 Berdasarkan Kelompok Penyebab

**Figure 1.2 Cause of Poisoning “Penyebab Keracunan”**

Source: Badan POM (2019)

For the cause of poisoning, Food borne disease was placed in 4<sup>th</sup> position contributing to the entire reported illness with a total number of 474 people, Following by the third position contributor is Medicine with the total number of casualties 616 people, Second Position by Drink/Liquor/Beverages with total casualties of 819 and the first contributor is by the animal, with a total number of 2938 person. Through the incident caused by food borne disease, Street Food contributed 9.07% in spreading food borne disease (BPOM, 2019).

As stated in Food Standard Australia New Zealand (2016) failure in performing good personal hygiene practices by food handler can cause food contamination that’s coming from their body or types of equipment worn in the food handling process. Hence, all food safety practicable

measure must be conducted by food handler to avoid food contamination as well as surfaces that have direct contact with food.

Thus, food safety practices have not been performed by a segment of street food handler in Indonesia, especially in Medan. The main objective of this research is focusing on minimising food borne disease spreads in Medan, by introducing food safety practices, increasing the awareness of food borne disease threat, as well as maximising food safety practices in magnifying street food product hygiene.

This research is conducted in Fun Taste Street, Medan Night market located in Jl. H. Adam Malik No.90, Medan, Indonesia. The concept of Medan Night market is similar to ordinary "*Pasar Malam*" or Night Market, but the difference lays in Fun Taste Street operates as a permanent culinary street food centre that provides 57 Food & Beverage vendors, consists of 40 Street Food Stalls and 17 Street Beverage Stalls (Data Retrieved on 22 December 2020). For the total area width & length is 1.2 Ha. Based on the visitor's data retrieved from Medan Night Market management, it reaches 1000 - 2000 visitors on weekdays and 6000 - 8000 visitors at the weekend (The amount of visitors fluctuates depending on certain or uncertain events).

**Table 1.2 Fun Taste Street, Medan Night Market Data**

<b>Description</b>	<b>Data Number</b>
Total Food & Beverages Vendors	57 Vendors
Total Street Food Stalls	40 Stalls
Total Street Beverages Stalls	17 Stalls
Total Area Width & Length	1.2 Ha
Total Weekday Visitors	1000 – 2000 Visitors
Total Weekend Visitors	6000 – 8000 Visitors

Source: The Researcher & Fun Taste Street Management (2020)

Based on this data, The researcher is interested in choosing this location because variants of street food provided in this location, the high visitor's number visiting this location affect the effectiveness of this research, a higher possibility for food disease outbreak risk caused by the lack of Food Safety Practices, along with this location getting more popular and becoming a new street food culinary spot, in this case, Food safety practices has become a more essential aspect in preventing further food borne disease casualties.



## 1.2. Problem Limitation

Due to time, place and resource limitation, the researcher only limit the problem in minimizing food borne disease spreads in Medan, by introducing Food safety practices, increasing the awareness of food borne disease threat, as well as maximising food safety practices in magnifying street food product hygiene. For the Variable X, the researcher only limits the research about Food safety practice with 3 indicators starting from Personal Hygiene, Food Hygiene and Environmental Hygiene. Further, for the Variable Y, the researcher only limits the research about Street food vendors' product hygiene, with 3 indicators starting from Biological food hazard, Chemical food hazard and Physical food hazard.

### **1.3. Problem Formulation**

For the Problem Formulation of this research, the researcher is accessing data from previous subchapter and intent to conduct further research through questions as follows:

- I. How is the implementation of Food Safety Practice at Fun taste street, Medan Night Market?
- II. How is the Street Food Handler Product Hygiene condition at Fun Taste Street, Medan Night Market?
- III. What is the effect of Food Safety Practice towards Street Food Handler Product Hygiene at Fun Taste Street, Medan Night Market?

### **1.4. Objective of The Research**

The researcher concludes Research Objective as follows:

- I. To analyse the implementation of food safety practice at Fun Taste Street, Medan Night Market.
- II. To examine street food handler product hygiene at Fun Taste Street, Medan Night Market.
- III. To investigate the effect of food safety practice towards street food handler product hygiene at Fun Taste Street, Medan Night Market.

## **1.5. Benefit of the Research**

### **1.5.1 Theoretical Benefit**

The Theoretical Benefit of this research would aim for giving an amount of impact in Food production industry, especially in widening food safety practice knowledge for Street Food Vendors. Enhance the use of Food Safety Practices effecting small scale, up until large scale of food producers product hygiene understanding as well as adding knowledge for readers, together with future researchers in food safety practices field.

### **1.5.2 Practical Benefit**

i. For Researcher

The Practical Benefit author receives is pragmatic knowledge development about food safety practices as well as learning more about the correlation between food safety practice and street food handler product hygiene in the real world situation.

ii. For Company

For Company's Practical Benefit, this research will provide an attainable recommended food safety practices including methods aiming for increasing street food handler product hygiene together with escalating product hygiene awareness for the company.

iii. For Future Researchers

Practical Benefit that Future Researchers obtains from this research is an attainable food safety practices for Street Food Handlers, Food Safety Practices references, as well as Food Safety Practices Information for future researchers' guidance and support.

