



The Journal Gastronomy Tourism

Journal homepage:

<https://ejournal.upi.edu/index.php/gastur/index>



Strategy For The Development Of The Street Area Hygiene Sanitation Standards In Astanaanyar Market Bandung

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ABSTRACT

Bandung, as one of the most popular tourism destinations in West Java, offers unique cultural, natural and culinary treasures. However, culinary tourism in Bandung City faces challenges such as the problem of implementing sanitary hygiene, especially for street vendors. This study aims to create a strategy for the development of a street food area with sanitary hygiene standards in Pasar Astanaanyar, Bandung City, focusing on the availability of sanitation facilities and knowledge of food handlers, from the data on facilities and knowledge obtained, appropriate strategies will be formulated to be implemented. The method in this study uses a Likert scale and a multiple choice statement test given to street vendors by analyzing the data descriptively. The results obtained that the sanitation hygiene facilities in Astanaanyar market are categorized as not good with the largest result more than half (87.5%) of traders do not have sewerage facilities, but the knowledge possessed by traders is categorized as quite good regarding personal hygiene, food hygiene and sanitation facilities with the largest average score of 68.75 regarding food hygiene. The conclusion of this study is the need for involvement between the government, the private sector, and the street vendors themselves to develop a hygienic sanitation standardized street vendor area.

ARTICLE INFO

Article History:

Submitted/Received May 2024

First Revised May 2024

Accepted June 2024

First Available online June 2024

Publication Date June 2024

Keyword:

Street Vendors; Sanitation;
Hygiene; Facilities; Knowledge;
Area Development Strategy

1. INTRODUCTION

Tourism has become a rapidly growing sector with people increasingly realizing the importance of traveling as a way to relax and escape from daily routines (Reski, 2023). Indonesia, as a country with large tourism potential, is also experiencing significant development in the tourism industry, which not only contributes to the country's foreign exchange, but also increases people's income (Munanda & Amar, 2019). Tourism will progress if it is supported by tourist attraction facilities, travel agents and restaurants. Apart from that, tourism will also grow with the existence of small businesses in the culinary sector. The rapid development of the tourism industry has encouraged the emergence of many culinary businesses (Sara et al, 2017). As an integral part of tourism, culinary tourism is increasingly becoming a major attraction for tourists, with promising business opportunities (Besra, 2012).

The city of Bandung, as one of the popular tourist destinations in West Java Province, offers a variety of cultural and natural destinations, and is known as a shopping and culinary tourism center (Pramezwarly et al., 2021). The city of Bandung has a high wealth of traditional culinary delights, as well as various types of culinary businesses, including street vendors. Bandung is known for its culinary uniqueness such as tofu meatballs, siomay, banana molen, cireng, colenak, bajigur, ice cendol, seblak, as well as various other typical and unique foods (Andianie & Handyastuti, 2017). Even though it has great potential as a culinary tourism destination, the city of Bandung is also faced with various challenges, including sanitation and hygiene problems. There are many types of culinary business based on the location. Culinary businesses are divided into restaurants, cafes, bakeries, catering and street vendors (Hasbiana, 2017).

Street vendors are sellers of ready-to-eat food and drinks by mobile vendors on the streets and open spaces, not in shops or places that have permits and street vendors are responsible for daily energy intake which ranges from around 13% - 50% (Rutaro et al., 2024). One area that attracts attention is Astanaanyar Market, where there are many street vendors offering various culinary dishes. However, street vendors in this area still face challenges related to sanitation and hygiene, which can influence tourists' perceptions and interest in visiting. Street vendors in Indonesia have not found parameters that meet the requirements, namely food safety, cleanliness of equipment, food ingredients, general knowledge of food, general knowledge of choosing food ingredients and preservatives, knowledge of regional regulations, and cleanliness of how to process food, In contrast, Vietnam has established all these parameters but has not yet addressed personal hygiene (Hadi et al., 2021). Around 600 million people in the world fall ill due to consuming contaminated food, among them 420,000 people die resulting in the loss of 33 million healthy life years (DALYs) per year (Rifat et al., 2022). The reasons someone chooses healthy food as nutritional intake include an interest in a healthy lifestyle based on the information obtained, the desire to have a healthy body, and decreasing health problems (Ridwan & Ningsih, 2021). Therefore, this research aims to explore the existence of sanitation and hygiene facilities, the level of knowledge of street vendors, and identify strategies for developing street areas with sanitation and hygiene standards at Astanaanyar Market.

2. LITERATUR REVIEW

2.1. Street Vendors

Street vendors refer to trading business actors who operate either individually or in groups, using public facilities such as sidewalks, roadsides and other places. Zulkhijahyanti (2021) Street vendors in informal sector businesses are one of the main components because

the environment is still lacking causing obstacles to the existence and development of their business which ultimately causes low productivity and competitiveness. Business activities in the informal sector have great potential and play an important role in creating jobs by absorbing their own workforce. Therefore, the existence of the informal sector cannot be ignored in economic development (Hanum, 2017).

The results of Hadi's (2021) research show that street vendors in Indonesia still do not fully implement hygienic sanitation standards in accordance with applicable regulations, this is due to limited knowledge and guidance. Therefore, it is very important for street vendors in Indonesia to take examples from countries that have succeeded in implementing regulations well, as has happened in Vietnam.

2.2. Hygiene Sanitation

According to Law Number 11 of 1962, it is explained that hygiene is all efforts to maintain and increase the health status of the subject, where these efforts are carried out by all agencies or industries, whether on a government, private or individual scale, that produce something for direct use by the public. Hygiene is a health effort that includes efforts to maintain and protect the cleanliness of a particular area, for example washing hands with plain water and soap to keep hands clean, washing and cleaning dishes to ensure cleanliness, as well as maintaining the integrity and cleanliness of food as a whole, including by throwing away food. damaged food parts. These steps are based on health and hygiene principles to prevent the risk of contamination and maintain optimal levels of cleanliness (Fajriansyah, 2016).

According to WHO, food sanitation hygiene is a set of practices and procedures designed to ensure food hygiene along the food chain, from production to consumption, to prevent food poisoning and food-related illnesses. Food and drink hygiene sanitation is an effort to control factors related to food, people, places and equipment with the aim of preventing or reducing the risk of disease and health problems. This includes systematic steps and scientific principles to ensure health safety and integrity related to food and drink consumption. Facilities that support the implementation of food and beverage sanitation programs involve several important aspects. This includes providing clean water, implementing a sanitary waste management system, developing a liquid waste disposal system, and implementing an insect and rat pest control system. The existence of these facilities is essential for maintaining cleanliness and safety in the environment related to food preparation and consumption. as well as drinks (Fajriansyah, 2016).

3. METHODS

The method that will be used is a qualitative method approach with descriptive analysis. Street vendor participants with the sample size determined by the Slovin formula as follows:

$$n = \frac{N}{1 + (e)^2} \quad n = \frac{60}{1 + 60(0,0144)}$$

$$= \frac{60}{1 + 0,86}$$

$$= \frac{60}{1,86}$$

$$= 32,2 = 32 \text{ people}$$

n = Sample size/respondent
 N= Number of population
 e = Percentage of sampling error allowance

Researchers distributed questionnaires for data collection in the form of Likert scale multiple choice tests. The average score for the street vendor sanitation and hygiene knowledge questionnaire can be seen from the following formula:

$$Mx = \frac{\sum x}{N} \times 100$$

Mx = Average value
 ∑ = Total Score
 N = Number of Respondents Absolute numbers

Descriptive analysis was carried out by calculating the respondent's level of achievement for each Likert scale statement given. Respondent achievement level (TCR) values can be classified as follows:

Table 1. TCR Values Classify

No	Tcr percentage	Criteria
1	90% - 100%	Very good
2	80 % - 89.99%	Good
3	65% - 79.99%	Pretty good
4	55%-64.99%	Not good
5	0 – 54.99%	Not good

Source: [Sugiyono, 2019](#)

Interpretation of data in this study refers to the limitations stated by [Iswahyuni et al. \(2017\)](#), namely:

- 100% = Complete
- 76% - 99% = Mostly
- 51% - 75% = More than half
- 50% = Half
- 26% - 49% = Less than half
- 1% - 25% = Small portion
- 0% = Nobody

Furthermore, the interpretation according to [Nurhayati \(2014\)](#) is:

- 86% - 100% = Very good
- 66% - 85% = OK
- 36% - 65% = Pretty good
- 26% - 35% = Bad
- <25% = Very bad

4. RESULTS AND DISCUSSION

4.1. Sanitation Hygiene Facilities

Table 2. Clean Water Facilities

No	Clean Water Facilities	f	%
1	Very Not Good	3	9
2	Not good	9	28
3	Good	12	37
4	Very good	8	25
Total		32	100

Street vendors need clean facilities as an important part of their efforts to improve sanitation and hygiene standards in their places of sale. The results shown in Table 3.1 can

be concluded that the majority of traders assess that clean water facilities meet good standards, reaching a percentage of 37%. However, there is a small number of traders around 9% who think that these facilities are not optimal. This shows variations in respondents' views on the quality of clean water facilities, the majority tend to give positive assessments. The availability of water in most sellers' places means that many traders can wash their hands and clean their stalls, equipment and storage areas every day. During field observations, researchers noted that the clean water facilities available to traders were quite adequate, with a number of water taps around the sales area which allowed access for each trader, so that clean water really helped traders wash and do other things. This is very important for traders to maintain cleanliness and health and can be used for their activities while selling (Rusito, 2017).

Table 3. Toilet Facilities

No	Toilet	f	%
1	Very Not Good	24	75
2	Not good	1	3
3	Good	2	6
4	Very good	5	16
Total		32	100

Based on the data listed in Table 3, it can indicate that there are significant differences in traders' perceptions of the quality of toilet facilities, where the majority feel that the condition of the toilets is very inadequate. According to the Indonesian Toilet Association in the Indonesian Public Toilet Standards Handbook, it is stated that public toilet standards can be seen from the sanitary ware used which is made from strong materials that do not break easily. It is recommended to use stainless steel, avoid using buckets and ladles and provide jet spray, This is considered important so that we can protect our vital organs from getting disease caused by unknown things in the water content in the bucket.

During field observations, researchers noted that in this area, access to toilets was limited to nearby shops which had closed, causing only a few traders to be able to use the toilets because the distance was quite far. According to Hendlyana & Naria (2013) suggest that a good toilet should be located at least 10 meters from the place of sale. In this area, the lack of adequate toilet facilities is an obstacle. Therefore, having a toilet really helps traders to wash and carry out other activities related to cleanliness (Indrawan, 2015).

Table 4. Sewerage Facilities

No	Sewer	f	%
1	Very Not Good	28	87.5
2	Not good	3	9.4
3	Good	1	3.1
4	Very good	0	0
Total		32	100

Based on the data listed in Table 4, it can be concluded that the majority of respondents or more than half gave the assessment that the condition of wastewater facilities does not meet the expected standards. This is reflected in the number of respondents who gave a very unfavorable assessment of the condition of waste water facilities even though the majority of waste water contributors are from street vendors and this condition is very worrying because it can damage aesthetics and become a hotbed for the spread of disease (Sherlyanne, 2015).

The results of researchers' observations in the field show that there is no availability of waste water drainage facilities, as seen from the fact that almost all traders dispose of waste water directly into the gutter or throw it directly onto the ground. The waste channel that can be provided in the selling area is in the form of a partitioned septic tank where waste water is treated in stages. The screen functions as a contact medium between waste water and microorganisms to decompose organic materials that are easily decomposed and further decompose organic materials that are difficult to decompose so as to increase the success of releasing organic pollutants (Pratiwi, 2015).

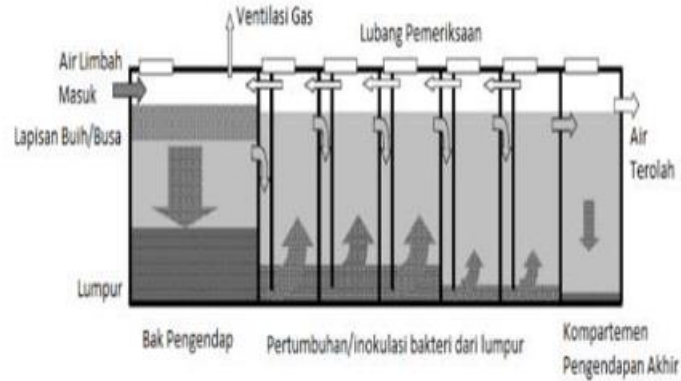


Figure 1. Sealed Septic Tank

Table 5. Hand Washing Place

No	Hand washing facilities	f	%
1	Very Not Good	14	44
2	Not good	5	16
3	Good	8	25
4	Very good	5	15
Total		32	100

Table 6. Equipment Washing Place

No	Equipment Washing Place	f	%
1	Very Not Good	3	9
2	Not good	3	9
3	Good	20	62
4	Very good	6	19
Total		32	100

Table 7. Raw Material Washing Place

No	Material Washing Place Raw	f	%
1	Very Not Good	28	87.5
2	Not good	2	6.5
3	Good	2	6.5
4	Very good	0	0
Total		32	100

Based on the data listed in Table 5 - Table 6, researchers can conclude that the majority of traders do not provide places to wash hands and raw materials. This is due to limited clean water in the selling area. Washing hands with soap regularly is the main indicator of personal hygiene which reduces bacterial contamination of hands to food. In addition, this procedure is important for handling, due to frequent contact with food and eating utensils during

preparation, cleaning, processing, mobilization and serving. Traders in this area often use small stainless steel bowls filled with water and lime slices as an alternative place to wash their hands. This washing practice is part of the Minangkabau cultural heritage that continues to live to this day. This tradition is usually found in Padang eating places but is now used in any eating place, where kobokan water and lime are provided to clean hands before and after eating. Even though [Lestari et al \(2018\)](#) said that lime juice can inhibit the growth of bacteria such as *Salmonella typhi*, *Enterococcus Faecalis*, there has been no research showing that lime juice can be used as an antiseptic for washing hands. Diseases produced by *Salmonella* and *Shilgella* are a significant public health problem in tropical and sub-tropical areas. The limited availability of clean water also causes traders not to re-wash raw materials, and raw materials are often stored in the open after washing at home, thereby increasing the possibility of re-contamination. Contamination can come from various sources, such as water, land or air ([Rahmayani & Simatupang, 2019](#)). This situation leads to an increase in the spread of dangerous microorganisms that can endanger consumer health.

Table 8. Waste Bin Facilities

No	Trash bin	f	%
1	Very Not Good	0	0
2	Not good	4	12.5
3	Good	14	44
4	Very good	14	44
Total		32	100

Based on the data listed in Table 8, it can be concluded that waste bin facilities are well available in the selling area. Food waste is a global issue that requires further attention and handling. This problem not only has an impact on the environment, but also on the economy and community welfare ([Salsabila et al, 2023](#)). The majority of traders have provided trash cans that are closed or equipped with a lid. Apart from that, traders also routinely dispose of rubbish at least once every 24 hours. Although many traders use plastic bags as trash cans, they always ensure that the plastic bags are closed properly to prevent contamination of surrounding food. The trash can cover functions to prevent animals such as flies and cockroaches from entering the area around the trash can. This also helps prevent unpleasant odors from escaping from the trash can. Flies and cockroaches can carry various bacteria that can contaminate food. These two insects usually live in dirty places such as garbage and waterways ([Dianovita et al, 2024](#)). Even though they already have covered trash cans, street vendors in the area have not yet separated organic waste from inorganic waste or you could say wet waste and dry waste. This usually happens because traders do not know which waste is organic and inorganic ([Suasti, 2018](#)).

Table 9. Cleaning and Pest Control Equipment

No	Equipment	f	%
1	Very Not Good	12	37.5
2	Not good	7	22
3	Good	12	37.5
4	Very good	1	3
Total		32	100

Street vendors must have cleaning and pest prevention equipment to keep their selling areas clean and healthy. Habits carried out by street vendors who usually pay little attention to food quality, for example, do not cover the food, which ultimately causes it to be

contaminated by insects, flies, mice and other pests, causing certain diseases (Permatasari, 2021). The presence of this equipment allowing traders to clean the area regularly and prevent pests from harming product quality and customer health. Based on the data listed in Table 9, it can be concluded that some traders have provided cleaning equipment and preventive measures against pests. Based on the results of observations, researchers in the field found that the majority of traders around their sales locations had taken action to overcome pest problems by covering holes that might be a place for pests to enter. In addition, some traders place cleaning equipment such as rags, brooms, glass cleaning spray and other equipment in their sales areas showing awareness of the importance of keeping the workplace environment clean.

4.2. Attitude of Street Vendors

Table 10. Personal Hygiene Attitudes

No	Statement	Category				N	Score	Flat-Flat	TCR	Category
		1 STS	2 T.S	3 S	4 SS					
Personal Hygiene										
1	I have applied the correct handwashing procedure	0	4	18	10	32	102	3.1875	79.6875	Fairly Good
2	I use antibacterial soap when washing my hands	3	0	13	6	32	86	2.6875	67.1875	Fairly Good
3	I use hand sanitizer when not washing my hands	9	1	12	10	32	69	2.15625	53.90625	Poor
4	I bathe and change clothes at least twice a day	0	1	16	15	32	110	3.4375	85.9375	Good
5	I keep my nails clean and short by cutting them at least once a week	0	1	21	10	32	113	3.53125	88.28125	Good
6	I brush my teeth at least twice a day	0	1	17	14	32	109	3.40625	85.15625	Good
7	I wash my hair every day	0	9	13	10	32	97	3.03125	75.78125	Fairly Good
8	I clean my nose every day	2	3	15	12	32	101	3.15625	78.90625	Fairly Good
9	I clean my ears at least once a week	2	3	15	12	32	101	3.15625	78.90625	Fairly Good
10	I have implemented proper self-cleaning practices and maintain equipment cleanliness	1	1	14	16	32	109	3.40625	85.15625	Good
Average							997	3.11562	77.890625	Fairly Good

Table 10 shows that the attitude of street vendors regarding personal hygiene is quite

good, as evidenced by their routine keeping of nails, teeth and bathing twice a day (Laily, 2012). Apart from that, street vendors are quite good at implementing good and correct hand washing procedures to maintain personal hygiene when handling food. The correct hand washing procedure has 6 steps, namely: a) remove accessories attached to the hands such as watches or rings. b) open the water tap and wet your hands. c) pour enough liquid soap into the palm of your hand. d) make movements with the soap, starting from spreading the soap with both palms. e) stack the backs of both palms alternately. f) clean the palms of the hands and between the fingers with a crossing movement. g) clean the tips of the nails. h) close the water tap with your elbow and don't use your fingers because the fingers we have washed have already been cleaned. All procedures are carried out for 40 to 60 seconds (Kusumawati, 2018). The function of maintaining personal hygiene for food handlers is to avoid cross-contamination of food and maintain the quality of the food being processed (Pasanda, 2016).

Table 11. Food Hygiene Attitudes

No	Statement	Category				N	Score	Flat-Flat	TCR	Category
		1 STS	2 T.S	3 S	4 SS					
Food Hygiene										
11	I carry out hand washing procedures before starting the food processing stage.	0	0	15	17	32	113	3.53125	88.28125	Good
12	I store frozen raw materials in the freezer, chilled raw materials in the refrigerator and dry raw materials at room temperature with closed storage	2	6	20	4	32	90	2.8125	70.3125	Pretty good
13	I use fresh and undamaged raw materials	0	0	12	20	32	116	3,625	90,625	Very good
14	I consistently check the expiration dates of raw materials	2	4	16	10	32	98	3.0625	76.5625	Pretty good
15	I store stock correctly according to type	2	1	13	16	32	107	3.34375	83.59375	Pretty good
16	I always wash vegetables and fruit with running water before using	1	0	9	22	32	116	3,625	90,625	Very good
17	I carry out sorting in the process of managing food waste based on the type of food and dispose of it in a waste disposal site in accordance	2	2	18	10	32	100	3,125	78,125	Pretty good

No	Statement	Category				N	Score	Flat-Flat	TCR	Category
		1 STS	2 T.S	3 S	4 SS					
Food Hygiene										
18	with applicable regulations I don't wash the beef and wash the chicken thoroughly	1	5	14	12	32	101	3.15625	78.90625	Pretty good
19	I cook meat to optimal doneness	1	0	16	15	32	109	3.40625	85.15625	Good
20	I regularly wash the cooking utensils that will be used using soap	1	0	15	16	32	110	3.4375	85.9375	Good
Average							1060	3.3125	82.8125	Good

Table 11 shows that street vendors use fresh and non-perishable raw materials, this is related to maintaining food safety. The importance of food safety aims to ensure that the food consumed is safe, free from dangerous substances, and does not cause health problems for customers.

Apart from using fresh raw materials, an important step to maintain the cleanliness of vegetables and fruit is to remove residual soil, microbes and pesticides from vegetables and fruit by washing them using running water. Each raw material has different storage according to the characteristics of the raw material. Different foods (raw meat, vegetables, seafood, semi-finished products and finished products) should be stored/processed in separate containers/utensils and should not be placed in the same place. directly on the ground and in contact with other unclean materials and surfaces, as it can increase the risk of cross-contamination of food (Chen et al, 2024). Storing frozen raw materials in a freezer at a temperature of -18°C is usually used to store meat/protein raw materials that have more water content and other frozen foods that will be consumed or used for a relatively long period of time. Storage of raw materials in a chiller is storage of raw materials which should be used for no more than 3 days and usually the raw materials must be kept under temperature control, the temperature is maintained above the minimum limit, namely above -4°C so that there is no damage to the raw materials and the storage must also remain separated in accordance with type so that cross contamination does not occur (Arisandi & Parma, 2019). Storage of raw materials at room temperature, usually at 18°C , is used for long-lasting storage of raw materials and is stored in a closed and airtight place to avoid water and cold temperatures, which aims to prevent spoilage and avoid insects and pests (Arisandi & Parma, 2019). Maintaining food hygiene can be influenced by the availability of the raw materials needed and the knowledge of street vendors regarding the quality, procurement and use of each ingredient in accordance with standard recipes (Wibawa & Tanuhadi, 2023).

Table 12. Attitudes to Sanitation Facilities

No	Statement	Category				N	Score	Flat-Flat	TCR	Categories I
		1 STS	2 T.S	3 S	4 SS					
Sanitation Facilities										
21	I regularly clean the cooking area before use	2	0	13	17	32	109	3.40625	85.15625	Good
22	I always clean the sales area before and after opening hours	0	2	10	20	32	114	3.5625	89.0625	Good
23	In my neighborhood area I have provided it toilets and water available clean	15	4	8	5	32	67	2.09375	52.34375	Not good
24	I have allocated a place to wash equipment and clean raw materials	11	4	12	5	32	75	2.34375	58.59375	Not good
25	I have provided a hand washing place with sufficient water	4	5	18	5	32	88	2.75	68.75	Pretty good
26	I've prepared a place closed rubbish dump	1	2	18	11	32	103	3.21875	80.46875	Good
27	I have carried out rubbish disposal every 24 hours as a waste management measure	1	1	15	15	32	108	3,375	84,375	Good
28	In my neighborhood area already provides channel facilities waste disposal	21	6	4	1	32	49	1.53125	38.28125	Not good
29	I've already providing clean water for food processing needs			16	16	32	112	3.5	87.5	Good
30	I regularly clean and sanitize the sales area	0	1	14	16	32	108	3,375	84,375	Good
Average							933	2.915625	72.890625	Pretty Good

Table 12 shows that the existence of sanitation facilities such as waste water channels is not good. The results of observations by researchers in the field saw that the existence of waste water drainage facilities was not found in the selling area, most of the street vendors disposed of waste water into the gutter or not directly onto the ground. Most traders mistakenly assume that sewers are waste water channels even though these two things are different. A ditch is an open channel designed to drain rainwater and household wastewater from the ground surface to a final disposal site, usually a river, while a wastewater channel is specifically designed to be a closed channel or absorption tank used to channel wastewater to a disposal site or wastewater treatment plant (Nainggolan, 2022).

4.3. Street Vendor Knowledge

Table 13. Personal Hygiene Knowledge

No	Name	Answer Key and Answers (Personal Hygiene)										Score	Total Score
		1	2	3	4	5	6	7	8	9	10		
		B	A	C	B	A	C	A	A	A	A		
1	R1	0	0	0	1	1	0	1	1	1	1	6	60
2	R2	0	1	1	0	1	1	1	1	0	0	6	60
3	R3	0	0	0	1	0	1	1	1	1	1	6	60
4	R4	0	1	0	1	1	1	1	0	0	1	6	60
5	R5	0	1	1	0	1	0	1	1	0	1	6	60
6	R6	0	1	1	1	0	0	0	1	1	1	6	60
7	R7	1	1	1	1	1	1	0	1	1	1	9	90
8	R8	0	1	1	1	1	1	0	1	0	0	6	60
9	R9	0	1	1	1	1	1	1	0	0	1	7	70
10	R10	0	1	1	0	0	0	0	1	0	1	4	40
11	R11	0	1	1	1	1	1	0	1	0	1	7	70
12	R12	0	1	1	0	1	0	1	1	0	1	6	60
13	R13	0	0	1	1	1	0	1	0	1	1	6	60
14	R14	0	1	1	0	1	1	1	1	0	1	7	70
15	R15	0	1	0	1	1	1	0	1	1	0	6	60
16	R16	1	1	1	1	1	1	1	1	0	1	9	90
17	R17	1	1	0	1	1	0	1	1	1	0	7	70
18	R18	1	1	0	1	1	0	1	1	0	1	7	70
19	R19	1	1	1	1	1	1	1	1	0	1	9	90
20	R20	0	1	1	1	1	0	0	1	1	1	7	70
21	R21	0	1	0	1	0	1	0	1	0	1	5	50
22	R22	1	1	0	1	0	1	0	1	0	1	6	60
23	R23	0	1	1	1	1	1	0	1	1	1	8	80
24	R24	1	1	1	0	1	1	1	1	0	1	8	80
25	R25	0	1	1	1	1	1	1	1	1	1	9	90
26	R26	0	0	0	0	1	1	1	1	0	1	5	50
27	R27	0	1	1	1	0	0	0	1	0	1	5	50
28	R28	0	1	1	1	1	1	0	1	1	1	8	80
29	R29	0	1	1	0	1	0	1	0	1	1	6	60
30	R30	0	0	1	1	1	1	0	1	0	1	6	60
31	R31	0	0	0	0	1	0	1	1	0	1	4	40
32	R32	0	1	0	1	0	0	1	1	0	1	5	50

		Answer Key and Answers (Personal Hygiene)										Score	Total Score
No	Name	1	2	3	4	5	6	7	8	9	10		
		B	A	C	B	A	C	A	A	A	A		
Score Per Question		7	26	21	23	25	19	19	28	12	28		65
Average													

Table 13 aims to determine the level of knowledge of street vendors regarding personal hygiene. This data shows that the average knowledge of street vendors regarding personal hygiene is 65, which means they are categorized as having ADEQUATE knowledge regarding personal hygiene. Judging from the score value per question for each question, it appears that the score for question number 8 "The minimum number of times a food handler washes his nose" has a prominent answer with the majority of respondents giving the correct answer. This is because most respondents already know and wash their noses at least once a day and this has a positive impact on the practice of maintaining personal hygiene. While working, food handlers are prohibited from cleaning their noses or picking their noses because there are a lot of bacteria (Pertwi & Andriani, 2015), so food handlers must keep their noses clean.

Meanwhile, question number 1 "How many main steps are usually included in the hand washing procedure" had the lowest answer score with a small number of respondents answering correctly. This is because many traders do not know and are accustomed to carrying out the correct steps for washing their hands. Most research in Indonesia finds that many food handlers are accustomed to washing their hands in a bad way (Purwanti, 2015). Street vendors have sufficient knowledge about personal hygiene, as shown by their good knowledge of how to maintain their health and prevent the spread of disease in their workplace. Knowledge about personal hygiene is very important for improving health, and the level of knowledge a person has about personal hygiene can impact how they carry out personal hygiene practices (Barri, et.al, 2020).

Table 14. Food Hygiene Knowledge

		Answer Key and Answers (Food Hygiene)										Score	Total Score
No	Name	11	12	13	14	15	16	17	18	19	20		
		B	C	B	A	C	A	B	C	A	B		
1	R1	0	1	1	0	1	1	1	1	1	1	8	80
2	R2	0	1	1	0	1	0	1	0	1	1	6	60
3	R3	1	1	1	1	0	1	1	0	1	1	8	80
4	R4	0	0	1	0	1	1	0	1	1	1	6	60
5	R5	1	0	1	0	0	1	0	0	1	1	5	50
6	R6	1	0	1	0	1	1	0	0	0	1	5	50
7	R7	1	1	1	1	1	1	1	1	1	1	10	100
8	R8	0	0	0	0	0	0	0	0	0	1	1	10
9	R9	1	1	1	0	1	1	0	1	1	1	8	80
10	R10	1	1	0	0	1	1	1	0	1	1	7	70
11	R11	1	0	1	0	1	1	1	1	1	1	8	80

No	Name	Answer Key and Answers (Food Hygiene)										Score	Total Score
		11	12	13	14	15	16	17	18	19	20		
		B	C	B	A	C	A	B	C	A	B		
12	R12	1	0	1	0	0	1	0	1	1	1	6	60
13	R13	1	1	1	1	1	0	1	1	0	1	8	80
14	R14	0	1	1	0	1	0	1	1	1	1	7	70
15	R15	0	1	0	0	0	1	1	1	1	1	6	60
16	R16	1	1	1	0	1	1	1	1	1	1	9	90
17	R17	0	1	0	0	0	1	0	0	1	1	4	40
18	R18	0	1	1	1	0	1	1	1	1	1	8	80
19	R19	1	1	1	0	1	1	1	0	1	1	8	80
20	R20	1	0	1	0	0	1	0	1	1	1	6	60
21	R21	1	1	1	0	1	1	1	0	1	1	8	80
22	R22	1	1	1	1	1	1	1	0	0	1	8	80
23	R23	0	1	1	1	1	1	1	0	0	0	6	60
24	R24	1	1	1	1	0	1	0	1	1	1	8	80
25	R25	1	1	1	0	1	1	1	1	1	1	9	90
26	R26	1	0	1	1	1	1	0	0	1	1	7	70
27	R27	1	1	1	1	1	1	1	0	1	1	9	90
28	R28	0	1	1	0	1	1	1	1	1	1	8	80
29	R29	1	0	1	0	0	1	0	0	0	1	4	40
30	R30	0	0	1	0	1	1	0	1	1	1	6	60
31	R31	1	0	1	1	1	1	0	0	1	1	7	70
32	R32	1	0	1	0	0	1	0	1	1	1	6	60
Score Per Question		21	20	28	10	21	28	18	17	26	31	6,875	68.75

Table 14 aims to determine the level of knowledge of street vendors regarding food hygiene. This data shows that the average knowledge of street vendors regarding food sanitation is 68.75, which means they are categorized as having ADEQUATE knowledge regarding food sanitation. Judging from the score value per question for each question, it appears that the score for question number 13 "What kind of raw materials should be used in the cooking process to get good results" and 16 "How to ensure that the washing process of vegetables and fruit is carried out properly" correct" stood out with most of the respondents giving the correct answer. Most traders know that they have to use fresh and undamaged raw materials, because using fresh and undamaged raw materials can increase efficiency in food processing, such as maximizing processed results and can increase profits because buyers will trust the products being sold. so they will buy it again (Firmansyah & Destira, 2023). According to Zein & Bridha (2022) concluded that if street vendors' knowledge increases, their performance tends to increase significantly. Knowledge about food and drinks continues to grow, both in terms of technology and innovation. To produce delicious dishes, chefs must pay attention to the quality of the ingredients, the right measurements, appropriate cooking

methods, the combination of spices according to the purpose of the dish to achieve the right taste and aroma, attractive presentation, and the right combination of ingredients and spices. with the correct processing method. Meanwhile, question number 14 "How many times should you check stock to check the expiration date" had the lowest score with a small number of respondents answering correctly. It is very important to develop a schedule for checking food expiration dates because it can prevent the use of unsafe raw materials and reduce the risk of consuming food that has expired. When traders have a schedule for checking expiration dates, they minimize the occurrence of expired product stock before the raw materials are used or sold (Ardiansah, et.al, 2019). Food expiration date checks can be carried out periodically in accordance with the policies established by the food provider or supplier. Street vendors' knowledge of food hygiene has shown to be good. They already know the food hygiene practices that must be carried out, such as processing methods, storage methods, washing methods and serving methods to maintain food quality and safety for consumers. In ensuring optimal food quality, food handlers' knowledge is very important in food management.

This knowledge includes understanding food safety principles, appropriate processing techniques, and compliance with applicable sanitation and hygiene standards (Fauziah & Suparmi, 2022).

Table 15. Knowledge of Sanitation Facilities

No	Name	Answer Key and Answers (Sanitary Facilities)										Score	Total Score
		21	22	23	24	25	26	27	28	29	30		
		D	C	A	B	A	C	E	B	D	C		
1	R1	0	0	1	1	1	1	1	0	1	1	7	70
2	R2	1	1	1	1	1	1	1	1	1	1	10	100
3	R3	1	1	1	1	1	1	1	1	1	1	10	100
4	R4	0	0	0	0	0	1	1	0	1	1	4	40
5	R5	0	0	1	1	1	1	1	0	0	0	5	50
6	R6	1	1	1	0	1	1	0	1	1	0	7	70
7	R7	1	0	1	1	1	1	1	0	0	1	7	70
8	R8	0	0	1	1	1	1	1	1	1	0	7	70
9	R9	1	1	1	1	1	1	0	1	1	1	9	90
10	R10	0	0	0	1	1	0	1	1	1	1	6	60
11	R11	0	1	1	1	1	1	1	0	0	1	7	70
12	R12	0	0	1	1	1	1	1	0	0	1	6	60
13	R13	1	1	1	0	1	1	1	1	0	0	7	70
14	R14	1	1	1	1	1	0	1	1	1	1	9	90
15	R15	0	1	1	0	1	1	0	0	1	0	5	50
16	R16	0	1	1	1	1	1	1	1	1	1	9	90
17	R17	1	1	1	1	0	1	0	0	1	1	7	70
18	R18	1	1	1	1	1	1	0	0	0	1	7	70
19	R19	0	0	1	0	1	1	1	1	0	0	5	50

No	Name	Answer Key and Answers (Sanitary Facilities)										Score	Total Score
		21	22	23	24	25	26	27	28	29	30		
		D	C	A	B	A	C	E	B	D	C		
20	R20	1	0	0	0	0	0	0	0	0	0	1	10
21	R21	1	1	1	1	1	1	1	1	0	0	8	80
22	R22	1	1	1	1	1	1	1	1	1	1	10	100
23	R23	0	0	0	1	1	1	1	1	0	1	6	60
24	R24	0	1	1	1	1	1	0	1	1	1	8	80
25	R25	1	0	1	1	1	1	0	0	0	1	6	60
26	R26	0	1	0	1	0	1	1	1	1	1	7	70
27	R27	0	0	1	0	1	1	1	1	0	1	6	60
28	R28	0	1	1	1	1	1	1	0	1	1	8	80
29	R29	0	0	1	0	0	1	1	0	0	0	3	30
30	R30	0	1	1	0	1	1	0	1	1	1	7	70
31	R31	0	1	0	1	0	1	0	1	1	1	6	60
32	R32	0	1	1	0	0	0	0	0	0	1	3	30
Score Per Question		13	19	26	22	25	28	21	18	18	23	6.65625	66.5625

Table 15 aims to determine the level of knowledge of street vendors regarding sanitation facilities. This data shows that the average knowledge of street vendors regarding food sanitation is 66.56, which means they are categorized as having ADEQUATE knowledge regarding sanitation facilities. Judging from the score value per question for each question, it appears that the score for question number 23 "What public facilities should be available around the selling area to support sanitation and hygiene" stands out with the majority of respondents giving the correct answer. This shows that traders already know or are aware of the importance of the existence of sanitation facilities in their selling areas. The attitudes and behavior of traders can be influenced by knowledge about the existence of adequate sanitation facilities around them, because awareness of the availability of these facilities can encourage them to do more proactive things to maintain cleanliness and health around their selling area, such as washing their hands. regularly, ensuring that the food served is kept clean, managing waste properly, and providing other cleaning tools (Tarigan, 2019). Meanwhile, question number 21 "How to keep the cooking area clean" had the lowest score with a small number of respondents answering correctly. This shows that traders' knowledge about sanitation and hygiene will be well influenced by the habit of cleaning the selling area regularly. Cleaning the workplace before starting work is a common hygienic practice carried out by food vendors (Boakye et al., 2023). Even though the selling area is on the side of the road, traders should regularly spray water on the terrace to reduce dust. In addition, they regularly clean and sweep the selling area before and after sales (Dianovita et al, 2024). Street vendors demonstrate a good understanding of sanitation facilities. They understand the importance of sanitation facilities to keep their sales environment clean and healthy. Poor sanitary conditions can have a negative impact on the quality of food served to customers, this shows how important it is to keep the food serving environment clean and hygienic to maintain the health and safety of customers.

4.4. Strategy for Development of Street Areas with Sanitation Hygiene Standards

The strategy to develop a street area with Hygiene sanitation standards in the Astanaanyar Market Area is an important step in improving sanitation and cleanliness conditions in the area. This strategy aims to increase awareness and implementation of sanitation standards amidst busy street trading activities so as to create a clean, healthy and safe environment for traders and visitors. Strategy formulation is the process of developing long-term plans to effectively manage environmental opportunities and threats based on a company's strengths and weaknesses. This includes determining the company's mission, setting achievable goals, developing strategies, and establishing policy guidelines (Anggraeni, 2017). In addition, it is hoped that this strategy can make the Astanaanyar market area an attractive tourist destination for visitors. This aims to increase the attraction and tourist visits to the area and can contribute to the development of tourism in the region. Culinary tourism destinations must implement zoning, namely the arrangement of areas in accordance with spatial planning and taking into account environmental conservation regulations. Apart from that, adequate accessibility is needed to ensure ease of reaching culinary tourism destinations (Ramadhan et al, 2017). The following are several strategies that have been formulated by researchers to improve sanitation and hygiene standards for street vendors in the Astanaanyar market area:

- a. The government can support the provision of sanitation and hygiene facilities for street vendors by expanding the work programs they are already carrying out. Strong regulations in creating work programs as well as holistic, systematic and effective management strategies must be implemented by the Government and other appropriate regulatory authorities to ensure appropriate food safety programs (Hashanuzzaman et al., 2020). The government can implement work programs that have been successfully implemented, one of which is the Community Based Total Sanitation (STBM) program, which initially targeted people in the household environment, this program can be applied to street vendors too. As part of the work program that has been established, the government has an important role in the development of street vendors. The government's strategy must be in accordance with previous programs, namely (1) Stop Open Defecation (Stop BABS), (2) Wash Your Hands with Soap (CTPS), (3) Management of Household Drinking Water and Healthy Food (PAM-RT), (4) Household Waste Management (PSRT), and (5) Household Wastewater Management (PALRT). In this case, it is important for the government to include the development of sidewalk areas in this program under pillars (4) Household Waste Management (PSRT) and (5) Household Wastewater Management. This STMB program can help street vendors become more independent and encourage them to change their mindset and sanitation hygiene behavior. With this program, it is hoped that street vendors will be more motivated to improve environmental cleanliness facilities and facilities, such as procuring rubbish bins that comply with standards and then managing them based on type. Apart from that, the government and local traders work together to build waste water channels and work together in carrying out their maintenance, so that the environment becomes cleaner and healthier.
- b. The government can collaborate with the private sector to speed up the provision of more efficient sanitation and hygiene facilities. This kind of collaboration can expand resources and access to the latest technology in an effort to increase the availability of sanitation facilities. Apart from that, with support from the private sector, including investment and active involvement in the management of sanitation facilities. As an example of

cooperation that has been carried out is "Street Valkenet Malabar" where the Bandung city government collaborates with several parties, one of which is PT. Mayora Indah for the creative arrangement of street vendors in Malabar Square. After structuring this area, it was turned into a culinary tourist attraction. According to Mang Oded, Mayor of Bandung said "If we want to succeed in organizing street vendors in Bandung, the key is let's strengthen the collaboration system with all parties. We cannot only have innovation but not strengthen it with collaboration aspects. The arrangement was successful because there was synergy between innovation and collaboration" (Fauziya, 2018).

- c. The next strategy to improve the street area is by establishing trade unions/trade associations. Street vendor associations provide a channel for street vendors to involve the collective voice of street vendors in regional decision making. They represent a communication channel between local governments and street vendors (Rosales et al., 2023). The function of trade unions/trade associations is to regulate the course of trade activities or activities (Yulianti & Widiyanto, 2015). Traders can strengthen their negotiations with the government and other related institutions by joining a union. In addition, merchant unions can also function as a forum where traders share information, experiences and resources to improve their abilities in managing businesses and fighting for their rights. Through unions, traders can also unite to fight for common interests, such as legal protection, access to training and education, and independently procure and maintain sanitation and hygiene facilities in their area.
- d. Providing education and counseling regarding the importance of sanitation and hygiene to street vendors is an important aspect. Food hygiene training is a strong predictor of food hygiene practices (Azanaw et al., 2022). This approach includes activities such as outreach, training and other educational efforts aimed at increasing their understanding of the principles of sanitation and hygiene. The local government or other parties can take a role in organizing this activity, either directly or through collaboration with external partners. Currently, generally the target of socialization regarding food hygiene is carried out in restaurants or restaurants, however, street vendors also need similar outreach and training. They have a higher risk in handling food, so it is important to pay special attention to them in this regard. Providing education can increase knowledge and change attitudes due to additional information (Priawantiputri & Purnawan, 2019). This effort is directed at providing education to increase street vendors' better knowledge about the importance of maintaining sanitation and hygiene in running their business, so that they can contribute to creating a cleaner and healthier environment.

The strategies above can turn street vendors in this area into tourist attractions with sanitation and hygiene standards that are worth visiting. When you improve the quality of sanitation and hygiene in the area, an attractive environment will be created for tourists. Culinary exploration is an effort to find unique gastronomic experiences that provide valuable memories. This culinary tourism experience can be taken home and enjoyed at home, thereby bringing back the same sensation in a private environment (Putri et al, 2018). In this way, the Astanaanyar market area can become an attractive tourist destination by providing a unique culinary experience while still maintaining high sanitation and hygiene standards. Apart from that, the tourist attraction in this area is located in a strategic location, namely in the city center, there are several historical sites and shopping centers that are interesting for tourists to visit. The following is an example of a tourist trip that can be done in this area:



Figure 1. Tourist Travel Map

Figure 1 above depicts one of the tourist routes available to visitors. Starting from the gathering point at Tegalega Park, Bandung City, tourists will be directed to one of the museums that introduces Sundanese culture, namely the Sri Baduga Museum. Next, they will be invited to shop at the Lilin Market, where traders offer a variety of used goods including branded goods at affordable prices. The next destination was a visit to the historic house belonging to national figures, Mrs. Inggit Garnasih and Ir. Soekarno, which keeps a collection of authentic historical items to this day. Finally, visitors will be invited to enjoy typical Bandung culinary delights at the Astanaanyar Market area, especially to taste one of its culinary icons, namely Batagor H. Isan, which has been established since 1968 and has several branches in the city of Bandung. Thus, this travel route offers a diverse experience and combines cultural, historical, shopping and culinary elements for tourists.

5. CONCLUSION

Based on the researchers' findings regarding "Strategy for Development of Street Street Areas with Hygiene Sanitation Standards in the Astanaanyar Market, Bandung City", it was concluded that sanitation and hygiene facilities in the area vary, some of which are adequate, but some are still not optimal, and some of the necessary facilities are not even available. This indicates the need to improve sanitation and hygiene facilities to achieve a good level of availability and management. The attitude of street vendors towards sanitation shows that indicators of personal hygiene, food hygiene and hygiene facilities are quite good, indicating adequate understanding and practice of hygiene in their workplace. Although traders' knowledge of sanitation in the category is quite satisfactory, it still needs to be improved to meet the needs of field practice. The government's active involvement in implementing sanitation strategies and collaboration with the private sector, as well as educating traders about sanitation, is considered important to improve sanitation and hygiene standards for street vendors.

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