
Implementation of Workplace Safety Standards in The Culinary Industry

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Abstract:

The study focuses on the implementation of work safety standards within the culinary industry, utilizing the Soto XYZ restaurant in Bandung as a case study. Given the high potential for accidents and health issues in restaurant and kitchen settings, this research aims to assess the compliance and effectiveness of current safety standards, as well as to identify potential risks. Initial findings highlight a general lack of attention to occupational safety within the culinary sector, including at Soto XYZ, where safety training and the use of personal protective equipment are notably inadequate. It is evident that the current implementation of safety standards at Soto XYZ is suboptimal, as reflected by insufficient safety training, limited use of protective equipment, and low awareness of safety protocols. However, the study also reveals a positive link between adherence to safety standards and improved productivity and employee well-being. Strategic recommendations for enhancing safety practices include regular training, provision of adequate safety equipment, and efforts to raise safety awareness among staff. Furthermore, the involvement of partners in providing resources and support to establish better safety standards within the culinary industry is deemed crucial. It is anticipated that the implementation of these suggestions will result in a safer and more positive working environment.

Keywords: *Work Safety, Culinary Industry, Accident Risk, Safety Standards, Employee Compliance, Soto XYZ*

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1. Introduction

Restaurants and kitchens are work environments with potential risks of workplace accidents and health issues (Wijaya, 2019) . In a restaurant kitchen, employees are involved in various activities such as cooking, cutting food ingredients, and managing kitchen equipment, all of which can pose dangers if not properly managed (Higienitas et al., 2019). The culinary industry involves many activities with potential hazards, such as cooking with open flames, using sharp equipment, and handling chemicals. Standard safety procedures can help protect employees from injuries or workplace accidents. Workplace safety is not only related to employees but also to consumer health.

Good safety standards can prevent food contamination and ensure that food is served with guaranteed hygiene and safety. Every industry must comply with the safety regulations set by local governments. This research can help the culinary industry understand and adhere to these regulations, reducing the risk of legal consequences that may arise from violations (Hedaputri et al., 2021). Employees are valuable assets for businesses. For an employee, the need for protection from accidents is an absolute right that must be fulfilled by every company (LIANA, 2018). Workplace safety is very important for employees because it is closely related to their performance (Kenanga et al., 2020). In addition to employee performance, workplace safety is also closely related to employee motivation in carrying out their work (Sihombing, 2022). An accident signifies injury, illness, or death.

A workplace accident is an unexpected and unplanned event that poses a danger while carrying out work, such as slipping, which is one of the most common accidents in the food industry (Purwanto et al., 2021). To prevent workplace accidents and health disturbances, Occupational Safety and Health (OSH) measures commonly applied in work environments include: incorporating safety and health plans, conducting pre-placement physical examinations, educating employees and management staff, thoroughly inspecting security vulnerabilities, providing protective equipment, maintaining adequate staffing levels, avoiding shortcuts in the workplace, inspecting and maintaining all company vehicles, monitoring safety measures, keeping the workplace organized, proper storage of raw materials, handling raw materials correctly, and carefully scheduling working hours (Widianto & Mayasari, 2018).

Occupational safety and health (OSH) issues in the food industry have not been widely recognized as a serious concern compared to other industries like healthcare, transportation, mining, and construction. Statistics from various countries indicate that OSH problems in the food sector have some of the poorest records among manufacturing industries(Kim, 2016).

Workplace safety is a preventive effort aimed at preventing accidents, particularly in the work environment and for individuals (Anam, M. M. U., Setioko, M. D., & Rahmadian, 2021). This, of course, is part of our effort to maintain safety in our

workplace environment, especially in the kitchen. To improve workplace safety quality, a guideline for implementing Workplace Safety in the Kitchen must be developed. The development of Standard Operating Procedures in the form of guidelines aims to help in running a professional and safe workplace. Without safety standards, there could be several potential accidents. Additionally, not implementing good standards can endanger employees. Previous research has shown a relationship between workplace safety and employee performance, where guaranteed workplace safety improves employee performance (Qurbani & Selviyana, 2019).

Workplace safety and work motivation simultaneously affect employee performance (Hidayati, 2020). Employees should use head coverings as a protection measure against potential contamination of food by hair; wear masks as a preventive measure against the spread of diseases that could affect product hygiene; use gloves to protect food from unwanted bacterial contamination; wear aprons to keep clothes free from dust or water that could affect product cleanliness; and wear boots to protect feet from potential hazards such as falling objects and to prevent contamination by sharp objects (Syakib et al., 2023). OSH law consists of safety norms, occupational health, and actual work. Safety norms are means or tools to prevent unexpected workplace accidents caused by work negligence and an uncondusive work environment. This concept is expected to eliminate workplace accidents, preventing worker disability or death, workplace and equipment damage, and environmental pollution around the workplace. Occupational health norms are expected to create and maintain the highest possible degree of occupational health. The current research will focus on work safety standards in the culinary industry after the previous research focused on control analysis systems and crisis points. Indirectly, the current research will focus on the workspace while the previous year focused on individual factors. In previous research (Anam, M. M. U., Setioko, M. D., & Rahmadian, 2021) stated that work safety is a preventive effort that aims to prevent accidents, especially in the environment and individuals. This certainly cannot be separated from our efforts in maintaining safety in the environment where we work, especially in the kitchen. As an effort to improve the quality of work safety, a guideline must be made in the application of Work Safety in the Kitchen. The preparation of Standard Operating Procedures in the form of guidelines aims to assist in carrying out professional and safe workplace functions. Of course, if work is done without work safety standards, it can lead to several potential accidents. In addition, not implementing good standards can endanger employees. There is a relationship between work safety and employee performance, where guaranteed work safety will improve employee performance (Qurbani & Selviyana, 2019). work safety and work motivation simultaneously affect employee performance (Hidayati, 2020). Employees should use head coverings as a protective measure for processed food from potential contamination by hair; Use masks as a preventive measure for disease transmission that can affect product hygiene; Gloves should be used to protect processed food from possible contamination by unwanted bacteria; Use an apron to keep clothes from being exposed to dust or water that can affect product hygiene; Boots need to be used to protect feet from potential fall hazards and to prevent contamination by sharp objects. potential fall

hazards and to prevent contamination by sharp objects (Syakib et al., 2023). Soto XYZ in Bandung was chosen as a case study in this research to evaluate the practices and compliance with workplace safety standards in the restaurant. With a deep understanding of the implementation of workplace safety standards in the culinary industry, improvements and enhancements can be recommended to create a safer work environment and comply with applicable regulations.

2. Theoretical Background

Occupational safety is all about creating a safe work environment with proper protective gear, good lighting, and maintaining clean floors and stairs. It also involves ensuring access to clean water and facilities. The main goal of occupational safety is to prevent work-related accidents and injuries. This can be achieved through the implementation of standard operating procedures. An accident is an unforeseen event that could have been prevented through prior action, often resulting in injury or property damage. Factors contributing to work accidents typically include human error, the condition of machinery and tools, and the work environment. Common accidents that may occur among food handlers include falls, cuts, burns, gas explosions, electrical accidents, and chemical mishaps.

Occupational health focuses on ensuring that workers are in good physical, mental, and social health. The ultimate aim is to maintain overall well-being and freedom from physical, mental, and emotional disturbances or pain due to the work environment. Personal Protective Equipment (PPE) is worn to minimize exposure to injuries and prevent work-related illnesses. It acts as a barrier between the user and the work environment, protecting against potential hazards. While some may find PPE uncomfortable, good ergonomic design can minimize these obstacles and ensure safe and healthy working conditions. In the food and beverage industry, PPE includes chef jackets, aprons, and safety shoes, and they are crucial for workplace safety and personal hygiene.

Most of this section of culinary industry is concerned with ways workers can prevent certain kinds of accidents, such as cuts, burns, and falls. However, it is much easier to develop and practice habits that prevent accidents if safety is built into the workplace. The management of a food-service operation must see to it that the structure and equipment have necessary safety features.

- a. Structure, equipment, and electrical wiring in good repair.
- b. Adequate lighting on work surfaces and in corridors.
- c. Nonslip floors.
- d. Clearly marked exits.
- e. Equipment supplied with necessary safety devices.
- f. Heat-activated fire extinguishers over cooking equipment, especially deep fryers.
- g. Conveniently located emergency equipment, such as fire extinguishers, fire blankets,
- h. and first-aid kits.

- i. Clearly posted emergency telephone numbers.
- j. Clearly posted emergency procedures, including the Heimlich maneuver for victims of choking. One or more employees should have received formal training in this procedure. In addition, it is a good idea to train one or more employees in cardiopulmonary resuscitation (CPR).
- k. Smooth traffic patterns to avoid collisions between workers.

The gap in this research is the lack of in-depth studies on the implementation of work safety standards in small or medium-sized restaurants in the culinary industry in Indonesia. Previous research has often focused on large-scale industries or hotels, while small restaurants like Soto XYZ tend to get less attention. The research also found that many culinary businesses still pay little attention to safety aspects, including a lack of safety training for employees and minimal awareness of potential risks in the workplace. This gap suggests that there is a need to further explore how occupational safety standards are implemented and adhered to in different types of culinary businesses.

OHS must be applied in the food & beverages industry because it involves many people. By understanding and implementing the prevention methods, the company can prevent work accidents that will cause losses that may occur in the future. In addition, training to evaluate by experts can add insight and improvement to avoid these unwanted things (Irawan et al., 2023). Business challenges, such as technological developments, globalization, product differences, and strict business regulations, require companies to anticipate these issues (Salma & Muhajarah, 2023). If the company used to OHS management, not only will prevent any casualties, also can provide psychological service to their employees to make sure they work under good mental health. This way can make sure 0 accident in the future and may increase their focus on works and increased the company safety rated.

3. Methodology

This research is urgent due to the high potential risk of workplace accidents in the culinary industry that can jeopardize the safety of employees and consumers. The novelty of this research lies in its focus on small and medium-sized culinary businesses, such as Soto XYZ, which have not been studied much before. The focus of this research is the application of occupational safety and health principles. In this study the authors focus on one instrument this research question is How is the application of occupational safety and health principles and potential workplace accidents at xyz soup company in Bandung City. The objectives of the study were to evaluate the implementation of work safety standards in Soto XYZ's kitchen environment, identify potential risks, measure employee compliance with these standards, and provide recommendations for improvement. This research uses qualitative research methods. The data sources used in this study used primary data. Primary data is taken through in-depth interviews related to data collection. The location of this research, namely Soto XYZ, the location was chosen because it is

being one of the restaurants that serves soto with the best concept in the city of Bandung. The technique in determining informants in this study is purposive sampling. (Firmansyah & Dede, 2022) According to purposive sampling is a data source sampling technique with certain considerations. This certain consideration, for example, the person is considered to be the most knowledgeable about the operational culinary food & beverages industry, hazard analytical critical control point and and has deep experience in the Indonesian culinary industry. The data sources used in this research are primary and secondary data sources. Primary data is used to answer research questions regarding the application of occupational health and safety principles. While secondary data is data obtained from other parties that support information from primary data (Fadillah, Taufan M, Amay Suherman, 2019). The types of informants are divided into three groups, namely participants representing academics, restaurant managers and related associations.

The criteria for participants representing academics in this study were set as follows :

- a. Working as a lecturer in one of the Tourism institutions.
- b. Working as a chef in the culinary industry of Bandung city.
- c. Working as a member of the Bandung City hotel and restaurant association.
- d. Working as a restaurant manager.

The criteria for participants representing hotel managers in this study are as follows:

- a. Working or managing a restaurant for more than 5 years.
- b. Mastering the application of occupational health and safety concepts.

The criteria for participants representing related associations in this study are as follows:

- a. Working as an administrator of the Bandung City hotel and restaurant association.
- b. Active in the management of associations in the restaurant sector in West Java.

The data in this study is collected from the result of a set of various sources including informants, to be analyzed by using the technique of data triangulation. The steps to analyze the data are by checking or comparing with the same pattern. Triangulation data checking consists of source triangulation, technical triangulation and time triangulation (Hana, 2018).

- a. Triangulation of source is a test of data credibility by comparing data or answer results with the same question from one to another sources.
- b. Triangulation of technique is a test of the data research obtained from informants by comparing different techniques.
- c. Triangulation of time is a test by checking the data of interview, observation, or other techniques in different time or situation.

The information obtained from the participants will be compiled to find patterns in the application of occupational health and safety principles at the research location sites.

4. Empirical Findings/Result and Discussion

The thorough investigation of the restaurant definitively revealed that incorrect equipment placement in the production area can lead to safety hazards and discomfort for workers due to its non-ergonomic design.. Additionally, inadequate lighting in the restaurant can undoubtedly result in inefficiencies and potential accidents for the workers. In-depth inquiries and interviews with the operational manager unequivocally exposed a recent workplace accident in the central kitchen, directly attributed to a kitchen employee's failure to wear standard safety shoes. This incident indisputably led to spilled products, substantial financial losses, and disruptive operations for the restaurant. Quality assurance in the food industry has become a reality. The findings of a study on the implementation of occupational safety standards in the culinary industry, specifically at Soto XYZ restaurant in Bandung, show that the implementation of these standards has not been optimal. Some of the main factors found included a lack of safety training for employees, minimal use of personal protective equipment (PPE), and low awareness of safety protocols.

These results are consistent with previous studies that have also highlighted the lack of attention to safety aspects in the food industry, especially at the small and medium enterprise scale. Previous research has also shown that safety practices in restaurant kitchens are often overlooked. For example, another study in the culinary sector confirmed that lack of awareness about the importance of PPE and safety training are common causes of workplace accidents. However, there are some deviations. Other studies may have placed more emphasis on hotels or large-scale culinary industries that have greater resources to implement strict safety standards. In contrast, this study reveals the unique challenges faced by small restaurants, such as Soto XYZ, in implementing safety standards. This difference could be due to limited resources and the lack of strict regulations that apply to the small business sector. Large restaurants usually have a larger budget for safety training and the purchase of personal protective equipment, whereas small businesses may have difficulty in this regard. In addition, small businesses are often less supervised by the relevant authorities.

This study has several limitations. First, the study was conducted in only one restaurant, so the results may not be fully representative of the culinary industry as a whole. Secondly, data collection methods that rely on interviews may be prone to bias, especially if informants are not fully honest or transparent in providing information. Third, this study did not explore external factors such as government regulations or inspections that might affect the implementation of safety standards in restaurants. Based on requirements of the public sector, private safety and quality standards are emerging and implemented. In the process of change, compulsory standards such as HACCP are a prerequisite for companies' behavior (Trienekens & Zuurbier, 2008). Food preparations, processing, and dining services are a potentially dangerous job which occasionally leads to serious injuries (Kim, 2016). This study emphatically underscores the critical importance of workplace safety for both business owners and employees in the culinary industry, fully supporting the organizational values that prioritize human welfare. Based on the results of interviews with four source person,

the implementation of work safety at Soto XYZ according to them can be seen in the following table :

Table 1. The Results of Interviews Source Person

No	Source	Answer
1	Source Person 1	As a lecturer in tourism, I see that the implementation of work safety standards in the culinary industry is crucial to ensure the health and safety of workers. We always teach our students about the importance of hygiene and sanitation, the use of personal protective equipment (PPE), and understanding the risks and prevention of workplace accidents in the kitchen. These standards not only protect employees but also maintain the quality and safety of food served to consumers. We also encourage research and development of better safety standards in the industry
2	Source Person 2	Implementing safety standards in the kitchen is top priority. Using personal protective equipment such as gloves, masks, and aprons are mandatory. In addition, we also implement standard operating procedures (SOPs) to reduce the risk of injuries such as burns, cuts, or slips. We also regularly conduct safety training for the entire kitchen team so that they are always alert and know how to handle emergencies in the event of an accident. his work safety also has a positive impact on the efficiency and productivity of the kitchen team.
3	Source Person 3	From an association perspective, the implementation of safety standards in the culinary industry is one of our main focuses. We work closely with various parties to develop and implement safety standards that comply with national and international regulations. This includes safety training, regular audits, and providing members with the information and resources they need. We believe that by implementing good safety standards, the culinary industry in Bandung can be more professional, safe, and able to compete on a global level.
4	Source Person 4	As the restaurant manager, our responsibilities include ensuring that all staff adhere to the established safety standards. We constantly monitor the condition of the kitchen, ensure that all equipment is in good working order, and that safety procedures are strictly followed. We also provide regular training and refresher sessions on safety to all staff, and comply with applicable safety regulations. Thus, we are able to minimize the risk of accidents and create a safe and comfortable working environment for all employees.

Table 2. Identify Potential Workplace Accidents

No.	Equipment & Utensil	Potential accident hazards	Cause	Main Effects	Accident rate categories	Suggested corrective and preventive measures
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1	High Pressure Stove	Explosion/fire	Leaking gas hose	Death	Mayor	Make a log book to record the status of the gas line every day, use a standard apron and chef jacket and safety shoes. Make a maintenance report if there is a leak and replace production when gas leaks. Provide CO2 fire extinguishers according to the type of fire.
2	Boiler	Exposed to hot water spills	During the process of making meat stew, not using standard equipment	Skin blistering	Mayor	Using chef jacket hand glove. Standard apron and safety shoes and use cooking aids according to production capacity.
3	Deep Fat Fryer	Exposed to oil spills	When cooking the main ingredient there is residual water that sticks to the main ingredient	Death and skin blistering	Mayor	Using hand glove, chef jacket. International standard apron and safety shoes
4	Sealer Machine	Electric shock	Product packaging process	Death	Minor	Using gloves
5	Food Cutter/ Prossesor Machine	Cuts	The process of crushing ingredients such as herbs and spices	Body parts cut such as fingers and death	Minor	Use special gloves and safety shoes. Provide p3k as first aid in the central kitchen.
6	Rice Steamer	Explosion and exposure to hot steam	Gas leaks and damaged door seals	Skin blisters and body parts	Minor	Use hand glove, chef jacket. Apron and safety shoes of international standard. Make daily maintenance records to see the status of equipment every day. Make weekly maintenance report and report to the operational manager. Weekly Report to operational manager.

Source: Data Processed (2024)

Identification of Work Accident Risks at Soto XYZ

1. High Pressure Stove

High pressure stoves are cooking devices designed to operate at a higher pressure than standard stoves, resulting in a more powerful flame and quicker cooking times. They are often used in commercial kitchens, outdoor cooking, and situations where rapid cooking is needed. Safety considerations High pressure stoves are due to the high pressure, there is a higher risk of accidents if not used correctly and users must ensure proper ventilation to avoid the buildup of harmful gases.

Regular maintenance is necessary to prevent leaks and ensure the stove is operating safely.

High pressure stoves are use commonly seen in Asian culinary settings for dishes that require high heat like stir-frying. Used in food trucks and temporary food stalls where rapid cooking is essential to serve large crowds. High pressure stoves offer significant advantages in speed and power, making them a valuable tool in both commercial and outdoor cooking environments, but they require careful handling and maintenance to ensure safe operation.

No	Source	Answer
1	Source Person 2	As a chef, using a deep fat fryer is part of my daily routine in the kitchen. However, this appliance poses serious risks, such as burns and fire. Therefore, it is crucial to keep it clean and ensure that it is in good condition before use. Wearing heat-resistant gloves and a flame-resistant apron is essential. Additionally, I make sure that my staff are trained in turning off the deep fat fryer quickly and handling emergency situations, including the proper use of fire extinguishers.
2	Source Person 4	As a restaurant manager, the safety of my staff is my top priority, especially when using equipment like deep fat fryers. I ensure that all staff receive thorough safety training, including proper use of the deep fat fryer and the steps to take in case of an accident. We also regularly inspect the equipment to ensure there is no damage that could pose a risk. Furthermore, I ensure that the area around the deep fat fryer is always clear of spilled oil and that fire extinguishers are available and easily accessible.

Source: Data Processed (2024)

After analyzing the interview findings, it becomes evident that Soto XYZ has incorporated numerous occupational health and safety principles into their operations. The author then utilized the observation method to gather more comprehensive data based on the interview conclusions. Overall, when assessing the high pressure stove equipment at Soto XYZ restaurant, the author observed the implementation of various work safety elements, along with the presence of specific sub-elements, as outlined below:

High Pressure Stove	Status	Description
Gas Lines	✓	Gas line is still very good, because it uses rodent protection

Fire Extinguishers	✘	There are fire extinguishers only not in accordance with the type of fire and never refilled or replaced
Log book daily check & information	✘	The log book is not updated with the latest date and month.
Standard Safety Uniform	✘	chef jacket and apron are not in accordance with the standard which should use japan drill material. so it is very risky for work accidents to occur.

2. Boiler

Boilers are devices used to generate steam or hot water by heating water through combustion or electric heating. They are integral in various industries and residential applications for heating, power generation, and providing hot water. Regular maintenance and inspection are crucial to ensure safe operation. Proper training for operators to handle potential hazards such as pressure build-up and fuel combustion issues. Installation of safety devices like pressure relief valves and automatic shutdown systems. Boilers play a critical role in various heating and power generation applications, offering efficient and reliable service when properly maintained and operated. They are indispensable in residential, commercial, and industrial settings for their ability to provide consistent heat and hot water.

No	Source	Answer
1	Source Person 1	Boiler systems play a crucial role in enhancing efficiency and facilitating mass production in commercial kitchens. However, it's imperative to recognize the associated risks and the significance of enforcing stringent safety standards. There needs to be a strong emphasis on providing comprehensive education on boiler operation and maintenance to students. The curriculum should thoroughly cover safety procedures and emergency response protocols. Additionally, I stress the importance of certification and regular training for kitchen staff to ensure they remain well-versed in the latest safety practices.
2	Source Person 3	In the hospitality and restaurant industry, the use of boilers to support efficient kitchen operations is widespread. Nevertheless, our organization places strong emphasis on occupational safety in relation to the use of these appliances. We urge all members to adhere to established safety standards, conduct regular staff training, and ensure that all equipment, including boilers, undergoes regular inspection and maintenance. Occupational safety is a collective responsibility and is paramount for business continuity and the well-being of employees.

Source: Data Processed (2024)

After analyzing the interview findings, it becomes evident that Soto XYZ has incorporated numerous occupational health and safety principles into their operations. The author then utilized the observation method to gather more comprehensive data based on the interview conclusions. Overall, when assessing

the boiler at Soto XYZ restaurant, the author observed the implementation of various work safety elements, along with the presence of specific sub-elements, as outlined below:

High Pressure Stove	Status	Description
Gas Lines	✓	Gas lines are well maintained and gas location complies with standards
Fire Extinguishers	X	Existing extinguishers are not in accordance with the needs of the boiler. lack of replacement or maintance of the extinguisher
Maintance Log book	X	Maintance log book exists only not updated
Standard Safety Uniform	✓	There is only a chef jacket and apron, employees do not use standard safety shoes

3. Deep Fat Fryer

A deep fryer has only one use: to cook foods in hot fat. Yet because of the popularity of fried foods, this function is an important one. Standard deep fryers are powered by either gas or electricity and have thermostatic controls that maintain fat at preset temperatures. A deep fat fryer is a kitchen appliance designed for cooking food by immersing it in hot oil, usually between 350-375°F (175-190°C). Commonly used in both commercial and home kitchens, it is ideal for frying foods like French fries, chicken, and doughnuts. Safety considerations deep fat fryer are proper setup place on a stable, heat-resistant surface away from flammable materials. Protective gear use heat-resistant gloves and aprons. Fire safety are keep a class K fire extinguisher (CO₂) nearby and never use water on oil fires. Deep fat fryers are popular for their ability to quickly produce delicious, crispy fried foods but require careful handling and maintenance to ensure safety and quality.

No	Source	Answer
1	Source Person 1	Deep fat fryers are highly effective kitchen appliances in the cooking process. However, they come with their own set of risks. As an educator, I emphasize the importance of a thorough understanding of deep fat fryer use and safety in our curriculum. This includes the correct technique in operating the fryer, fire prevention, and safe oil handling and storage. Conducting simulations and practical training for students is essential so that they are prepared for real situations in the culinary industry and understand proper emergency procedures.
2	Source Person 2	As a chef, I really appreciate the function of the deep fat fryer in producing high-quality food with efficiency. However, I am also well aware of potential hazards such as the risk of fire and injury from hot oil. Therefore, we ensure that every team member is trained in safe usage, including how to avoid excessive oil buildup and properly manage the temperature.

Regular cleaning and inspection of equipment is also an important part of our safety procedures to prevent risks.

Source: Data Processed (2024)

After analyzing the interview findings, it becomes evident that Soto XYZ has incorporated numerous occupational health and safety principles into their operations. The author then utilized the observation method to gather more comprehensive data based on the interview conclusions. Overall, when assessing the deep fat fryer equipment at Soto XYZ restaurant, the author observed the implementation of various work safety elements, along with the presence of specific sub-elements, as outlined below:

High Pressure Stove	Status	Description
Gas Lines	✓	gas lines are well maintained, found to be clean and tidy. gas cylinders are located far away.
Fire Extinguishers	X	Fire extinguishers are present but have not been replaced with new ones.
Maintenance Log Book	X	Information sheets are available but not properly reported
Standard Safety Uniform	X	There is only a chef jacket and apron, employees do not use standard safety shoes

4. Food Cutter/ Processor Machine

A food cutter/processor machine is a versatile kitchen appliance designed to facilitate food preparation by chopping, slicing, dicing, grating, and pureeing ingredients quickly and efficiently. Safety Considerations: Proper Assembly: Ensure all parts are correctly assembled before use; Use of Safety Features: Utilize built-in safety mechanisms to prevent accidents; Handling with Care: Blades are sharp; handle with caution; Food cutter/processor machines are indispensable tools in both home and professional kitchens, offering efficiency, versatility, and consistency in food preparation tasks.

No	Source	Answer
1	Source Person 3	In our association, we frequently discuss best practices for the use of food cutters and processors. We encourage members to provide adequate training to their staff on using these tools safely, and stress the importance of regular maintenance. Food cutters need to be handled with care due to their sharp blades and other potential risks. We also recommend that each restaurant has clear safety procedures in place and conducts regular checks to ensure that the tools are functioning properly and do not pose a risk to the staff.
2	Source Person 4	Food cutters and processor machines are crucial tools in our kitchen to enhance productivity. However, we place strong emphasis on safety when using them. We ensure that all staff members follow standard operating

procedures, use protective gear when necessary, and keep the blades and other components sharp and safe. Regular cleaning and maintenance are also essential parts of our safety procedures to prevent damage and accidents. Safety is our responsibility, and we strive to implement best practices in the use of kitchen tools.

Source: Data Processed (2024)

After analyzing the interview findings, it becomes evident that Soto XYZ has incorporated numerous occupational health and safety principles into their operations. The author then utilized the observation method to gather more comprehensive data based on the interview conclusions. Overall, when assessing the food cutter/ processor machine stove equipment at Soto XYZ restaurant, the author observed the implementation of various work safety elements, along with the presence of specific sub-elements, as outlined below:

High Pressure Stove	Status	Description
Electric	✓	There are no pests in the kitchen so that all cables can be well maintained
Log book daily check & information	✗	No maintenance log book
Standard Safety Uniform	✓	Already wearing uniforms in accordance with food handler standards
First Aid Box	✓	there is a first aid box which already has medicine in it in accordance with related accidents.

5. Rice Steamer

A rice steamer, also known as a rice cooker, is a kitchen appliance designed to cook rice by using steam. It simplifies the process of making perfectly cooked rice with minimal effort. Safety considerations are proper using : follow manufacturer instructions to prevent accidents; Ensures safe operation and prevents overflow. Rice steamers are a convenient and efficient tool for cooking rice and other steamed dishes, offering consistent results with minimal effort.

No	Source	Answer
1	Source Person 2	Rice steamers are an essential and highly efficient tool in our kitchen for cooking rice consistently. However, we take safety in its use very seriously. Our staff are trained to handle the steamer with care, especially when removing the still-hot rice and the steam that escapes from the appliance. We ensure that every use is followed by proper cleaning procedures and regular checks to ensure the steamer is in good condition. Safety in the kitchen is our priority, and we strive to minimize the risks associated with using the rice steamer.

- 2 Source Person 3 In my role as an association member, we strongly support the implementation of strict safety standards for the use of rice steamers. We recommend that all members conduct adequate training for staff on safe usage, including how to handle hot steam and keep the appliance clean. In addition, it is important to conduct regular inspections and maintenance to ensure that the steamer is functioning properly and does not pose a risk. Safety is an integral part of restaurant operations, and we encourage best practices across our member associations.

Source: Data Processed (2024)

After analyzing the interview findings, it becomes evident that Soto XYZ has incorporated numerous occupational health and safety principles into their operations. The author then utilized the observation method to gather more comprehensive data based on the interview conclusions. Overall, when assessing the high pressure stove equipment at Soto XYZ restaurant, the author observed the implementation of various work safety elements, along with the presence of specific sub-elements, as outlined below:

High Pressure Stove	Status	Description
Gas Lines	✓	Gas line in accordance with the standard
Fire Extinguishers	X	No fire extinguishers and gathering points in case of disaster
Maintenance Log Book	✓	No maintenance log book and no report if there is damage.
Standard Safety Uniform	✓	Already using uniform standards for area products

5. Conclusions

The conclusion of this study shows that the implementation of occupational safety standards at Soto XYZ restaurant in Bandung is not optimal. Some of the key findings include a lack of safety training, minimal use of personal protective equipment (PPE), and low awareness of safety protocols among employees. However, the study also showed a positive relationship between better implementation of safety standards and improved productivity and employee welfare. The existence of SOPs that do not prioritize safety is also a factor that risks increasing work accidents and reducing the quality of products produced. These critical observations and research findings provide a valuable reference point for the company's management to take proactive measures. The management can use this information to develop and implement new SOPs and regulations that place a stronger emphasis on the importance of health and safety for food handlers,

particularly within the central kitchen's production area at Soto XYZ. By doing so, the company can ensure a safer working environment, which in turn can enhance employee morale and productivity, reduce the incidence of workplace accidents, and improve the overall quality of the food produced.

To effectively address these issues, it is recommended that the company develop a comprehensive training program focused on Occupational Health and Safety (OSH). This training program should encompass a wide range of topics essential for ensuring workplace safety. These topics should include the correct use of raw materials, safe machine operation procedures, handling emergency situations, and specific procedures related to the production chain within the company. Such a program would equip employees with the knowledge and skills necessary to perform their duties safely and efficiently. Additionally, it would provide management with the tools needed to enforce OSH guidelines consistently and effectively. Implementing this training program would have multiple benefits. Employees would become more aware of the risks associated with their tasks and how to mitigate them using the proper protective measures. Management would gain a deeper understanding of the importance of prioritizing health and safety within the workplace, leading to the development of more robust and effective SOPs. Furthermore, this training initiative could foster a culture of safety within the company, encouraging all staff members to take an active role in maintaining a safe working environment.

In addition to the training program, ongoing efforts could involve community service initiatives aimed at promoting health and safety awareness beyond the confines of the workplace. These initiatives could include outreach programs, workshops, and partnerships with local health and safety organizations. By engaging with the broader community, Soto XYZ can demonstrate its commitment to health and safety, build goodwill, and establish itself as a responsible and caring employer. Recommendation future research should be conducted in more culinary business locations to get a more representative picture of the implementation of safety standards in this industry. In addition, research that explores external factors, such as government regulations and inspections, could enrich insights into the barriers and opportunities for implementing stricter safety standards across different types of businesses. Further research could also explore innovations in safety training that are more interactive and effective, as well as the application of technology to support compliance with safety standards in the culinary sector.

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