

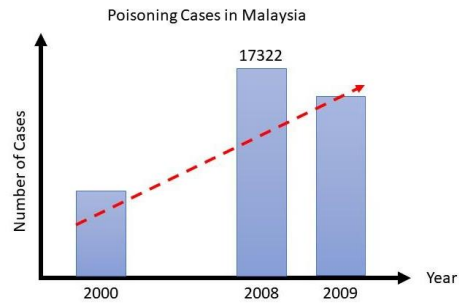
SAFETY ASSESSMENT SYSTEM FOR FOOD PREMISES

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INTRODUCTION

- Foodborne diseases are caused by contamination of food and occur at any stage of the food production, delivery and consumption chain. (WHO, 2015.)



Food poisoning cases in Malaysia
(Ministry of City Welfare, Housing and Local Government, 2014)

- The present invention relates to safety assessment system for food premise which is used to manage the compliance check based on **Food Act 1983 and Guideline for Grading Systems for Food Premises in Local Authority**
- Create awareness among end users (especially: occupier of food premise) about the importance of food safety and hygiene.

METHODS

1) FRAMEWORK DEVELOPMENT

2) TOOLS

- Guideline of Grading Systems for Food Premises in Local Authority
- Food Act 1983

- Microsoft Word
- Microsoft Excel

3) VALIDATION

- Validated by **TWO (2)** Expert panels
 - Environmental Health Officer, Hulu Selangor District Council
 - Assistant Environmental Health Officer, Sik District Health Office

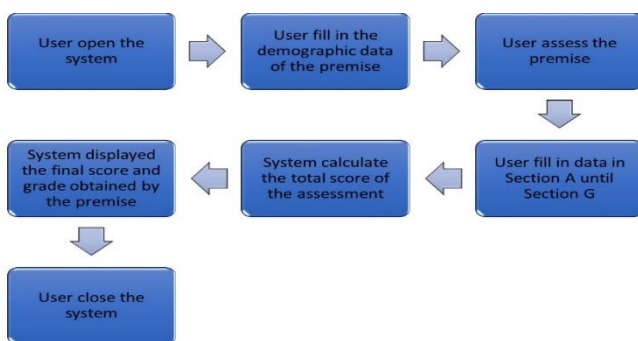


Figure 1 : Flowchart of the development process of safety assessment system for food premises

APPLICABILITY

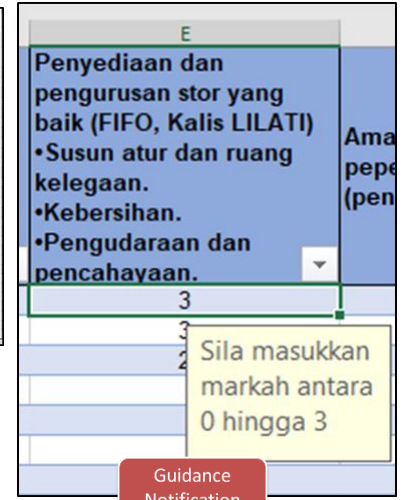
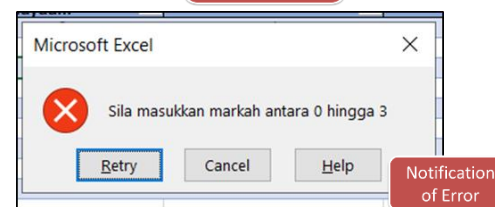
- Useful and ease the **MOH and Local Authority** in conducting the food premise inspection.
- The prototype system used to **check the potential hazards and assess the food safety in food premise and hygiene among food handlers**
- The system is **user friendly** and can be access using **computer & mobile phone**.
- Prototype system is design in '**Bahasa Malaysia**' to ease & meet the targeted end users.

PROTOTYPE SYSTEM

No Siri Borang	Nama Pelesen	No K/P Pelesen	Nama Syarikat	No Telefon	Alamat Premis	No Rujukan Lesen	Tarikh	Masa Mula	Masa Tamat	Bil Pengendali	Suntikan Anti Tifoid	Kursus Pengendalian Makanan	SETERUSNYA
001	Zakaria	601012-02-5367	Restoran Tomtom Saria				17/12/2020			5	YA	ADA	GRED PREMIS
002	Normah	60114-02-5362	Restoran D'Enza				18/12/2020			7	YA	ADA	
003	Abdullah	591311-02-9297	Patiseri Comer				22/12/2020			3	YA	ADA	

No Siri Borang	Kawalan suhu dalam penyimpanan dan penyediaan makanan. Peti sejuk: -Suhu sejuk beku: -18°C hingga 0°C. -Suhu dingin (chiller): 1°C hingga 4°C.	Kawalan serangga perosak/ LILATI yang efektif termasuk kawalan. -Lipas -Lalat -Tikus -Lain-lain haiwan	Kebersihan peti sejuk. -Peti sejuk sentiasa bersih. -Susunan makanan dalam keadaan teratur. -Tada pencemaran silang.	Kebersihan peralatan dan kemudahan memasak. -Alas pemotong dan kain pengelap dalam keadaan bersih. -Dilarang menggunakan kertas bercetak yang bersentuhan dengan makanan. -Peralatan kuliner sentiasa.	Sistem pelepasan asap dan haba. -Berfungsinya dengan baik serta tidak menimbulkan kagacangan. -Kapasiti yang mencukupi dan efisien.	Ruang kelegaan di antara peralatan dan dinding lantai. -Jarak minima yang sesuai untuk penyelenggaraan dan tiada kesesakan.	Jumlah Bahagian A	SEBELUMNYA	SETERUSNYA
001	12	4	3	3	2	1	25		
002	12	4	3	3	1	1	24		
003	12	4	2	2	1	1	22		

No Siri Borang	Bahagian A	Bahagian B	Bahagian C	Bahagian D	Bahagian E	Bahagian F	Bahagian G	Jumlah Markah	Gred	SEBELUMNYA	MAKLUMAT PREMIS
001	25	18	13	5	12	11	16	100	A		
002	24	17	11	5	10	10	14	90	A		
003	22	18	9	5	10	9	13	86	A		
0	0	0	0	0	0	0	0	0	-		
7	0	0	0	0	0	0	0	0	-		
8	0	0	0	0	0	0	0	0	-		



VALIDATION

Table 1: SUS score based on the validation of the prototype

SUS SCORE	GRADE
84.1 – 100	A+
80.8 – 84.0	A
78.9 – 80.7	A-
77.2 – 78.8	B+
74.1 – 77.1	B
72.6 – 74.0	B-
71.1 – 72.5	C+
65.0 – 71.0	C
62.7 – 64.9	C-
51.7 – 62.6	D
0 – 51.6	F

Table 2 : Guideline on SUS Score interpretation

SUS Score	Grade	Adjective Rating
>80.3	A	Excellent
68-80.3	B	Good
68	C	Okay
51-68	D	Poor
<51	F	Awful

Comments from TWO (2) Experts:
Environmental Health Officer from District Council

- Prototype system is easy to understand.
- Content covered overall elements of assessment form.
- System can help in tracking record.

Assistant Environmental Health Officer from District Health Office

- A good and practical innovation in safety assessment for food premises.

PUBLICATION

- Manuscript of 'Safety Assessment System for Food Premises' was submitted to *International Journal of Industrial Management* (Non-index publication)

POTENTIAL MARKET

- Invention can be applied to **all food premises in Malaysia**
- Can be used by **Ministry of Health, Local Authority and owner food premises**