
G SA UGBO: FOOD SAFETY AND SANITATION PRACTICES OF FOOD ESTABLISHMENTS IN TONDO, MANILA

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Abstract

Street food has paved its way as an important food category when it comes to Filipino food because it's reasonably priced, convenient, and a great way to give a hint to a country's culture, this stated by Sharwin Tee on the Website of Guide of the Philippines. Ugbo Street Food is one of the famous places in Tondo Manila which serves inexpensive snacks and desserts until the late hours of the night. The goal of the study is to increase awareness towards health-related concerns associated with food safety and sanitation on eating street foods and to promote Ugbo Street food as one of the famous food destinations. 411 food aficionados completed a 39-likert type survey that is adapted from Food Standard Agency (2019). The instrument was validated by industry and food experts and has a Cronbach's Alpha=0.966. The customers rated sanitation of service area and equipment, food handling and customer service, and pest and waste management of the food establishments in Ugbo, Tondo to be "very good", especially on food visibility and equipment. Items on food preparation such as exposure, cooking, and handlers' sanitation practices ranked lowest. Significant differences ($p < .05$) were found in the assessment based on the respondents' frequency of visit, companions, amount spent, and educational attainment. This shows that food safety and sanitation were not consistently practiced. The researchers suggest that owners and food handlers be given formal training and certification, and that barangay health authorities to regularly monitor compliance to ensure consumers' safety and sustainability of micro-businesses.

Keywords: Consumer Awareness, Food Handling, Food Safety, Sanitation, Street Food.

Introduction

Filipinos are known to be very instinctive when it comes to their food palate. Street foods are seen mostly at public places, despite their commonalities, street food enterprises differ in their selection, setting, marketing approaches, and ownership Profile, S. E. E. (2022)

This study's main objective is to increase consumer awareness about food safety and sanitation practices of food establishments that sells street foods in Ugbo, which fall under the 3rd and 12th known as "Good Health and Well-being" and "Responsibility, Consumption, and Production". In line with the long-term vision and aspirations of Ambisyon Natin 2040, the study focuses on promoting the Philippine culture and awareness by showcasing the diverse Filipino culture through the researchers' advocacies which are mainly promoting Ugbo as a clean and safe eating place to visit.

On August 23, 2013, the Food Safety Act of 2013 (RA 10611) was signed and went into effect on February 20, 2015. Alongside this policy, it requires food business operators to ensure that food satisfies the requirements of food law relevant to their activities in the food supply chain and that control systems are in place to prevent, eliminate or reduce risks to consumers.

This study aims to help consumers be aware of consumable foods, as people nowadays are becoming more cautious about having diseases and conditions consequently securing their health. Many people have changed their lifestyles because of COVID 19, and some of them consume more vegetables and do things that will improve their health. (Di Renzo, L. et al., 2020). The researchers also want to promote Ugbo on how this famous street food park in Tondo,

Manila can be different from other known food park in the Philippines. Thus, this study also seeks to inform the people regarding the food and sanitation practices of the food establishments located in Ugbo.

As Food Safety and Sanitation was determined to be a concern regarding food establishments that have need of joint effort of the Food Establishments Owner, Health Care Authority, and Local Government Unit actions, moreover, after searching studies with related topics thoroughly in the online search engines, this research of the group is going to be the first to study the food and safety sanitation practices in the street of Ugbo, Tondo, Manila.

In aligned with the study, the researchers chose Ugbo Street Food customers, for they can provide a more straightforward response regarding their dine-in experience journey in Ugbo. The study aims to identify how sanitation and food handling practices were exercised by the food establishments.

Scope and Delimitation

The study only covered the consumers perspective on food safety and sanitation practices at Ugbo, Tondo Manila. This food park is considered one of the well-known to-go- places to eat out. Correspondingly, the study only focuses on the customers who dine-in during the conduct of the survey. As the researchers want to ensure that they answer the questions based on their experience and observations. The topic of safety and security was excluded, as the researchers only want to focus on sanitary practices of food establishments in terms of food handling preparation and cleanliness. Lastly, the survey was conducted on a weekend since based on the barangay's advice, this is the best day to gather data since during these days were the peak days at Ugbo.

Materials and Methods

Research Design

The study used a Descriptive- Comparative Research Design. According to Website of Formplus Blog, using the said approach, the researchers would be able to identify that the other variable is better than the other variable. According to Sharma, R. (n.d.), it is a phenomenon that occurred and is compared between two or more groups. It is not equal to causation, but it is a supported conclusion that is predictable in strength compared to another variable (Simone Arnold. 2020).

Research Locale

The researchers conducted a survey along the long and narrow street of Ugbo in Tondo, Manila, famous for its never-ending lines of cheap food stalls on both sides. However, it is common knowledge that eating street food can expose a person to a variety of food-related illnesses that can be harmful to their health consequently making Ugbo fitting for the study.

Sampling Design

According to Kalton, G. (2011), simple random sampling is advantageous since all participants have an equal chance of participating in the research, and the selection procedure is totally solely on chance. This is the chosen sampling design that researchers used in their study which can assure the population's unbiased, fair, and equal probability. The customers in Ugbo, Tondo, Manila will be the respondents.

Instrumentation

The researchers utilized a survey questionnaire which has been adapted from the Food Standards Agency (2019) created in the United Kingdom. Using Microsoft Forms which are validated by experts, the questionnaire is composed of 39 total items, and they are all Likert scale. The first section of the questionnaire is about the respondent's demographic information. The questionnaire's second section has 3 segments composed of Sanitation of Service Area and Equipment, Food Handling and Customer Service and Pest and Waste management.

Data Gathering Procedure

After validating and pre-testing, the questionnaire for reliability, copies of the questionnaire were personally distributed to the chosen respondents after talking with them. The questionnaires were then gathered, tabulated, and analyzed.

Statistical Treatment

The researchers used a statistical treatment called kruskal walis. In a study of Ostertagova & Ostertag (2014), it is used to assume the observations in each group are drawn from populations with similar distribution shapes and that the samples are random and independent.

Results

Demographic Profile

Sex	Frequency	Percent
Female	204	49.6
Male	176	42.8
Prefer not to say	31	7.5
Total	411	100.0

Table 1: Demographic Profile of Respondents based on Sex

Sex

Ugbo Street Food is located in Tondo, Manila, where the researchers conducted the survey. There were 411 total of respondents answered in the survey, consisting of 204 (49.6%) female, 176 (42.8%) male and 31 (7.5%) prefer not to say their sex participated the survey.

Age	Frequency	Percent
18-21	207	50.4
22-25	104	25.3
26 and above	100	24.3
Total	411	100.0

Table 2: Demographic Profile of Respondents based on Age

Age

The food tourists who mostly visit Ugbo are aged 18-21 years old (50.4%), while 22-25 years old comprises the (25.3%) of the respondents and the least being 26 and above (24.3%).

Frequency of visit	Frequency	Percent
First Time	151	36.7
Second Time	106	25.8
Once a Week	44	10.7
Twice a Week	51	12.4
Monthly	59	14.4
Total	411	100.0

Table 3: Demographic Profile of Respondents based on the Frequency of visit

Frequency of visit

Most of the respondents were first timers who has a frequency of 151 (36.7%) while there are people who come once a month with a frequency of 59 (14.4%) since they tend to look forward to the experience rather than observing the practices of food handling and sanitation of the food establishments.

Companion	Frequency	Percent
Solo	72	17.5
Family	61	14.8
Co-workers	31	7.5
Friends	181	44.0
Partners	66	16.1
Total	411	100.0

Table 4: Demographic Profile of Respondents based on Companion

Companion

In terms of companion, spending time with a friend can help people feel less stressed and recharge their own energy mentally and physically. 181 (44.0%) respondents were with their friend, some of the respondents came to Ugbo with their co-workers that garnered a frequency of 31 (7.5%).

Average amount spent per visit	Frequency	Percent
Php100-200	72	17.5
Php200-300	50	12.2
Php300-500	164	39.9
More than Php500	125	30.4
Total	411	100.0

Table 5: Demographic Profile of Respondents based on the Average Amount spent per visit

Average Amount spent per visit

The street foods in Ugbo, Tondo, Manila are well-known for offering very affordable and budget-friendly food. This supports the result of the study where the budget of most Ugbo visitors, whose most likely to be a student, is around 300-500 pesos with a total of 164 (39.9%) and 50 (12.2%) respondents having spent around 200-300 pesos.

Highest educational attainment	Frequency	Percent
Basic Education	128	31.1
College	239	58.2
Non-Formal	44	10.7
Total	411	100.0

Table 6: Demographic Profile of Respondents based on the Highest Educational Attainment

Highest Educational Attainment

Lastly, most respondents' highest educational attainment was on college level which has a frequency of 239 (58.2%) while 44 (10.7%) had non-formal education.

Statements	Weighted Mean	Standard Deviation	Verbal Interpretation
The equipment and tools used in preparing and cooking food are in good condition and well-maintained.	3.74	0.99	Very Good
Food utensils and equipment used in cooking are clean.	3.65	1.00	Very Good
The food station that is visible to diners is clean and tidy.	3.58	1.01	Very Good
Utensils and equipment used for food are properly washed and sanitized.	3.58	1.02	Very Good
The utensils provided for ready-to-eat food are in a clean container.	3.70	1.02	Very Good
The utensils used for serving and preparing food are placed in a clean area.	3.64	0.99	Very Good
Plates/bowls/cups used in serving the food are properly washed and sanitized.	3.65	1.01	Very Good
The counter surfaces are clean.	3.58	1.00	Very Good
Leftover foods are immediately bussed or cleaned by the staff from the table.	3.57	1.06	Very Good
The cleaning agents could be seen used when cleaning and sanitizing areas.	3.50	1.07	Very Good
There are separate areas for food and cleaning agents that are visible to the customers.	3.58	1.03	Very Good
The food items or products are visible to the customers.	3.78	1.12	Very Good
The business provides paper napkins when customers ask.	3.66	1.11	Very Good
The business displays their permits where customers can view them.	3.51	1.06	Very Good
Sanitation of Service Area and Equipment	3.62	0.84	Very Good

Table 7: Assessment on the Sanitation of Service Area and Equipment of Food Establishments in Ugbo Street Food

Sanitation of service area and equipment

Based on Table 7, the overall evaluation of most of the respondents on 3 questions from the sanitation of service area and equipment of the food establishments in Ugbo are interpreted as very good. Question 12 has the highest mean of 3.78, while the “equipment and tools used in preparing and cooking food are in good condition and well-maintained”

obtained the second highest mean of 3.74, and lastly, the “utensils provided for ready-to-eat food are in a clean container” gained a weighted mean of 3.70, which shows that visibility of food items/products, maintaining a good condition of equipment and tools used in cooking and preparing food and providing utensils placed in a clean container are good ways of showing that food establishments in Ugbo are performing the practices in the sanitation of service area and equipment.

Raw foods are sealed properly.	3.60	0.98	Very Good
The temperature of raw food items is maintained properly.	3.43	0.98	Very Good
The cooked foods and raw foods that are displayed on the counter are separated.	3.62	0.99	Very Good
The food egg served neatly in a container or in a food packaging.	3.68	1.04	Very Good
The foods are prepared in a clean area.	3.61	0.98	Very Good
Foods are prepared in small batches and are not exposed for a long time before serving to avoid high-risk contamination.	3.57	0.99	Very Good
Never experienced to received served underdone foods in the establishment.	3.56	1.11	Very Good
Ready-to-eat foods are kept separated on display and screened from customers.	3.59	0.97	Very Good
The cooking oil used is not bubbly, smoky, don't have a rancid taste and small and dark color.	3.38	1.03	Good
Vegetables/fruits/salads were fresh and cleaned upon serving/cooking.	3.54	1.00	Very Good
Cleaning cloths are used in wiping the table and not placed anywhere near the table, food, and supplies.	3.50	1.01	Very Good
Condiments or sauces are properly stored in a container e.g., squeeze bottle.	3.64	0.97	Very Good
Provided color-coded equipment such as utensils, sauces, etc. are used correctly.	3.52	1.06	Very Good
Wrapping and packaging materials used for food are in a clean area.	3.57	0.97	Very Good
The vendor uses a tool e.g., tongs or gloves in getting food rather than using its own bare hands.	3.61	1.02	Very Good
Employees/staff of the establishment act professionally in serving the food.	3.51	1.03	Very Good
Washing hands is practiced by the food handlers before handling food.	3.39	1.09	Good
The staff have proper attire and maintain cleanliness to oneself.	3.47	1.03	Very Good
Staff could be seen using gowns (either plastic gloves, latex) and masks when preparing the food.	3.41	1.02	Very Good
Food Handling and Customer Service	3.53	0.82	Very Good

Table 8: Assessment on the Food Handling and Customer Service of Food Establishments in Ugbo Street Food

Food Handling and Customer Service

Based on Table 8, the study reveals that in terms of food handling and customer service item 4, acquired a weighted mean of 3.68 and item 12, garnered a weighted mean of 3.64 which are interpreted as very good while items 9 and 17 both got weighted mean of 3.38 and 3.39 respectively which are interpreted as good.

The foods that are displayed on the counter are covered to prevent insects from touching it.	3.52	1.03	Very Good
There are no insects involved in the meal that is being served.	3.46	1.07	Very Good
The food display cabinet is clean and prevents insects from getting in.	3.45	1.01	Very Good
The insecticides e.g., fly killer is used at the food station.	3.24	1.11	Good
The garbage containers is separated from the food station.	3.62	1.03	Very Good
The food waste is properly disposed of, and the refuse area is kept clean.	3.58	1.02	Very Good
Pest and Waste Management	3.48	0.88	Very Good

Table 9: Assessment on the Pest and Waste Management of Food Establishments in Ugbo Street Food

Pest and Waste Management

Based on table 9, item 5 gained the highest weighted mean of 3.62 interpreted as very good while item 4 got the lowest weighted mean of 3.24 which is interpreted as good.

Overall Assessment	3.54	0.82	Very Good
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Table 10: Overall Assessment on Food Safety and Sanitation Practices of Food Establishments in Ugbo Street Food

Overall Assessment

Based on the results obtained from Table 10, the overall assessment was interpreted as very good with a weighted mean of 3.54, showing that street foods in Ugbo are in safe hygienic condition to be consumed.

Table below shows the comparative data of the study:

Grouping Variable	Dependent Variable	p-value	Verbal Interpretation
Sex	Sanitation of Service Area and Equipment	.639	No Significant Difference
	Food Handling and Customer Service	.210	No Significant Difference
	Pest and Waste Management	.454	No Significant Difference
	Overall Assessment	.502	No Significant Difference

Table 11: Food Safety and Handling Practices assessment based by Sex

Table 11 shows that there is no significant difference between sex and sanitation of service area and equipment (p-value = .639), food handling and customer service (p-value = .210), pest and waste management (p-value = .454), and overall assessment (p-value = .502).

Age	Sanitation of Service Area and Equipment	.026	Significant Difference
	Food Handling and Customer Service	.626	No Significant Difference
	Pest and Waste Management	.125	No Significant Difference
	Overall Assessment	.081	No Significant Difference

Table 12: Food Safety and Handling Practices assessment based by Age

Table 12 express that there is a significant difference between Age and Sanitation of Service and Equipment (p-value = .026), but there is no significant difference between age and food handling and customer service (p-value = .626), Pest and waste management (p-value = .125), and overall assessment (p-value .081).

Frequency of visit	Sanitation of Service Area and Equipment	.000	Significant Difference
	Food Handling and Customer Service	.000	Significant Difference
	Pest and Waste Management	.000	Significant Difference
	Overall Assessment	.000	Significant Difference

Table 13: Food Safety and Handling Practices assessment based by Frequency of Visit

Table 13 exhibits that there is a significant difference between the customers' frequency of visit and sanitation of service area and equipment (p-value = .000), food handling and customer service (p-value = .000), pest and waste management (p-value = .000), and overall assessment (p-value = .000).

Companion	Sanitation of Service Area and Equipment	.002	Significant Difference
	Food Handling and Customer Service	.001	Significant Difference
	Pest and Waste Management	.006	Significant Difference
	Overall Assessment	.002	Significant Difference

Table 14: Food Safety and Handling Practices assessment based by Companion

Table 14 indicated a significant difference between sanitation of service area (p-value= .002), food handling and customer service (p-value= .001), pest and waste management (p-value= .006) and overall assessment (p-value=.002).

Average amount spent per visit	Sanitation of Service Area and Equipment	.000	Significant Difference
	Food Handling and Customer Service	.000	Significant Difference
	Pest and Waste Management	.001	Significant Difference
	Overall Assessment	.000	Significant Difference

Table 15: Food Safety and Handling Practices assessment based by Average amount spent per visit

Table 15 conveys that there is a significant difference between pest and waste management (p-value= .001), sanitation of service area and equipment (p-value= .000), food handling and customer service (p-value= .000), and overall assessment (p-value= .000).

Highest educational attainment	Sanitation of Service Area and Equipment	.000	Significant Difference
	Food Handling and Customer Service	.000	Significant Difference
	Pest and Waste Management	.000	Significant Difference
	Overall Assessment	.000	Significant Difference

Table 16: Food Safety and Handling Practices assessment based by Highest educational attainment

Table 16 shows there is a significant difference between the highest educational attainment of the respondents and sanitation of service area and equipment (p-value= .000), Food Handling and Customer Service (p-value= .000), Pest and Waste Management (p-value= .000), and Overall Assessment (p-value= .000).

Discussion

As shown on table 1, based on the results gathered, most of the respondents are female which substantiate the study of Zhao (2022), which states in Chinese context, culture have a gender food stereotype that nonnative foods or type of food are what men preferred to have. On the other hand, sweet foods such as cakes and milk tea are the preferred food of women. These results show why females are more likely to visit Ugbo since it most likely offers a variety of sweet meal options.

A research study by Verdú et al. (2021), younger respondents have more awareness in cleanliness and surroundings and tend to be more significant in sanitation compared to older respondents. This research finds relevancy as the researchers find in Ugbo respondents in terms of the age of the respondents. table 2 shows that younger respondents were more perceptive than respondents who's older in age, as younger respondents tend to have lower tolerance for the standard of cleanliness, while respondents who are older tend to have a higher tolerance for the cleanliness of the service area and the equipment.

Based on the results gathered as shown on table 3, most of Ugbo Street Food respondents main reason for visiting the place is to experience and try the food options offered by the food stalls because of their curiosity, as this is supported by the study of Ramirez et al (n.d.), that food parks are a great idea that has become more popular with people nowadays, especially among millennials. They get excited every time they see and read articles or advertisements on the internet about new street food parks.

Table 4 shows that friends were the usual companions of the respondents when visiting Ugbo. It clearly states that friendships are significant extra-familial sources of social and emotional support that can aid people in coping with problems and stressors in their lives (Rubin & Bowker, 2018).

Since most of the respondents were students as shown on table 5, they have limited budget to spend when purchasing their food that they crave, as according to (Bakhtiar et al., 2019), student's budget is insufficient to use for living expenses during the semester after the tuition fees have been paid that is why they must spend their money wisely like on food and drinks whereas some spend their money on daily necessities as well. This is why students prefer visiting Ugbo as they can purchase food items which can satisfy their cravings and hunger within their budget.

Table 6 reveals that most respondents visiting Ugbo were college students since they actively find strategies through eating to lessen the negative mood they encounter from both academic and personal activities. According to Zhang & Zheng (2017), academic stress was positively associated with negative emotion at both the between-person and within-person levels, while involvement in leisure activities was positively connected with pleasant mood.

Table 7 was supported by a Quantitative Research study conducted in Nigeria that customer satisfaction will be known when the determining factor, product quality, is present and if the level of product quality is not reduced to maintain customer loyalty. For customers to be able to see what their food purchase will be and look like will give them a sense of reassurance (Shrestha, P. M. 2021). In line with this, a cross-cultural study administered in Virginia, USA that the perception of a consumer/customer is influenced by various factors when it comes to the cleanliness of a restaurant and that it cannot be determined by a single item as it is more of a fundamental process when it comes to a customer's evaluation (Murrmann, S. K. 2012). And according to a textbook published by Troller, J.A (1983), there is an effective way of sanitizing utensils as well as kitchen equipment and that is the heat method wherein hot water is used for killing bacteria and/or germs. This method can be used for keeping the utensils for ready-to-eat food sanitized and germ-free for the prevention of food poisoning and/or diseases. Such was observed in the food establishments located in Ugbo, Tondo, Manila by 170 of the respondents that maintaining the sanitation of service area and equipment was observed and practiced by the food owners and food handlers. Today, people prefer to have a look at what food they will order. A restaurant or a food stand does not only need to have sumptuous products to offer but they should also have a clean and sanitized area when preparing them, and the equipment and tools being used for the preparation and cooking

process is no different. Through this customer are encouraged to dine in, showing the value of safety protocols, since this ensures their health (Zhong, et al., 2021; Hakim, et. al., 2021). Utensils are used for picking up foods by the consumers/customers, as well as staff

and/or vendors, and making direct contact with people's mouths, in short – they are used for consumers/customers to eat properly. Silverware provided to customers were properly cleaned and placed in a utensil warmer to keep it sanitized and germ-free through the heat method to prevent food poisoning and other related diseases, while plastic utensils were properly stored in a clean container to ensure their cleanliness. This study only shows that food stalls in Ugbo are using equipment and tools in good condition when preparing and cooking food to ensure quality food products will be served to the customers.

Assisting the results gathered in table 8 by a Qualitative Research conducted in India, the food packaging is one of the most important parts of the food industry because it helps maintain the quality of food products while they are being stored, shipped, and sold as well as preventing outside forces like biological, chemical, or mechanical damage (Sarkar, S. & Apama, K., 2020). Furthermore, a Qualitative Research published in the United Kingdom shows that most restaurants serve their food with a variety of condiments, sauces, and seasonings on the side. Most condiments used to come in glass jars and bottles. The switch to a squeezable plastic bottle, which has been developed so that the contents can be dispensed more easily, has helped reduce costs and increase functionality in terms of easily removing the contents in recent decades (Spence, C., 2018). As observed, the containers used by the food vendors in Ugbo are appropriate to the food being served as they provide food containers or packaging that not only prevents spoilage but also helps a lot in keeping the food quality as well as having condiments readily available and accessible to customers. It not only helps in terms of speed of service but also gives customers a chance to choose what condiments or sauces they will pair their food with. Moreover, using plastic containers for condiments and sauces not only reduces its cost but also increases its functionality as plastic containers are easier to use in dispensing, easier to maintain and more sanitary. As we know, there are a lot of studies explaining that having only one condiment container that everyone shares may lead to possible food-related diseases.

For Table 9, waste management in Ugbo practices proper waste segregation but lacks in terms of pest management as respondents observe that food establishments do not make use of insecticides. A local study about waste management conducted in Talisay City, Philippines supports this study referring to utilization of waste containers. According to R.B. A. (2016) food scraps and kitchen wastes contribute significantly to organic waste fractions. Pest control is essential as waste management of a food establishment. Securing proper disposal lessens the risk of pest invasion in an area, especially in an environment where foods are produced. Assembling waste containers whether it is closed or open is effective to handle customer's trash especially if containers are spread out in the area.

Table 10 was supported by another Quantitative Research published in New Delhi, India that street food consumers should be conscious of the possible health risks which can occur due to negligence towards food safety. This was pursued to ascertain the consumers' perspective with regard to knowledge, attitude, and practices of street food vendors in the city of Delhi. (Pannu et al., 2016). It is safe to claim that street food vendors maintained the standard food safety protocols in terms of Sanitation of Service Area and Equipment, Pest and waste management alongside good personal hygiene practices when preparing and serving food.

The results shown in Table 11 based on the data gathered by the researchers, that there is no significant difference in terms of sex when discussing about the food handling and sanitation practices of the food establishments in Ugbo, Tondo, Manila, which contradicts the study of Blešić et al. (2018) where he states that there is a statistically significant between female students to observe areas like the hygiene and cleanliness of the restaurant including the kitchen, food and service personnel.

As for Table 12, a study of Verdú et al. (2021) claims younger respondents tend to be more aware of the surrounding's cleanliness, while respondents with older age happen to have higher tolerance with regards to sanitation. The way the respondents view the sanitation of service area and equipment differs depending on what age bracket the respondents belong to as younger respondents tend to be more meticulous in terms of sanitation. On the other hand, the way the respondents view the food handling and customer service, and Ugbo's pest and waste management does not differ regardless of the respondents' age.

Presented in Table 13, the result of the gathered data are supported by the studies of Rousta, A. & Jamshidi, (2019) and Park, H. et al., (2016) stating that taste/quality, health value, price value, and emotional value positively affect the satisfaction of consumers of the food destinations and their intention to revisit and that food is the primary reason when a person visits a food establishment. This is also linear to the researchers' claim that the frequency of visits shows a significant difference in how customers give more attention to how food handlers and food stall owners observe sanitary practices in food handling, food venue sanitation, customer service, pest, and waste management as they revisit Ugbo Street Food frequently.

A related study of travelling with companions by Hamilton et al (2021) supported this study by stating that sharing of personal experience about a certain product or services affect the nature of perception of a consumer and table 14 expresses the relevancy of the date. This only shows that eating out with companions, especially with friends, is a great bonding opportunity to catch up with one another. 181 or 44% of the respondents visited Ugbo with friends as their companion, this only shows that when a person is with someone, they tend to care more on noticing the sanitary practices by the food establishments as they are more focused checking up on the food stall options that observes proper food handling and sanitary practices where they can eat and have some small talk.

Result presented in Table 15 contradicts the study of Dimaala, J. et al, (2019), which shows that most of the respondents of this study prefer to eat their meals at home rather than eating outdoors due to tight spending of their allowance. As most of the respondents are spending around Php300.00 to Php500.00 per visit and because of this, they tend to be keener when it comes to how their food was prepared and cooked, the sanitation of the venue and utensils as well as food establishments system on waste management.

Data shown on Table 16 is supported by the study by Superio et al. (2020), which states

that college students tend to have more knowledge about health and safety. Whereas the researchers' findings also showcase a significant difference in terms of the highest educational attainment of a consumer perceives the importance of food sanitation in Ugbo, Tondo.

Conclusion and Recommendations

In conclusion, the overall assessment of the respondents on the Food Safety and Sanitation Practices of the Food Establishments in Ugbo Tondo, Manila was very good. It clearly shows that females are more observant of the environment compared to men. Given this it is evident that women are more engaged in cleaning which are more observant to their surroundings (Sibarani, et. Al., 2021). Meanwhile, customers normally visit Ugbo with friends as their companions. This is supported by the article of (Rubin, K., H. &, Bowker, J., C. 2018) states that friendships are significant extra- familial sources of social and emotional support that can aid people in coping with problems and stressors in their lives. Moreover, the study shows that due to the hype Ugbo is receiving from social media, customers become curious, consequently paying a visit for the first time to try and experience what this food park offers. It claims in this study of Salleh et. al., (2021) that social media plays a significant role in tickling the curiosity of people nowadays, they use most of their free time scrolling through their social media accounts where post about places to visit to eat-out plays an important role in increasing popularity of the food. Money-wise, they see Ugbo as a place to eat out that offers food items within their budget range. Food parks appeal to younger markets because of social media influence and aside from that they also have a wide variety of food options that younger markets prefer. Lastly, it is concluded that college students are more vigilant in terms of sanitary practices mainly because the vigilance of an individual depends on how much awareness he/she has (Superio et al., 2020).

The researchers recommends that food establishments owners should offer wider variety of food options leaning to healthy and savory dishes, as men nowadays use their extra time to strengthen up their bodies which is a good way to attract more male customers. Based on the data gathered Ugbo is visited mostly by younger customers, who were observant in terms of an

establishment's sanitation practices. To prevent contamination and to guarantee that the food that is provided is clean and free of any contaminants, business owners should regularly practice cleaning their workstation and equipment. Moreover, CLAYGO (Clean as you go) signs should be visible in the dining area, and there should be a public trashcan to prevent improper garbage disposal. The local government unit and health authorities should conduct a more

thorough review of food business applications, ensuring that all necessary licenses and requirements have been met by the applicants and requiring proper training of food handlers and staff prior to the issuance of a business permit. The barangay should also assign officers to roam around and monitor the food establishments along Ugbo to ensure that all practice proper food handling and sanitation.

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