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ISH501 HALAL HYGIENE AND SANITATION

TOPIC:

HYGIENE COMPLIANCE IN A SELECTED PREMISE
IN UITM SHAH ALAM

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1.0 INTRODUCTION

The food business operated by student entrepreneurs at Universiti Teknologi MARA (UiTM) Shah Alam, Selangor, are chosen for this field work assessment. The facility serves the campus community while offering practical business experience as part of the university's student entrepreneurship program. The facility has an acceptable hygiene rating, indicating broad compliance with fundamental food safety and cleanliness requirements, according to the most recent inspection conducted by the appropriate authority. However, because student-led operations are dynamic, ongoing assessment is required to guarantee consistent adherence to halal and food hygiene standards.

Under institutional supervision, student entrepreneurs manage and staff the food operation. The location serves a moderate number of customers every day, especially during the busiest academic hours, and the staff usually comprises a small crew working rotating shifts. Difficulties are brought about by these operational features, such as handlers differing degrees of food safety expertise and higher cross-contamination risks during peak service times. To support compliance and advance best practices in a campus-based food service setting, rigorous food hygiene audits is crucial.

The evaluation of food hygiene procedures, food handlers' personal hygiene, the usage and upkeep of safety equipment, the cleanliness of surfaces in contact with food, and general premises hygiene are the key objectives of this audit. Regular food handling tasks from preparation to serving are covered in the assessment. Good Manufacturing Practice (GMP), Good Hygiene Practices (GHP), the Food Hygiene Regulations 2009 (FHR), and MS 1500:2019 Halal Food - General Requirements are among the pertinent regulatory and standard requirements that form the basis of the audit criteria. Advanced food processing and external supply chain management are not included in the audit's scope.

This audit has three main objectives. In order to identify possible hygiene concerns, the first step is to assess the degree of compliance with legal food hygiene requirements under the Food Hygiene Regulations 2009 (FHR) and MS 1514:2022 GHP. Second, to evaluate how well everyday food handling procedures adhere to the principles of Good Manufacturing Practice (GMP). Third, to ascertain compliance with MS 1500:2019 halal requirements, guaranteeing that hygienic procedures adhere to both legal requirements and Islamic ethical guidelines.

2.0 METHODOLOGY

This study employs a qualitative methodology encompass document and data analysis along with site observation. The fieldwork process started with a pre-audit stage, which is necessary for referencing related standards and legal documents throughout the process. This included the Food Act 1983, Food Hygiene Regulations 2009, Good Hygiene Practices (GHP), MS1500:2019 Halal Food – General Requirements and the Good Manufacturing Practice (GMP). This report aimed to establish audit criteria and ensure a thorough understanding of regulatory requirements.

Following the pre-audit stage, site observation was conducted at the selected premise. During the on-site audit, data collection involved an extensive visual examination focusing on the cleanliness of the premises and the personal hygiene of food handlers. In addition, interviews with personnel were conducted to collect information on standard food handling procedures, sanitation practices and the implementation of halal control measures along with the photo documentation at the location. These activities were carried out to obtain primary data on hygiene practices and compliance with halal standards.

Next, the collected information was analysed based on the audit findings. The results were examined in relation to the relevant regulatory standards and supported by insights from pertinent academic journals to enhance the trustworthiness and reliability of the findings. Finally, the outcomes of the analysis were systematically compiled in the reporting stage. The overall methodology of the fieldwork including pre-audit, on site audit, data collection, analysis and reporting is illustrated in the flowchart below:

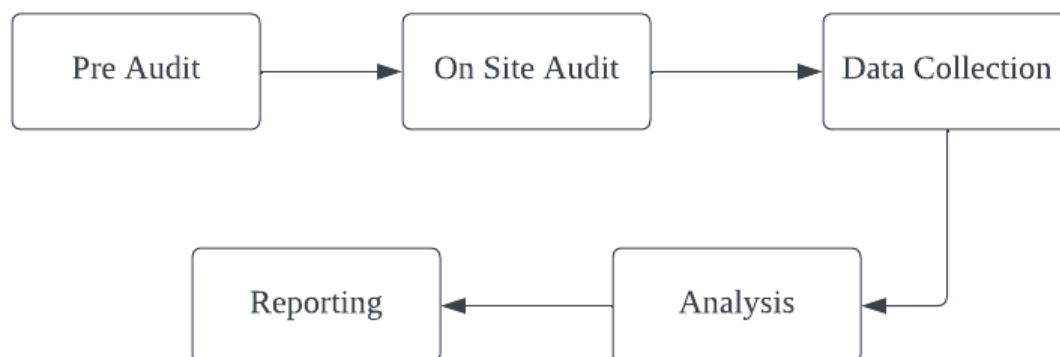


Figure 2.1: The Audit Process Flowchart

3.0 FINDINGS & ANALYSIS

3.1 ANALYSIS OF PERSONNEL HYGIENE

3.1.1 CLEAN APRON



Figure 3.1 Food handlers wearing clean aprons

When preparing, processing, and serving food, food workers must always wear clean, adequate safety clothing, such as aprons, fully enclosed shoes, and appropriate head coverings. Since all food handlers were seen wearing the recommended safety clothing throughout operations, an on-site evaluation verifies complete compliance with these criteria. Both MS 1514:2022 Good Hygiene Practices (GHP), Clause 7.3, which mandates the use of appropriate protective clothing to minimize contamination risks and Regulations 33(1) and 34 of the Food Hygiene Regulations 2009, which require personal cleanliness and preventive measures against food contamination are comply by this premise.

Fundamentally, food handlers must always wear clean protective clothing, such as clean aprons to act as a physical barrier from contaminating food (Codex Alimentarius, 2020). However, beyond usage, the design of aprons represents a critical hygiene factor where aprons featuring an external pockets which can identified as contamination hazards. (Taha et al., 2020). Pockets availability enables recontamination behaviours through the storage of personal items particularly smartphone. This practice negates hand sanitation protocols and substantially elevating the risk of transferring pathogens to foods products (Qwarse et al., 2021).

From an Islamic point of view, wearing protective apparel consistently reflects the idea of *mas'uliyah* (accountability), which holds that those in positions of authority have a duty to keep others safe. This is consistent with the teachings of the Prophet (in Sahih al-Bukhari and Sahih Muslim) where everyone is accountable for the things in their care. Food handlers and management must fulfil a moral obligation to safeguard consumers and maintain public welfare (*maslahah*) in addition to meeting statutory food safety obligations by adhering to hygiene laws and GHP criteria.

3.1.2 JEWELLERY AND ACCESSORIES COMPLIANCE



Figure 3.2 Food handlers free from jewellery and watches

To avoid physical and biological contamination, food handlers are not allowed to wear personal jewellery, such as watches, pins, bracelets, rings or other jewellery while handling food. Since no personal objects were seen during food preparation, processing or service, the premise can be verified as fully complied. This requirement complies with both MS 1514:2022 Good Hygiene Practices (GHP), Clause 7.3, which prohibits personal items that may compromise hygiene or contaminate food, and the Food Hygiene Regulations 2009, Regulations 33(1) and 34, which require food handlers to maintain personal cleanliness and take all reasonable precautions to prevent food contamination.

From the standpoint of scientific food safety, the prohibition of personal jewellery is to protect foods from bacterial colonization. The occlusion mechanism caused by rings and wrist accessories traps moisture and increases exfoliated dermal cells, which facilitate microbial skin densities up to ten times greater than bare skin surfaces (Qwase et al., 2021). Additionally, jewellery commonly interferes with cleansing action, which enables the development of microbial biofilms (Fracaroli et al., 2024). Beyond microbiological hazards, these items also pose physical dangers where unintended detachment of gemstones or metal parts may lead to severe body contamination in the final food products.

From an Islamic standpoint, the ban on personal jewellery follows the idea of *Sadd al-Dharai'*, meaning to stop the means to hurt, since jewellery may pose a predictable risk of contamination that could endanger the health of the wearer. This supports the obligation to stop harm before it happens and is consistent with the prophetic commandment, "There should be neither harm nor reciprocating harm" (*la darar wa la dirar*) (Ibn Majah). Therefore, food handlers must remove all jewellery before entering food handling areas in order to comply with halal hygiene requirements.

3.2 ANALYSIS OF SANITATION FACILITY

3.2.1 HANDWASHING FACILITIES



Figure 3.3: Manual sink at the handwashing station

Visual observation revealed a non-compliance facility where a manual twist-knob faucet is used in handwashing station. This infrastructure contradicts the hygiene regulations outlined in Clause 4.4.5.1 (d) under Good Manufacturing Practice (GMP), which specifically requires hands-free tap either by using pedal or sensor to eliminate recontamination and guarantee the effectiveness of sanitation practices.

Within the scientific literature, manual sink systems create a persistent recontamination hazard. Research conducted by Reynolds (2020) points that repeated touching of faucet handles enables pathogen transfer between human skin and equipment surfaces. The presence of moisture on hands increases microbial transmission rates compared to dry hands (Mohamed & Evans, 2024). Ncube (2020) also validates that antibacterial soap eliminates over 95% of coliform bacteria. However, its advantages are compromised when a sanitized and wet hands reengage with the contaminated faucet.

Through Islamic perspectives, the manual sink creates a conflict among food handlers between hygiene protocols and resource conservation. Given the pathogenic transfer risk, operators usually maintain constant water flow to avoid recontact which leading to *israf* (excessive wastage). This negligence opposes the foundational principle of *khalifah* in Islam, where humans are appointed as guardian of environmental resources (Erlangga, 2025). In Surah al-Mulk verse 130, al-Quran emphasize about the importance of water and reminding the *khalifah* about the responsibility to manage it. Thus, manual sink design is ethically flawed as it hinders operators from fulfilling their obligations, necessitating resource wastage in the attempt to maintain hygiene.

3.2.2 HAND DRYING FACILITIES



Figure 3.4: Exposed kitchen tissue rolls on the preparation counter

On-site audit identified a negligence in hygiene protocols at the food preparation area regarding disposable paper towel storage practices. This arrangement violates the standards established in Clause 4.4.5.1 (c) under GMP which requires appropriate hand drying infrastructure. A critical biological hazard was detected through the presence of reusable fabric towels on the preparation area and handwashing location. Moreover, disposable paper towels were stored without protective dispenser which exposed sterile materials to cross.

Studies confirm that disposable paper towels are proven effectively remove residual pathogenic organism while other option such as reusable cloth alternatives or air-drying technologies fail to provide complete sanitization (Cui et al., 2021). Conversely, the utilization of fabric towels constitutes a serious hazard as Kumar et al. (2024) highlight that reusable towels will transform into breeding grounds for microorganism, as bacteria survival durations are extended up to 24 hours. Electric hand dryers also lack suitability for food preparation zones as identifies by Isaksson & Bergentall (2023), the tendency to spreading microbial contaminations onto floor and wall surfaces are high.

Regarding the Islamic hygiene principles, sanitation protocols must align with the concept of *itqan* (perfection) to ensure the cleansing procedure are not compromised by unsanitary drying practices. A hadith narrated by Qays ibn Saad describe how the Prophet SAW dried himself with a clean towel that washed with saffron (*wars*) which offered by Saad after bathing. This prophetic narration illustrates that employing a fresh and clean cloth represents a Sunnah practice (Ibrahim & Mohideen, 2021). Findings by Hisham et al. (2022) support this hand drying practices as prevention against diarrhea-related illness and respiratory infections. Thus, adherence to single use tissue extends beyond mere regulatory adherence, embodying the fulfillment of spiritual duty to safeguard consumers from pathogenic transmission.

3.3 ANALYSIS OF PREMISE HYGIENE SYSTEM

3.3.1 BUILDING CLEANLINESS AND CONDITION



Figure 3.5: Premise maintain a clean environment

Following the observation made at Premise X, the auditors found that the premises were well-maintained, with no signs of dirt. The floors were clean and free of spills in both customer-facing and preparation areas. There were no visible stains on the walls where every nook and cranny of the ceiling was also free from cobwebs, despite being white in color. In addition, furniture such as tables, sofas, decorative shelves and countertops showed no accumulation of dust. These showed that the premise fully complied with the most vital Clause 34 (1) under the Food Hygiene Regulations 2009, which obliges food handlers to maintain the cleanliness of food premises and ensure that the premises are free from rubbish, stains, pests, dirt or soot, sweepings, ashes, waste and cobwebs at all time (Ministry of Health, 2024).

The absence of dirt and dust indicates that the premises have adequate particulate management measures, which reduce the risk of cross-contamination. This is because dust on surfaces can contain various fungi and bacteria, such as *Aspergillus*, *Staphylococcus* and *Kocuria*, which may negatively affect the premises, particularly food that comes into contact with contaminated surfaces (Kim et al., 2022). Meticulous cleaning practices made by Premise X, ensure areas are free from dirt, particularly dust, can minimize the potential for microbes carried by dust to contaminate food contact areas, as dust is closely associated with microorganisms that constantly settle and circulate in the air (Dhaliwal et al., 2025).

The initiative of the premises to consistently maintain a clean environment reflects compliance with the concept of *Hifz al-Bi'ah* (environmental protection), as it is a fundamental element in daily life and is considered by many to be one of the objectives of *Maqasid al-Shariah* (Khuluq & Asmuni, 2024). Preserving environmental hygiene is also a vital duty expected of all Muslims, as it is closely related to faith and religious obligations (Mohidem & Hashim, 2023). This is in line with the hadith of Prophet Muhammad: “*Cleanliness is half of faith*”. Hence, the observation finds that the premise abides by this core principle in Islam.

3.3.2 WASTE MANAGEMENT



Figure 3.6: Hand-lift bin at kitchen

In reference to the audit performed at the premise, it was found that trash and waste were managed properly. Bin lid was kept neatly close at all time and were not overflowing. The inner plastic liners also remained dry, intact, free from sticky residue, wetness and no indication of leakage. However, the type of bin used at the premise is a hand-lift model, which may pose a risk of contamination, particularly in food preparation areas, as it requires direct hand contact. These imply that the waste management of the premise did not fully abide with Clause 4.4.3.1 under Good Manufacturing Practices (GMP), which set the rules of waste disposal facilities must be design and built to prevent any potential of contamination (Department of Standards Malaysia, 2022).

Scientific studies suggest that hands are a primary medium among human body parts that contribute to food contamination (Kirchner et al., 2023). Research by Wahab et al. (2025) also found that the increasing of microbial transmission is due to the direct hand contact with surfaces, indicating that hands are the most critical contact points that can lead to spreading pathogens within the premise. Constantly touches unhygienic surfaces especially like bin lid, may pose a higher risk of cross-contamination which can transfer harmful microbes or pathogens that exist from bin lid to hands and eventually to food and preparation areas. Hence, utilize hand-lift bin is not suitable to be put at premises since it can harbor microbes between bin lid and hands especially when there is possibility of multiple hand contact on the lid.

This reflects the Islamic standpoint that prioritizes hygiene in public spaces and prevention of harm. Rasulullah SAW said: *“Removing harmful things from the road is an act of charity.”* This hadith highlights the importance to fulfilling the ethical duty of protecting *maslahah* by safeguarding against harm (Aldamer et al., 2024). However, direct hand contact is required for hand-lift bins may facilitate cross-contamination, indicating that such facilities contradict the Islamic principle emphasizing the removal of harm.

3.3.3 STORAGE FACILITIES



Figure 3.7: Wet raw materials that has been separated in the Freezer

An observation that has been conducted in the premise X has discovered that wet raw materials are kept in the freezer and processed raw materials are separated in a separate location. This demonstrates the premise comprehension of the Good Manufacturing Practice (GMP) guideline included in Clause 4.4.8.4 (a), which requires that raw and processed food materials be kept apart in order to prevent cross contamination while being stored.

From the science perspective, during the freezing and thawing operations, wet raw materials frequently discharge fluids, blood or meltwater. *Salmonella*, *Listeria monocytogenes* and *Escherichia coli* are among the dangerous bacteria that these liquids might carry when they spill onto processed raw materials. Processed raw materials may no longer be safe to eat once contamination takes place and will raise the possibility of contracting a foodborne illness (Xue et al., 2023). According to Donkor (2025) extended exposure above 5°C is regarded as extremely hazardous and could make the raw materials unsafe. Low temperatures can effectively prevent the growth of microbes and the influence of enzymes, slowing down the rate of food spoiling –18°C or below (Deng et al., 2020). However, even at freezing temperatures, some microbes can become active again once the food is thawed.

From Islamic perspective, separating wet raw materials from processed raw materials represent *Ihtiyat* where encouraging handlers to practising a precaution to avoid doubtful food especially handling food. Muslim are urged by Islam to take precautions to guarantee that food is Halal and Topyyib meaning it is not contaminated. In order to prevent cross contamination that could bring *najasah* into the processed food, the premise are seen exercises *Ihtiyat* principle and follow Islamic ethical standards in food safety and halal assurance. It also consistent with the prophetic to avoid doubtful things in order to protect well-being (Putra et al., 2023).

3.3.4 PREMISE FACILITIES



Figure 3.8: Door gap

During the observation visit, a number of important aspects related to facilities and hygiene were observed. It was discovered that this premise does not adhere to the guidelines outlined in Clause 4.4.8.3 (b) under Good Manufacturing Practice (GMP) which states to avoid pest access and harborage entails keeping pests out of the premises and eliminating conditions that allow them to hide or breed in order to maintain a clean and safe food processing environment in the premise.

From science perspective, insect infestation in premise can make nutritional quality alterations, off-odor, spread of toxic bacteria and related health consequences (Rajendran, 2020). Through direct contact, droppings, body parts and movement over the premise areas particularly when there were gaps under the door that give access to these pests can contaminate food (Bingham & Hagstrum, 2023). These circumstances foster microbial survival and growth since insects prefer environments with food remnants, wetness and warmth. In order to maintain a safe and hygienic food processing environment, it is crucial to maintain hygiene. Once established, pests can multiply quickly and cause widespread contamination, compromising the microbiological safety of food products and increasing the risk of foodborne illness (Rajendran, 2020).

From Islamic perspective, the premise pest access and harborage are in violation of *Dar' al-Mafasid* and *Ihsan*. The idea of *Dar' al-Mafasid* highlighted the responsibility to preventing harm takes priority and permitting pests to enter or breed within food facilities may result in contamination, the spread of *Najasah* and possible health risks for customers. Simultaneously, *Ihsan* demands that everything be done with quality including keeping food preparation areas hygienic and in order. By going above basic compliance to maintain trust and to provide *Halalan Toyyiban* food that is healthful, safe and maintaining a pest free establishment exemplifies *Ihsan* (Ariffin, 2025).

3.4 ANALYSIS OF FOOD PROTECTION

3.4.1 STORAGE FACILITIES



Figure 3.9: The pastry is placed in the closed chiller

Direct observation at the bakery display counter showed that the bakery products were placed inside a glass display cabinet or chiller. The chiller can be functions as a physical barrier agent dust, airborne particle, and direct to customer contact. The glass cabinet provides adequate protection for the displayed food and supports compliance with Clause 4.2.1.3 under Design and facilities in Good Manufacturing Practice (GMP) requirements for food display and handling. The enclosed display system helps minimize the risk of environmental contamination, in line with MS 1514:2022, which emphasizes the protection of food display and service. Although the products are arranged openly on display boards, they remain within a controlled and enclosed environment that prevents direct exposure to customers.

From scientific standpoint, covering pastry during display is critical control measure to prevent environmental and biological contamination. Exposure to the surrounding environment increases the risk of contamination by airborne microorganisms, dust particles, and respiratory droplets, which are known vectors for foodborne pathogens (Dweh et al., 2024). For example, ready-to-eat bakery goods are extremely vulnerable to contamination because they are usually handles after baking without additional heat treatment.

Based on Islamic perspective, the practice of proper storage food aligns with the principle of *hifz al-nafs* (Preservation of Life), which is a primary objective of *maqasid al-shariah* an emphasizes the prevention of harm to human health (Hashim et al,2022). As Allah SWT says in Surah al-Baqarah in verse 195, “And do not throw yourselves into destruction”. Allah clearly said that humans need to avoid something that can threaten our life. Exposing food to contamination risks may lead to foodborne illness that endangers consumer health, thereby contradicting this principle.

3.4.2 SEPARATED UTENSILS



Figure 3.10: The utensils are provided at this café

On site visual assessment showed that food-contact equipment, like whisks and tongs, were available and kept in a specific holder at the beverage preparation area. However, the utensils were observed like cleaning brushes, which are classified as sanitation instruments along with utensils that are used for making beverages. This way makes it possible for cleaning tools and food utensils to be affected through cross-contamination. Regulation 33 of the Food Hygiene Regulations 2009, which mandates that food handlers take all reasonable precautions to prevent food contamination either during preparation or handling, is violated by this behavior. Inadequate hygiene control in utensil management is seen when food contact utensils are kept with cleansing utensils, which raises the risk of contamination.

From a scientific perspective, cleaning equipment such as brushes often have a higher risk microbial loads due to frequent exposure to water, detergents and food residues. Based on research, improper storage of cleaning equipment which is with utensils that come into touch with food promotes the spread of microorganisms (Dweh et al., 2024), especially bacteria that may grow in damp conditions (Vargas et al, 2024). Food safety is at risk because the indirect contact with contaminated surfaces might cause recontamination even when utensils appear to be clean.

From Islamic perspectives, this act is not in line with the concept of *halalan toyyiban* which necessitates food to be clean, lawful and safe throughout the preparation process. Islam strongly emphasizes that human need to eat clean and pure foods. Mixing between cleaning equipment and utensils for beverage preparation compromises the *tayyib* aspect of food hygiene (Mokti et al, 2024). To prevent harm and maintain food safety standards, it is both legally and religiously required that food contact utensils and cleaning equipment be separated.

4.0 RECOMMENDATION

4.1 PERSONNEL HYGIENE

4.1.1 APRON HYGIENE CONTROL

To ensure that aprons worn by food handlers remain free from personal items during food handling activities, the introduction of an empty-pocket check is recommended as an immediate control measure. Apron pockets can easily accumulate microorganisms, food debris, or foreign objects, which may lead to both biological and physical contamination if left unchecked. For this reason, visual inspection of aprons should be carried out before the start of each work shift to confirm compliance. This practice strengthens personal hygiene discipline among food handlers.

In the longer term, management should consider providing standardised waterproof, food-grade aprons designed with minimal or no pockets to further reduce contamination risks. A designated storage area should also be allocated to separate clean and used aprons, ensuring they are handled and stored hygienically. Such facilities help support consistent cleaning, inspection, and replacement practices, while reducing the likelihood of cross-contamination. From an Islamic perspective, this preventive approach reflects the principle of *hifz al-nafs* (protection of life), as maintaining clean protective clothing plays an important role in safeguarding consumer health and preventing harm.

4.2 PERSONAL ADORNMENTS

To reduce contamination risks associated with personal adornments, regular visual inspections should be conducted to ensure that food handlers do not wear jewellery such as rings, watches, or bracelets while handling food. Jewellery can trap dirt and bacteria, which may interfere with effective hand hygiene and increase the risk of contamination. These inspections should be performed before the start of each shift as part of routine hygiene monitoring.

For sustained compliance, it is recommended that dedicated staff lockers be provided to allow food handlers to store jewellery and personal belongings securely outside food preparation areas. The availability of proper storage facilities reduces non-compliance caused by practical constraints and supports the long-term enforcement of the no-jewellery policy. Over time, this measure helps foster a positive and consistent food safety culture within the establishment. From an Islamic ethical standpoint, this approach aligns with the principle of *sadd al-dharā'i'* (blocking the means to harm), as it removes potential sources of contamination before they can pose a risk to consumer safety.

4.2 SANITATION FACILITIES

4.2.1 HANDWASHING FACILITIES

To address recontamination hazards from manual faucets, the supervisor is mandated to immediately enforce a comprehensive sanitization protocol. This protocol required hourly disinfection of faucet handles accompanied by mandatory hand sanitizer usage by food handlers after tap closure to neutralize pathogenic agents. To ensure adherence, supervisor must conduct active visual monitoring during peak operational hours and daily verification of sanitization checklist. Such measures create a protective barrier as recommended by Kumar et al. (2024) that help in compromising bacterial survival.

During the upcoming scheduled maintenance, the premise owner must upgrade the existing sink with foot pedal adapters. This modification guarantees total hands-free operation which effectively breaking the infection transmission chain at a physical level. To sustain the durability, appointed personnel must include pedal mechanism into the preventive maintenance checklist. By enabling precise water flow control and *israf* (wastage) prevention, this system balances demanding hygiene requirements with spiritual responsibilities toward natural resource protection (*al-wasatiyah*).

4.2.2 HAND DRYING FACILITIES

Immediate implementation of a 'Zero-Tolerance Policy' by the premise must be enforce to eliminate any contamination risk coming from reusable fabric towel. Starting the next operation cycle, any cloth materials must be completely removed and the existing tissue rolls required to be stored in lidded storage to prevent contamination. A daily operation checks must be conducted by supervisor or appointed personnel to ensure fabric towel absence at sink areas before food handling activities. This protocol mitigates *Salmonella* transmission risks as identified by Ncube (2020).

Upgrading to Auto-Cut Paper Dispenser required top management to allocate budgetary for its installation within the next 3 months to achieve permanent contamination control. Unlike open holders, this mechanism eliminates cross contamination risk by ensuring users touch only a single sheet. For long term sustainability, workers need to incorporate a visual refill check into daily cleaning routines to prevent supply shortage. This strategy fulfilled the Islamic principle of *itqan* just as the Prophet SAW use clean cloth, the auto cut feature guarantees an untouched sheet for each user.

4.3 PREMISE HYGIENE SYSTEM

4.3.1 SYSTEMATIC SANITATION PRACTICES

An effective way to maintain the cleanliness of the premise is to conduct an end-of-day inspection by the supervisor using a fixed and systematic checklist covering the cleanliness of internal and external areas, including the sanitary conditions of customer-facing areas, the kitchen and storage room. This practice should be performed daily before closing to confirm cleanliness and detect any issues related to hygiene and safety before reopening the premise on the next day. Executing a documented site assessment in this manner can maximize compliance with food safety and hygiene standards, as suggested by Teym et al. (2025).

The facility operations manager should also consider implementing a standardized cleaning system within next 60 day. This system should include a regular cleaning schedule with defined and clear responsibilities, providing cleaning logs and verifications procedures to minimize disorganized cleaning practices and ensure the consistency in controlling microbiological risk at the premise. This practice may also establish a more systematic and comprehensive approach for premise hygiene, ensuring that the surrounding of the premise is in accordance with safety guidelines and regulatory requirements (Djekic & Smigic, 2025).

4.3.2 HYGIENIC WASTE HANDLING

Emptying and replacing bin liner regularly is a mandatory practice that should be maintained by all staff at the premise and carry out frequently especially during peak hours, to prevent overflow. Following this action, all staffs are required to wash their hands with soap promptly after handling waste or changing liners particularly when the premise use hand-lift bin. Placing clear handwashing signs or stickers near the bins or sink can help ensure all staff comply to the order of washing their hands immediately after come into contact with bin. This practice is an effective way that can give prior reminder for staffs and work as prevention measures to reduce food handling risks.

In addition, premise owner should consider replacing the current hand-lift bins with foot-operated pedals bins, specifically those that were placed in the kitchen or food preparation areas. Given the small size premise, the replacement of bin model at the premise can be completed within five days. Foot-operated bin is fit as a hygienic design and safer alternative, as they remove the need of direct hand contact with the bin lid, thereby helping to prevent food hazards during preparation (Koutsoumanis et al. 2023).

4.3.3 FREEZER FACILITIES

Since exposure can reduce shelf life and raise the danger of spoiling, the owner must make sure that all raw materials are properly date-tagged on their packaging especially those that have been opened or partially used. To avoid using expired ingredients, date tagging should be done as soon as the raw materials are opened or transferred. It must include the date of opening as well as the expiration or use by date. Trained food handlers should be given this task and the owner should keep an eye on it by conducting daily stock checks.

A clear arrangement policy should be put in place by the management stating that designated food handlers are in charge of arranging raw materials in the freezer with the top section reserved for opened raw materials or those approaching their expiration date and the bottom section used for newly received or later expiry raw materials. The owner should oversee this setup which needs to be completed immediately after receiving items or after each use. It must be in line with the concept of *Ihtiyat* which is practicing precaution to avoid doubtful food.

4.3.4 DOOR FACILITIES

The owner should immediately direct maintenance personnel to seal all visible holes or door gaps that could allow pests to enter the premise. Particularly in high risk area like doors, this action must be taken as soon as the issue is recognized during inspection. To achieve a tight and long lasting closing, the sealing process should be carried out by utilizing suitable materials such door gap rubber strips, door sweep or stainless steel kick plate. Immediate sealing lowers the risk of contamination and helps prevent pest ingress and harborage.

To stop pests from entering the property, the owner should make arrangements for skilled maintenance staff to install pest proof doors at all points of entrance. In order to prevent disruption, this action must be finished either before the premises resume full operation. It should be done after discovering recurrent pest hazards or during planned facility modifications. Doors with tight fitting frames, door gap rubber strips or door sweeps that cover gaps between the doors and floor should be used for the installation. Installing pest proof doors helps stop pest invasion in line with *Dar' al-mafasid* and *Ihsan* which preventing harm takes priority and doing things with excellence.

4.4 FOOD PROTECTION

4.3.1 CHILLER FACILITIES

Ways that can be done to reduce the risk and improve the situation are during all business hours, including periods of high service demand, except for quick food handling or replenishment tasks, the food handlers and service staff responsible for food display and replenishment to be properly covered. Therefore, to avoid contamination, make sure all baked goods and ready-to-eat meals are displayed in enclosed cabinets or adequately covered (Iulietto et al, 2024). It can be done by enclosed display cabinets or using a food-grade covers for making sure the covers are closed right away after handling food.

Maintenance personnel or designated food premises staff must do a gasket maintenance. In order to maintain tight and efficient seal, rubber gaskets used on food display cabinets or equipments (Gelati et al, 2021) must be consistently inspected, cleaned and replaced if it is broken. More than that, gasket maintenance should be carried out routinely. For example, before the start of daily operations, during scheduled preventive maintenance checks, and immediately whenever damage, looseness, or wear is detected. As for that, the maintenance personnel or designated food premises staff must conduct a routine visual inspection, where cleaning gaskets are done to remove debris, checking for cracks or wear, and replacing damaged gaskets immediately to ensure continuous and effective sealing.

4.3.2 SEPARATED UTENSILS

Among the ways to improve the situation are food handlers and responsible service staff can segregate the utensils tongs. For instance, to avoid cross-contamination, separating utensil into a different tong according to the food they are intended for are highly recommended. This method can be done during food handling and service operations where food handlers need to make sure tongs used for different types of food are not combined or shared, and by giving each tong a distinct, clearly labelled holder.

For long terms, the best way is by storing implements that come into contact with food, like ladles and tongs in a perforated holder. The food handlers and responsible service staff must make sure that the clean utensils should be placed in perforated holders that allow adequate air circulation and drainage to avoid accumulation of moisture and microbiological growth. This method can be done after washing and sanitizing utensils.

5.0 CONCLUSION

According to the visit and inspection conducted at the premise, the audit results revealed mixed adherence to requirements. The premises partially comply with certain areas that meet hygiene standards and regulations, while other aspects require improvement to close gaps and achieve full compliance. The audit was conducted with reference to several official standards and regulations, including Good Manufacturing Practices (GMP), the Food Hygiene Regulation 2009, and Good Hygiene Practices, which facilitated the identification of compliant and non-compliant practices at the premise.

The final result of the audit found that the premise was practicing some basic hygiene measures in accordance with the referenced standards and regulations. This includes the compliance of personal hygiene by staffs from the aspect of proper attire, restrictions on personal accessories, cleanliness of the premise, and appropriate arrangement and storage of raw materials. These implies that the premises owner and staff were aware of the vital role of these practices and the need to instill them within the operations of the premise. However, the findings also identified non-compliance in several hygiene aspects that do not fully abide to the clauses outlined in the relevant standards and regulations. This involves the lack of sink availability, absence of proper hand-drying equipment, unsuitable waste bin model, the existence of gaps between doors and improper segregations between food equipment and cleaning utensils. The non-compliant practices indicate that the premises have failed to comply with, and have overlooked, several critical hygiene components in their operations. These issues may expose the premise to multiple potential hygiene risks and hazards if such issues are not addressed as promptly.

From Islamic perspectives, the detection of non-compliances may severely affect the *toyyib* aspect of food preparation, despite the premise demonstrating initiatives to maintain cleanliness and uphold order. Improper hygiene management within the premise may jeopardize food purity and safety. Meanwhile Allah SWT has clearly emphasized the *toyyib* aspect from surah al-Baqarah verse 172 which mean: “*O believers! Eat from the good things We have provided for you. And give thanks to Allah if you ‘truly’ worship Him alone*”. This verse indicates that the food one consumes must not merely meet the requirements of halal, but also emphasizes the elements of safe, clean and wholesome. Therefore, the premises must not neglect the *toyyib* requirements and should address this aspect holistically by taking the necessary actions to improve any deficiencies in order to achieve full compliance with hygiene standards as well as Shariah principles.

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