

The Relationship Between Food Safety Knowledge and Attitudes, Personal Hygiene Behavior in Hawker Traders in Pasir Gombong Village

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Article Information

Submitted: 10 September 2025

Accepted: 18 September 2025

Publish: 30 September 2025

Keyword: Street Food Vendors;
Food Safety; Personal Hygiene;

Copyright holder: Amanda
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Year: 2025

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Abstract

Introduction: Food safety is an effort to prevent food contamination that threatens health. Foodborne disease remains a global issue, including in Indonesia, as seen in poisoning cases in Bekasi and Cikarang. Street food is still at risk of being unhygienic, as many vendors neglect hygiene due to limited information, capital, and guidance. Knowledge and attitude are important factors in maintaining personal hygiene. **Objective:** This study aims to analyze the relationship between food safety knowledge and attitudes with the personal hygiene of street food vendors in Pasir Gombong Village. **Methods:** This study employed an analytical design with a cross-sectional approach. The sample consisted of 50 street food vendors in Pasir Gombong Village. Data were collected using a questionnaire, and the Chi-Square test was applied to examine variable relationships. **Results and Discussion:** The statistical test showed a p -value of 1.000 for the relationship between knowledge and personal hygiene, and 0.170 for the relationship between attitude and personal hygiene ($p > 0.05$). These results indicate no significant relationship. **Conclusion:** Most respondents were male, middle-aged, well-educated, experienced in trading, and had middle to high income, but had never attended food safety training. Although respondents generally had good knowledge, attitudes, and hygiene practices, statistical analysis showed no significant association between knowledge or attitudes and personal hygiene

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Introduction

Food safety is a condition and effort that is necessary to prevent food from possible biological, chemical, and object contamination that disturbs, harms, and endangers human health (Kusnul Khotimah, Wulandari, & KM, 2024). Food security is a major problem for the community (Njatrijani, 2021). About 80% of foodborne illnesses are caused by pathogenic bacteria. Some types of bacteria that often cause diseases include: Salmonella, Staphylococcus, E. coli, Vibrio, clostridium, Shigella and Psedomonas Cocovenenous (Rahmayani, 2018)

Foodborne disease is still a global problem in both developed and developing countries (Yulianti, Muhlishoh, Hasanah, Rosnah, & Sutrisno, 2022). WHO records around 600 million cases of foodborne illness occur annually worldwide after consuming contaminated food (Njatrijani, 2021). Southeast Asian countries, including Indonesia, are believed to have the highest incidence and mortality rate caused by *foodborne diseases* (Nurpratama, Azmi, & Puspasari, 2023). On April 21, 2025, there was a case of food poisoning in Bekasi Regency after a number of people consumed dry noodles from mobile traders. Symptoms that appear include nausea and vomiting. This case reflects that there are still food safety risks in snacks that are poorly monitored for cleanliness and quality (Nugraha, 2025). In 2018, dozens of students in Cikarang experienced symptoms of food poisoning such as nausea, vomiting, and weakness after consuming snacks from vendors outside of school. A total of 15 people experienced health problems after consuming the school snacks. Nine of them were forced to be rushed to the hospital (Gustini, 2018).

Traders often neglect food *hygiene*, such as leaving food without a lid, selling on the side of the road or near sewers, not keeping their nails clean, using jewelry, and leaving the trash can open, all of which can increase the risk of food poisoning (Permatasari, Handajani, Sulandjari, & Faidah, 2021). In this case, knowledge and attitudes about *hygiene* and sanitation play an important role in food preparation. Knowledge is needed so that every step taken follows procedures and produces a good product, while ensuring that the food served has quality and guaranteed quality, considering that food is very susceptible to microorganism contamination (SYERRA, 2016). There are still many hawker traders who do not understand the importance of maintaining food safety. This condition is generally caused by limited information, capital, and technical guidance. As a result, the resulting products are at risk of being contaminated with microorganisms, harmful chemicals, or additives that do not comply with the regulations (Trigunarso, 2020)

Traders' knowledge and attitudes related to food safety are one of the factors that affect their behavior in implementing *personal hygiene* (Suranadi, Lestari, Darawati, Chandradewi, & Wahyuningsih, 2023). Wulandari *et al.* (2023) found that there was a significant relationship between traders' level of knowledge about food safety and their personal hygiene behaviors. Similarly, research conducted by Asmi (2023) shows that there is a significant relationship between knowledge and the application of individual hygiene related to covering the mouth and using aprons. However, different results were found by Rahmayani (2018) who stated that knowledge does not show a relationship with the *sanitary conditions* of hawker food vendors on the roadside.

Based on this background, it is important to conduct research on the relationship between food safety knowledge and attitudes and *personal hygiene* in hawker traders in Pasir Gombong Village. This research is expected to provide an initial overview and

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become the basis for more effective educational efforts in improving the quality of snacks that are safe for public consumption.

Method

In this study, an analytical design with *a cross sectional approach* was used. This research was conducted in Pasir Gombong Village. A sample of 50 people, this research tool uses a questionnaire. Statistical tests using *Chi - Square* to see variable relationships.

Result and Discussion

1. Results

Respondent Characteristics

The results of the respondents' characteristics were in the form of age, gender, education level, length of trading, training, income. An overview of the characteristics of the respondents can be seen in table 1 below.

Table 1		
Characteristics of respondents		
Characteristics of respondents	Frequency (n = 50)	Percentage (%)
Age		
Early adulthood	31	62.0
Mature Mature	19	38.0
Gender		
Men – men	32	64.0
Woman	18	36.0
Education Level		
Tall	32	64.0
Low	18	36.0
Long trading		
New	16	32.0
Old	34	68.0
Training		
Yes	2	4.0
Not	48	96.0
Income		
Low	19	38.0
Intermediate to upper	31	62.0

Source: Primary Data, 2025

Based on table 1, it shows that the majority of respondents are male (64%), the age group is dominated by early adults or aged 25-40 years (62%), the majority of respondents have higher education (64%), the respondents' long trading time is dominated by the old category (68%), most of the respondents have never participated in training on food safety and *personal hygiene* (96%), and the majority of respondents have an upper-middle-income (62%).

Respondents' Food Safety Knowledge

The results of the distribution of knowledge obtained through the interview process to the respondents. The questions given to the respondents amounted to 8 questions about food safety with correct or wrong answers. The following is the distribution of correct answers to traders' food safety knowledge shown in table 2 below.

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Table 2
Distribution of Correct Answers Food Safety Knowledge of Snack Vendors

No	Statement	Number of Correct Answers (n = 50)	Percentage (%)
1.	The use of gloves while cooking can reduce the risk of contamination of food.	46	92
2.	The use of jewelry on the hands such as rings and bracelets can increase the risk of contamination of food.	45	90
3.	The use of different cooking utensils in handling raw food and cooked food can minimize the risk of contamination of food.	37	74
4.	The presence of animals in the cooking area can increase the risk of contamination of food.	49	98
5.	Putting unprocessed food in the refrigerator can prevent food poisoning.	34	68
6.	Raw vegetables have more potential to transmit disease than cooked vegetables.	39	78
7.	A food handler suffering from illnesses such as diarrhea, sore throat, syphilis and flu poses a risk of food contamination.	44	88
8.	Healthy food sellers can also be carriers of food-borne illnesses.	26	52

Source: Primary Data, 2025

Based on the results of the data in table 2 related to the distribution of food safety knowledge answers, it shows that in the knowledge data, majority correct answers are in answers number 1, 2, and 4 with the percentage in answer number 1 amounting to 46 people or 92%, answer number 2 is 45 people or 90%, and answer number 4 is 49 people or 98%.

Table 3
Distribution of Food Safety Knowledge Score of Hawker Traders

Statistics	Value
Mean	79.28
Median	87
Mood	100
Standard Deviation	19.615
Statistics	Value
Minimum	37
Maximum	100

Source: Primary Data, 2025

Based on the results of the distribution of food safety knowledge scores of hawker traders, it is known that the average value (mean) of respondents is 79.28. This shows that in general, the achievement of respondents' scores is in the category of quite high. The median value is 87. Meanwhile, the most frequently appearing value (mode) is 100, indicating that quite a few respondents have perfect values. The lowest score the

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respondents obtained was 37, while the highest score was 100. It can be concluded that most respondents tend to have high grades.

Table 4

Food Safety Knowledge Distribution of Snack Vendors		
Knowledge	Frequency (n = 50)	Percentage (%)
Good	46	92.0
Inadequate	4	8.0

Source: Primary Data, 2025

Based on the results of the data in table 4 related to the distribution of food safety knowledge, it most majority of traders have a good level of knowledge. This is evidenced by the results of data processing which showed that as many as 46 respondents or 92% of the total respondents were in the category of good knowledge. Meanwhile, only a small percentage of respondents, namely 4 people or 8%, have poor knowledge related to food safety. The results of these interviews with traders illustrate that the majority of traders have understood the basic principles of food safety, such as the importance of maintaining cleanliness and preventing food contamination.

Respondents' Food Safety Attitudes

The results of the interviews conducted with respondents included 25 questions about food safety with answers strongly agree, agree, disagree, or strongly disagree. Positive questions for scoring started from 4 to 1, including Strongly Agree (SS) = 4, Agree (S) = 3, Disagree (TS) = 2, and Strongly Disagree (STS) = 1. Negative questions were scored from 1 to 4, namely Strongly Agree (SS) = 1, Agree (S) = 2, Disagree (STS) = 3, Strongly Disagree = 4.

Table 5

Distribution of Positive Answers to Food Safety Attitudes of Hawker Traders

No	Question	Positive answer (n = 50)	Percentage (%)
1.	Food ingredients that will be processed and look clean can be cooked immediately without pre-washing	29	58
2.	Food handlers may only wear one of the aprons, masks, head coverings, gloves, or footwear while working (PPE)	15	30
3.	Food handlers do not have to wear masks as long as using the head covering properly	13	26
4.	Food utensils are washed thoroughly with soap and further with hot water	42	84
5.	The bin in the food processing room can be in the open	33	66
6.	The room where food is processed and stored must not be bright, dry and clean	9	18
7.	Food processing personnel use aprons only when processing food	16	32
8.	Dry or wet food storage containers should not be Touching the floor	36	72
No	Question	Positive answer	Percentage (%)

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		(n = 50)	
9.	Food processing personnel may smoke and talk while processing food	26	52
10.	The condition of the food handlers' nails should always be clean, cut short and neat	48	96
11.	Cooked food is placed in a clean, closed place	45	90
12.	Food processors are allowed to chat while processing food	16	32
13.	Food processors wash their hands with soap before and after processing food	44	88
14.	Does not cough and spit in the washing-place of tableware and at the time of preparation, processing, and dismantling	44	88
	Wash your hands every time after doing activities (after sneezing, coughing, yawning, eating, from the bathroom, etc.)	43	86
15.	Food processors after hand washing do not dry them with aprons or work clothes	33	66
16.	Food processing personnel that being sick is not allowed in food processing	42	84
17.	Handling cooked foodstuffs can be done directly with the fingers of the hand, not using intermediaries	29	58
18.	Clean, dry, and free of insects and rodents	48	96
19.	Hygiene of essential food processing equipment	44	84
20.	Food handlers can use ring jewelry when processing food	15	30
21.	Sorting doesn't have to be done quickly	29	58
22.	Food handlers are not obliged to clean the place after completing the activity	16	32
23.	Food handlers should not need to wear disposable plastic tools/cases	17	34
24.	There is no need to pay attention to the level of food readiness	17	34

Source: Primary Data, 2025

Based on the results of the data in table 5 related to the distribution of food safety attitude answers, it shows that in the attitude data, the majority of positive answers are in answers number 4, 10, 11, 13, 14, 15, 17, 19, and 20 with the percentage in answers numbers 4 and 20, namely 84% or 42 respondents, numbers 10 and 19 with a percentage of 96% or 48 respondents, Number 11 with a percentage of 90% or 45 respondents, numbers 13 and 14 with a percentage of 88% or 44 people, number 15 with a percentage of 86% or 43 respondents, and number 17 with 84% or 42 respondents.

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Table 6
Distribution of Food Safety Attitude Scores of Hawker Traders

Statistics	Value
Mean	57.56
Median	59.50
Mood	55
Standard Deviation	9.607
Minimum	32
Maximum	72

Source: Primary Data, 2025

Based on the results of the distribution of the food safety attitude score of hawker traders, the average value (mean) of hawker traders' food safety attitude was 57.56. The median score was 59.50. Meanwhile, the mode value is 55, which means this score is the most frequently displayed value in the data distribution. The lowest attitude score a trader gets is 32, while the highest score is 72.

Table 7
Distribution of Food Safety Attitudes of Hawker Traders

Attitude	Frequency (n = 50)	Percentage (%)
Good	43	86.0
Inadequate	7	14.0

Source: Primary Data, 2025

Based on the results of the data in table 7 related to the distribution of food safety attitudes, it shows that in the attitude data, the majority of respondents have good food safety attitudes of 43 respondents (86%) and poor food safety attitudes of 7 respondents (14%). The results of interviews with traders show that the majority of traders tend to have high awareness in maintaining the quality and safety of the food they process or serve. However, some traders with poor attitudes indicate that further training, socialization, or education is still needed to increase understanding in the implementation of food safety.

Overview of Personal Hygiene Respondents

The results of the *distribution of personal hygiene* were obtained through the observation process. A statement of 14 items about *personal hygiene* behavior with always, sometimes, and never answers to positive behavior tendencies, which is always. The following is the distribution of correct answers to traders' food safety knowledge shown in table 8 below

Table 8
Distribution of Positive Personal Hygiene Behavior of Hawker Traders

No	Statement	Positive behavior tendencies	
		(n = 50)	(%)
1	When trading, use masks and wash hands with soap, especially before and after touching food	16	32
2	No smoking, spitting and snot in the area where you are trading	28	56
3	Do not eat or chew during trading activities	24	48

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No	Statement	Positive behavior tendencies	
		(n = 50)	(%)
1	Do not taste or touch food with hands or fingers. But touch the food using a clean spoon/spatula/tongs/other appropriate utensils	34	68
2	Do not often touch body parts such as mouth, nose, ears or scratch body parts when handling food	25	50
3	At a minimum, do not touch the food that is ready to be served by hand and when holding the drinking glass do not touch the lip of the glass	25	50
4	Provide adequate and easily accessible handwashing facilities with soap around trading places	16	32
5	Setting the distance between merchant stalls and providing a special container for the handover of money	41	82
6	Pre- and post-sale cleaning of trading areas (including trading tables, kiosk doors, storefronts and other trading equipment)	34	68
7	Periodic cleaning and disinfecting of areas or facilities used to sell food	22	44
8	Always cover the mouth and nose when coughing or sneezing and do not cough and sneeze not near food	45	90
9	If you are sick, do not trade first	37	74
10	Always wear clean clothes	46	92
11	Not sitting at the table where food is served	45	90

Source: Primary Data 2025

Based on the results of the distribution in table 8, it shows that there are four majorities of positive behaviors in numbers 8, 11, 13, 14 that have a tendency to positive behavior. This is shown in the percentage of number 8, which is 82% or as many as 41 people, number 11 with a percentage of 90% with a total of 45 people, number 13 with a percentage of 92% or as many as 46 people, and number 14 with a percentage of 90% as many as 45 people. It can be concluded that the majority of traders have been able to implement *personal hygiene* behavior well.

Table 9

Distribution of *Personal Hygiene Scores* of Snack Vendors

Statistics	Value
Mean	64.94
Median	66.00
Mood	50
Standard Deviation	18.185
Minimum	33
Maximum	100

Source: Primary Data 2025

Based on the results of the distribution of food safety attitude scores of hawker traders, the average personal hygiene score of hawker traders is 64.94. The median score was 66. The mode value is 50, which means that this score is the most common value in the data distribution. The lowest personal hygiene score obtained by traders is 33, while the highest score is 100. This shows that there is a fairly wide range of values, from the low to the maximum category.

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Table 10
Distribution of Personal Hygiene Food Safety of Snack Vendors

Personal Hygiene	Frequency (n = 50)	Percentage (%)
Good	39	78.0
Inadequate	11	22.0

Source: Primary Data 2025

Based on table 10, it shows that most respondents have good *personal hygiene* (78%). This can be interpreted as traders are aware of personal hygiene which can prevent food contamination. However, there are still some respondents who have poor *personal hygiene* with a percentage of 22%. This could be due to the habit factor of the trader.

The Relationship between Food Safety Knowledge and Personal Hygiene

Table 11
Relationship between Food Safety Knowledge and Personal Hygiene

Relationship between Food Safety Knowledge and Personal Hygiene							
Knowledge	Personal hygiene				Total		p – value
	Good		Inadequate				
	n	%	n	%	n	%	
Good	36	78.3 %	10	21.7 %	46	100 %	1.000
Inadequate	3	75.0 %	1	25.0 %	4	100 %	
Total	39	78.0 %	11	22.0 %	50	100 %	

Source: Primary Data 2025

Based on table 11 statistical test results, the *pvalue* = 1,000 (<0.05) was obtained. This shows that there is no relationship between food safety knowledge and *personal hygiene*. This can be interpreted that the level of knowledge that a person has about food safety does not directly affect *personal hygiene practices*. This can be caused by various other factors beyond knowledge, such as habits, the availability of supporting facilities, or the individual's motivation in maintaining personal hygiene, so that even though they have good enough knowledge, they are not necessarily followed by the application of appropriate behavior in daily practice.

The Relationship between Food Safety Attitudes and Personal Hygiene

Table 12
Relationship between Food Safety Attitudes and Personal Hygiene

Relationship between Food Safety Attitudes and Personal Hygiene						
Attitude	Personal hygiene				Total	p – value
	Good		Inadequate			
	n	%	n	%	n	%
Good	35	81.4 %	8	18.6 %	43	100 %
Inadequate	4	5.5 %	3	1.5 %	7	100 %
Total	39	78.0 %	11	22.0 %	50	100 %

Source: Primary Data 2025

Based on table 12 statistical test results, the *pvalue* = 0.170 (<0.05) was obtained. This shows that there is no relationship between food safety attitudes and *personal hygiene*. In other words, a positive attitude towards food safety of traders is not always in line with the implementation of good *personal hygiene behavior* in daily practice. This condition can be influenced by various other factors, such as habits, the availability of hygiene support facilities, the level of awareness of the importance of maintaining health, and environmental factors that may limit the proper application of *personal hygiene*.

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2. Discussion

Food Safety Knowledge

From the results of the descriptive test, this study shows that the majority of respondents have good knowledge. The results of interviews conducted with traders illustrate that the majority of traders already know the basics of food safety. This statement explains that a person's knowledge or cognition is an important aspect in shaping actions or behaviors. The higher a person's level of knowledge, the better the behavior he shows (Notoatmojo, 2018). Knowledge can be understood as the result of a person's interaction with their environment through experience, education, and the information they acquire to form knowledge, which creates understanding, awareness, and the ability to explain or solve problems (Djaguna et al., 2024). In the perspective of cognitive psychology, knowledge is not only limited to remembered information, but also includes the mental structures used to organize and apply that information in daily life (Sugarni, Keb, & Keb, n.d.)

The thing that encourages someone to do a good job is knowledge (Kesuma, Rahmadiano, & Yuniati, 2020). Knowledge is very important and fundamental to change behavior (Wulandari, 2018). Formal, informal, and non-formal sources of information are very important in shaping a person's knowledge because they can encourage them to actively form new behaviors and adjust them in the right direction (Hermawati et al., 2020).

Knowledge is formed after obtaining certain education or information (Pakpahan, Saragih, & Hutasoit, 2022). Knowledge is the breadth of a person's knowledge about something. Knowledge is the breadth of a person's insight into something. This is essential to do a variety of things, including the merchant's knowledge of the handler's hygiene when handling snack food. With good knowledge, you can manage food well and avoid contamination (Hidayatin, 2019). Therefore, providing complete information about food safety to traders is essential to encourage good behavior and correct bad ones (Hermawati et al., 2020)

Food Safety Attitudes

From the results of the descriptive test, this study shows that the majority of respondents have a good food safety attitude. The results of interviews conducted with traders illustrate that the majority of traders have a high awareness of food safety that is recommended and not allowed in processing and serving food. Allowing customers to consume safe and healthy food is the goal of implementing food safety (Rifqi, 2024). Attitude can be interpreted as a state of thinking to respond to something through experience and influence actions directly or indirectly known as perspective (Agustine, Hakimah, & Nurmayanti, 2023). Attitude is also considered an important factor in determining a person's behavior, where positive attitude changes are often a prerequisite for behavior change, including in the fields of public health and education (Yani, Irianto, Djamil, & Setiaji, 2022)

Attitude will build a readiness to act (Nisa, Nuryanto, Purwanti, & Dieny, 2024). Good habits can form a good attitude towards food safety (Setiavani & Pakpahan, 2023). A positive attitude towards health may not have a direct impact on the behavior of being positive, but a negative attitude towards health will almost certainly have an impact on the behavior (Febriyanto, 2016)

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A good attitude can certainly have a greater influence on practices in food safety (Ersila, Zuhana, Chabibah, & Rahmatullah, 2025). However, a positive attitude does not always guarantee the right behavior (Harlina & Wardarita, 2020). Therefore, the formation of a good attitude needs to be accompanied by a supportive environment, and continuous education so that it can really have an impact on behavior (Rezeki, 2024).

Personal Hygiene Behavior

From the results of the descriptive test, this study shows that the majority of respondents have *good personal hygiene* behavior. The results of the observations made to traders illustrate that the majority of traders have a high awareness of personal hygiene in handling food. Knowledge, attitudes, and behaviors determine a person's behavior or activity. This behavior can be observed in human interactions with others or even with their environment (Noor, 2022). Behavior has an important role in daily life because it is a reflection of a person's adaptation to their environment, and research shows that behavior change can be achieved through educational, empowerment, and environmental modification interventions (Amanda & Rahman, 2025). *Personal hygiene* is a person's effort to maintain personal hygiene and health to prevent disease and maintain physical and social well-being (Karlina, Rusli, Muhtar, & Candradewini, 2021)

Personal hygiene is the concept, attitude, and practice of staying clean, preventing disease, and improving health, confidence, and beauty. The goal is to maintain cleanliness, prevent disease, and improve the quality of health (Trisanti, 2016). The term *personal hygiene* refers to health efforts by maintaining and protecting one's cleanliness (Bagiastra & Damayanti, 2019). For example, washing hands to maintain hand hygiene, washing dishes to keep dishes clean, and discarding damaged food parts to maintain overall food harmony (Brutu, 2021)

The impact of implementing good *personal hygiene* is clearly seen on the quality and safety of the food served (Pasanda, 2016). Food processed by traders with high hygiene standards tends to be free of harmful contaminants, and is more trusted by consumers. *Personal hygiene* must be implemented because personal hygiene is an important thing that is always put aside when eating, personal hygiene must be prioritized (HIMMATUL'ULYA & SYAKIRA, 2024)

The Relationship between Food Safety Knowledge and Personal Hygiene

From the test results *Chi Square* In this study, it was shown that there was no significant relationship (*p-value* 0.880) between knowledge and *Personal Hygiene* Respondents. This is in line with the research conducted by Rahmayani (2018) who states that knowledge does not show its relationship with *Personal Hygiene* traders on the side of the road (Rahmayani, 2018). Most food handlers answer knowledge questions *Hygiene* good sanitation. This research is in line with research conducted by Kusmaningtiar (2019) which shows that a person's knowledge of food safety does not affect a person's behavior to behave well (Kusmaningtiar, 2019).

The majority of hawker traders according to the results of the analysis have good knowledge, so the results can be said to be positive. In general, hawker food vendors know about personal hygiene. However, research shows that some traders lack understanding of the impact of unclean living habits, which can lead to various diseases and increase pain in the community (Rahmayani, 2018). Respondents knew about personal hygiene in touching snacks. This is demonstrated by the fact that respondents

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use assistive devices to serve food and maintain personal hygiene, including hand, nail, and clothing hygiene, when touching and serving food. They were also able to explain how to maintain the cleanliness of food processing without being asked (Hidayanti & Lina, 2019). According to Sari (2017) research, because there are likely other factors that have a stronger influence, such as food vendors' habits, unsupportive environment, and the experience of vendors and snack processing, the causes of knowledge and behavior are not related to each other (Sari, 2017)

Personal hygiene Food handler is closely related to knowledge of *Hygiene* and food sanitation. Knowledge of food safety and *Personal Hygiene* Traders play an important role in the provision of food so that the snacks produced remain free from contamination (Makhfirah & Hadi, 2024). There needs to be various training programs for traders, including personal care and hygiene (*Personal Hygiene*), cleanliness of equipment and sanitation facilities, to knowledge of food handling and storage techniques that can reduce the risk of food spoilage (Brutu, 2021). Good knowledge of food handlers will form a positive attitude, so it is expected that the application of *Hygiene* and the sanitation carried out is also good (Miranti, 2016). However, in this study, knowledge did not have a direct impact on the hygiene practices of food handlers because there were other factors that influenced the practice.

The Relationship between Food Safety Attitudes and *Personal Hygiene*

From the test results *Chi Square* This study showed the absence of a significant association (*p-value* 0.151) between attitudes and *Personal Hygiene* Respondents. This is in line with the research conducted by Khotimah (2024) which states that food safety attitudes do not show a relationship with *Personal Hygiene* hawker traders around Muhamadiyah University of Surakarta (Kusnul Khotimah et al., 2024). This is also in line with research conducted by Suryani (2021) which states that food safety attitudes do not show a relationship with *Personal Hygiene* in angkringan traders (Suryani, 2021).

Attitudes reflect a person's likes and dislikes for certain objects, people, or situations (Harahap, 2024), (2024). A good attitude is not enough for food handlers to apply *Personal Hygiene* good (Khatimah 2024). The possibility of not finding this relationship is due to the fact that attitudes are still in the form of closed responses, so positive attitudes are not necessarily always followed by good implementation. Actions are also influenced by various other factors, such as supporting factors and existing conditions (Suryani, 2021). Some food processors may not like to be told how to process food in a way that *Hygiene* (Harahap, 2024)

Hawker traders should be given special training or counseling to change the habit of wearing aprons, masks, and head coverings when trading due to the habit factor and the trader's individual uncomfortable response (Brutu, 2021). Attitudes can turn into real actions if they are supported by certain conditions, such as the availability of facilities and support (Lestari & Aprianti, 2019). One of the factors that affect the formation of attitudes is that mass media or information provides important messages and suggestions, which can shape a person's attitude and become a good basis for judging something (Oetika & Elza, 2019)

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Conclusion

Majority of respondents are male, middle-aged, well-educated, have been in the trading business for a considerable period, have not attended food safety and personal hygiene training, and have middle-to-upper income levels. Most respondents demonstrate good knowledge and attitudes regarding food safety, as well as good personal hygiene behavior. However, statistical analysis revealed no significant association between food safety knowledge and personal hygiene ($p\text{-value} = 1.000$), nor between food safety attitudes and personal hygiene ($p\text{-value} = 0.170$).

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