

**FOOD SAFETY PRACTICES, CHALLENGES, AND BUSINESS GROWTH
AMONG STREET FOOD VENDORS**

**A Thesis Presented to
the Faculty of the College of Business and Management
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of the Requirement for the Degree
Bachelor of Science in Hospitality Management**

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APPROVAL SHEET

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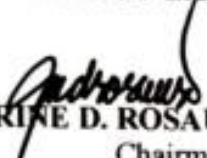
In partial fulfillment of the requirements for the degree Bachelor of Science in Hospitality Management, this thesis entitled, "**Food Safety Practices, Challenges, and Business Growth Among Street Food Vendors**" has been prepared and submitted by **Glad Wilton B. Dagaas, Micoyan T. Lagata, Christian B. Loquiente, and Rhea Claire C. Rescalar** has been examined and is recommended for acceptance and approval for oral examination.

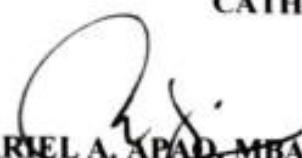

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THESIS ABSTRACT

Title : Food Safety Practices, Challenges, and Business Growth Among Street Food Vendors

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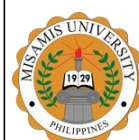
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Food safety is a fundamental aspect of public health and business sustainability, especially in the street food industry, which provides affordable and accessible meals to millions of people worldwide. This study explored the significant influence of food safety practices, challenges, and business growth among street food vendors in Oroquieta City. Descriptive-correlational research designed was used in the study. There were forty-one (41) vendors who were selected through purposive sampling. Food Safety Practices, Challenges, and Business Growth Questionnaires were used as instruments of the study. Frequency, percentage, Mean and standard deviation, Mann Whitney U Test and Pearson product moment correlation coefficient were used as statistical tools. Based on the result this indicates that as food safety practices very high. The growth of street food vendors' businesses is highly likely to increase as well. The perfect positive correlation suggests a very strong relationship between the two variables, meaning that enhanced safety practices directly contribute to better business outcomes. It also indicates that the challenges vendors face are directly linked to the growth of their business, with a stronger focus on overcoming challenges seemingly contributing to enhanced business outcomes. The significant relationships between business growth and variables like age, years of business operation, and monthly income reflect broader entrepreneurial trends. Older vendors or those with more years of experience may have acquired valuable knowledge, networks, and skills that contribute to their business success. In conclusion, vendors who prioritize hygiene and safety practices tend to report better business performance, such as increased sales and revenue.



Training programs on financial management and marketing strategies can help vendors grow their businesses, improve customer retention, and manage costs efficiently. Enhanced spaces will ensure compliance with health and safety regulations while creating a more attractive environment for customers.

Keywords: *Business Growth, Challenges, Food Safety Practices, Street Food Vendors*



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Above all, to the Almighty Father, who had bestowed His wisdom, guidance, limitless blessings, and immense love, especially over the course of this thesis writing. This research study was made possible by Him.

The Researchers



DEDICATION

This research is wholeheartedly dedicated to our beloved parents, who have been our inspiration and strength throughout this study. We also dedicate this research to our Almighty God for giving us the strength, wisdom, and knowledge, all throughout this endeavor. Lastly, we dedicate this research to our adviser who never gets tired of reminding us that we can do it. For his patience and efforts to guide us throughout the research study.

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INTRODUCTION

Ensuring food safety is critical for public health and the sustainability of businesses, particularly in the street food sector, which offers economical and readily available meals to countless individuals globally. It has been observed that vendors of street food often neglect the importance of ensuring food safety and quality. This negligence can lead to foodborne illnesses, and in severe cases, contamination could pose customers, health risk especially children. The Food and Agriculture Organization (FAO) describes street food as food and beverages prepared and sold in public areas, like streets, that are ready to eat.

The swift increase in urban populations has led to the rise of street food vendors. Despite concerns about safety, the demand for affordable, ready-to-eat food continues to rise (Gharui, 2020). The revenue generated from street vending predominantly remains within local communities, thereby boosting local economic activity. In developing economies, street food is particularly popular because it provides both employment and income opportunities (Miles, 2017). Factors such as increasing poverty and unemployment help to enhance the development of street food sector, which requires relatively low startup capital (AddoTham et al., 2020). The sector thrives due to its affordability, accessibility, and the variety of meal options it offers. However, the risks associated with food poisoning and other health issues often outweigh the benefits of purchasing street food.

Street food vending also presents significant potential for business growth, offering vendors opportunities to improve their income and expand their operations (Yoon & Lee, 2021). As vendors gain experience and build customer trust, many can transition from small-scale operations to more established enterprises. The casual aspect

of street food selling frequently allows for flexibility and innovation, enabling vendors to respond quickly to consumer preferences and market trends (Crockett et al., 2020). Additionally, the increasing interest in culinary tourism and the growing appreciation for local cuisines can help vendors capitalize on larger markets (Gharui, 2020). However, achieving sustainable growth requires addressing challenges such as limited access to resources, lack of training in food safety, and inadequate infrastructure to support their business aspirations.

Street foods provide quick, affordable meals for people in urban areas, especially those with low incomes. However, the health risks of these foods may be greater than their benefits. In numerous developing nations, street food is frequently cooked and sold in unhygienic environments because of inadequate oversight, which significantly contributes to food- and waterborne diseases. A lack of knowledge about safe food handling and inadequate infrastructure to ensure food cleanliness are significant public health concerns, especially in developing countries (Habib, 2016).

According to the street food vendors that were interviewed, proper training in safe food handling, coupled with suitable financial and infrastructural support like business loans, could prove to be advantageous. Establishing designated areas for street food vendors throughout the city, equipped with essential resources like purified water supply, proper sanitation facilities, and effective waste disposal systems, might help them address the challenges related to maintaining food hygiene (Bhat, 2019).

Street food vendors contribute significantly to local economies, but their growth depends on food safety practices and overcoming operational challenges. Maintaining food safety through proper hygiene and safe food handling practices fosters customer trust and promotes business growth (Gänzle, 2015). However, vendors face challenges

like limited resources, regulatory hurdles, and weather conditions, which can impede growth (Snyder, 2016). Addressing these issues through efficient practices and marketing strategies can support long-term success (Finkelstein, 2018).

According to the street food vendors that were interviewed, proper training in safe food handling, coupled with suitable financial and infrastructural support like business loans, could prove to be advantageous. The process of making street food varies, including meals prepared in small areas, ready-made items, consignments, and food cooked on the spot (AddoTham et al., 2020). However, this diversity a significant challenge in ensuring food safety and implementing effective methodologies for safe food handling. In response to these concerns, the World Health Organization (WHO) has established specific guidelines for food safety to improve the quality and safety of food preparation (WHO, 2019).

As reported by the WHO, around 2.2 million individuals globally experience diarrhea outbreaks annually as a result of tainted food and water. Additionally, foodborne diseases can cause serious health issues, including cancer, reactive arthritis, neurological problems, and organ failures. Hence, it is crucial to thoroughly investigate foodborne diseases to prevent potential outbreaks (CDC, 2021). Although street food is highly popular in developing countries, there is evidence that foodborne epidemics are often linked to street vending. Consequently, ensuring the safety of street food poses an important issue for public health.

Surveys indicate that many urban residents heavily depend on street snacks for their regular meals, with a significant portion of street food vendors located in Asia (Wasike, 2020). Although street food vending is quite popular, it encounters significant issues, such as inadequate food hygiene, environmental contamination, and disturbances

to both pedestrian and vehicle traffic. Several agencies, including the Department of Health, the Bureau of Food and Drugs, and the Department of Agriculture, along with local authorities, comply with the Philippine National Standards for Food Products. The Department of Health is vital in guaranteeing high-quality healthcare services and advancing food quality standards.

In recent years, the county's regulatory guidelines and operational benchmarks for food safety and cleanliness have been consistently enhanced. This heightened focus on hygiene and sanitation is driven by the increasing incidence of foodborne diseases and malnutrition globally. However, despite regulatory efforts, effective safety and sanitation management continue to be challenges in many countries, including the Philippines.

The researchers found a gap in previous studies about food safety practices, challenges, and business growth among street food vendors. Previous research didn't focus on the growth of these businesses, which is an area that has recently been studied in other fields. Three articles that discuss similar topics are "Food Safety in Street Food Vending: Challenges and Solutions" (Gharui, 2020), "Food Safety Practices among Street Food Vendors in Dipolog City" (Olem, 2023), and "Street Food Vendors and Their Role in Urban Economies" (Talukder, 2022). The issue of business growth should be looked into more to understand why street food businesses aren't growing as fast as others in the food industry (Miles, 2017).

It is clear that street food vendors are crucial in tackling important economic and social issues within the country. They offer low-cost meals and generate employment opportunities for numerous residents in both rural and urban areas, they contribute to both local economies and community well-being. However, the casual nature of street

food selling often results in the absence of formal regulation, which can lead to possible problems related to unsafe practices (Kumar, 2022).

This study initiated to investigate the safety practices, challenges, and business growth of street food vendors in Oroquieta City. The results offer valuable insights into the current safety measures and operational challenges encountered by vendors in this local context. By shedding light on these issues, the findings will inform policymakers and regulatory bodies about gaps in oversight and areas that require intervention. Additionally, the study aims to develop targeted recommendations to enhance safety standards, promote sustainable business practices, and improve the overall conditions for vendors, ultimately benefiting both the vendors and the community they serve.

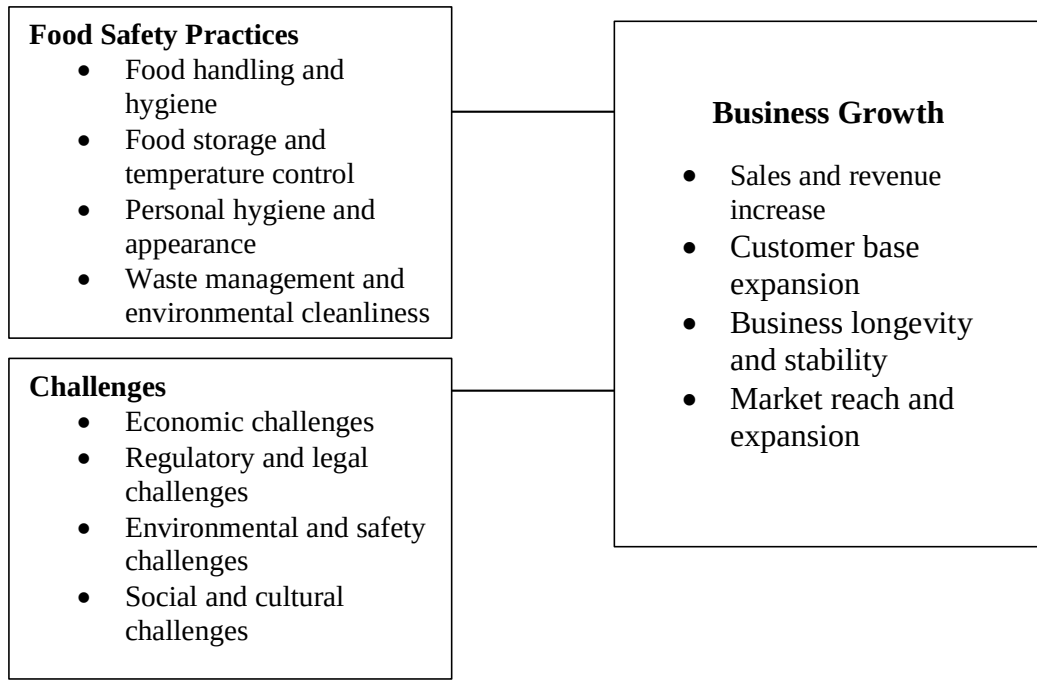


Figure 1. *Schematic Diagram of the Study*

Statement of the Problem

The study explore the significant influence of food safety practices, challenges and business growth among street food vendors in Oroquieta City. Specifically, this seek to address the following specific objectives:

1. Determine the profile of the respondent in terms of age, sex, civil status, years of business operation and monthly income.
2. Determine the level of food safety practices among street food vendors in terms of handling and hygiene, food storage and temperature control, personal hygiene and appearance, and waste and environmental cleanliness.
3. Determine the level of challenges experienced among street food vendors in terms of economic challenges, regulatory and legal challenges, environmental and safety challenges, and social and cultural challenges.
4. Determine the level of street food vendors business growth in terms of Sales and revenue increase, customer base expansion, business stability and longevity, and market reach and expansion.
5. Explore the significant relationship between food safety practices and street food vendors' business growth.
6. Explore the significant relationship between street food vendors' challenges and business growth.
7. Explore the significant difference between street food vendors' business growth when grouped according to profile.

Null Hypothesis

HO₁. There is no significant relationship of Food safety practices, challenges and business growth among street food vendors.

REVIEW OF RELATED LITERATURE

The street food sector has seen remarkable expansion in recent years, fueled by urban development, evolving consumer tastes, and a rising need for cost-effective and readily available meals. Studies highlight that street food businesses play a critical role in local economies, offering employment and entrepreneurship opportunities for marginalized communities. According to the World Health Organization (WHO, 2020), street food vendors are significant contributors to the informal sector, frequently addressing various consumer needs that the formal economy may not satisfy. These businesses are particularly prominent in developing countries, where they serve as an essential means of income generation for low-income families. However, the success of these ventures depends on factors such as market demand, vendor innovation, and the ability to maintain customer trust through consistent quality and safety standards.

In addition, street food serves as an indispensable element of urban food systems, particularly in developing countries, where it provides affordable meals and preserves local culinary traditions. The Food and Agriculture Organization (FAO, 2020) reported that roughly 2.5 billion individuals globally depend on street food for daily nourishment. This massive consumption of street food reflects its importance in ensuring food security for urban populations, especially those from lower socioeconomic backgrounds (Solon, 2022). The convenience, affordability, and accessibility of street food make it an attractive option for consumers, many of whom rely on it for their daily nutrition.



Furthermore, street food is vital for showcasing local culinary heritage, allowing vendors to maintain and propagate traditional food practices that might otherwise fade away (Mohan, 2022).

Recent studies highlight the significance of management strategies in maintaining the sustainability of street food businesses. For instance, Osei-Tutu et al. (2021) found that training in financial literacy, marketing, and customer service positively impacts vendor profitability and business growth. Technological advancements, including the use of mobile payment systems and social media marketing, have further enabled street vendors to expand their reach and improve customer engagement. However, challenges such as limited access to capital, competition from formal food establishments, and regulatory hurdles often impede their growth. These results highlight the importance of implementing supportive policies and focused interventions to enable street vendors and improve their impact on the local economy.

Since 2019, there has been an increasing emphasis on the ability of street food enterprises to withstand global challenges, including the COVID-19 pandemic. Research by Maheshwari and Rathi (2022) revealed that many vendors adopted innovative strategies, such as offering delivery services and diversifying their menu options, to sustain their operations during lockdowns and mobility restrictions. Furthermore, government initiatives to support small-scale food businesses, including grants and microloans, have proven instrumental in aiding recovery and fostering growth. As street food vending continues to adapt to evolving market conditions, the sector remains a vital component of the broader food industry, showcasing its capacity for resilience and innovation in adversity (Rathi, 2022).



In many cases, street food also symbolizes regional identity and pride, as dishes specific to certain areas or communities gain recognition and popularity through street availability (FAO, 2020). This cultural significance cannot be overstated, as street food often becomes synonymous with a city's identity and can even serve as a tourist attraction. In cities worldwide, tourists often seek out local street food as part of their experience, boosting local economies through spending.

In Asia, the street food culture is particularly prominent and deeply ingrained in the daily lives of people across the continent. In many Asian countries, the proliferation of street food vendors embodies the lively essence of culture while also serving as a vital source of income for many individuals with limited resources (Boateng, 2020). In Asia, street vendors offer affordable and easily accessible meals to a wide array of customers, ranging from office employees seeking a quick lunch to students in search of an inexpensive dinner. Additionally, street food plays a crucial role in the local economy by creating jobs and fostering a vibrant economic environment (Mohan, 2022).

Vendors, many of whom come from marginalized communities, can support themselves and their families through the sale of food, and in doing so, they help stimulate local economic activity (Yoon & Lee, 2021). In urban areas, particularly in fast-growing cities, street food vendors play a crucial role in the informal economy, offering employment opportunities and fostering a sense of community. The street food scene often becomes a central hub where people gather, eat, and socialize, reinforcing that food can act as a community unifying force (AddoTham, 2020). This social dimension of street food, where people from different walks of life share the same space, speaks to its role in promoting social cohesion, even as it fulfills economic and nutritional needs (Yoon & Lee, 2021). Vendors often form a tightly-knit community,

sharing resources, helping one another, and collectively shaping the culinary landscape of their cities.

However, despite street food's critical role in both economic and cultural spheres, selling Street food comes with numerous obstacles, especially when ensuring food safety. According to the World Health Organization (WHO, 2019), foodborne illnesses frequently associated with mishandled or contaminated street food represent a significant public health concern. The lack of formal food safety protocols in many street vending environments, coupled with insufficient oversight, creates conditions ripe for the spread of foodborne illnesses. Millions of people worldwide are affected each year by diseases contracted from contaminated food and water, with serious repercussions for public health. These foodborne illnesses often result in significant financial costs, as individuals require medical care and treatment, which further strains already overburdened healthcare systems in many developing countries (WHO, 2019).

The health risks associated with street food are compounded by the fact that many consumers rely on it regularly, increasing their exposure to potential hazards. Because of their restricted resources and often inadequate knowledge of proper food safety practices, street food vendors may inadvertently contribute to these public health risks. For many consumers, the low cost of street food outweighs concerns about its safety, leading to a situation where demand remains high even in the face of potential health hazards.

The safety concerns surrounding street food vending are rooted in several common issues, including inadequate sanitation, improper food handling, and environmental contamination (Smith & Lee, 2023). Many street food vendors operate in unsanitary conditions, lacking access to potable water or adequate waste management



systems. Research indicates that poor food storage, cross-contamination, and insufficient temperature regulation are common issues in street food vending, all of which greatly heighten the likelihood of foodborne diseases (Crockett et al., 2020). Vendors often lack the necessary infrastructure, such as refrigeration, to properly store food, leading to situations where perishable items are left at unsafe temperatures for extended periods. This can cause the rapid growth of harmful bacteria, which may go undetected by both the vendor and the consumer (Chen, 2021).

Moreover, the absence of clean water for washing hands, utensils, and food items increases the likelihood of contamination. Cross-contamination is also a frequent issue, as vendors may use the same utensils or surfaces for raw and cooked food without proper cleaning in between, increasing the likelihood of transferring harmful pathogens from one food item to another (Crockett et al., 2020). Environmental contamination is another significant concern, as many street food vendors function in outdoor settings where dust, pollution, and insects can come into contact with food, further compromising its safety.

Therefore, hygiene and sanitation practices are paramount in reducing the risks of foodborne diseases associated with street food. Hygiene practices involve avoiding contamination while preparing and serving food, including frequent handwashing, appropriate food storage, and cleaning of cooking tools and surfaces. According to the Hygiene and Sanitation Theory, as elaborated by Wasike (2020), maintaining cleanliness and controlling the presence of harmful microorganisms are crucial to ensuring food safety. In street food vending, where vendors frequently work in suboptimal conditions, it is essential to maintain high hygiene standards.



Regular handwashing, particularly before handling food, is among the most efficient methods to stop the transmission of bacteria and viruses. Many street food vendors lack adequate handwashing facilities, creating a considerable obstacle to upholding hygiene standards. In addition to handwashing, properly cleaning and sanitizing utensils, cutting boards, and cooking surfaces are vital to avoiding cross-contamination between uncooked and prepared foods (Wasike, 2020). Proper food storage, particularly for perishable items, is also critical in preventing the growth of harmful bacteria. Street food vendors often lack refrigeration or cooling systems, leading to situations where food is kept at unsafe temperatures for prolonged periods, increasing the risk of foodborne illnesses (CDC., 2021).

Although hygiene practices are significant, numerous street food vendors do not adhere to acceptable hygiene standards because of insufficient knowledge or resources. Mohan et al. (2022) found that common issues in street food vending include inadequate handwashing facilities, the improper cleaning of cooking utensils, and the use of contaminated water for food preparation. These methods not only create significant health hazards for consumers but also reduce street food's overall quality and safety (Zhang, 2021).

Vendors frequently encounter obstacles in establishing effective hygiene practices, including restricted access to clean water, inadequate financial resources for sanitation infrastructure investments, and a widespread unawareness of food safety hazards. Vendors often focus more on meeting immediate economic needs and may not fully understand the long-term consequences of poor hygiene practices on consumer health. Public health campaigns aimed at educating street food vendors on proper

hygiene practices and government support for improving access to sanitation infrastructure could play a key role in mitigating these risks (Mohan et al., 2022).

In the Philippines, food safety regulations are enforced by several organizations, such as the Department of Health (DOH), the Bureau of Food and Drugs (BFAD), and the Department of Agriculture (DA), each of which plays a role in setting and monitoring food safety standards. These agencies are tasked with conducting inspections, providing guidelines to food vendors, and ensuring that food products sold to the public meet minimum quality standards (DOH, 2022). Despite these initiatives, adhering to food safety regulations can be especially challenging in street food vending, where vendors frequently function outside established regulatory frameworks.

Many street food vendors work in casual settings, which complicates the ability of regulatory authorities to oversee and enforce adherence to food safety standards. Vendors may not possess the required permits or licenses to operate legally, which means they often escape regular inspections. This situation can create disparities in implementing food safety measures among different vendors, with some following the regulations and others not (DOH, 2022). The casual character of street food selling thus creates gaps in oversight, making it harder to ensure that all vendors follow the necessary precautions to protect consumer health.

Even with regulatory frameworks in place, enforcement difficulties emphasize the need for more robust regulatory measures and support systems to guarantee adherence to food safety standards. A study conducted by AddoTham et al. (2020) highlights the necessity of developing stronger regulatory frameworks that consider the specific issues encountered by street food vendors. Successful regulation of street food

safety necessitates government monitoring and the proactive involvement of vendors, who need to understand the significance of following food safety protocols (Jones, 2020). This can be accomplished by offering training initiatives, raising awareness through educational campaigns, and supplying resources to assist vendors in applying appropriate sanitation practices.

Additionally, collaboration between government agencies, local authorities, and street food vendors is essential for creating a regulatory environment that is both supportive and effective. By fostering a cooperative relationship between these stakeholders, it becomes possible to create a system where food safety standards are upheld without burdening vendors, many of whom operate on the margins of society (AddoTham et al., 2020). Strengthening the regulatory framework, coupled with efforts to equip vendors with the resources and expertise required for their success, can enhance street food's overall safety and quality, which serves the interests of both vendors and consumers (Liu, 2021).

Street food vendors are essential in many communities, offering meals that are accessible and budget-friendly. Nevertheless, their growth is closely tied to adopting food safety measures and resolving several challenges. Embracing appropriate food safety protocols, such as keeping a clean environment, ensuring food is stored correctly, and managing food safely, fosters customer confidence and diminishes the risks of foodborne illnesses, encouraging repeat customers and business growth (Gänzle, 2015). Vendors face challenges like limited access to clean water, inadequate refrigeration, and regulatory compliance issues, which can hinder business development (Snyder, 2016). To overcome these obstacles, vendors can invest in portable sanitation, collaborate with local suppliers, and engage in social media marketing to increase visibility and customer

loyalty (Finkelstein, 2018). Vendors can achieve sustainable business growth by improving food safety and addressing these challenges.

Investigations conducted at the community level provide valuable insights into the distinct challenges street food vendors face in different environments. For example, research conducted in several city locations has identified common issues such as inadequate access to clean water, substandard waste management systems, and limited awareness of food safety practices among vendors (Chen et al., 2021).

Local case studies can provide a detailed comprehension of the specific difficulties encountered by suppliers in Oroquieta City, where this study is focused. These studies can reveal how local factors, such as infrastructure limitations, cultural practices, and economic conditions, influence food safety practices and challenges. By examining these local dynamics, the research seeks to offer tailored recommendations to enhance safety standards and assist vendors in tackling their specific challenges.

Proper hygiene practices, such as washing hands, sanitizing utensils, and storing food correctly, are essential for avoiding contamination and minimizing the chances of foodborne illnesses. These findings underline that adherence to hygiene standards is essential for maintaining food safety and protecting public health (Solon, 2022). The convergence of these results across various studies reinforces the necessity of implementing rigorous hygiene practices to safeguard consumers and enhance street food quality.

In contrast, the results of this study on food hygiene practices both support and broaden the scope of previous research. Although this study reaffirms the importance of effective handwashing and utensil sanitation, as noted by Crockett et al. (2020), it also



uncovers specific difficulties encountered by vendors in Oroquieta City, including restricted access to clean water and insufficient waste disposal systems. These specific issues diverge from the broader findings of previous studies, which often do not account for the local infrastructural constraints vendors face (Solon, 2022). This study's insights into these localized challenges contribute to a more nuanced understanding of food hygiene practices in the context of street food vending, suggesting that tailored interventions are needed to address the specific needs of vendors in different regions.

Local studies offer important perspectives on the particular difficulties street food vendors encounter, revealing how their circumstances can vary based on geographical, infrastructural, and socioeconomic factors. For example, research conducted in various cities has consistently identified several common issues: limited availability of safe drinking water, poor waste disposal infrastructure, and a deficiency in understanding food safety protocols among sellers (Chen et al., 2021). In many urban settings, these challenges are exacerbated by high vendor density, which further strains existing resources and makes it more difficult to uphold food safety regulations. Studies show that these factors often lead to a higher risk of foodborne diseases as vendors struggle to maintain proper hygiene under such conditions (Wasike, 2020). Although these issues are widespread, understanding how they manifest in specific local contexts is critical for designing interventions that are both effective and sustainable.

In Oroquieta City, where this study is focused, local cases can offer a detailed insight into the specific difficulties vendors encounter. As in many smaller urban centers, street food vending in Oroquieta City is influenced by infrastructural limitations, cultural practices, and economic conditions. These local factors shape the food safety practices of vendors, often in ways that are distinct from those in larger cities or other countries.

Infrastructure constraints, for instance, can make it difficult for vendors to access basic necessities such as clean water or sanitation facilities, both of which are essential for maintaining food hygiene. Additionally, cultural norms around food preparation and consumption may influence vendors' practices, sometimes leading to behaviours that conflict with standard food safety protocols (Wasike, 2020). Economic pressures also play a significant role; many vendors operate on slim profit margins, limiting their ability to invest in proper equipment or storage facilities. By examining these local dynamics, the study aims to provide context-specific recommendations to improve food safety standards while supporting vendors in addressing their unique challenges.

In contrast, this study's findings on food hygiene practices corroborate and extend the existing body of research. While the current study confirms the significance of proper handwashing and utensil sanitation, as Crockett et al. (2020) highlighted, it also uncovers unique challenges specific to the context of Oroquieta City. For instance, the restricted availability of clean water presents a major challenge for vendors in this area, hindering their ability to adhere to the hygiene practices highlighted in international food safety standards. Without adequate water supply, vendors are unable to wash their hands frequently or sanitize their utensils effectively, which increases the risk of contamination. Additionally, the study reveals that inadequate waste disposal systems exacerbate these hygiene challenges. In many cases, vendors do not have access to formal waste management services, leading to the accumulation of garbage near vending sites. This creates an environment that is conducive to the growth of bacteria and pests, further endangering food safety.

These specific issues diverge from the broader findings of previous studies, which often do not account for the localized infrastructural constraints vendors face in

smaller or less urbanized settings. The unique challenges identified in Oroquieta City suggest that more tailored interventions are needed to address the specific needs of vendors in different regions. For example, local governments could provide access to mobile water stations or low-cost sanitation solutions to help vendors maintain hygiene standards, even in areas with limited infrastructure. Additionally, implementing localized waste management initiatives, such as community-based waste collection, could help reduce the accumulation of waste near vending sites. By offering practical solutions that consider the specific conditions faced by vendors in Oroquieta City, these recommendations could go a long way in improving food safety standards while supporting vendors in sustaining their livelihoods.

RESEARCH METHODOLOGY

Design

The study utilized a descriptive-correlational research design since it explored the significant influence of food safety practices, challenges and business growth among street food vendors in Oroquieta City. This design enables the researcher to measure and describe the current state of variables in detail of the customer base.

Respondents of the Study

The respondents for this study were street vendors operating within Oroquieta City. Forty-one (41) vendors were selected to participate in the study. A simple random sampling technique was employed to ensure the respondents' relevance and appropriateness. The respondents were chosen through the following criteria: (1) they

must be residents of Oroquieta City, and (2) they must be active street vendors. However, those who did not meet the selection criteria were excluded as respondents of the study.

Setting

The study took place in Oroquieta City, a thriving urban center known for its vibrant street food culture. Oroquieta City is located in Misamis Occidental, Philippines, and serves as an important hub for local business and trade. Street food vendors contribute to the economic opportunity of individuals among the local residents through self-employment while providing accessible food options to both residents and visitors. The city government regulates street vending activities to maintain food safety and order, making Oroquieta an ideal location to study street food vendors' practices and challenges.

Instruments

The following research instruments were used in the study:

- A. *Respondents' Profile Questionnaire*: This research instrument aided in determining the profile of the respondents in terms of age, sex, civil status, years of business operations and monthly income.
- B. *Safety Practices Among Street Food Vendors Questionnaire*: This is a 4-point Likert scale instrument adapted from (Solon, 2022). The questionnaire has twenty (20) indicators with four (4) constructs, namely Food Handling and Hygiene, Food Storage and Temperature Control, Personal Hygiene and Appearance and Waste Management and Environmental Cleanliness; the following continuum was utilized:

Responses	Continuum	Interpretation
4- Strongly Agree (SA)	3.25-4.00	Very High (VH)



3- Agree (A)	2.50-3.24	High (H)
2- Disagree (D)	1.75-2.49	Low (L)
1- Strongly Disagree (SD)	1.00-1.74	Very Low (VL)

C. Challenges Among Street Food Vendors Questionnaire: This is a 4-point Likert scale instrument adapted from (Solon, 2022). The questionnaire has twenty (20) indicators with four (4) constructs, namely Economic Challenges, Regulatory and Legal Challenges, Environmental and Safety Challenges, and Social and Cultural Challenges; the following continuum was utilized in determining the challenges among street food vendors:

Responses	Continuum	Interpretation
4- Strongly Agree (SA)	3.25-4.00	Very High (VH)
3- Agree (A)	2.50-3.24	High (H)
2- Disagree (D)	1.75-2.49	Low (L)
1- Strongly Disagree (SD)	1.00-1.74	Very Low (VL)

D. Street Food Vendors Business Growth Questionnaire: This is a 4-point Likert scale instrument adapted from (Solon, 2022). The questionnaire has twenty (20) indicators with four (4) constructs namely Sales and Revenue Increase, Customer Base Expansion, Business Stability and Longevity, and Market Reach Expansion; the following continuum was utilized in determining the street food vendors business growth:

Responses	Continuum	Interpretation
4- Strongly Agree (SA)	3.25-4.00	Very High (VH)
3- Agree (A)	2.50-3.24	High (H)
2- Disagree (D)	1.75-2.49	Low (L)
1- Strongly Disagree (SD)	1.00-1.74	Very Low (VL)

Data Gathering Procedure

Before the actual conduct of the study, the researchers sought a letter of consent. They obtained permission from the Dean of the College of Business and Management to conduct the study, which the thesis adviser conferred. Once the study was granted, the researchers personally distributed the questionnaires to the selected respondents. Before administering the survey questionnaire, the researchers informed the respondents about the consent letter's approval and ensured their participation was voluntary. After the respondents completed the questionnaires, the researchers collected the filled-out forms. The collected data were tallied, analyzed, and interpreted using appropriate statistical methods.

Data Analysis

The following statistical tools were used in this study:

Frequency and Percentage Distribution. These tools were used to determine the respondents' profiles in terms of age, sex, civil status, years of business operation, and monthly income.

Mean and Standard Deviation. These tools were used to determine the level of food safety practices, the challenges encountered, and the business growth among street food vendors.

Mann Whitney U Test. This tool explored the significant difference between street food vendors' business growth when grouped according to profile.

Pearson Product Moment Correlation Coefficient. This tool was used to explore the relationship between food safety practices, street food vendors' challenges, and business growth.

Ethical Considerations

Before the study, the researchers observed the ethical principles (Belle & Bzman, 2007). First, the researchers ensured that no coercive power was used that harmed the respondents. Voluntary participation from the respondents was observed.

Informed Consent: Consent letters were utilized as the primary method of obtaining informed consent from the respondents. The researchers provided these letters to the respondents well before the study, giving them sufficient time to understand the study's purpose and make an informed decision about their voluntary involvement. The respondents could sign a document indicating their willingness to participate. The consent letters explicitly outlined the study's objectives, potential benefits, and possible drawbacks, ensuring transparency and informed decision-making. This approach helped in avoiding the use of deception during the survey.

Confidentiality: The researchers took utmost care to protect the respondents' personal information and identities. Confidentiality was maintained throughout the study, ensuring the acquired data remained secure and anonymous. Any physical or digital documents containing the respondents' data were handled cautiously, and appropriate measures were taken to safeguard their privacy. Finally, the researchers ensured the proper disposal of any papers or digital records holding respondents' data, adhering to ethical guidelines to maintain confidentiality.



RESULTS AND DISCUSSION

Table 1
Percentage Distribution of the Respondent's Profile

The respondents' profiles are shown in Table 1 in terms of age, sex, civil status, years of business operations, and monthly income. With 11 respondents (26.8%), the majority of the respondents were between the ages of 36 – 40, followed by 21-25 years old below with 10 responses (24.4%), while 41 years old and above have 8 responses (19.5%), 26-30 years old have six responses (14.6%), 31-35 years old have 5 responses (12.2%), and 20 years old and below with one response (2.4%).

This result reveals that Street food vending provides a practical alternative for individuals seeking income stability without strict work hours, which can be crucial for those balancing family or other personal commitments. Additionally, this age group often possesses the life experience and practical skills needed to sustain a business in a highly competitive and informal market that supports the predominance of individuals aged 36–40 in street vending.

Accordingly, individuals in their mid-30s are often drawn to small-scale enterprises, such as street vending, due to the flexibility it offers and the limited formal employment opportunities for those at this age without advanced educational qualifications (Zhu & Nyland, 2020).

As to sex, the table shows that most of the respondents were female, 23 or 56.1% of the respondents, compared to males, 18 or 43.9%. Most of them were married with

21 responses (51.2%), followed by single with 17 responses (41.5%), and separated with 3 responses (7.3%).

For the years of business operations, 5-6 years have 14 responses (34.1%) marks as the highest, followed by 3-4 years with 11 responses (26.8%); 1-2 years with eight responses (19.5%); 9-10 years with 5 responses (12.2%); lastly, 7-8 years with 3 responses (7.3%). As for the monthly income, 5,000 and below have 18 responses (43.9%) mark as the highest, followed by 5,001-10,000 with 15 responses (36.6%); 10,001-15,000 with 4 responses (9.8%); lastly 15,001-20,000 and 20,001-25,000 with the same two responses (4.9%).

Despite their efforts, many vendors remain in lower income brackets because they work within informal economies that lack stable income sources. These barriers limit opportunities for significant financial growth, which is reflected in the low percentage of respondents earning higher monthly incomes. The trend is consistent with studies indicating that street vendors often face challenges in achieving higher earnings due to limited capital, competition, and fluctuating customer demand (Roever & Skinner, 2016).

Thus, it can be inferred that younger demographics or early adults usually engage in street food vending to improve their economic status. Ideally, the minimum income they earn is from their basic household needs. Nevertheless, their years of maturity for business operations are predominantly in the earlier stage of growth and maturity, making them able to survive in this kind of industry.

Age	Frequency	Percentage
20 years old and below	1	2.4
21 – 25 years old	10	24.4
26– 30 years old	6	14.6
31– 35 years old	5	12.2
36 – 40 years old	11	26.8
41 and above	8	19.5
Sex		
Male	18	43.9
Female	23	56.1
Civil Status		
Single	17	41.5
Married	21	51.2
Separated	3	7.3
Years of Business Operations		
1-2 years	8	19.5
3-4 years	11	26.8
5-6 years	14	34.1
7-8 years	3	7.3
9-10 years	5	12.2
Monthly Income		
5,000 and below	18	43.9
5,001 to 10,000	15	36.6
10,001 to 15,000	4	9.8
15,001 to 20,000	2	4.9
20,001 to 25,000	2	4.9

Table 2
Food Safety Practices Among Street Food Vendors

Table 2 shows the food safety practices among street food vendors in terms of Food handling and Hygiene, Food Storage and Temperature Control, Personal Hygiene and Appearance, and Waste Management and Environmental Cleanliness. The data shows that food safety practices regarding Food Handling and Hygiene towards street food vendors are very high ($M=3.678$; $SD=.4645$). Among the constructs of food safety

practices, Food Storage and Temperature Control obtained the highest rating, which is indicated as high ($M=3.624$; $SD=.4224$); Personal Hygiene and Appearance ($M=3.415$; $SD=.6007$); and Waste Management and Environmental Cleanliness ($M=3.478$; $SD=.4937$).

Statistically, food safety practices among street food vendors show that their overall assessment is Very High, with a weighted mean of 3.549 and a standard deviation of .4299. The findings were obtained from the study of food safety practices among street food vendors. Respondents consistently reported Very High food safety practices, suggesting that vendors prioritize safety across various aspects of food handling and environmental management. It shows that Food Handling and Hygiene, with the highest mean score of 3.678, suggests a widespread commitment to maintaining hygiene and preventing contamination during food preparation. Such practices are crucial for ensuring consumer health and enhancing the vendors' credibility in the street food market. In addition, food storage and temperature control are the second-highest food safety practices among street food vendors, indicating that vendors are mindful of proper storage methods to keep food safe from contamination.

The consistently high scores across all indicators suggest a strong awareness and application of critical food safety measures, specifically around temperature control and contamination prevention. Next is Waste Management and Environmental Cleanliness, which indicates that vendors are generally committed to keeping their vending areas clean and managing waste responsibly, reflecting an awareness of environmental impact and a proactive approach to pest control and sanitation. Lastly, the Personal Hygiene and Appearance with the lower mean of food safety practices among street food vendors suggests that vendors generally prioritize personal cleanliness and are aware of its

importance in preventing contamination. Practices such as wearing clean clothing and washing hands frequently highlight the vendors' commitment to maintaining standards that protect consumer health.

This study shows that proper food handling practices are critical for reducing foodborne illnesses (Centers for Disease Control and Prevention, 2021). Effective hygiene practices like washing hands and sanitizing equipment are fundamental in food service, showing that vendors are. Studies indicate that factors like convenience and availability of hygiene facilities can impact consistency in personal hygiene practices (Food and Agriculture Organization, 2019).

In conclusion, the study on food safety practices among street food vendors reflects high adherence to hygiene and safety standards. In contrast, higher variability in Food Handling and Hygiene indicates that most vendors consistently apply essential food safety measures. Food Storage and Temperature Control ranks as the areas where vendors are mindful of proper storage methods to keep food safe from contamination. Additionally, Waste Management and Environmental Cleanliness suggest that vendors are generally committed to keeping their vending areas clean and managing waste responsibly, reflecting an awareness of the environmental impact and a proactive approach to pest control and sanitation. Lastly, Personal Hygiene and Appearance show that vendors generally prioritize personal cleanliness and are aware of its importance in preventing contamination.



Constructs	M	SD	Interpretation
Food Handling and Hygiene	3.678	.4645	Very High
Food Storage and Temperature Control	3.624	.4224	Very High
Personal Hygiene and Appearance	3.415	.6007	Very High
Waste Management and Environmental Cleanliness	3.478	.4937	Very High
Safety Practices Among Street Food Vendors	3.549	.4299	Very High

Note: Interpretation: 3.25-4.0 (Very High); 2.50-3.24 (High); 1.75-2.49 (Low); 1.0-1.74 (Very Low)

Table 3
Perceived Challenges among Street Food Vendors

Table 3 shows the perceived challenges among street food vendors in terms of Economic Challenges, Regulatory and Legal Challenges, Environmental and Safety Challenges, and Social and Cultural Challenges. As shown in the data, the perceived challenges among street food vendors in terms of Economic Challenges towards small-scale restaurants have an $M=3.210$; $SD=.5949$. Among the construct of perceived challenges, Regulatory and Legal Challenges with ($M=3.195$; $SD=.8142$); Environmental and Safety Challenges ($M=3.224$; $SD=.5181$); and Social and Cultural Challenges ($M=3.054$; $SD=.7537$).

Statistically, perceived challenges among street food vendors show that their overall assessment is High, with a weighted mean of 3.171 and a standard deviation of .5918. The findings, derived from research on the perceived challenges reported by

respondents, suggest that, although street food vendors confront different hurdles, they experience a comparable degree of impact across these issues.

It shows that the Environmental and Safety Challenges, with the highest mean score of 3.224, suggest that while environmental and safety challenges are present, they vary in severity and impact. In addition, Economic Challenges have the second highest perceived challenges among street food vendors, indicating that vendors generally agree on the prevalence of these economic difficulties, suggesting moderate but consistent economic pressures. Next are the regulatory and legal challenges that street food vendors face, particularly regarding compliance with health and safety standards, obtaining permits, and managing interactions with local authorities. Lastly, Social and Cultural Challenges suggest that while vendors face social and cultural obstacles, these challenges vary in intensity. The indicators focus on community perceptions, work-life balance, cultural diversity, communication barriers, and vendor competition.

This study indicates that vendors often face difficulties managing waste, protecting food from contaminants, and maintaining standards in open, uncontrolled environments (Urban Health Journal, 2023). Effective waste management and sanitary practices are crucial in minimizing these challenges, though vendors often lack access to the necessary infrastructure.

In conclusion, the study on perceived challenges among street food vendors generally suggests that while street food vendors encounter various obstacles, they face a similar level of impact across these areas—Environmental and Safety Challenges, highlighting concerns about cleanliness, safety, and environmental factors.



Constructs	M	SD	Interpretation
Economic Challenges	3.210	.5949	High
Regulatory and Legal Challenges	3.195	.8142	High
Environmental and Safety Challenges	3.224	.5181	High
Social and Cultural Challenges	3.054	.7537	High
Challenges Among Street Food Vendors	3.171	.5918	High

Note: Interpretation: 3.25-4.0 (Very High); 2.50-3.24 (High); 1.75-2.49 (Low); 1.0-1.74 (Very Low)

Table 4
Level of Street Food Vendors Business Growth

Table 4 presents the level of street food vendors' business growth, showing that all areas of growth fall within the "High" category, with "Business Stability and Longevity" rated as "Very High." This indicates that, overall, vendors feel confident about their business performance in terms of revenue generation, customer base expansion, market reach, and stability. The relatively high ratings in these constructs suggest that vendors are experiencing positive growth trajectories and are likely to continue operating successfully. The composite Mean of 3.235 further emphasizes that street food vendors' overall perception of business growth is strong.

The highest-rated construct, "Business Stability and Longevity" (Mean = 3.307, "Very High"), reflects a strong sense of confidence in the ability of street food vendors to maintain their operations over time. This aligns with research on small business sustainability, which highlights the importance of financial stability, consistent

operations, and long-term planning (Mazzarol, 2015). Stability is crucial for small businesses as it allows them to weather challenges such as economic fluctuations, competition, and changing market conditions. Street food vendors who report high business stability are likely to have developed effective strategies for managing costs, maintaining a consistent customer base, and adapting to external pressures. This sense of stability is also essential for vendors' future prospects, as it increases the likelihood of reinvestment and further growth.

The "Market Reach and Expansion" construct, with a mean score of 3.176, although still categorized as "High," is the lowest among the four growth areas. This suggests that while street food vendors are expanding their market presence, there may still be challenges in significantly broadening their reach, especially in newer or untapped markets. This could be due to factors such as limited access to resources for geographic expansion, lack of digital literacy for online sales, or difficulties in introducing new products to diverse customer segments. Literature suggests that market expansion can be a complex process that requires careful consideration of customer preferences, infrastructure, and competition (Hollensen, 2015). As street food vendors seek to expand their market reach, they may need to explore more innovative strategies, such as diversifying product offerings, enhancing brand recognition, and adopting digital tools to broaden their customer base.



Constructs	M	SD	Interpretation
Sales and Revenue Increase	3.244	.5788	High
Customer Base Expansion	3.215	.4481	High
Business Stability and Longevity	3.307	.5368	Very High
Market Reach and Expansion	3.176	.5817	High
Street Food Vendors' Business Growth	3.235	.4176	High

Note: Interpretation: 3.25-4.0 (Very High); 2.50-3.24 (High); 1.75-2.49 (Low); 1.0-1.74 (Very Low)

Table 5

Significant Relationship between Food Safety Practices and Street Food Vendors' Business Growth

Table 5 reveals a perfect positive correlation between food safety practices and the business growth of street food vendors, with an r-value of 0.993 and a p-value of 0.000. This indicates that as food safety practices improve, the growth of street food vendors' businesses is also highly likely to increase. The perfect positive correlation suggests a very strong relationship between the two variables, meaning that enhanced safety practices directly contribute to better business outcomes. The p-value of 0.000, which is less than 0.01, confirms that the relationship is statistically significant, supporting the conclusion that food safety practices play a crucial role in the growth of street food businesses.

The strong relationship between food safety practices and business growth aligns with existing literature on the critical role of safety standards in the success of food-

related businesses. Research indicates that consumers are more likely to patronize food vendors who prioritize hygiene and food safety (Yee, 2018). By adhering to proper food safety standards, street food vendors reduce the risk of foodborne illnesses and enhance their reputation, increasing customer trust and loyalty. The direct correlation between food safety and business growth suggests that vendors who consistently follow safety guidelines are better positioned for long-term success, as they are more likely to retain customers and attract new ones. This finding is crucial for vendors aiming to expand their operations and solidify their presence in competitive markets.

The perfect positive correlation between food safety practices and business growth also implies that street food vendors should prioritize implementing and maintaining high standards of cleanliness and food handling. Vendors who adopt safe practices can create a competitive advantage by building customer confidence, essential for sustaining and growing their business. Additionally, vendors who may not be fully committed to food safety should consider investing in training, acquiring proper food handling equipment, and ensuring their staff are educated on hygiene protocols. These efforts could lead to improved business outcomes and foster a stronger market presence.

Safety Practices Among Street Food Vendors	r-value	p-value	Interpretation
Street Food Vendors Business Growth	.993**	0.000	Perfect Positive Correlation/Highly Significant

Note: 1). Perfect Negative Correlation (-0.61 to -1.00), Strong Negative Correlation (-0.31 to -0.60), Moderate Negative Correlation (-0.11 to -0.30), No Correlation (0.00), Weak Positive Correlation (0.01 to 0.10), Moderate Positive Correlation (0.11 to 0.30), Strong Positive Correlation (0.31 to 0.60), and Perfect Positive Correlation (0.61 to 1.00)

*2). ** $p < 0.01$ (Highly Significant); * $p < 0.05$ (Significant); $p > 0.05$ (Not Significant)*



Table 6**Significant Relationship between Street Food Vendors' Challenges and Business Growth**

Table 6 reveals a perfect positive correlation between the challenges faced by street food vendors and their business growth, with an R-value of 1.000 and a p-value of 0.000. This indicates that the challenges vendors face are directly linked to their business growth, with a stronger focus on overcoming challenges seemingly contributing to enhanced business outcomes. The r-value of 1.000 suggests a perfect correlation, meaning that as the vendors face and address more challenges, their business growth is significantly supported. The p-value of 0.000, which is less than 0.01, confirms the statistical significance of the relationship, further emphasizing the critical role that understanding and addressing challenges plays in business growth.

This perfect positive correlation suggests that the challenges faced by street food vendors when effectively managed, can contribute to business growth. This finding aligns with research on entrepreneurship and small business success, where overcoming obstacles is often seen as a pathway to growth and innovation. For instance, a study by Suárez and Narvaez (2021) emphasized that facing challenges in business often leads to the development of new strategies, improved resilience, and better adaptability. As street food vendors encounter difficulties—whether related to regulation, competition, or environmental factors—those who find ways to tackle these challenges often develop a more robust and sustainable business model, leading to growth in the long term. The vendors' ability to address challenges head-on likely improves their capacity to attract and retain customers, increase sales, and expand their operations.

Challenges Among Street Food Vendors	r-value	p-value	Interpretation
Street Food Vendors' Business Growth	1.000**	0.000	Perfect Positive Correlation/Highly Significant

Note: 1). Perfect Negative Correlation (-0.61 to -1.00), Strong Negative Correlation (-0.31 to -0.60), Moderate Negative Correlation (-0.11 to -0.30), No Correlation (0.00), Weak Positive Correlation (0.01 to 0.10), Moderate Positive Correlation (0.11 to 0.30), Strong Positive Correlation (0.31 to 0.60), and Perfect Positive Correlation (0.61 to 1.00)

*2). ** $p < 0.01$ (Highly Significant); * $p < 0.05$ (Significant); $p > 0.05$ (Not Significant)*

Table 7

Significant Difference between Street Food Vendors' Business Growth when grouped according to Profile

Table 7 presents an analysis of the significant relationships between various profile variables of street food vendors and their business growth. The variables assessed include age, sex, years of business operation, and monthly income. The results show that there are significant differences in business growth when grouped by age (f-value = 3.879, p-value = 0.007), years of business operation (f-value = 9.084, p-value = 0.005), and monthly income (f-value = 7.025, p-value = 0.011). However, no significant difference is observed for the variable of sex (f-value = 0.848, p-value = 0.064). This suggests that business growth is influenced by factors such as age, experience, and income, but not by the sex of the vendor.

The significant relationships between business growth and variables like age, years of business operation, and monthly income reflect broader entrepreneurial trends. Older vendors or those with more years of experience may have acquired valuable knowledge, networks, and skills that contribute to their business success. Research by

Bosma et al. (2012) supports the notion that more experienced entrepreneurs are better equipped to overcome business challenges and leverage opportunities. Similarly, higher monthly income may indicate better financial stability, which allows for reinvestment in business improvements, marketing, and expanding operations. This is consistent with findings by Acs and Audretsch (2010), who noted that financial resources are critical in fostering growth and enabling businesses to scale effectively. In contrast, the lack of a significant relationship with sex suggests that business growth is not gender-dependent but rather relies more on individual circumstances and business strategies.

The findings underscore the importance of gaining experience and improving financial stability for street food vendors to foster business growth. Vendors should focus on learning from their experiences, continuously improving their offerings, and making strategic investments to boost their income. Additionally, policies and support programs to increase street food vendors' financial resources and market knowledge, especially in terms of experience, can promote long-term business success. The non-significant impact of sex indicates that gender equality within the street food vending sector is not a barrier to success, suggesting that providing equal opportunities for all vendors, regardless of gender, can lead to a more inclusive and thriving business environment.

Variable	f-value	p-value	Interpretation
Age	3.879	.007	There is a Significant Difference
Sex	.848	.064	No Significant Difference
Years of Business Operation	9.084	.005	There is a Significant Difference
Monthly Income	7.025	.011	There is a Significant Difference

Note: Dependent Variable: street food vendors' business growth



CONCLUSION

The following conclusions were drawn based on the findings of the study:

1. Street food vendors generally follow strong food safety practices, such as washing hands before preparing food, using clean utensils, and regularly cleaning their food preparation areas. These actions are key to maintaining food hygiene. However, there are areas that need improvement, particularly in managing waste cleanliness. While their food storage and waste management practices are good, better attention to these environmental factors would further improve their overall food safety and sustainability efforts. Addressing these issues will help vendors maintain both hygiene and environmental responsibility.
2. Street food vendors encounter various obstacles that impact their capacity to run a successful business. Economically, they are concerned about fluctuating customer demand and rising ingredient costs, making it difficult to maintain steady profits. Environmental and safety issues, such as maintaining cleanliness and ensuring safety in the vending area, are also common concerns. These internal and external challenges significantly impact their operations and business growth, making it harder for them to sustain and expand their businesses.
3. To stabilize their businesses and ensure sustained growth, street food vendors can focus on a few key strategies. Vendors should also consider expanding their presence through digital platforms like social media or food delivery apps to reach a larger market and attract more customers. Improving operational efficiency, such as optimizing ingredient purchasing or reducing waste, can help manage costs and increase profit margins. Finally, working with local

government or industry groups to navigate permits and health regulations can help vendors avoid legal hurdles and focus on business growth. These strategies can help vendors grow their customer base and ensure long-term success.

4. The data in Table 5 suggest a significant positive relationship between food safety practices and business growth. Vendors who prioritize hygiene and safety practices tend to report better business performance, such as increased sales and revenue. This highlights the importance of maintaining high standards of food safety for the success of the street food business.
5. Table 6 shows a significant relationship between the challenges vendors face and their business growth. Economic and regulatory challenges have a greater impact on business outcomes, particularly in sales and customer retention. Addressing these challenges could further enhance business growth and stability.
6. In Table 7, the data suggests that business growth among street food vendors may differ depending on their profile characteristics, such as age, years of operation, and monthly income. For instance, vendors with more years of experience and higher income levels tend to report better business growth. Understanding these differences can help tailor interventions and support strategies to foster growth in specific vendor segments.

RECOMMENDATIONS

From the conclusion of the study, the following recommendations are offered:

1. Regular training on food safety practices is essential to reduce the risk of foodborne illnesses and build public trust. Topics should cover proper handwashing, safe food storage, temperature control, hygiene, and cleanliness in food preparation and sales areas. Additionally, to address economic challenges like fluctuating income and high ingredient costs, vendors should be given access

to government subsidies or grants. Forming vendor groups or cooperatives could help them negotiate lower supply costs and share resources for investment.

2. To facilitate vendors' legal operations, local government units should simplify the process of obtaining permits and licenses. A one-stop shop or online platform for these services would save time and reduce financial burdens. In terms of physical space, local governments should provide safe and well-equipped vending areas with necessary infrastructure like sanitation facilities, electricity, and water.
3. Vendors should be encouraged to adopt business planning tools to track their sales, customer base, and expenses. Financial management and marketing training could help them grow their businesses, while networks of vendors could facilitate the sharing of strategies and ideas for collective growth. These combined efforts would help vendors overcome challenges, enhance their food safety practices, and foster long-term business success.



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APPENDICES**APPENDIX A****RESEARCH QUESTIONNAIRE****FOOD SAFETY PRACTICES, CHALLENGES AND BUSINESS GROWTH
AMONG STREET FOOD VENDORS**

Adapted and modified from Solon (2022) Survey Questionnaire

Part I: Please fill in your Demographic Profile by checking (/) the box that describes you.

Age

- ☐ 20 and below
☐ 21 to 25 years old
☐ 26 to 30 years old
☐ 31 to 35 years old
☐ 36 to 40 years old
☐ 41 and above

Years of Business Operations

- ☐ 1-2 years
☐ 3-4 years
☐ 5-6 years
☐ 7-8 years
☐ 9-10 years

Sex

- ☐ Male
☐ Female

Monthly Income

- ☐ 5,000 and below
☐ 5,001-10,000
☐ 10,001-15,000
☐ 15,001-20,000
☐ 20,001-25,000

Civil Status

- ☐ Single
☐ Married
☐ Separated

II. Safety Practices Among Street Food Vendors Questionnaire

Instructions: Please indicate your level of agreement with each statement by checking (/) the most appropriate response option.

[4] Strongly Agree

[3] Agree

[2] Disagree

[1] Strongly Disagree

INDICATORS		RESPONSES			
	A. Food Handling and Hygiene	4	3	2	1
1	I always wash my hands with soap and water before preparing food.				
2	I use clean utensils and equipment for food preparation.				
3	I wear gloves or use utensils to avoid direct contact with food.				
4	I regularly clean and sanitize my food preparation area.				
5	I ensure that raw and cooked foods are stored separately to prevent cross-contamination.				
	B. Food Storage and Temperature Control	4	3	2	1
1	I keep perishable food items refrigerated or stored in a cool place.				
2	I check the temperature of hot food regularly to ensure it is kept at safe levels.				
3	I store food in covered containers to prevent contamination.				
4	I avoid storing food near chemicals or other hazardous materials.				
5	I ensure that frozen foods are properly thawed before cooking.				
	C. Personal Hygiene and Appearance	4	3	2	1
1	I wear clean clothing and maintain a neat appearance while vending.				
2	I keep my hair covered or tied back to avoid contamination.				
3	I avoid handling food when I am sick or have an open wound.				
4	I wash my hands after handling money, garbage, or other non-food items.				
5	I use disposable tissues or towels to wipe my hands or surfaces.				
	D. Waste Management and Environmental Cleanliness	4	3	2	1
1	I dispose of food waste in covered bins to prevent attracting pests.				

2	I ensure that my vending area is free from litter and debris.				
3	I use proper waste disposal methods for leftover food and packaging materials.				
4	I regularly clean and sanitize waste bins and surrounding areas.				
5	I minimize the use of single-use plastics and other non-biodegradable materials.				

III. Challenges Among Street Food Vendors Questionnaire

Instructions: Please indicate your level of agreement with each statement by checking (/) the most appropriate response option.

[4] Strongly Agree

[3] Agree

[2] Disagree

[1] Strongly Disagree

INDICATORS		RESPONSES			
	A. Economic Challenges	4	3	2	1
1	Maintaining a consistent income is difficult due to fluctuating customer demand.				
2	The rising cost of ingredients affects my ability to make a profit.				
3	I struggle to secure adequate funding or capital for my business.				
4	I face challenges in competing with other vendors for customers.				
5	High rental fees or location costs impact my overall earnings.				
	B. Regulatory and Legal Challenges	4	3	2	1
1	I find it challenging to comply with local health and safety regulations.				
2	I have difficulties obtaining the necessary permits and licenses to operate legally.				
3	I experience harassment or fines from local authorities due to unclear regulations.				
4	The process of renewing permits or licenses is time-consuming and costly.				
5	I face legal challenges related to the use of public spaces for vending.				
	C. Environmental and Safety Challenges	4	3	2	1
1	I am concerned about the cleanliness and safety of the vending area.				
2	I struggle to protect my food from contamination due to environmental factors.				

3	I face challenges in maintaining food quality during extreme weather conditions.				
4	I have difficulty managing waste and maintaining environmental cleanliness around my vending spot.				
5	I encounter issues with pests and animals affecting my food and business area.				
	D. Social and Cultural Challenges	4	3	2	1
1	I face stigma or negative perceptions from some members of the community regarding street food vending.				
2	I find it challenging to balance my work with family responsibilities.				
3	I experience difficulties in attracting a diverse customer base due to cultural preferences.				
4	I struggle with language barriers when communicating with customers or authorities.				
5	I encounter conflicts with other vendors over vending spaces or customer competition.				

IV. Street Food Vendors Business Growth Questionnaire

Adapted and Modified Questionnaire from: Adomako & Mole (2022)

Instructions: Please indicate your level of agreement with each statement by checking (/) the most appropriate response option.

- [4] Strongly Agree
 [3] Agree
 [2] Disagree
 [1] Strongly Disagree

INDICATORS		RESPONSES			
	A. Sales and Revenue Increase	4	3	2	1
1	My sales have consistently increased over the past year.				
2	I have noticed a significant growth in my daily revenue since I started my business.				
3	My income from street food vending is steadily rising compared to previous months.				
4	I am able to reinvest profits from my sales back into my business regularly.				
5	The demand for my food products has led to higher sales and greater profitability.				
	B. Customer Base Expansion	4	3	2	1
1	I have gained new customers regularly over the past few months.				
2	Many of my customers return frequently to purchase food from my stall.				

3	Word-of-mouth and recommendations have helped attract more customers.				
4	I have a diverse customer base that includes people from different areas.				
5	My business has grown as more customers become aware of my street food offerings.				
	C. Business Stability and Longevity	4	3	2	1
1	I have been able to maintain consistent operations despite challenges in the past year.				
2	My business remains stable, and I plan to continue operating it for the foreseeable future.				
3	I have the resources to keep my street food business running without interruptions.				
4	My earnings from street food vending provide sufficient financial stability.				
5	I feel confident that my business will continue to thrive in the coming years.				
	D. Market Reach and Expansion	4	3	2	1
1	I have expanded my street food vending locations to serve more customers.				
2	My business has reached new markets, including different neighborhoods or areas.				
3	I have introduced new products to meet the demand from a wider customer base.				
4	I have started selling my street food products through additional channels (e.g., online).				
5	My business is reaching a broader range of customers, increasing my market reach significantly.				

APPENDIX B

		xxv						
RESEARCH QUESTIONNAIRE FOOD SAFETY PRACTICES, CHALLENGES AND BUSINESS GROWTH AMONG STREET FOOD VENDORS Adapted and Modified Questionnaire from: Solon (2022) Greetings! We are the 4th year Bachelor of Science in Hospitality Management students from Misamis University, and we would like to ask for your cooperation in our academic research by answering this survey questionnaire. The study mainly focused on the topic "Food Safety Practices, Challenges and Business Growth among Street Food Vendors". However, your cooperation in this study will be highly appreciated. In accordance of RA 10173 of the Data Privacy Act of 2012, all personal and/or sensitive information solicited and disclosed from this questionnaire shall only be used for the study alone. Rest assured that your responses in this instrument will be kept confidential. Part 1: Instructions: Please fill in your demographic profile by checking (/) the box that best describes you. <table border="0"> <tr> <td style="vertical-align: top;"> Age ☐ 20 and below ☒ 21 to 25 years old ☐ 26 to 30 years old ☐ 31 to 35 years old ☐ 36 to 40 years old ☐ 41 and above </td> <td style="vertical-align: top;"> Years of Business Operations ☒ 1-2 year ☐ 3-4 year ☐ 5-6 year ☐ 7-8 year ☐ 9-10 year </td> </tr> <tr> <td style="vertical-align: top;"> Sex ☒ Male ☐ Female </td> <td style="vertical-align: top;"> Monthly Income ☒ 5,000 and below ☐ 5,001 to 10,000 ☐ 10,001 to 15,000 ☐ 15,001 to 20,000 ☐ 20,001 to 25,000 </td> </tr> <tr> <td style="vertical-align: top;"> Civil Status ☒ Single ☐ Married ☐ Separated </td> <td></td> </tr> </table>			Age ☐ 20 and below ☒ 21 to 25 years old ☐ 26 to 30 years old ☐ 31 to 35 years old ☐ 36 to 40 years old ☐ 41 and above	Years of Business Operations ☒ 1-2 year ☐ 3-4 year ☐ 5-6 year ☐ 7-8 year ☐ 9-10 year	Sex ☒ Male ☐ Female	Monthly Income ☒ 5,000 and below ☐ 5,001 to 10,000 ☐ 10,001 to 15,000 ☐ 15,001 to 20,000 ☐ 20,001 to 25,000	Civil Status ☒ Single ☐ Married ☐ Separated	
Age ☐ 20 and below ☒ 21 to 25 years old ☐ 26 to 30 years old ☐ 31 to 35 years old ☐ 36 to 40 years old ☐ 41 and above	Years of Business Operations ☒ 1-2 year ☐ 3-4 year ☐ 5-6 year ☐ 7-8 year ☐ 9-10 year							
Sex ☒ Male ☐ Female	Monthly Income ☒ 5,000 and below ☐ 5,001 to 10,000 ☐ 10,001 to 15,000 ☐ 15,001 to 20,000 ☐ 20,001 to 25,000							
Civil Status ☒ Single ☐ Married ☐ Separated								
								

II. Safety Practices Among Street Food Vendors Questionnaire

Instructions: Please indicate your level of agreement with each statement by checking (/) the most appropriate response option.

- [4] Strongly Agree
[3] Agree
[2] Disagree
[1] Strongly Disagree

INDICATORS		RESPONSES			
A. Food Handling and Hygiene		4	3	2	1
1	I always wash my hands with soap and water before preparing food.	/			
2	I use clean utensils and equipment for food preparation.		/		
3	I wear gloves or use utensils to avoid direct contact with food.		/		
4	I regularly clean and sanitize my food preparation area.	/			
5	I ensure that raw and cooked foods are stored separately to prevent cross-contamination.	/			
B. Food Storage and Temperature Control		4	3	2	1
1	I keep perishable food items refrigerated or stored in a cool place.	/			
2	I check the temperature of hot food regularly to ensure it is kept at safe levels.	/			
3	I store food in covered containers to prevent contamination.	/			
4	I avoid storing food near chemicals or other hazardous materials.		/		
5	I ensure that frozen foods are properly thawed before cooking.			/	
C. Personal Hygiene and Appearance		4	3	2	1
1	I wear clean clothing and maintain a neat appearance while vending.		/		
2	I keep my hair covered or tied back to avoid contamination.			/	
3	I avoid handling food when I am sick or have an open wound.		/	/	
4	I wash my hands after handling money, garbage, or other non-food items.		/		
5	I use disposable tissues or towels to wipe my hands or surfaces.				/



D. Waste Management and Environmental Cleanliness		4	3	2	1
1	I dispose of food waste in covered bins to prevent attracting pests.		/		
2	I ensure that my vending area is free from litter and debris.			/	
3	I use proper waste disposal methods for leftover food and packaging materials.			/	
4	I regularly clean and sanitize waste bins and surrounding areas.		/		
5	I minimize the use of single-use plastics and other non-biodegradable materials.				/

III. Challenges Among Street Food Vendors Questionnaire

Instructions: Please indicate your level of agreement with each statement by checking (/) the most appropriate response option.

- [4] Strongly Agree
 [3] Agree
 [2] Disagree
 [1] Strongly Disagree

INDICATORS		RESPONSES			
A. Economic Challenges		4	3	2	1
1	I find it difficult to maintain a consistent income due to fluctuating customer demand.		/		
2	The rising cost of ingredients affects my ability to make a profit.		/		
3	I struggle to secure adequate funding or capital for my business.	/			
4	I face challenges in competing with other vendors for customers.		/		
5	High rental fees or location costs impact my overall earnings.		/		
B. Regulatory and Legal Challenges		4	3	2	1
1	I find it challenging to comply with local health and safety regulations.	/			
2	I have difficulties obtaining the necessary permits and licenses to operate legally.		/		
3	I experience harassment or fines from local authorities due to unclear regulations.		/		



Misamis University		xxviii			
4	The process of renewing permits or licenses is time-consuming and costly.	/			
5	I face legal challenges related to the use of public spaces for vending.	/			
C. Environmental and Safety Challenges		4	3	2	1
1	I am concerned about the cleanliness and safety of the vending area.	/			
2	I struggle to protect my food from contamination due to environmental factors.		/		
3	I face challenges in maintaining food quality during extreme weather conditions.		/		
4	I have difficulty managing waste and maintaining environmental cleanliness around my vending spot.		/		
5	I encounter issues with pests and animals affecting my food and business area.		/		
D. Social and Cultural Challenges		4	3	2	1
1	I face stigma or negative perceptions from some members of the community regarding street food vending.	/			
2	I find it challenging to balance my work with family responsibilities.	/			
3	I experience difficulties in attracting a diverse customer base due to cultural preferences.	/			
4	I struggle with language barriers when communicating with customers or authorities.	/			
5	I encounter conflicts with other vendors over vending spaces or customer competition.		/		
IV. Street Food Vendors Business Growth Questionnaire					
Adapted and Modified Questionnaire from: Adomako & Mole (2022)					
Instructions: Please indicate your level of agreement with each statement by checking (/) the most appropriate response option.					
[4] Strongly Agree [3] Agree [2] Disagree [1] Strongly Disagree					
INDICATORS		RESPONSES			
	A. Sales and Revenue Increase	4	3	2	1
1	My sales have consistently increased over the past year.	/			



Misamis University		xxix			
2	I have noticed a significant growth in my daily revenue since I started my business.			/	
3	My income from street food vending is steadily rising compared to previous months.		/		
4	I am able to reinvest profits from my sales back into my business regularly.		/		
5	The demand for my food products has led to higher sales and greater profitability.			/	
B. Customer Base Expansion		4	3	2	1
1	I have gained new customers regularly over the past few months.	/			
2	Many of my customers return frequently to purchase food from my stall.		/		
3	Word-of-mouth and recommendations have helped attract more customers.		/		
4	I have a diverse customer base that includes people from different areas.	/			
5	My business has grown as more customers become aware of my street food offerings.			/	
C. Business Stability and Longevity		4	3	2	1
1	I have been able to maintain consistent operations despite challenges in the past year.	/			
2	My business remains stable, and I plan to continue operating it for the foreseeable future.	/			
3	I have the resources to keep my street food business running without interruptions.		/		
4	My earnings from street food vending provide sufficient financial stability.	/			
5	I feel confident that my business will continue to thrive in the coming years.	/			
D. Market Reach and Expansion		4	3	2	1
1	I have expanded my street food vending locations to serve more customers.		/		
2	My business has reached new markets, including different neighborhoods or areas.			/	
3	I have introduced new products to meet the demand from a wider customer base.			/	
4	I have started selling my street food products through additional channels (e.g., online).	/			
5	My business is reaching a broader range of customers, increasing my market reach significantly.	/			

Thank you for taking your time to complete this questionnaire.



APPENDIX C
FOOD SAFETY PRACTICES, CHALLENGES AND BUSINESS GROWTH
AMONG STREET FOOD VENDORS

Adapted and Modified Questionnaire from Solon (2022)

Greetings! We are fourth-year Bachelor of Science in Hospitality Management students from Misamis University, and we would like to ask for your cooperation in our academic research by answering this survey questionnaire. The study mainly focused on the topic "Food Safety Practices, Challenges and Business Growth among Street Food Vendors." However, your cooperation in this study will be highly appreciated.

In accordance with RA 10173 of the Data Privacy Act of 2012, all personal and/or sensitive information solicited and disclosed from this questionnaire shall only be used for the study alone. Rest assured that your responses to this instrument will be kept confidential.

Thank you for taking your time to complete this questionnaire.

Researchers



APPENDIX D

Statistical Computations

Determine the profile of the respondent in terms of age, sex, civil status, years of business operation and monthly income.

A

	Frequency	Percent	Valid Percent	Cumulative Percent
Valid 1.0	1	2.4	2.4	2.4
2.0	10	24.4	24.4	26.8
3.0	6	14.6	14.6	41.5
4.0	5	12.2	12.2	53.7
5.0	11	26.8	26.8	80.5
6.0	8	19.5	19.5	100.0
Total	41	100.0	100.0	

S

	Frequency	Percent	Valid Percent	Cumulative Percent
Valid 1.0	18	43.9	43.9	43.9
2.0	23	56.1	56.1	100.0
Total	41	100.0	100.0	

	Frequency	Percent	Valid Percent	Cumulative Percent
Valid 1.0	17	41.5	41.5	41.5
2.0	21	51.2	51.2	92.7
3.0	3	7.3	7.3	100.0
Total	41	100.0	100.0	

YBO

	Frequency	Percent	Valid Percent	Cumulative Percent
Valid 1.0	8	19.5	19.5	19.5
2.0	11	26.8	26.8	46.3
3.0	14	34.1	34.1	80.5
4.0	3	7.3	7.3	87.8
5.0	5	12.2	12.2	100.0
Total	41	100.0	100.0	

MI

	Frequency	Percent	Valid Percent	Cumulative Percent
Valid 1.0	18	43.9	43.9	43.9
2.0	15	36.6	36.6	80.5
3.0	4	9.8	9.8	90.2
4.0	2	4.9	4.9	95.1
5.0	2	4.9	4.9	100.0
Total	41	100.0	100.0	

Category	Frequency	Percentage
Age		
1	1	2.4
2	10	24.4
3	6	14.6
4	5	12.2
5	11	26.8
6	8	19.5
Total	41	100.0
Sex		
1	18	43.9
2	23	56.1
Total	41	100.0
Civil Status		
1	17	41.5
2	21	51.2
3	3	7.3
Total	41	100.0
Years of Business Operation		
1.0	8	19.5
2.0	11	26.8
3.0	14	34.1
4.0	3	7.3
5.0	5	12.2
Total	41	100.0
Monthly Income		
1.0	18	43.9



2.0	15	36.6
3.0	4	9.8
4.0	2	4.9
5.0	2	4.9
Total	41	100.0

Respondents' Demographic Profile

(n=250)

Determine the level of food safety practices among street food vendors in terms of handling and hygiene, food storage and temperature control, personal hygiene and appearance, and waste and environmental cleanliness.

Descriptive Statistics

	N	Minimum	Maximum	Mean	Std. Deviation
Food Handling and Hygiene	41	2.0	4.0	3.678	.4645
Food Storage and Temperature Control	41	2.6	4.0	3.624	.4224
Personal Hygiene and Appearance	41	1.8	4.0	3.415	.6007
Waste Management and Environmental Cleanliness	41	2.0	4.0	3.478	.4937
Safety Practices Among Street Food Vendors	41	2.1	4.0	3.549	.4299
Valid N (listwise)	41				

FHH3	3.54
FHH5	3.59
FHH4	3.68
FHH2	3.78
FHH1	3.80

Food Handling and Hygiene	3.68
FSTC5	3.49
FSTC1	3.61
FSTC2	3.66
FSTC3	3.66
FSTC4	3.71
Food Storage and Temperature Control	3.62
PHA2	3.27
PHA5	3.27
PHA1	3.41
PHA4	3.51
PHA3	3.61
Personal Hygiene and Appearance	3.41
WMEC5	3.27
WMEC4	3.41
WMEC2	3.54
WMEC3	3.54
WMEC1	3.63
Waste Management and Environmental Cleanliness	3.48
Safety Practices Among Street Food Vendors	3.55

Constructs	M	SD	Interpretation
Food Handling and Hygiene	3.678	.4645	Very High
Food Storage and Temperature Control	3.624	.4224	Very High
Personal Hygiene and Appearance	3.415	.6007	Very High
Waste Management and Environmental Cleanliness	3.478	.4937	Very High



**Safety Practices Among
Street Food Vendors**

3.549

.4299

Very High

Note: Interpretation: 3.25-4.0 (Very High); 2.50-3.24 (High); 1.75-2.49 (Low); 1.0-1.74 (Very Low)

Determine the level of challenges experienced among street food vendors in terms of economic challenges, regulatory and legal challenges, environmental and safety challenges, and social and cultural challenges.

Descriptive Statistics

	N	Minimum	Maximum	Mean	Std. Deviation
Economic Challenges	41	1.4	4.0	3.210	.5949
Regulatory and Legal Challenges	41	1.0	4.0	3.195	.8142
Environmental and Safety Challenges	41	1.8	4.0	3.224	.5181
Social and Cultural Challenges	41	1.0	4.0	3.054	.7537
Challenges Among Street Food Vendors	41	1.4	4.0	3.171	.5918
Valid N (listwise)	41				

EC5 3.05

EC4 3.15

EC2 3.20

EC3 3.24

EC1 3.41

Economic Challenges 3.21

RLC3 2.85

RLC5 3.17

RLC2 3.20

RLC4 3.37

RLC1	3.39
egulatory and Legal Challenges	3.20
ESC5	2.95
ESC4	3.05
ESC2	3.22
ESC3	3.29
ESC1	3.61
Environmental and Safety Challenges	3.22
SCC2	2.93
SCC5	3.00
SCC3	3.07
SCC4	3.07
SCC1	3.20
Social and Cultural Challenges	3.05
Challenges Among Street Food Vendors	3.17

Constructs	M	SD	Interpretation
Economic Challenges	3.210	.5949	High
egulatory and Legal Challenges	3.195	.8142	High
Environmental and Safety Challenges	3.224	.5181	High
Social and Cultural Challenges	3.054	.7537	High
Challenges Among Street Food Vendors	3.171	.5918	High

Note: Interpretation: 3.25-4.0 (Very High); 2.50-3.24 (High); 1.75-2.49 (Low); 1.0-1.74 (Very Low)



Determine the level of street food vendors business growth in terms of Sales and revenue increase, customer base expansion, business stability and longevity, and market reach and expansion.

Descriptive Statistics

	N	Minimum	Maximum	Mean	Std. Deviation
Sales and Revenue Increase	41	1.8	4.0	3.244	.5788
Customer Base Expansion	41	1.8	4.0	3.215	.4481
Business Stability and Longevity	41	1.8	4.0	3.307	.5368
Market Reach and Expansion	41	2.0	4.0	3.176	.5817
Street Food Vendors Business Growth	41	2.1	4.0	3.235	.4176
Valid N (listwise)	41				

SRI1 3.10

SRI5 3.20

SRI3 3.27

SRI2 3.32

SRI4 3.34

Sales and Revenue Increase 3.24

CBE4 3.17

CBE5 3.17

CBE2 3.20

CBE3 3.24

CBE1 3.29

Customer Base Expansion 3.21

BSL3	3.17
BSL4	3.22
BSL1	3.34
BSL2	3.37
BSL5	3.44
Business Stability and Longevity	3.31
MRE4	3.07
MRE1	3.15
MRE3	3.15
MRE2	3.24
MRE5	3.27
Market Reach and Expansion	3.18
Street Food Vendors Business Growth	3.24

Constructs	M	SD	Interpretation
Sales and Revenue Increase	3.244	.5788	High
Customer Base Expansion	3.215	.4481	High
Business Stability and Longevity	3.307	.5368	Very High
Market Reach and Expansion	3.176	.5817	High
Street Food Vendors Business Growth	3.235	.4176	High

Note: Interpretation: 3.25-4.0 (Very High); 2.50-3.24 (High); 1.75-2.49 (Low); 1.0-1.74 (Very Low)

Explore the significant relationship between food safety practices and street food vendors' business growth.



Correlations

		Safety Practices Among Street Food Vendors	Street Food Vendors Business Growth
Safety Practices Among Street Food Vendors	Pearson Correlation	1	.993**
	Sig. (2-tailed)		.000
	N	41	41
Street Food Vendors Business Growth	Pearson Correlation	.993**	1
	Sig. (2-tailed)	.000	
	N	41	41

**. Correlation is significant at the 0.01 level (2-tailed).

Safety Practices Among Street Food Vendors	r-value	p-value	Interpretation
Street Food Vendors Business Growth	.993**	0.000	Perfect Positive Correlation/Highly Significant

Note: 1). Perfect Negative Correlation (-0.61 to -1.00), Strong Negative Correlation (-0.31 to -0.60), Moderate Negative Correlation (-0.11 to -0.30), No Correlation (0.00), Weak Positive Correlation (0.01 to 0.10), Moderate Positive Correlation (0.11 to 0.30), Strong Positive Correlation (0.31 to 0.60), and Perfect Positive Correlation (0.61 to 1.00)

*2). ** $p < 0.01$ (Highly Significant); * $p < 0.05$ (Significant); $p > 0.05$ (Not Significant)*

Explore the significant relationship between street food vendors' challenges and business growth.

Correlations

		Street Food Vendors Business Growth	Challenges Among Street Food Vendors
Street Food Vendors Business Growth	Pearson Correlation	1	1.000**
	Sig. (2-tailed)		.000
	N	41	41
Challenges Among Street Food Vendors	Pearson Correlation	1.000**	1
	Sig. (2-tailed)	.000	
	N	41	41

** . Correlation is significant at the 0.01 level (2-tailed).

Challenges Among Street Food Vendors	r-value	p-value	Interpretation
Street Food Vendors Business Growth	1.000**	0.000	Perfect Positive Correlation/Highly Significant

Note: 1). Perfect Negative Correlation (-0.61 to -1.00), Strong Negative Correlation (-0.31 to -0.60), Moderate Negative Correlation (-0.11 to -0.30), No Correlation (0.00), Weak Positive Correlation (0.01 to 0.10), Moderate Positive Correlation (0.11 to 0.30), Strong Positive Correlation (0.31 to 0.60), and Perfect Positive Correlation (0.61 to 1.00)

*2). ** $p < 0.01$ (Highly Significant); * $p < 0.05$ (Significant); $p > 0.05$ (Not Significant)*

Explore the significant difference between street food vendors' business growth when grouped according to profile.



Warnings

Post hoc tests are not performed for Street Food Vendors Business Growth because at least one group has fewer than two cases.

Age

ANOVA

Street Food Vendors Business Growth

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	3.581	5	.716	3.879	.007
Within Groups	6.461	35	.185		
Total	10.042	40			

Group Statistics

	S	N	Mean	Std. Deviation	Std. Error Mean
Street Food Vendors Business Growth	1.0	18	2.476	.5451	.1285
	2.0	23	2.767	.4335	.0904

Independent Samples Test

	Levene's Test for Equality of Variance s	t-test for Equality of Means
--	--	------------------------------

	F	Sig. .	t	df	Sig. (2- tailed)	Mean Differen ce	Std. Error Differen ce	95% Confidence Interval of the Difference	
								Lower	Upper
Street Food Vendors Business Growth	.848	.363	-1.907	39	.064	-.2912	.1527	-.6002	.0177
Equal variances assumed									
Equal variances not assumed			-1.854	31.945	.073	-.2912	.1571	-.6113	.0288

Warnings

Post hoc tests are not performed for CS because at least one group has fewer than two cases.

ANOVA

CS

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	15.220	34	.448	.	.
Within Groups	.000	6	.000		
Total	15.220	40			

Warnings

Post hoc tests are not performed for YBO because at least one group has fewer than two cases.

Years of Business Operation

ANOVA

YBO

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	60.053	34	1.766	9.084	.005
Within Groups	1.167	6	.194		
Total	61.220	40			

Warnings

Post hoc tests are not performed for MI because at least one group has fewer than two cases.

Monthly Income

ANOVA

MI

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	46.443	34	1.366	7.025	.011
Within Groups	1.167	6	.194		
Total	47.610	40			

Variable	f-value	p-value	Interpretation
Age	3.879	.007	There is Significant Difference
Sex	.848	.064	No Significant Difference
Years of Business Operation	9.084	.005	There is Significant Difference
Monthly Income	7.025	.011	There is Significant Difference

Note: Dependent Variable: street food vendors' business growth

Civil status is excluded:

APPENDIX E
Proposal Defense



Final Defense





They agreed to answer the survey questionnaires without hesitation.



The respondents answer the survey questionnaire carefully.



The respondents agreed to answer the survey questionnaires.



Ongoing Data Gathering.



Ongoing Data Gathering.

APPENDIX F

Plagiarism Test Result

 Page 2 of 56 - Integrity Overview Submission ID tm:oid::28447-93216365

26% Overall Similarity

The combined total of all matches, including overlapping sources, for each database.

Filtered from the Report

- Bibliography

Exclusions

- 3 Excluded Sources

Match Groups

-  **170 Not Cited or Quoted 23%**
Matches with neither in-text citation nor quotation marks
-  **29 Missing Quotations 2%**
Matches that are still very similar to source material
-  **0 Missing Citation 0%**
Matches that have quotation marks, but no in-text citation
-  **3 Cited and Quoted 0%**
Matches with in-text citation present, but no quotation marks

Top Sources

- 9%  Internet sources
- 7%  Publications
- 25%  Submitted works (Student Papers)

Integrity Flags

0 Integrity Flags for Review

No suspicious text manipulations found.

Our system's algorithms look deeply at a document for any inconsistencies that would set it apart from a normal submission. If we notice something strange, we flag it for you to review.

A flag is not necessarily an indicator of a problem. However, we'd recommend you focus your attention there for further review.



 Page 2 of 56 - Integrity Overview Submission ID tm:oid::28447-93216365

APPENDIX G
Grammarly Test Result

BSHM_Paper Group (Q) - (3)

by Misamis University

General metrics

81,676	11,604	1001	46 min 24 sec	1 hr 29 min
characters	words	sentences	reading time	speaking time

Score



This text scores better than 97%
of all texts checked by Grammarly

Writing Issues

178	20	158
Issues left	Critical	Advanced

Plagiarism

This text hasn't been checked for plagiarism

APPENDIX H Curriculum Vitae

GLAD WILTON B. DAGAAS

P-4 Matco, Plaridel
Misamis Occidental
09635610992
gladdagaas2@gmail.com



CAREER OBJECTIVE

To acquire practical experience in a fast-paced hospitality environment, improve multitasking, adaptability, and focus to detail skill sets, and boost productivity and efficiency in hotel operations by eliminating down on excess and raising guest satisfaction.

PERSONAL INFORMATION

Nickname :	Glad/Dags	Religion :	UCCP
Birth Date :	May 9, 2001	Father :	Daniel Sr. B. Dagaas
Birth Place :	Plaridel Miss, Occ	Occupation :	Business Man
Civil Status :	Single	Mother :	Gina B. Dagaas
Sex :	Male	Occupation :	Teacher
Nationality :	Filipino		

EDUCATION BACKGROUND

Tertiary present	Misamis University Bachelor of Science in Hospitality Management Ozamiz City, Misamis Occidental	2 nd Semester 2021 -
Secondary □	Looc National High School Plaridel, Misamis Occidental Misamis University Oroquieta City, Misamis Occidental	2016-2017 2018-2019

SKILLS AND KNOWLEDGE

- Flexibility
- Work under pressure
- Punctual

WORKING SKILLS AND ABILITIES

- Ability to work independently or a part of a team
- Time Management
- Can deal with confidential matters
- Willing to render overtime

SEMINARS/WORKSHOPS/TRAININGS

- | | |
|--|---|
| • Cake Decorating and Customizing using Fondant | June 2023
MU Manor, Ozamiz City, Philippines |
| • Career Orientation Seminar in the Cruise Line Industry | April 2023
MIHCA Cebu, Cebu City, Philippines |
| • Lecture & Demonstrating on Basic House Keeping and Bed Making | April 2023
Mezzo Hotel, Cebu City, Philippines |
| • Educational Tour | April 2023
Cebu City, Philippines |
| • NC-II House Keeping | October 2024
Ozamiz City, Philippines |
| • Jpark Island Resort & Waterpark, Mactan Cebu (OJT) | December 2024
Lapu-Lapu, Cebu, Philippines |

REFERENCES

Catherine D. Rosauero, MBA, MIHM
BSHM OJT Coordinator
Misamis University
0951-885-5461
catherine.rosauero@mu.edu.ph

MICOYAN T. LAGATA

Labo, Ozamiz City,
Misamis Occidental
0977-132-7351
micoyanlagata@gmail.com

**CAREER OBJECTIVE**

To gain practical experience and develop my skills in the hospitality industry by contributing to guest satisfaction and operational efficiency, while learning various aspects of hotel and restaurant management. I aim to apply my knowledge in customer service, team collaboration, and problem-solving to support the organization's goals and enhance guest experiences.

PERSONAL INFORMATION

Nickname	:	Mico	Religion	:	Seventh Day Adventist
Birth Date	:	March 10, 2000	Father	:	Leonardo L. Lagata
Birth Place	:	Jimenez	Occupation	:	Habal-Habal Driver
Civil Status	:	Single	Mother	:	Meriam T. Lagata
Sex	:	Male	Occupation	:	Sari-Sari Store Vendor
Nationality	:	Filipino			

EDUCATION BACKGROUND

Tertiary	Misamis University Bachelor of Science in Hospitality Management Ozamiz City, Misamis Occidental	1 st Semester 2020-present
Secondary	Jimenez Bethel Institute Science Technology Engineering and Mathematics Jimenez, Misamis Occidental	2018 – 2019

SKILLS AND KNOWLEDGE

- Driving (Motorcycle-2 wheels)
- Cooking
- Teamwork and Collaboration
- Time Management
- Adaptability and Flexibility

SEMINARS/WORKSHOPS/TRAININGS

- **NC II Housekeeping** October 2024
- **Cake Decorating Seminar-Workshop** June 2023
MU Manor, Ozamiz City, Philippines
- **Coffee Making Seminar-Workshop** May 2023
MU Manor, Ozamiz City, Philippines
- **Career Orientation Seminar in the Cruise Line Industry** April 2023
MIHCA Cebu, Cebu City, Philippines
- **Lecture & Demonstrating on Basic House Keeping and Bed Making** April 2023
Mezzo Hotel, Cebu City, Philippines
- **Educational Tour** April 2023
Cebu City, Philippines
- **On-The-Job Training** April 2025
Jpark Island Resort & Waterpark Lapu-Lapu City, Cebu

REFERENCES

Catherine D. Rosauero, MBA, MIHM
BSHM OJT Coordinator
Misamis University
0951-885-5461
catherine.rosauero@mu.edu.ph



CHRISTIAN B. LOQUINTE

P-1 Taboc Norte, Oroquieta City
Misamis Occidental, 7207
09150444827
loquinteyan@gmail.com

**CAREER OBJECTIVE**

I am a detail-oriented individual who takes pride in ensuring tasks are completed with precision and accuracy. My adaptable nature allows me to quickly adjust to new environments and challenges, making me flexible and open to learning. I value cultural sensitivity, striving to respect diverse perspectives and create inclusive spaces. Trustworthiness and loyalty are core to my character, and I approach both personal and professional relationships with integrity. Though I am seeking my first job and currently have no formal experience, I am eager and willing to learn, ready to take on new opportunities.

PERSONAL INFORMATION

Nickname	:	Yannie	Religion	:	I.F.I
Birth Date	:	October 24, 2001	Father	:	Joey S. Loquinte
Birth Place	:	Oroquieta Miss, Occ	Occupation	:	Fisher Man
Civil Status	:	Single	Mother	:	Vivian B. Loquinte
Sex	:	Male	Occupation	:	OFW
Nationality	:	Filipino			

EDUCATION BACKGROUND

Tertiary	Misamis University Bachelor of Science in Hospitality Management Ozamiz City, Misamis Occidental	2022-2026
Secondary	Misamis Occidental National High School Oroquieta, Misamis Occidental	2016-2017

SKILLS AND KNOWLEDGE

- Attention to Detail

- Adaptability
- Computer Skills
- Cultural Sensitivity
- Attention to Appearance
- Customer Service

SEMINARS/WORKSHOPS/TRAININGS

- | | |
|--|---|
| • Career Orientation Seminar in the Cruise Line Industry | April 2023
MIHCA Cebu, Cebu City, Philippines |
| • Lecture & Demonstrating on Basic House Keeping and Bed Making | April 2023
Mezzo Hotel, Cebu City, Philippines |
| • Educational Tour | April 2023
Cebu City, Philippines |
| • Flower Arrangement and Paper Origami Seminar Workshop | May 2023
MU Manor, Ozamiz City, Philippines |

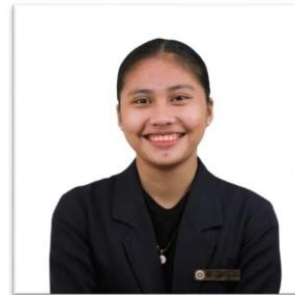
REFERENCES

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RHEA CLAIRE C. RESCALAR

Purok-3 Guba, Clarin, Ozamiz City,
Misamis Occidental
0930-820-8038
rescalarciaire@gmail.com

**CAREER OBJECTIVE**

A motivated Hospitality Management student seeking an OJT position to apply theoretical knowledge and gain practical experience in a professional setting. Committed to contributing to team success while enhancing skills in customer service and operations.

PERSONAL INFORMATION

Nickname	: Cling	Religion	: PICC
Birth Date	: September 3, 2002	Father	: Rio C. Rescalar
Birth Place	: Guba, Clarin	Occupation	: Farmer
Civil Status	: Single	Mother	: Venus C. Rescalar
Sex	: Female	Occupation	: OFW
Nationality	: Filipino		

EDUCATION BACKGROUND

Tertiary	Misamis University Bachelor of Science in Hospitality Management Ozamiz City, Misamis Occidental	1 st Semester 2024 - present
Secondary	Congressman Hilarion J. Ramiro Jr. Memorial National High School General Academic Strand Guba, Clarin, Misamis Occidental	2019 – 2021

SKILLS AND KNOWLEDGE

- Cooking
- Organizational Skills
- Adaptable
- Eager to Learn Task at Hand
- Dancing

ORGANIZATION

- SK Councilor Guba, Clarin, Misamis Occidental

SEMINARS/WORKSHOPS/TRAININGS

- Career Orientation Seminar in the Cruise Line Industry April 2023
MHCA Cebu, Cebu City, Philippines
- Lecture & Demonstrating on Basic House Keeping and Bed Making April 2023
Mezzo Hotel, Cebu City, Philippines
- Educational Tour April 2023
Cebu City, Philippines
- Housekeeping NCII October 2024
- Coffee Making Seminar Workshop May 2023
MU Manor, Ozamiz City, Philippines

REFERENCES

Catherine D. Rosauero, MBA, MIHM
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