

Food Safety: Impact of (HACCP) in hospitality and hotels industry in King Saudi Arabia (A Case Study of International Fast-Food Restaurants in Riyadh).

- **Author(s):** Selma AbdElrahman Hussein ,Amal Nassir ALkuraieef ,Omima Ali Shikeldeen ,Sanaa Saad El-Din Hamed Sobhy ,Deema Mohamed Alskait ,Mah Fahed Alotaibi
- **Abstract:** The study aims to evaluate the relationship between the quality of the new nutritional system Hazard Analysis Critical Control Points (HsACCP) and the success of hospitality and hotel industry in Riyadh, the Kingdom of Saudi Arabia. A survey study was conducted between February and May 2020. Data were obtained from the experts working in the hospitality and hotel field in Riyadh the capital of the Kingdom of Saudi Arabia, (372) individuals. The findings of the study indicate that the overall mean of the questionnaire axes reached a high response degree, with an arithmetic mean of (3.97) and a standard deviation of (1.032). The first axis (competitive advantage) came in the first rank with an arithmetic mean of (3.98), a standard deviation of (1.034), and a (High) response degree and the second axis (customer loyalty) with an arithmetic mean of (3.94), a standard deviation of (1.045), and a (High) response degree. The overall mean of the axes of the HACCP quality questionnaire reached a (high) response degree with a mean of (3.95) and a standard deviation of (1.038). The fifth axis (Corrective Actions) came in the first rank with a mean of (3.97), a standard deviation of (1.045), and a (high) response degree, followed by the sixth axis (Verification) with a mean of (3.97), a standard deviation of (1.057), and a (high) response degree, and followed in the last rank by the fourth axis (Monitoring System) with a mean of (3.94), a standard deviation of (1.063), and a (high) response degree. There is a positive and statistically significant correlation at the level of significance (0.01) between the overall mean of hospitality and hotel in the international fast-food restaurants in Riyadh and the overall mean of the quality of HACCP, as the coefficient reached Correlation (0.989). The study concluded that the HACCP procedures are inadequate in hospitality and hotel industry establishment facilities, beside HACCP system has no importance in many fast-food restaurants. Finally, there should be proactive supervision by local government officials to ensure that good HACCP application are maintained within the fast-food restaurants.

- **Keywords:** Nutritional system, HsACCP, Kingdom of Saudi Arabia, fast-food restaurants