

## **ABSTRACT**

This descriptive study explores the levels of safety and sanitation practices, as well as service quality, within food establishments and examines the potential relationship between these variables. Data from 35 respondents were analyzed using statistical methods, revealing high mean scores for safety and sanitation practices and service quality. The study affirms the significant relationship between safety and sanitation practices and service quality in food establishments. The findings underscored the importance of maintaining high standards in safety and sanitation practices while also emphasizing prompt service and employee assistance as strengths in service quality. Recommendations include continued prioritization of safety and sanitation practices, implementation of feedback mechanisms for improvement, and further research with larger samples and qualitative methods to deepen understanding. This study contributes to enhancing the understanding of factors influencing service quality in food establishments.

Keywords: safety and sanitation practices, service quality, food establishments, descriptive, Capiz