

ABSTRACT

Food safety is a fundamental aspect of hotel kitchen operations, given that the kitchen is the center of food production and is vulnerable to the risk of biological, chemical, and physical contamination. Therefore, the Hazard Analysis and Critical Control Points (HACCP) system exists as an international guideline aimed at preventing hazards from the raw material receipt stage to food distribution. This study aims to analyze the effectiveness of HACCP implementation in hotel kitchen environments and assess the extent to which HACCP principles influence food safety and operational efficiency. The method used is a descriptive-qualitative study with a Systematic Literature Review (SLR) approach, through a review of 11 relevant literature published between 2015 and 2025. The results show that the success of HACCP implementation is significantly influenced by kitchen staff training, critical control point (CCP) monitoring, procedural documentation, and management support. The implementation of this system has proven effective in reducing the potential for contamination, maintaining food quality, and increasing the efficiency of hotel kitchen work. Thus, HACCP is not merely a regulatory obligation, but a management strategy that plays a crucial role in ensuring food safety while strengthening hotel competitiveness by increasing guest satisfaction.

Keywords: HACCP, Kitchen Operational, SLR