

Nisakorn Sirivejapundhu 2007: The Sanitation of Seaside Restaurants in Chon Buri Province. Master of Home Economics, Major Field: Home Economics, Department of Home Economics. Thesis Advisor: Associate Professor Siripun Chulakarangka, M.S. 138 pages.

The purpose of this research are to study and compare the sanitation among restaurants which located on the seaside of Pattaya, Sriracha and Bang San seaside in Chon Buri province. The sanitation are evaluated on place, food, utensils, garbage and sewage treatment and food handler. Data were collected by interviewing and observing owner of three groups of seaside restaurants. The populations of this study were thirteen owners per group. The computer program was used to analyze the data of thirty-nine restaurants for percentage, average, maximize, minimize and one way analysis of variance. Scheffe's method was used to compare the average points of the sanitation of seaside restaurant.

The results indicated that restaurants on Pattaya seaside achieved the most regulations of sanitation of restaurants (70.97 percent). The second best were the restaurants in Sriracha seaside (56.45 percent). And the lowest score was the restaurant in Bang San seaside (50.80 percent). All of the restaurants in Pattaya seaside achieved every topics of sanitation regulation for restroom. The restaurant on Bang San seaside can not achieved on the regulation on setting fire safety in the dining area; remarkable smoking area sign; cleanness of cooking area; boards and knives in good condition, not broken and not molded; as well as not using fabrics wiped the cleaned utensils and the food handlers ware the proper shoes. These made the restaurants on Bang San seaside got the scores of sanitation lower than the restaurant on Pattaya and Sriracha seaside.

The hypothesis testing showed that the seaside restaurants on Pattaya got the sanitation point of place and utensils significant difference to the seaside restaurants in Bangsan at the level of 0.05. There was no significant difference among the sanitation of restaurants scores of all seascides on food, garbage and sewage treatment and food handlers at the level of 0.05.

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