Volume 7 Number 2 (2026) Pages 206 – 215
Ecobankers : Journal of Economy and Banking
Email Journal : edubankers.bbc@gmail.com
Web Journal : https://jurnal.uibbc.ac.id/index.php/EcoBankers

Evaluation of the Integration of Hygiene Standards and Halal Industry Principles in the Free Nutritional Meal Program (MBG) at SPPG Tegalsari

Muhammad Roykhannul Arif[1], Cory Vidiati[2]

Sharia Economics Study Program, Faculty of Economics and Islamic Business, UI Bunga Bangsa Cirebon, Indonesia

Email : roykhanarif80@gmail.com, coryvidiati29@gmail.com

Received: 2026-07-19 ; Accepted: 2026-07-26 ; Published: 2026-08-31

Abstract
The Free Nutritious Meals (MBG) program was established as a government response to the public's need for safe, healthy, and consumable food. This study was motivated by an interest in examining how hygiene standards and halal industry principles align in the implementation of the MBG program at the Tegalsari Food Service Center (SPPG), using a descriptive qualitative approach through direct observation, interviews, and literature review. Field findings indicate that hygiene practices have been implemented quite well, from kitchen and cooking equipment cleanliness, food storage management, environmental sanitation, and the use of closed containers when distributing food to beneficiaries. This combination of hygiene and halal aspects reflects the concrete manifestation of the halal concept in food provision. Implementation in the field has not been entirely smooth. Staff discipline in using personal protective equipment still needs to be improved, existing supervision is deemed inadequate, and understanding of halal standards among staff remains uneven. This situation indicates the need for strengthened monitoring systems, regular evaluations, and staff capacity building to ensure the quality of food management within this program can be continuously improved.

Keywords: *hygiene; halal industr; halal thayyiban; Free Nutritional Meal Program*
Copyright © 2026

E-ISSN : 2747-0245

INTRODUCTION

The availability of safe, clean, and halal food is a crucial aspect in maintaining public health while meeting consumer needs, especially in Muslim-majority countries like Indonesia. The halal industry has experienced rapid growth, no longer solely emphasizing the halalness of the ingredients used, but also encompassing the entire process, from processing, storage, distribution, and serving, which must meet hygiene and food safety standards (Ummah, 2021). The concept of halal in Islam fundamentally relates not only to legal provisions regarding the permissibility of food consumption but also emphasizes the principle of halalan thayyiban, meaning food that is halal but also good, clean, and safe for health (M Shaiful Umam, 2024). Implementing hygiene standards is a crucial part of the halal product assurance system, particularly in the food industry, which directly impacts public consumption.

The development of the halal industry globally shows a trend of continuous improvement. Halal food products are no longer consumed exclusively by Muslims; they are also gaining popularity among non-Muslim consumers due to their perceived higher standards of quality, hygiene, and safety. This situation has driven the need for stricter oversight of every stage of the food production process. This becomes increasingly relevant in large-scale food provision, such as through community food service programs. In Indonesia, efforts to ensure product halalness are also strengthened through government policies regarding halal product assurance, which require various food and beverage products to have halal certification, thus providing legal certainty and consumer protection (Rahmat et al., 2023).

The Indonesian government also implements various programs related to meeting the public's nutritional needs. One program currently receiving attention is the Free Nutritional Meal Program (MBG), designed to improve the quality of public nutrition, particularly for vulnerable groups such as children, toddlers, and pregnant and breastfeeding mothers. This program is expected to contribute to reducing stunting rates while supporting the development of healthier and more productive human resources in the future. Meeting the public's nutritional needs remains a serious issue. Data from the 2024 Indonesian Nutritional Status Survey (SSGI) shows that the national stunting rate is around 19.8%, a decrease from 21.5% the previous year. This achievement reflects improvement, although the prevalence rate remains above the national target of 14.2%, which is planned to be achieved by 2029 (RI, 2025).

Programs providing school meals to children have been widely implemented in various countries as part of policies to improve public welfare. Globally, school meal programs have reached approximately 418 million children, with an annual investment of approximately US$48 billion (Giyose, Calgua, Schultz, Commons, & License, 2025). This demonstrates that large-scale food provision plays a crucial role in supporting public health and well-being.

This program began nationally in 2025 with budget support of approximately IDR 71 trillion. As of September 2025, approximately 22.7 million people had benefited, and over the long term, the program aims to reach up to 82.9 million recipients.

Implementing a large-scale food distribution program is not without challenges, particularly those related to the implementation of hygiene and food safety standards. Large-scale food management requires a structured monitoring system to ensure that every stage of the process, from raw material processing to food distribution to beneficiaries, meets established hygiene standards.

The Free Nutritious Meal Program in Indonesia is implemented through service units called Nutrition Fulfillment Service Units (SPPG), which are responsible for processing,

providing, and distributing food to beneficiaries. By 2025, the number of SPPG units will have reached more than 7,600 across Indonesia (BGN, 2025). These units are not only required to ensure that the food served has adequate nutritional content, but also to adhere to hygiene standards and halal principles at every stage of production. This is crucial because the majority of Indonesians are Muslim consumers who prioritize the halal aspect of food products as a primary consideration in their daily consumption.

Table 1. Indicators of Stunting Reduction and Implementation of the Free Nutritional Meal Program (MBG) in Indonesia

Indicator	Year	Value
Stunting prevalence	2023	21,5%
Stunting prevalance	2024	19,8%
National stunting target	2029	14,2%
Number of MBG recipients	2025	22,7 million people
Target MBG recipients	2029	82,9 million people
Number of SPPG units	2025	7.644 unit
MBG budget	2025	71 trillion

The integration of hygiene standards and halal industry principles in public food service programs remains an interesting topic for further research. In practice, the implementation of halal principles often places greater emphasis on the use of raw materials or the availability of halal certification, while aspects of cleanliness, sanitation, and production process management have not always received equal attention. However, from the perspective of the modern halal industry, the implementation of hygienic production processes is an integral part of ensuring the halal status of a food product, and therefore, both aspects should be implemented simultaneously in food provision practices.

This study was conducted to analyze how hygiene standards and halal industry principles are integrated in the Free Nutritious Meal Program at the Tegalsari Nutrition Fulfillment Service Unit (SPPG). Through this study, it is hoped that an overview of food management practices within the MBG program will be obtained, particularly regarding the processing, supervision, and distribution of food to beneficiaries. This study also seeks to assess the extent to which hygiene principles and halal standards are applied simultaneously at every stage of food provision. The research results are expected to contribute to the development of a food management system that is not only oriented towards fulfilling nutritional needs, but is also able to guarantee the cleanliness, safety, and halal aspects of products served to the public.

RESEARCH METHODOLOGY

This study utilizes a qualitative approach to describe the implementation of hygiene standards and halal industry principles in the Free Nutritional Meal Program (MBG) at the Tegalsari Food and Nutrition Service Center (SPPG). Data collection was conducted through several techniques, including literature review, observation, and interviews. The literature review serves as a conceptual basis for aspects of hygiene and the halal industry. Observations were conducted by directly observing the stages of food processing, storage, and distribution. Interviews were conducted with managers, food processors, and beneficiaries to obtain more in-depth and comprehensive information. The collected data were then processed using

descriptive qualitative analysis through the stages of data reduction, data presentation, and conclusion drawing. According to (Sugiyono, 2020), descriptive qualitative methods are used to deeply understand phenomena based on their natural context. To ensure data validity, this study employed triangulation techniques from both sources and methods, so that the results provided a comprehensive picture of the implementation of hygiene standards and halal principles in the MBG program.

RESULTS AND DISCUSSION

1. Implementation of Hygiene Standards

Hygiene is a key pillar in the success of the Free Nutritional Meal Program (MBG), particularly at the Tegalsari Food Service Center (SPPG). Its implementation extends beyond kitchen cleanliness to encompass the entire food processing process, from clean cooking utensils and food storage methods to processing techniques, to the personal hygiene of staff involved, including the distribution of food to beneficiaries. In the food industry, hygiene plays a crucial role because it directly relates to consumer safety. Hygienic behavior during food processing is a key determinant of producing safe and consumable food products (Widjajanti & Rahmawati, 2021).

Given that the MBG program produces food in very large volumes and distributes it to numerous recipients daily, monitoring hygiene aspects is increasingly crucial. Mass-scale food management requires extra attention to maintain food quality and hygiene at every stage. The risk of food contamination, which could impact public health, must also be minimized (Widjajanti & Rahmawati, 2021). Every process, from receiving raw materials through washing, processing, storage, and distribution, must be carried out in accordance with established hygiene standards.

Direct field observations indicate that the Tegalsari SPPG has implemented hygiene standards in various aspects of its operations. The kitchen area appears clean and well-organized, while raw and ready-to-cook food is stored separately. Cooked food is also placed in sealed containers before reaching the beneficiaries. These efforts are consistently implemented as a commitment to maintaining the safety and quality of the food served.

Table 2. Implementation of Free Nutritious Meal Hygiene Standards (MBG) at SPPG Tegalsari

No.	Hygiene Aspects	Observation Results	Information
1.	Kitchen Cleanliness	The kitchen area is clean and well-organized	Cleaned before and after cooking
2.	Equipment cleanliness	Equipment is washed after use	Equipment is in good condition
3.	Food storage	Separate raw and cooked ingredients to reduce	The risk of contamination
4.	Use of PPE	Some officers wear masks and head coverings	Use of gloves and masks is inconsistent
5.	Environmental sanitation	Trash bins and drainage are available	Sanitation is well maintained
6.	Food distribution	Food should be served in closed containers	Maintaining food hygiene

7.	Hygiene supervision	Monitoring is carried out periodically	Supervision is carried out routinely

Source: *Data from researchers' observations at SPPG Tegalsari, 2026*

Referring to Table 2, hygiene standards are generally implemented at the Tegalsari Food Processing and Distribution Center (SPPG) during food processing and distribution. The cleanliness of the kitchen area and cooking utensils is observed to be adequately maintained, and food is stored separately between raw and ready-to-be-processed ingredients. This reflects management's commitment to maintaining cleanliness throughout the food production process.

Field observations revealed that hygiene practices are not yet fully implemented. Some staff were still found not wearing gloves during food processing. Furthermore, the busy workload within a limited timeframe prevented several hygiene procedures from being implemented optimally. This situation indicates that hygiene implementation still needs to be strengthened, particularly regarding the disciplined use of personal protective equipment during production activities.

An interview with the Head of the Tegalsari SPPG revealed that management routinely strives to maintain the cleanliness of the kitchen and food processing areas. He emphasized that cleanliness is a top priority, given that the food produced daily is consumed by many beneficiaries.

"We always remind staff to keep the kitchen and cooking utensils clean, as this food is consumed by many beneficiaries daily." (Head of SPPG Tegalsari).

A similar statement was made by a food processing officer. He explained that all food ingredients are washed before being processed, and that the use of masks and head coverings has also been implemented during production.

"*The ingredients are usually washed before cooking, and the equipment is also cleaned after each use."* (Food Processing Officer)

2. Implementation of Halal Industry Principles

The implementation of halal standards in the Free Nutritional Meal Program (MBG) at the Tegalsari Food and Nutrition Supervisory Service (SPPG) plays a crucial role. Halal food is not just about the raw materials used, but encompasses the entire process, from processing, storage, and distribution to maintaining the cleanliness of the production site itself. In the food industry, this concept is summarized by the term "halalan thayyiban," which refers to food that is not only legally halal but also good, safe, and fit for consumption (Satria, 2021). This concept places cleanliness, safety, and product quality as an integral part of the current halal system.

This commitment is reflected in the way SPPG Tegalsari selects the food ingredients it uses. Based on direct observations, ingredients are obtained from suppliers who have established partnerships with the management and have proven to provide quality products. Packaged products such as cooking oil, soy sauce, instant seasonings, and the like are all halal-certified. Cleanliness during the processing process also receives special attention as an inseparable part of the real implementation of halal principles.

Summary of Findings on the Implementation of Halal Principles at SPPG Tegalsari

a. Food ingredients are obtained from trusted suppliers
b. Product packaging is labeled halal
c. Processing is carried out using special kitchen equipment

d. Food ingredients are stored separately
e. Food is distributed using closed containers
f. SPPG Tegalsari has implemented halal certification in food management
g. Halal supervision is carried out routinely by the program manager

The above illustration shows that attention to halal aspects at SPPG Tegalsari goes beyond ingredient selection. Food processing and distribution are also part of the monitoring system. The existence of halal certification is a clear demonstration of the management's commitment to building public trust in the quality of the food they receive.

The Head of SPPG Tegalsari stated that efforts are made to ensure that the entire production process complies with halal regulations. Selectivity in selecting food ingredients is a priority, with emphasis on halal-labeled products originating from responsible sources.

"*We ensure that the ingredients used are of clear quality and are halal-certified. Furthermore, we ensure the food processing is clean and in accordance with applicable standards*." (Head of SPPG Tegalsari)

This statement emphasizes that halal aspects are not merely an add-on to the MBG program, but rather a core part of the production process. Management not only considers the nutritional content of the food but also actively maintains quality and halal certification throughout the process.

The implementation of halal principles is further strengthened by the halal certification obtained by the food management unit at SPPG Tegalsari. This certification is not just a formal document, but rather an official recognition that the food processing process meets established standards. This certification also provides peace of mind to the public that the food they receive has undergone a process that guarantees halal certification.

Halal Principle Implementation Flow in the MBG Program: Halal Ingredient Selection → Product Label Inspection → Food Storage → Halal Certified Processing → Packaging and Distribution.

This flow illustrates that halal assurance is implemented from the initial procurement of ingredients until the food reaches the beneficiaries. Each stage has its own function in maintaining the quality and halal status of production on an ongoing basis.

The halal assurance system can increase public trust in food products. Today's halal industry is not only satisfied with ensuring the halal ingredients used; it must also prioritize cleanliness and safety at every stage of production as a whole system (Mastawiyah, Ananda, & Eliyani, 2026).

The implementation of halal principles in the MBG program at the Tegalsari Food Processing Center (SPPG) has shown quite positive results. The use of halal-certified food ingredients, consistent hygiene during production, and the possession of halal certification reflect the management's commitment to providing quality food to beneficiaries. This proves that the commitment to halal principles in the MBG program is implemented comprehensively, not only at the ingredient level, but throughout the entire food management system.

3. Integration of Hygiene and Halal Principles

The implementation of hygiene standards and halal principles in the Free Nutritional Meal Program (MBG) at the Tegalsari Food and Nutrition Service Center (SPPG) is an integral part of efforts to build a safe and reliable food management system. This program not only targets the nutritional adequacy of beneficiaries but also prioritizes the food production process as

something that must be maintained for its overall quality. These two aspects work hand in hand and reflect the spirit of realizing the concept of halal thayyiban in the practical practice of food management.

Halal principles are no longer understood narrowly as merely the halalness of raw materials; the modern halal industrial system also integrates food hygiene and safety as inseparable elements of halal product standards (Zulfikri & Zainullah, 2024). This understanding demonstrates that hygiene and halal certification actually reinforce each other.

The implementation of these two principles occurs simultaneously at every stage of food management. The use of halal-certified food ingredients is combined with maintaining kitchen cleanliness, maintaining cooking equipment, and distributing food using tightly sealed containers. The kitchen area receives special attention because its condition directly impacts the quality of the food produced each day.

Field observations indicate that the food processing area at the Tegalsari Food Processing Center (SPPG) is kept clean and well-organized. Cooking equipment is consistently cleaned before and after use, while food ingredients are stored separately to prevent potential contamination during the production process. Most packaged food products used in the cooking process also carry official halal labels.

The Head of SPPG Tegalsari stated that cleanliness in the processing process and the clarity of the halal status of the ingredients used are top priorities in implementing this program. Food quality assessments are based not only on nutritional content but also on how the food is processed.

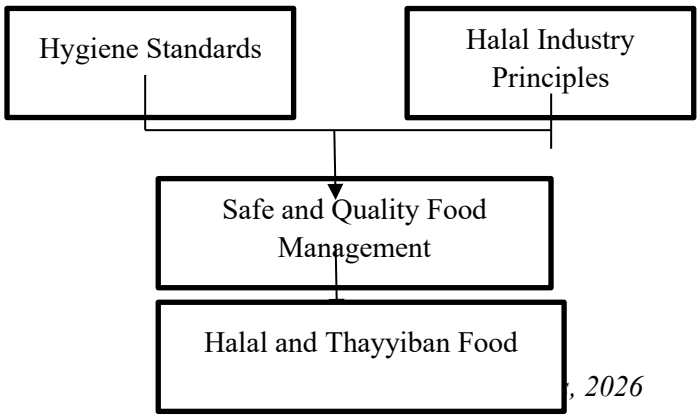
"*We not only focus on nutritious food, but also on ensuring the processing process is clean and the ingredients used are halal, so the food is safe for consumption."* (Head of SPPG Tegalsari)

This statement demonstrates that management has a strong awareness of the importance of integrating hygiene with halal principles. Cleanliness in the production process is not seen as a separate issue, but as an integral part of determining the halal status of the food itself.

A similar view was expressed by a food processing worker, who emphasized that equipment cleanliness and the clarity of halal ingredients are always maintained throughout the cooking process.

"*If the kitchen is clean and the ingredients used are clearly halal, the food is safer and better for the beneficiaries*." (Food Processing Worker)

Diagram 3. Integration of Hygiene Standards and Halal Principles in the MBG Program



, 2026

The integration of these two principles doesn't stop in the kitchen, but continues throughout the distribution process. Cooked food is packaged in sealed containers before reaching the beneficiaries, ensuring hygiene is maintained throughout the distribution process. The presence of halal certification in food management at the Tegalsari Food and Nutrition Service (SPPG) also demonstrates the management's commitment to consistent quality standards.

The program supervisor explained that halal certification provides a clear framework for maintaining the orderliness of the food production process from upstream to downstream.

"*Halal certification helps food management become more organized because there are standards that must be maintained throughout the production process*." (MBG Program Supervisor)

Halal assurance requires concrete support from hygiene and food safety aspects to maintain product quality (Zulfikri & Arodha, 2023). Hygienic practices in food processing are a crucial foundation for implementing halal food that is truly safe for consumption (Fauziah & Suparmi, 2022)

Overall, the integration of hygiene standards and halal principles in the MBG program at SPPG Tegalsari has shown quite encouraging results. The use of halal ingredients, hygiene at every stage of production, and halal certification reflect the management's commitment to providing quality food to the public. This marks a significant step toward implementing a more comprehensive halal concept in the management of the MBG program.

Table 4. Obstacles and Improvement Efforts in the Implementation of Hygiene and Halal Principles

Obstacles	Improvement Efforts
PPE Discipline	Routine Supervision
Limited Supervision	Periodic Evaluation
Halal Understanding	Officer Training
Heavy Activity	Division of Labor

Source: *Processed by researchers, 2026*

The diagram above shows several challenges faced in implementing hygiene and halal principles at the Tegalsari Food Processing Center (SPPG), including staff discipline in the use of personal protective equipment, limited field supervision, poor understanding of halal food management, and high daily workloads. These challenges were addressed through corrective measures, including strengthening routine supervision, conducting periodic evaluations, training staff, and a more systematic division of tasks.

Based on interviews with those responsible for program oversight, improvements have begun to be realized through tightened supervision of all stages of the food production process. SPPG management actively provides guidance to staff on the importance of maintaining food hygiene and quality throughout the processing process.

"*We continually remind staff to maintain cleanliness because this food is consumed directly by beneficiaries every day."* (MBG Program Supervisor).

Improving staff's understanding of halal food management is also a priority within the series of improvement efforts. Training covering food sanitation, proper use of personal protective equipment, and an introduction to the concept of halal thayyiban is considered

important so that all officers are able to understand and implement safe food management standards that comply with halal principles (Dailami et al., 2024).

The success of a halal assurance system depends heavily on the quality of supervision and the level of understanding of applicable halal standards among human resources. Continuous supervision is crucial for maintaining food quality and safety in the food industry (Mahsun, Asnawi, Djakfar, Idrus, & Almanshur, 2022).

In general, the implementation of hygiene and halal principles in the MBG Program at the Tegalsari Food Processing Center (SPPG) has been running quite well, although several challenges remain. Limited supervision, a heavy workload, and unequal understanding of the halal system among staff are factors that hinder the optimization of food management. Through routine supervision, continuous evaluation, and gradual capacity building of staff, it is hoped that the implementation of the halal concept in food management under the MBG Program can be further strengthened and maintained consistently.

CONCLUSION

The implementation of hygiene standards in the Free Nutritional Meal Program (MBG) at the Tegalsari Food and Nutrition Service Center (SPPG) has been generally successful. Cleanliness of the kitchen, cooking equipment, food storage, and distribution is maintained with careful attention to sanitation and food safety. The use of halal-labeled food ingredients and the implementation of halal certification in the food management system have also become part of daily practice at SPPG Tegalsari. This indicates that food management at the institution has moved toward truly fulfilling the concept of halal and thayyiban.

The integration of hygiene standards and halal principles is evident in the food processing process, which is carried out cleanly, safely, and in accordance with applicable halal regulations. Cleanliness of the production environment, selection of halal ingredients, and monitoring of food distribution complement each other in maintaining the quality of food distributed through the MBG program. The simultaneous implementation of these two aspects provides a sense of peace of mind and builds trust among beneficiaries in the food they receive each day.

However, the implementation of the MBG program at the Tegalsari Food Processing and Processing Center (SPPG) still faces several obstacles, particularly regarding the effectiveness of field supervision, staff discipline in the use of personal protective equipment, and uneven understanding of the halal system as a whole. Improvements are being pursued through strengthening routine supervision, conducting continuous evaluations, and increasing the capacity of staff in food sanitation and halal governance, so that hygiene and halal principles can be implemented more effectively in the future.

BIBLIOGRAPHY

BGN. (2025). *Petunjuk Teknis Penyelenggaraan Program Makan Bergizi Gratis Tahun Anggaran 2026*. Jakarta: Badan Gizi Nasional. Retrieved from https://cdn-web.bgn.go.id/juknis/01KFZQGR85YKY1HRMNDK4RRM1P.pdf

Dailami, Thandzir, M., Sukmamedian, H., Reza, S., Sipayung, N. O., & Lubis, T. B. U. (2024). PELATIHAN HIGIENE DAN SANITASI MAKANAN UNTUK KARYAWAN DI MOMOO JUICE BAR & CAFFE HARBOUR BAY KOTA, *2*(1), 11–21.

Fauziah, R., & Suparmi. (2022). PENERAPAN HYGIENE SANITASI PENGELOLAAN MAKANAN DAN, *4*(1), 11–18.

Giyose, B. B., Calgua, E., Schultz, L., Commons, C., & License, A. (2025). Policy insights for

national school meals programmes : Annual Research Statements to the members of the School Meals Coalition - 2022 , 2023 , and 2024, (July), 1–11. http://doi.org/10.3389/fpubh.2025.1416165

M Shaiful Umam, N. F. (2024). Pembangunan Industri Makanan Halal dalam Perspektif Hukum Islam, (2), 421–428.

Mahsun, M., Asnawi, N., Djakfar, M., Idrus, S. Al, & Almanshur, F. (2022). Sumber Daya Manusia dalam Mewujudkan Halal Entrepreneurship di Indonesia.

Mastawiyah, Ananda, D. P., & Eliyani. (2026). Peran Sertifikasi Halal Dalam Menjamin Keamanan Dan Kepatuhan Produk Bagi Konsumen Muslim, *2*(1), 81–89.

Rahmat, B. Z., Shonia, Q., Zahra, A., Nurhasanah, E., Ahmad, A., Studi, P., … Halal, S. (2023). LITERASI HALAL FOOD DAN SERTIFIKASI HALAL, *6*(1).

RI, K. (2025). SSGI 2024: Prevalensi Stunting Nasional Turun Menjadi 19,8%. Kementerian Kesehatan Republik Indonesia. Retrieved from https://kemkes.go.id/id/ssgi-2024-prevalensi-stunting-nasional-turun-menjadi-198

Satria, A. D. (2021). Implementasi Konsep Halalan Thayyiban pada Rumah Makan Wong Solo Kota Palangka Raya, *6*(1), 45–51.

Sugiyono. (2020). *Metodologi Penelitian Kuantitatif, Kualitatif dan R & D*.

Ummah, D. D. (2021). Application of Halal Food Supply Chain in Coffee Processing Industry in Bedhag Kopi Roastery Jember) Penerapan Rantai Suplai Makanan Halal Pada Industri Pengolahan Kopi di Bedhag Kopi Roastery Jember, *1*(November).

Widjajanti, & Rahmawati, S. I. (2021). PANGAN HALAL DAN PERILAKU HIGIENIS DALAM KULINER: PENDEKATAN FILOSOFIS, *3*(2).

Zulfikri, R. R., & Arodha, D. (2023). KETERKAITAN ANTARA JAMINAN HALAL TERHADAP MINUMAN, *2*(2).

Zulfikri, R. R., & Zainullah, M. I. (2024). STANDARISASI DAN JAMINAN HALAL TERKAIT MAKANAN DAN MINUMAN DI INDONESIA, *3*(1).