



**PENERJEMAH TERSUMPAH  
DR. INDRA LISTYO, M.HUM**

**BAHASA INGGRIS KE BAHASA INDONESIA DAN  
BAHASA INDONESIA KE BAHASA INGGRIS**

**Surat Keputusan Menteri Hukum dan Hak Asasi Manusia Republik Indonesia  
No. AHU-30 AH.03.07.2022 Tanggal 5 Oktober 2022**

Jalan Gunung Salak No. 38, Bukit Golf Hijau, Sentul City, Kab. Bogor 16810, Indonesia  
Tel: +62 21 87960009 - Ponsel: +62 8129939650 - Surel: indralistyo@yahoo.com

Pernyataan Penerjemah Tersumpah

Saya, **Dr. INDRA LISTYO, M.Hum.**, Penerjemah Tersumpah di Republik Indonesia berdasarkan peraturan perundang-undangan yang berlaku di Republik Indonesia, dengan ini menerangkan dan menyatakan bahwa dokumen ini merupakan terjemahan yang benar, setia, dan lengkap dari dokumen sumber yang diberikan kepada saya. Saya berjanji untuk menjaga kerahasiaan semua informasi yang diungkapkan kepada saya dalam menyediakan layanan terjemahan ini.

Jakarta, 7 April 2026



Dr. INDRA LISTYO, M.Hum.

Penerjemah Tersumpah [Bahasa Inggris ke Bahasa Indonesia dan Bahasa Indonesia ke Bahasa Inggris]

Surat Keputusan Menteri Hukum dan Hak Asasi Manusia Republik Indonesia No. AHU-30 AH.03.07.2022  
Tanggal 5 Oktober 2022

Alamat : Jl. Gunung Salak No. 38 Bukit Golf Hijau, Sentul City, Kab. Bogor, Jawa Barat, Indonesia

Telepon : Tel: +62 21 87960009 - Ponsel: +62 8129939650

Surel : indralistyo@yahoo.com

No. Register :199-20260407-Pertor UNNES 7-2026-IEST



**PENERJEMAH TERSUMPAH**

**DR. INDRA LISTYO, M.HUM**

**BAHASA INGGRIS KE BAHASA INDONESIA DAN**

**BAHASA INDONESIA KE BAHASA INGGRIS**

**Surat Keputusan Menteri Hukum dan Hak Asasi Manusia Republik Indonesia**

**No. AHU-30 AH.03.07.2022 Tanggal 5 Oktober 2022**

Jalan Gunung Salak No. 38, Bukit Golf Hijau, Sentul City, Kab. Bogor 16810, Indonesia

Tel: +62 21 87960009 - Ponsel: +62 8129939650 - Surel: indralistyo@yahoo.com

Translator's Statement

I, **Dr. INDRA LISTYO, M.Hum**, a Sworn Translator in the Republic of Indonesia, duly qualified and sworn in as such according to the law of the Republic of Indonesia, do hereby certify and declare that this is a true, faithful, and complete translation of the document produced to me. Furthermore, I undertake to hold in strict confidence all information of a confidential nature that comes to my knowledge in providing the translation service.

Jakarta, April 7, 2026



Dr. INDRA LISTYO, M.Hum.

Sworn Translator [English into Indonesian and Indonesian into English]

Under Decision of the Minister of Law and Human Rights of the Republic of Indonesia No. AHU-30 AH.03.07.2022 Dated October 5, 2022

Address : Jl. Gunung Salak No. 38 Bukit Golf Hijau, Sentul City, Kab. Bogor, West Java, Indonesia

Telephone : Telephone: +62 21 87960009 – Cellular Phone: +62 8129939650

Email : indralistyo@yahoo.com

Register No. : 199-20260407-Pertor UNNES 7-2026-IEST

[LOGO OF UNNES]  
UNIVERSITAS NEGERI SEMARANG  
COPY - REGULATION OF THE RECTOR OF UNIVERSITAS NEGERI SEMARANG  
NUMBER 7 YEAR 2026  
CONCERNING  
THE MANAGEMENT OF HEALTHY CANTEENS WITHIN THE PREMISES OF  
UNIVERSITAS NEGERI SEMARANG  
BY THE GRACE OF THE ALMIGHTY GOD  
THE RECTOR OF UNIVERSITAS NEGERI SEMARANG,

Considering: a. whereas, to provide high-quality services to the academic community, it is necessary to ensure the availability of healthy food through the effective management of healthy canteens within the premises of Universitas Negeri Semarang;

b. whereas, managing healthy canteens as referred to in letter a supports the achievement of the Sustainable Development Goals 2, including ending hunger, achieving food security, improving nutrition, and promoting sustainable agriculture;

c. whereas, having regard to the considerations referred to in letters a and b, it is necessary that a Rector Regulation of Universitas Negeri



Semarang concerning the Management of Healthy Canteens within the Premises of Universitas Negeri Semarang be issued.

- Observing :
1. Law Number 12 Year 2012 on Higher Education (State Gazette of the Republic of Indonesia Year 2012 Number 158, Supplement to the State Gazette of the Republic of Indonesia Number 5336);
  2. Law Number 18 Year 2012 concerning Food (State Gazette of the Republic of Indonesia Year 2012 Number 227, Supplement to the State Gazette of the Republic of Indonesia Number 5360);
  3. Government Regulation Number 4 Year 2014 concerning Higher Education Administration and University Management (State Gazette of the Republic of Indonesia Year 2014 Number 16, Supplement to the State Gazette of the Republic of Indonesia Number 5500);
  4. Government Regulation Number 27 Year 2014 concerning the Management of State/Regional Property (State Gazette of the Republic of Indonesia Year 2014 Number 92, Supplement to



the State Gazette of the Republic of Indonesia Number 5533), as amended by Government Regulation Number 28 Year 2020 concerning Amendments to Government Regulation Number 27 Year 2014 concerning the Management of State/Regional Property (Supplement to the State Gazette of the Republic of Indonesia Number 6523);

5. Government Regulation Number 26 Year 2015 concerning the Form and Mechanism of Funding for State Universities with Legal Entity Status (State Gazette of the Republic of Indonesia of 2015 Number 110, Supplement to the State Gazette of the Republic of Indonesia Number 5699), as amended by Government Regulation Number 8 Year 2020 concerning Amendments to Government Regulation Number 26 Year 2015 concerning the Form and Mechanism of Funding for State Universities with Legal Entity Status (State Gazette of the Republic of Indonesia Year 2020 Number 28, Supplement to the State Gazette of the Republic of Indonesia Number 6461);



6. Government Regulation Number 36 Year 2022 concerning the Legal-Entity State University of Universitas Negeri Semarang (State Gazette of the Republic of Indonesia Year 2022 Number 197), Supplement to the State Gazette of the Republic of Indonesia Number 6824;
7. Government Regulation Number 28 Year 2024 concerning the Implementing Regulation of Law Number 17 Year 2023 concerning Health (State Gazette of the Republic of Indonesia of 2024 Number 135, Supplement to the State Gazette of the Republic of Indonesia Number 6952);
8. Regulation of the Minister of Health Number 41 Year 2014 concerning Guidelines for Balanced Nutrition (State Gazette of the Republic of Indonesia Year 2014 Number 1110);
9. Regulation of the Minister of Health Number 28 Year 2019 concerning Recommended Dietary Allowances for the Indonesian Population (State Gazette of the Republic of Indonesia Year 2019 Number 956);
10. Regulation of the Minister of Health Number 2 Year 2023 concerning the Implementing



Regulation of Government Regulation Number 66 Year 2014 concerning Environmental Health (State Gazette of the Republic of Indonesia of 2023 Number 55);

11. Regulation of the Rector of Universitas Negeri Semarang Number 11 Year 2023 concerning the Organizational Structure and Work Procedures under the Rector of Universitas Negeri Semarang, as amended by Regulation of the Rector of Universitas Negeri Semarang Number 1 Year 2026 concerning Amendments to Regulation of the Rector of Universitas Negeri Semarang Number 11 Year 2023 concerning the Organizational Structure and Work Procedures under the Rector of Universitas Negeri Semarang;
7. Regulation of the Rector of Universitas Negeri Semarang Number 125 Year 2024 concerning the Prohibition of Single-Use Plastics within Universitas Negeri Semarang;



HAS DECIDED:

To issue: REGULATION OF THE RECTOR CONCERNING THE MANAGEMENT  
OF HEALTHY CANTEENS WITHIN THE PREMISES OF  
UNIVERSITAS NEGERI SEMARANG.

CHAPTER I

GENERAL PROVISIONS

Article 1

For the purposes of this Rector Regulation, the following terms are defined:

1. Universitas Negeri Semarang, hereinafter referred to as UNNES, means a state university with legal entity status
2. Rector means the head of UNNES, who administers and manages UNNES.
3. UNNES-Owned Assets, hereinafter referred to as UOA, means all goods acquired through the UNNES budget or derived from other lawful sources.
4. UOA Manager means the Vice Rector responsible for planning, general affairs, human resources, and finance, authorized and responsible to establish policies and guidelines and manage UOA.
5. Asset and Business Optimization Agency, hereinafter referred to as ABOA, means a non-structural work unit responsible for the development and management of commercial business



activities to support the implementation of the higher education *tridharma* (three pillars).

6. State-Owned Property, hereinafter referred to as SOP, means all assets, whether tangible or intangible, movable or immovable, purchased/acquired at the expense of the state budget or derived from other lawful sources.
7. UNNES Canteen means land classified as SOP and/or UOA designated as a place for the sale of food and beverages within the premises of UNNES.
8. Canteen Management means a tenant of a UNNES canteen.
9. Cooperation Agreement, hereinafter referred to as a Management Permit, means an agreement entered into between UNNES and Canteen Management.
10. Food means any substance derived from biological and water sources, whether processed or unprocessed, intended for human consumption as food or drink, including food additives and food raw materials.
11. Food Ingredients means any substances derived from biological sources (agriculture, plantations, forestry, fisheries, livestock) and water, whether processed or unprocessed, intended for human consumption.
12. Food Additives, hereinafter referred to as FA, means substances or mixtures of substances that are not naturally part of food raw materials but added to food to affect its



characteristics or form, including colorants, preservatives, flavor enhancers, anti-caking agents, bleaching agents, and thickeners.

13. Cooking Equipment means all tools and utensils (cookware and kitchen utensils) used in the preparation, processing, cooking, and serving of food.
14. Single-Use Plastics means plastic materials used for packaging and/or other purposes that are intended for one-time use.
15. Food Handler means any person who directly handles food, food equipment, eating utensils, and food-contact surfaces at all stages, from preparation, processing, storage, and transportation to the serving of food to consumers.
16. Domestic Waste means residual materials generated from daily activities in households, residential areas, or similar environments, including offices and commercial facilities.

## CHAPTER II

### OBJECTIVES AND PRINCIPLES

#### Article 2

The objectives of this Rector Regulation are:

- a. to create a healthy, safe, and comfortable environment for service delivery at UNNES;
- b. to ensure the provision of food and beverages that are safe, nutritionally balanced, and of high quality;



- c. to support the maintenance of the health and well-being of the UNNES community;
- d. to promote healthy business practices while ensuring sustainable service delivery;
- e. to maintain orderliness and cleanliness in the management of UNNES Canteens;
- f. to foster effective cooperation between Canteen Management and UNNES; and
- g. to provide facilities and opportunities for student internships, particularly for students participating in entrepreneurship programs.

### Article 3

The principles governing the management of UNNES Canteens are as follows:

- a. quality, namely maintaining the quality of food and beverages served at UNNES Canteens and providing friendly and efficient service to customers;
- b. diversity, namely offering a variety of menu options to accommodate different tastes, special dietary needs, and food preferences;
- c. safety, namely complying with applicable food safety standards governing the storage, processing, and handling of food to prevent contamination and disease;



- d. consistency, namely ensuring the continuous availability of safe, healthy, and high-quality Food Ingredients through consistent Food Ingredients supply and sustainable Food Ingredients sourcing;
- e. efficiency, namely managing operations effectively, including Food Ingredients inventory, manpower use, and energy use, in order to minimize waste and unnecessary operational costs;
- f. sustainability, namely establishing cooperation with local suppliers and producers to support the local economy and ensure a reliable supply of high-quality Food Ingredients;
- g. legal compliance, namely complying with all applicable laws and regulations relating to food safety, security, the environment, and taxation; and
- h. prudence, namely conducting ongoing evaluation of operations, considering customer feedback, and pursuing continuous improvement of products and services in a sustainable manner.

### CHAPTER III

#### LOCATION AND OPERATING HOURS

##### Article 4

- (1) UNNES Canteens are located within the premises of UNNES, including those located in entrepreneurship buildings and other commercial areas.



- (2) The other commercial areas as referred to in paragraph (1) are areas within UNNES designated for business or profit-generating purposes.
- (3) The location of UNNES Canteens as referred to in paragraph (1) shall take into account:
  - a. the interests of UNNES;
  - b. the UNNES spatial plan;
  - c. cleanliness;
  - d. environmental aesthetics;
  - e. health;
  - f. comfort;
  - g. orderliness; and
  - h. security.

#### Article 5

- (1) UNNES Canteen services are conducted as follows:
  - a. Canteens located within the premises of UNNES operate from Monday to Friday, from 06:00 to 17:30 Western Indonesian Time, except on national holidays or where incidental activities require adjustments to canteen services; and
  - b. Canteens located in entrepreneurship buildings and other commercial areas operate from Monday to Sunday, from 06:00 to 22:00 Western Indonesian Time.



- (2) Where the UNNES Canteen services as referred to in paragraph (1) are to be conducted outside the specified hours, Canteen Management must obtain prior approval from ABOA.

#### Article 6

- (1) Canteen Management ensures that the use of food ingredients and/or Food Additives in the production process is safe, healthy, efficient, environmentally friendly, and sustainable.
- (2) The use of Food Ingredients as referred to in paragraph (1) is carried out in support of a sustainable economy, by adopting an approach that emphasizes the efficient utilization of resources available within and around UNNES, waste reduction, and support for environmentally sustainable economic systems.
- (3) Food Ingredients as referred to in paragraph (2) prioritize locally sourced Food Ingredients that are managed and developed by the UNNES academic community in support of the implementation of the higher education *tridharma*.

#### CHAPTER IV

#### LICENSING

#### Article 7

- (1) Every UNNES Canteen Management within the premises of UNNES shall obtain a Management Permit issued by the UNNES ABOA.



- (2) The Management Permit as referred to in paragraph (1) shall contain at least the following information:
- a. the name and address of Canteen Management;
  - b. the location and size of the canteen premises;
  - c. the type of business / type of use;
  - d. the Taxpayer Identification Number (NPWP);
  - e. the rights, obligations, prohibitions; and
  - f. the validity period of the Management Permit.

#### CHAPTER V

#### RIGHTS, OBLIGATIONS, AND PROHIBITIONS

#### Article 8

- (1) ABOA or UOA Manager has the right to provide guidance and to issue warnings, in the form of verbal or written reprimands, to Canteen Management.
- (2) ABOA or UOA Manager has the right to impose sanctions, in the form of fines and termination of contracts, in the event of violations of the Management Permit and/or the UNNES Canteen service standards.
- (3) ABOA or UOA Manager establishes a UNNES Canteen audit team to conduct regular inspections of nutrition standards and food safety in an objective manner.
- (4) The audit team as referred to in paragraph (3) consists of academics from nutrition and/or public health study programs.



Article 9

UNNES Canteen Management has the right to:

- a. manage and operate UNNES Canteens in accordance with the applicable provisions;
- b. determine the food and beverage menu to be offered to customers; and
- c. set the prices of food and beverages in accordance with their business strategies and prevailing market conditions.

Article 10

Every UNNES Canteen Management shall:

- a. pay rent;
- b. pay charges for the use of electricity, clean water, and waste management and sanitation services;
- c. maintain cleanliness, security, and food hygiene, as well as environmental aesthetics, orderliness/security, and environmental sustainability;
- d. support management in organizing canteen operations, including payment systems, food hygiene, menu variety, orderliness, and service quality;
- e. maintain the premises of UNNES Canteens by ensuring standards of hygiene, cleanliness, health, and halal compliance of food;
- f. maintain the quality of food and the cleanliness of equipment and utensils used in food preparation and service;



- g. comply with and implement food quality requirements and minimum service standards;
- h. conduct themselves in an orderly and courteous manner and wear appropriate attire in the preparation and serving of food;
- i. use Food Ingredients, Cooking Equipment, and cooking processes that comply with halal standards;
- j. not use food and beverage packaging made from Single-Use Plastics;
- k. take responsibility for Domestic Waste by implementing waste segregation of consumer food waste and ensuring proper food storage to minimize food waste;
- l. use grease traps in all dishwashing sinks to prevent waste from clogging campus drainage systems and harming the environment;
- m. separate dishwashing areas (wet areas) from food serving areas (clean areas) to prevent cross-contamination; and
- n. maintain the cleanliness of their respective selling areas.

Article 11

Every UNNES Canteen Management is prohibited from:

- a. using the UNNES Canteen premises as a place of residence or accommodation;
- b. using the UNNES Canteen premises beyond the permitted operating time;



- c. altering the facilities and/or buildings provided by UNNES without prior approval from ABOA;
- d. engaging in criminal acts or other activities that may damage the reputation of UNNES;
- e. selling cigarettes, alcoholic beverages, hazardous substances, and prohibited drugs; and
- f. engaging in any other acts that violate applicable laws and regulations.

## CHAPTER V

### UNNES CANTEEN SERVICE STANDARDS

#### Part One

#### Food Handler Standards

#### Article 12

Canteen Management and staff of UNNES Canteens, in carrying out the operational services of UNNES Canteens, shall comply with the following Food Handler standards:

- a. They shall not engage in sales activities while suffering from communicable diseases (such as cough, cold, influenza, gastrointestinal illness, or other similar conditions);
- b. They shall cover any wounds, including open wounds or other injuries;
- c. They shall maintain personal hygiene, including the cleanliness of hands, hair, nails, and clothing;



- d. They shall wear aprons and head coverings as prescribed by UNNES;
- e. They shall wear closed footwear;
- f. They shall wash hands and use gloves, tongs, or other appropriate utensils each time before handling food/beverages;
- g. They shall not scratch any part of the body (such as the ears, nose, mouth, or other parts) while preparing and cooking food/beverages; and
- h. They shall not cough or sneeze in the presence of food/beverages being served without properly covering the mouth or nose.

## Part Two

### Standards for Processing, Storage, Service, and Transportation of Food

#### Article 13

Canteen Management, in carrying out the operational services of UNNES Canteens, shall comply with the following standards for the processing, storage, service, and transportation of food:

- a. Cooking Equipment
  - 1. use equipment that meets health and hygiene standards for the preparation and service of food/beverages;
  - 2. wash used equipment with clean water and soap;
  - 3. dry cleaned equipment using a clean cloth; and



4. store dried equipment in a clean place free from contamination.
- b. Selection and Processing of Food
1. select and use food/beverage ingredients that are fresh, clean, safe, and nutritious;
  2. for beverages requiring ice, use crystal ice; and
  3. limit the use of sugar, salt, fat, processed foods, and hazardous Food Additives.
- c. Food Service and Storage
1. use clean and health-safe containers/utensils for serving food/beverages;
  2. serve food/beverages in covered containers or properly wrapped and display them in enclosed display cases;
  3. use clean and safe packaging materials to prevent contamination;
  4. not use packaging that requires blowing prior to use;
  5. not use styrofoam containers or greaseproof paper for takeaway food;
  6. encourage customers to bring their own food containers;
  7. not use single-use bottles for storing Food Additives;
  8. store hot food at temperatures above 60°C (sixty degrees Celsius) to remain hot; and
  9. store cold food at temperatures below 5°C (five degrees Celsius) to remain cold.



d. Food Transportation

1. food transported from home/cooking sites to UNNES Canteens, or from UNNES Canteens to other locations, must be carried in closed or covered containers that are clean; and
2. food transported from home/cooking sites to UNNES Canteens must be kept in containers separate from Food Ingredients to prevent contamination.

Part Three

Hygiene and Sanitation Standards

Article 14

ABOA and Canteen Management, in the course of operating UNNES Canteens, shall implement hygiene and sanitation standards within the premises of UNNES Canteens as follows:

- a. ABOA, in cooperation with Canteen Management, provides covered waste bins within the premises of UNNES Canteens;
- b. ABOA, in cooperation with Canteen Management, provides electric fly traps within the premises of UNNES Canteens;
- c. ABOA, in cooperation with Canteen Management, supervises the UNNES Canteen cleaning staff to sweep and mop the UNNES Canteen area at least twice a day;
- d. ABOA, in cooperation with Canteen Management, supervises the UNNES Canteen cleaning staff by ensuring that on a daily basis



- the UNNES Canteen cleaning staff collect waste from the bins and dispose of it at the designated collection point.
- e. UNNES, in cooperation with Canteen Management, carries out periodic control of flies, rats, and cockroaches at least once every three (3) months;
  - f. Canteen Management shall undergo bacteriological testing of the food and beverages served at least once a year;
  - g. Canteen Management shall undergo chemical testing of the food and beverages served at least once a year; and
  - h. Canteen Management obtains a Hygiene and Sanitation Eligibility Certificate from the Health Office.

#### Part Four

#### Occupational Safety Standards

#### Article 15

- (1) ABOA shall provide fire extinguishers in accordance with applicable standards and carry out regular maintenance and periodic inspections.
- (2) Canteen Management shall ensure that stoves and Cooking Equipment are in safe condition, including ensuring that all flames are extinguished before and after operational activities.
- (3) Canteen Management shall inspect gas cylinders, installations, and pipelines at least once a month.



- (4) ABOA, in cooperation with Canteen Management, shall inspect electrical installations in the UNNES Canteen area at least once a month.
- (5) ABOA, together with Canteen Management, may coordinate and cooperate in implementing occupational safety standards, including fire prevention training and emergency response.

## CHAPTER VII

### PAYMENT SYSTEM

#### Article 16

Rental payments shall be made via a virtual account to the UNNES Rector's Account under the name RKM.Usaha Lainnya.

## CHAPTER VIII

### SECURITY

#### Article 17

- (1) Any losses arising from security-related matters attributable to Canteen Management are the sole responsibility of Canteen Management.
- (2) Where the UNNES Canteen area requires security measures, coordination with or reporting to the campus security unit may be undertaken.



CHAPTER IX

GUIDANCE AND DEVELOPMENT

Article 18

- (1) UNNES may provide guidance and development to foster and enhance the adaptive capacity of Canteen Management.
- (2) In providing such guidance and development of the UNNES Canteen management as referred to in paragraph (1), UNNES may cooperate with relevant parties in order to empower the management of UNNES Canteens.

CHAPTER X

SANCTIONS

Article 19

- (1) Any Canteen Management that violates one or more provisions as referred to in Articles 12 through 18 is subject to administrative sanctions in the form of revocation of the UNNES Canteen Management Permit.
- (2) The revocation of the UNNES Canteen Management Permit as referred to in paragraph (1) is carried out after three (3) consecutive written warnings have been issued, each with an interval of seven (7) work days.



CHAPTER XI  
CLOSING PROVISIONS

Article 20

This Rector Regulation shall take effect as of the date of its issuance.

Issued in Semarang

Dated February 16, 2026

RECTOR

UNIVERSITAS NEGERI SEMARANG

(signed)

S MARTONO

The copy is in accordance with  
the original

Head of the Law Office of  
Universitas Negeri Semarang,

(signed and stamped)

CAHYA WULANDARI

