

**SANITATION HYGIENE STUDY OF TRADITIONAL FOOD
'BORAN RICE' IN KH. AHMAD DAHLAN STREET LAMONGAN
IN 2022**

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ABSTRACT

Food is one of the basic human needs, if food is contaminated it will become an intermediary for the transmission of diseases called foodborne diseases. Traditional food is food that comes from an area, Lamongan City has a traditional food called Nasi Boran. There are several things that greatly affect the quality of food, namely the hygiene of handlers, sanitation of equipment, sanitation of serving, and sanitation of hawker facilities. The Lamongan Health Center has not carried out special counseling regarding food health, especially food sanitation hygiene to Nasi Boran traders on Jalan KH. Ahmad Dahlan.

This research is a descriptive research with observational data collection techniques, which aims to know the overall hygiene and sanitation conditions of Nasi Boran traditional food on Jalan KH. Ahmad Dahlan Lamongan in 2022. This research instrument uses a research checklist of Arifin and Wijayanti which has been modified based on the Decree of the Minister of Health of the Republic of Indonesia Number 942/MENKES/SK/VII/2003. The results of this study are categorized into two, namely Eligible and Unqualified.

This study used a sample of 9 Nasi Boran traders with the variables studied, namely the hygiene of the handlers, the sanitation of equipment, the sanitation of serving, and the sanitation of the vendors' facilities. The results showed that 1 trader (11.1%) met the handling hygiene requirements, 2 traders (22.2%) met the equipment sanitation requirements, 4 traders (44.4%) met the serving sanitation requirements, there were no traders (0 %) meet the sanitation requirements of the vendors' facilities.

Key words: Sanitation Food Hygiene, Personal Hygiene, Utensils Sanitation, Serving Sanitation, Hawker Facilities Sanitation, Nasi Boran.

**KAJIAN HIGIENE SANITASI MAKANAN TRADISIONAL
NASI BORAN DI JALAN KH. AHMAD DAHLAN LAMONGAN
TAHUN 2022**

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INTISARI

Makanan merupakan salah satu kebutuhan pokok manusia, apabila makanan tercemar akan menjadi perantara penularan penyakit yang disebut dengan penyakit bawaan makanan. Makanan tradisional merupakan makanan berasal dari suatu daerah, Kota Lamongan memiliki makanan tradisional yang disebut Nasi Boran. Terdapat beberapa hal yang sangat mempengaruhi kualitas makanan yaitu higiene penjamah, sanitasi peralatan, sanitasi penyajian, dan sanitasi sarana penjaja. Puskesmas Lamongan belum melakukan penyuluhan secara khusus mengenai penyehatan makanan terutama higiene sanitasi makanan terhadap pedagang Nasi Boran di Jalan KH. Ahmad Dahlan.

Penelitian ini merupakan jenis penelitian deskriptif dengan teknik pengumpulan data secara observasi, yang bertujuan diketahuinya secara keseluruhan kondisi higiene sanitasi makanan tradisional Nasi Boran di Jalan KH. Ahmad Dahlan Lamongan tahun 2022. Instrumen penelitian ini menggunakan checklist penelitian Arifin dan Wijayanti yang telah dimodifikasi berdasarkan Kepmenkes RI Nomor 942/MENKES/SK/VII/2003. Hasil penelitian ini dikategorikan menjadi dua yaitu Memenuhi Syarat dan Tidak Memenuhi Syarat.

Penelitian ini menggunakan sampel sebanyak 9 Pedagang Nasi Boran dengan variabel yang diteliti yaitu higiene penjamah, sanitasi peralatan, sanitasi penyajian, dan sanitasi sarana penjaja. Hasil penelitian terdapat 1 orang pedagang (11,1%) memenuhi syarat higiene penjamah, 2 orang pedagang (22,2%) memenehui syarat sanitasi peralatan, 4 orang pedagang (44,4%) memenuhi syarat sanitasi penyajian, tidak ada pedagang (0%) memenuhi syarat sanitasi sarana penjaja.

Kata kunci: Higiene Sanitasi Makanan Jajanan, Higiene Penjamah, Sanitasi Peralatan, Sanitasi Penyajian, Sanitasi Sarana Penjaja, Nasi Boran.

