

FOOD SAFETY SCORE OF CHICKEN NUGGETS AT THE NUTRITION INSTALLATION OF PKU MUHAMMADIYAH GAMPING HOSPITAL

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ABSTRACT

Background. Organizing food in a hospital is a series of planning activities, receiving food ingredients, storing, preparing, processing, and distributing food to patients. Food delivery aims to provide nutritional value, quality, safety, amount according to the needs of patients, and must be optimal. Good food administration needs to be identified using The Food Safety Score (SKP) method. Animal based food is very easy prone to microbiological contamination.

Objective. Knowing food safety in one chicken processed product that is served in the PKU Muhammadiyah Gamping Hospital.

Method. This type of research is descriptive observational. The object of research used is chicken nuggets. The research was conducted at the nutrition installation of the PKU Muhammadiyah Gamping Hospital.

Result. The result of the study of food safety scores on nugget chicken presented in the PKU Muhammadiyah Gamping Hospital obtained a Food Safety Score for the selection and storage of food ingredients is 100%. The Food Safety Score for cooking hygiene stage is 80%. The Food Safety Score for the food processing stage is 100%. The Food Safety Score for the food distribution stage is 100%.

Conclusion. Total food safety score on chicken nuggets served at the PKU Muhammadiyah Gamping Hospital, which is 97%, is included in the moderate food safety criteria.

Keywords. Food safety score, chicken meat

SKOR KEAMANAN PANGAN CHICKEN NUGGET DI INSTALASI GIZI RS PKU MUHAMMADIYAH GAMPING

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ABSTRAK

Latar Belakang. Penyelenggaraan makanan Rumah Sakit merupakan rangkaian kegiatan perencanaan, penerimaan bahan makanan, penyimpanan, persiapan, pengolahan, dan pendistribusian makanan ke pasien. Penyelenggaraan makanan bertujuan untuk menyediakan makanan yang bernilai gizi, berkualitas, aman, jumlahnya sesuai kebutuhan pasien, dan harus optimal. Penyelenggaraan makanan yang baik perlu diidentifikasi menggunakan metode Skor Keamanan Pangan (SKP). Pangan hewani sangat mudah mengalami kerusakan mikrobiologis.

Tujuan. Mengetahui keamanan pangan pada salah satu olahan daging ayam yang disajikan di RS PKU Muhammadiyah Gamping.

Metode. Jenis penelitian ini adalah observasional yang bersifat deskriptif. Objek penelitian yang digunakan yaitu chicken nugget. Penelitian dilakukan di Instalasi Gizi RS PKU Muhammadiyah Gamping.

Hasil. Hasil penelitian skor keamanan pangan pada chicken nugget yang disajikan di RS PKU Muhammadiyah Gamping diperoleh Skor Keamanan Pangan untuk tahap pemilihan dan penyimpanan bahan makanan yaitu 100%. Skor Keamanan Pangan untuk tahap higiene pemasak yaitu 80%. Skor Keamanan Pangan untuk tahap pengolahan bahan makanan yaitu 100%. Skor Keamanan Pangan untuk tahap distribusi makanan yaitu 100%.

Kesimpulan. Total Skor Keamanan Pangan pada chicken nugget yang disajikan di RS PKU Muhammadiyah Gamping yaitu 97% termasuk dalam kriteria keamanan pangan sedang.

Kata Kunci. Skor keamanan pangan, daging ayam